



# **Food Categorization System in Codex and GSFA**

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# Codex Achievements



- **9 General/ horizontal Standards**
  - GFSA, GSCTF, labelling, residues/ limits, methods
- **190 Commodity Standards:**
  - Product standards (group or individual)/ Regional standards
- **48 Codes of practice**
  - Hygiene & Contamination prevention
- **59 Guidelines**
  - Principles
  - Certification, Inspection
  - Risk analysis
  - Sampling



# FOOD CATEGORIZATION SYSTEM IN CODEX

# Food Categorization System in Codex



- **Commodity Standards list**
- **Codex classification of foods and animal feeds**
- **Food category in veterinary drug residues**
- **Food category in GSFA**

# Commodity standards



- **Milk and milk products**
- **Oil, fat, butter**
- **Fruits and vegetables**
- **Cocoa, chocolate**
- **Corn, grain, rice, wheat, flour, noodles, soy protein product**
- **Ham, pork, beef, cured meat**
- **Raw, live, quick frozen fish, shellfish, shrimp, etc.**
- **Sugar, honey**
- **Salt, protein product, paste**
- **Infant formula, baby food, special dietary food**
- **Drinking water, juice and nectar**



# Codex classification of foods and animal feeds



## Commodity Hierarchy



- **Used mainly for pesticide residue and contaminants limits**
  - Class A: Primary Food Commodities of Plant Origin (5 types)
  - Class B: Primary Food Commodities of Animal Origin (5 types)
  - Class C: Primary Feed Commodities (1 type)
  - Class D: Processed Food of Plant Origin (4 types)
  - Class E: Processed Food of Animal Origin (4 types)

# Food category in veterinary drug residues



- **Muscle**
- **Liver**
- **Kidney**
- **Fat**
- **Skin**
- **Milk**
- **Eggs**

# Food category in GSFA



- **Applies to all food**
- **Food category descriptors & titles are not intended as legal product designations, nor for labeling purposes**
- **Hierarchical**
- **Based on product descriptors as marketed**
- **Takes into account carry-over**
- **Simplifies the reporting of food additive uses**



# Food category in GSFA



- **01.0 Dairy products and analogues, excluding products of food category 02.0**
- **02.0 Fats and oils, and fat emulsions**
- **03.0 Edible ices, including sherbet and sorbet**
- **04.0 Fruits and vegetables, seaweeds, and nuts and seeds**
- **05.0 Confectionery**
- **06.0 Cereals and cereal products**
- **07.0 Bakery wares**
- **08.0 Meat and meat products, including poultry and game**
- **09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms**
- **10.0 Eggs and egg products**
- **11.0 Sweeteners, including honey**
- **12.0 Salts, spices, soups, sauces, salads and protein products**
- **13.0 Foodstuffs intended for particular nutritional uses**
- **14.0 Beverages, excluding dairy products**
- **15.0 Ready-to-eat savouries**
- **16. Composite foods - foods that could not be placed in categories 01 - 15.**

# Cross-reference of codex standardised foods with GSFA



CODEX STAN 192-1995

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## ANNEX C

### CROSS-REFERENCE OF CODEX STANDARDISED FOODS WITH THE FOOD CATEGORY SYSTEM USED FOR THE ELABORATION OF THE GSFA

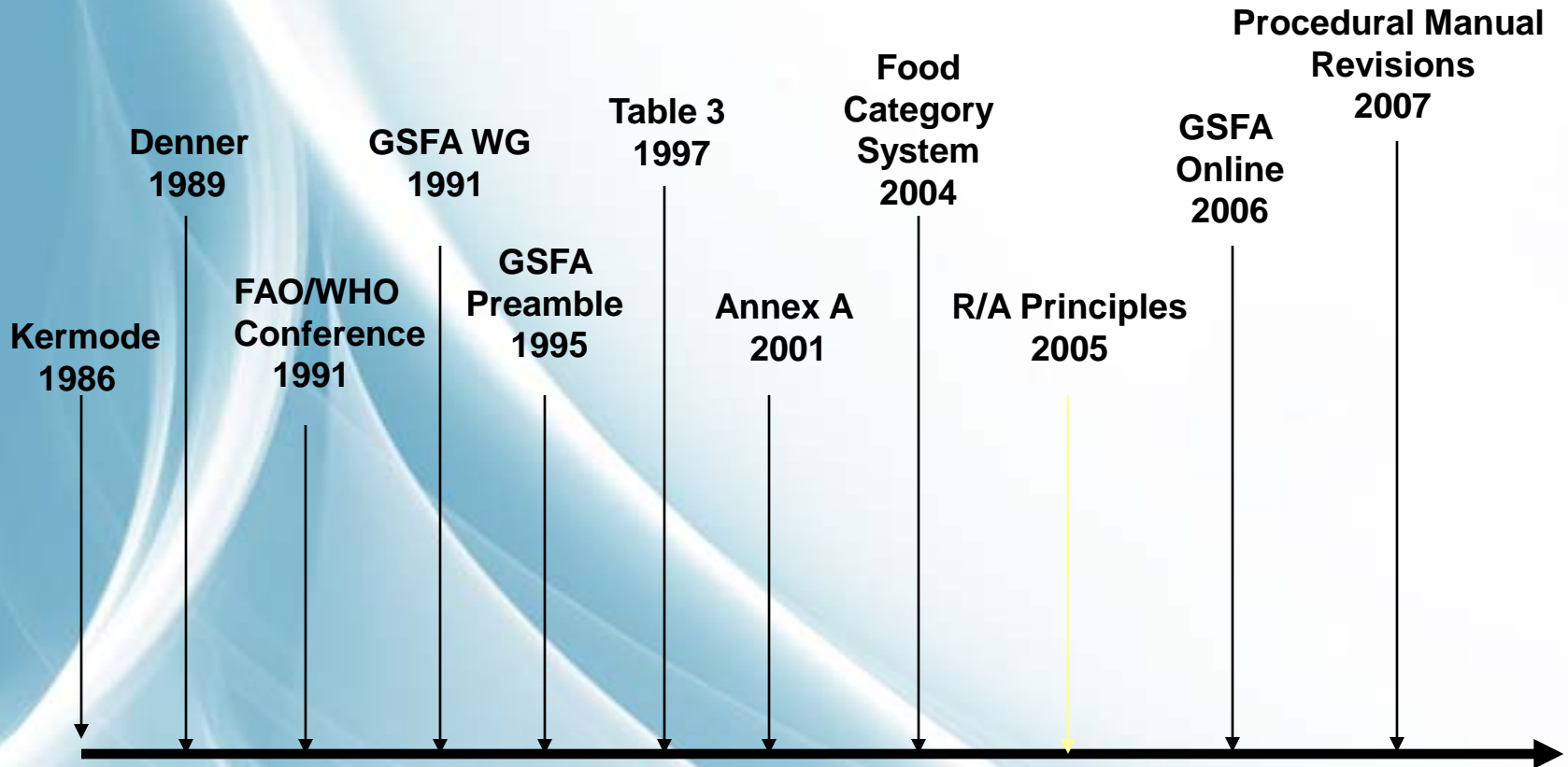
#### Annex C sorted by Codex Standard Number

Standard No	Codex Standard Title	Food Cat. No.
003-1981	Canned Salmon	09.4
012-1981	Honey	11.5
013-1981	Preserved Tomatoes	04.2.2.4
017-1981	Canned Applesauce	04.1.2.4
019-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1
033-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
036-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
037-1981	Canned Shrimps or Prawns	09.4
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6



# GENERAL INTRODUCTION TO GFSA

# GSFA Milestones



# Preamble



## 1. Scope

- 1.1 Food additives included in this standard
- 1.2 Foods in which additives may be used
- 1.3 Foods in which additives may not be used
- 1.4 Maximum use levels for food additives



# Definitions

## Preamble



## 2. Definitions

- a) Food Additive
- b) Acceptable Daily Intake (ADI)
- c) Acceptable Daily Intake “Not Specified” (NS)
- d) Maximum Use Level

# General Principles

## Preamble



### **3. General principles for the use of food additives**

“The use of food additives in conformance with this Standard requires adherence to all the principles set forth in Sections 3.1 – 3.4.”

- 3.1 Food additive safety
- 3.2 Justification for the use of additives
- 3.3 Good manufacturing practice (GMP)
- 3.4 Specifications for the identity and purity of food additives

# Food Additive Safety

## Preamble



### 3.1 Food additive safety

- JECFA ADI
- Dietary exposure taking into account special dietary needs
- Quantity added is at or below maximum use level.

# Justification for Use

## Preamble



### 3.2 Justification for the use of additives

- Preserve nutritional quality.
- Provide necessary ingredients for special dietary needs.
- Enhance keeping quality or stability, improve organoleptic properties.
- Does not deceive the consumer or disguise faulty raw materials or unhygienic practices.
- Aid in manufacturing, processing, preparation, treatment packing, transport or storage.

# Good Manufacturing Practice

## Preamble



### 3.3 Good manufacturing practice (GMP)

“All food additives subject to the provisions of this Standard shall be used under conditions of good manufacturing practice, which include the following:”

- Quantity is the lowest level necessary to achieve desired technical effect.
- Quantity is reduced to the extent reasonably possible.
- Additive is of food grade quality and handled in the same way as food ingredient.



# Specifications of Identity and Purity

## Preamble



### **3.4 Specifications for the identity and purity of food additives**

- Conform with Codex Specifications of Identity and purity.
- Conformance to the specifications as a whole, not merely with individual criteria.
- Produced, stored, transported and handled in accordance with GMP.

# Carry-Over Principle Preamble



## 4 Carry-over of food additives

### 4.1 Conditions applying to carry-over of food additives

- Acceptable for use in raw materials
- Quantity does not exceed acceptable maximum use level on a raw material basis.
- Quantity carried-over does not exceed acceptable maximum use level in raw material

### 4.2 Foods in which the carry-over of food additives is unacceptable

- 13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants.
- 13.2 – Complementary foods for infants and young children

# Food Category System Preamble



## 5. Food Category System

- Tool for assigning food additive uses in GSFA
- Applies to all food
- Food category descriptors & titles are not intended as legal product designations, nor for labeling purposes
- Hierarchical
- Based on product descriptors as marketed
- Takes into account carry-over
- Simplifies the reporting of food additive uses

# Structure of the GSFA

## Preamble



### **6. Description of the standard**

#### **Preamble**

**Annex A (Guidelines for the estimation of appropriate levels of use of food additives)**

**Annex B (Food categorization system for the GSFA)**

**Annex C (Cross reference of CX standards and FCS)**

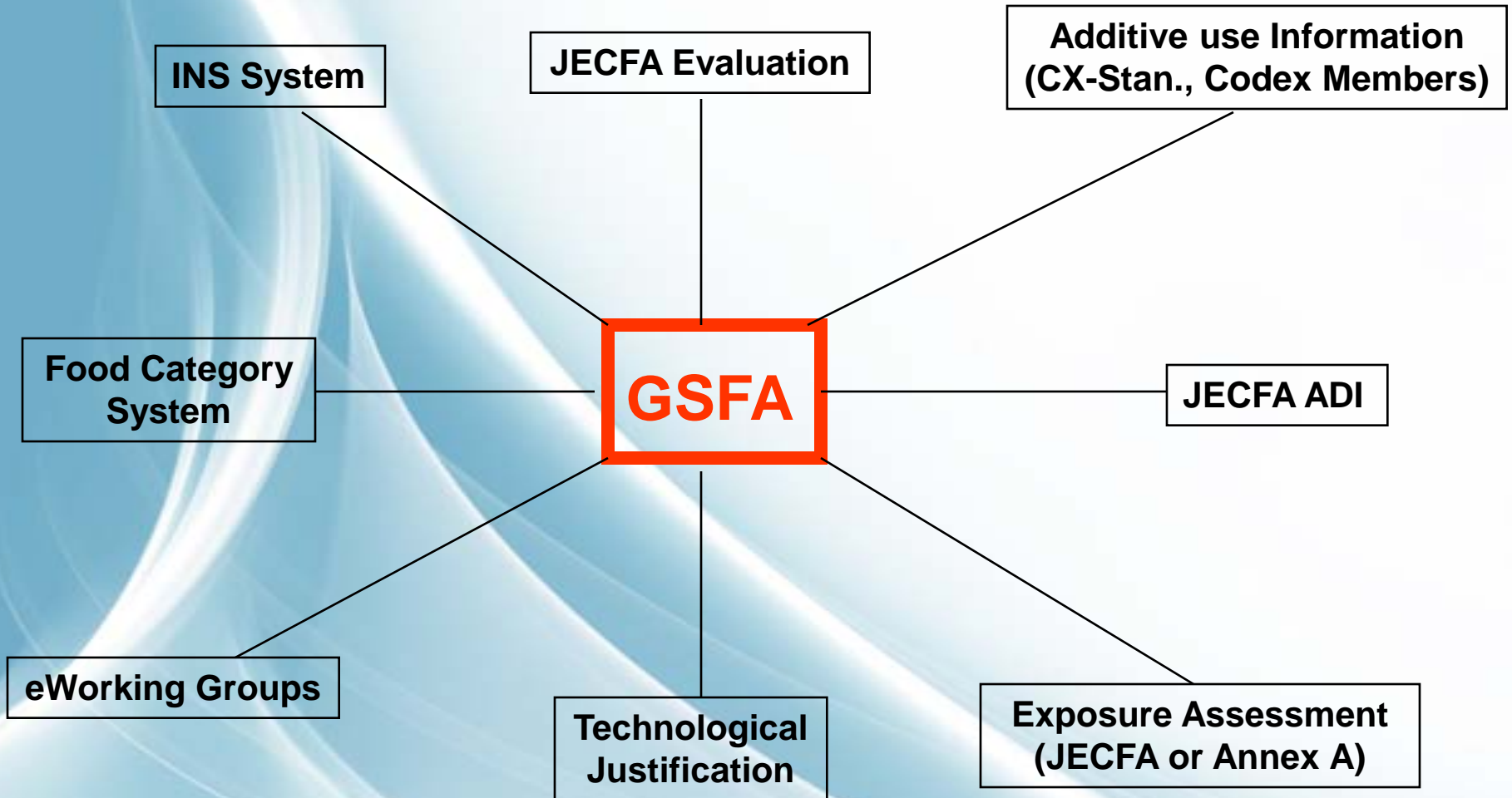
**Table 1 Alphabetically by Food Additives**

**Table 2 By Food Category**

**Table 3 Foods Generally**

**Annex (Food categories excluded from the general conditions of Table 3)**

# “Tools” for Developing the GSFA Tables





# GSFA and JECFA



- **Each additives listed in GSFA must have been evaluated by JECFA**
- **Risk assessment → Risk management**
- **~300 additives assigned JECFA ADIs**
  - 125 Additives with Numeric or “Acceptable” ADIs
  - 180 Additives ADI “Not Specified”

# Format of Commodity Standards



## Standard Reference to the GSFA

*“[Food Additive functional class] used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”*

Exceptions should be fully justified and should be restricted where possible.

# Relations Between Commodity Committees and the CCFA



Should the commodity committee consider that a general reference to the General Standard for Food Additives does not serve its purpose, a proposal should be prepared and forwarded to the Committee on Food Additives for consideration and endorsement.

**The commodity committee shall** provide a justification for why a general reference to the General Standard for Food Additives would not be appropriate in light of the criteria for the use of food additives established in the Preamble of the General Standard for Food Additives, in particular Section 3.

# Discussion on relationship between commodity standards and GSFA



- **Agree on the integration of the food additive provisions of commodity standards into the GSFA step by step**
- **Encourage active commodity committees to revise provisions in existing standards**
- **Use a decision-tree approach to harmonize the additives provisions in commodity standards and GSFA**



Thanks for your attention,  
**QUESTIONS?**