

Looking ahead: towards 2020 and beyond

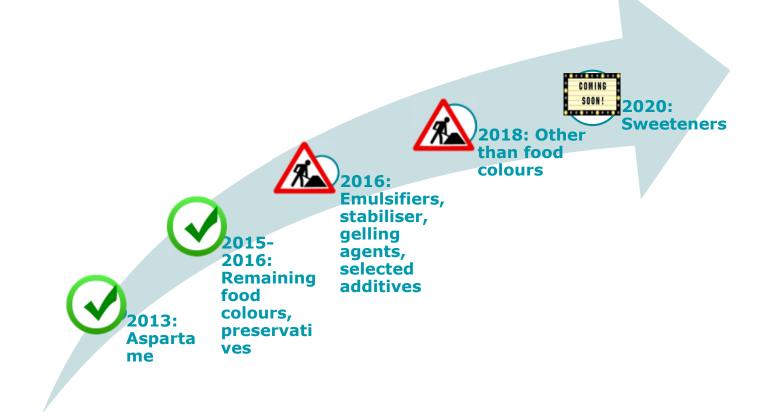
Food Additives TeamFood Ingredients and Packaging Unit

Parma, 24 November 2017





RE-EVALUATION OF PERMITTED FOOD ADDITIVES





WORK PLAN 2018: TENTATIVE

Food additive/s	E Number	Tentative
Carrageenan and processed eucheuma seaweed	E 407-407a	1Q 2018
Salts of fatty acids	E 470a-b	10 2018
Esters of mono and diglycerides of fatty acids	E 472a-f	10 2018
Propane-1,2-diol (propylene glycol)	E 1520	1-20 2018
Glycerol esters of wood rosin	E 445	1-2Q 2018
Gellan gum	E 418	1-20 2018
Silicates	E 552-553	1-2Q 2018
Propane-1,2-diol esters of fatty acids	E 477	2Q 2018
Propane-1,2-diol alginate	E 405	2Q 2018
Hydrochloric acid and chlorides	E 507-511	2Q 2018
Stannous chloride	E 512	2-3Q 2018
Tartaric acid and tartrates	E 334-337; E 354	2Q 2018
Metatartaric acid	E 353	2Q 2018
Stearyl tartrate	E 483	2Q 2018
Thermally oxidised soya bean oil interacted with mono	E 479b	2Q 2018
and diglycerides of fatty acids		
Sulphuric acid and sulphates;	E 513-517	3-4Q 2018
Phosphoric acid and phosphates	E 338-341; E 343	3-4Q 2018
Diphosphates, triphosphates and polyphosphates	E 450-452	3-4Q 2018
Dimethyl polysiloxane	E 900	3-4Q 2018
Aluminium silicates	E 554-555	3-4Q 2018
Ferrocyanides	E 535-536; E 538	
Aluminium sulphates	E 520-523	3-4Q 2018
Sodium aluminium phosphate acidic	E 541	3-4Q 2018
Hydrogenated poly-1-decene	E 907	4Q 2018
Benzyl alcohol	E 1519	4Q 2018
Extracts of rosemary (refined exposure)	E 392	3-4Q 2018
Polyethylene glycol (refined exposure)	E 1521	3-4Q 2018
Quillaia	E 999	4Q 2018

Number of Opinions





2018 WORK IN PROGRESS

SWG Gums

- •Chair: Birgit Dusemund
- •Carrageenan and processed eucheuma seaweed (E 407-407a)
- •Glycerol esters of wood rosin (E 445)
- •Gellan gum (E 418)
- •Propane-1, 2-diol alginate (E 405)
- •Shellac? (E 904)

SWG Other

- •Chair: Claude Lambré
- •Salts of fatty acids (E 470a-b)
- •Esters of mono- and diglycerides of fatty acids (E 472a-f)
- •Propane-1, 2-diol (E 1520)
- •Silicates (E 552-553)
- •Propane-1,2-diol esters of fatty acids (E 477)
- •Tartaric acid and tartrates (E 334-337; E 354)
- Metatartaric acid (E 353)
- •Stearyl tartrate (E 483)
- •Thermally oxidised soya bean oil interacted with mono and diglycerides of fatty acids (E 479b)
- •Aluminium silicates (E 554-555)
- •Dimethyl polysiloxane (E 900)



2018 WORK IN PROGRESS

SWG Additives deadline 2018

- •Chair: Ruud Woutersen
- •Hydrochloric acid and chlorides (E 507-511)
- •Stannous chloride (E512)
- •Sulphuric acid and sulphates (E 513-517)
- •Aluminium sulphates (E 520-523)
- •Sodium aluminium phosphate acidic (E 541)
- •Ferrocyanides (E 535-536; E 538)
- •Hydrogenated poly-1-decene (E 907)
- •Benzyl alcohol (E 1519)
- •Polydextrose? (E 1200)
- •Polyvinylpyrrolidone? (E 1201)
- •Polyvinylpolypyrrolidone? (E 1202)

SWG Exposure assessment

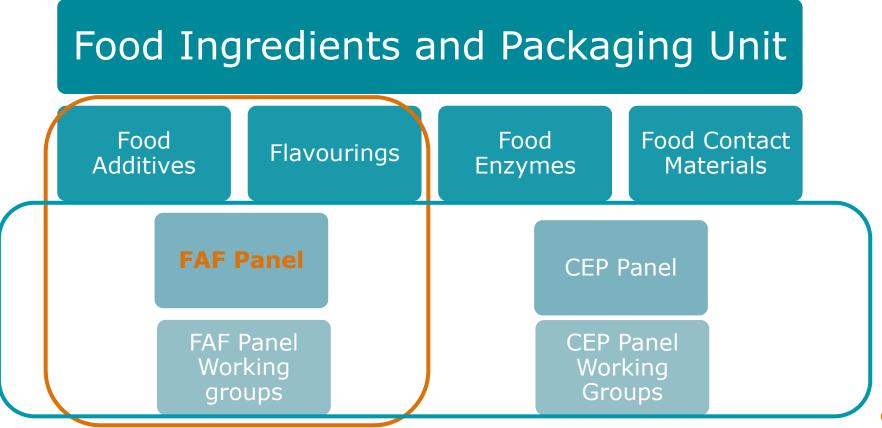
- •Chair: Jean-Charles Leblanc
- •Extracts of rosemary (E 392)
- •Polyethylene glycol (E 1521)

Phosphates (ad hoc)

- •Chair: Ursula Gundert-Remy
- •Phosphoric acid and phosphates (E 338-341; E 343)
- •Diphosphates, triphosphates, polyphosphates (E 450-452)



JULY 2018: PANEL RENEWAL



6



FUTURE WORKPROGRAMME



- ■How will the change in the Panel's remit affect its efficiency?
- Complex opinions?
- Follow-up to previously adopted opinions on re-evaluation
- Workload from new applications



UPCOMING: SWEETENERS

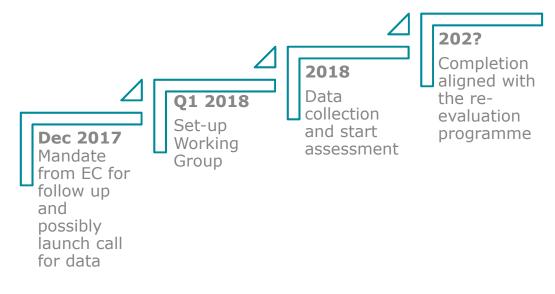
Sweeteners:	15 additives
Sorbitols	E 420
Mannitols	E 421
Acesulfame K	E 950
Cyclamates	E 952
Isomalt	E 953
Saccharins	E 954
Sucralose	E 955
Thaumatin	E 957
Neohesperidine DC	E 959
Neotame	E 961
Salt of aspartame-acesulfame	E 962
Maltitols	E 965
Lactitol	E 966
Xylitol	E 967
Erythritol	E 968





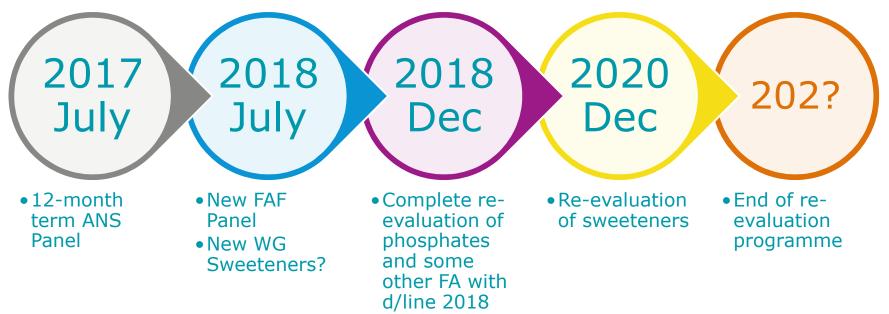
TENTATIVE: RE-EVALUATION OF FA IYC

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E-number	Name of the food additive
E 170	Calcium carbonate
E 304i-ii	Fatty acid esters of ascorbic acid: Ascorbyl palmitate;
	Fatty acid esters of ascorbic acid: Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	a-Tocopherol
E 308	γ-Tocopherol
E 309	δ-Tocopherol
E 322	Lecithins
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 415	Xanthan gum
E 440	Pectins
E 466	Carboxy methyl cellulose, Sodium carboxy methyl cellulose, cellulose gum (changed to "Sodium carboxy methyl cellulose, Cellulose gum" on 12/2013)
E 471	Mono-and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 473	Sucrose esters of fatty acids
E 1450	Starch sodium octenyl succinate





2017-2020: AT A GLANCE





WORK PLAN 2019-2020 AND BEYOND?

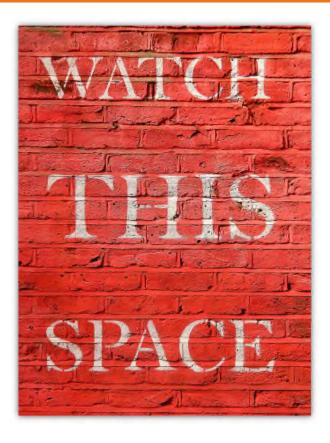
All the other food additives with deadline 31.12.2018	68 additives	
Acetic acid and acetates (potassium, calcium, zinc)	E 260-263; E 650	
Lactic acid and lactates (sodium, potassium, calcium, ferrous)	E 270; E 325-327; E 585	
Carbon dioxide	E 290	
Carbonates (sodium, potassium, ammonium, magnesium)	E 500-501; E 503-504	
Malic acid and malates (sodium, potassium, calcium)	E 296; E 350-352	
Fumaric acid	E 297	
Citric acid and citrates (sodium, potassium, calcium)	E 330-333; E 380;	
Triethyl citrate	E 1505	
Adipic acid and adipates (sodium, potassium)	E 355-357	
Succinic acid	E 363	
Calcium disodium EDTA	E 385	
Hydroxides (sodium, potassium, calcium, magnesium)	E 524-528	
Oxides (calcium, magnesium)	E 529-530	
Glucono-delta-lactone	E 575	
Gluconic acid and gluconates (sodium, potassium, calcium, ferrous)	E 574; 576-579	
Guanylic acid and guanylates (disodium, dipotassium, calcium)	E 626-629	
Inosinic acid and inosinates (disodium, dipotassium, calcium)	E 630-634	
5'-ribonucleotides (calcium, disodium)	E 634-635	
Glycine and its sodium salts	E 640	
L-cysteine	E 920	
Carbamide	E 927b	
Argon	E 938	
Helium	E 939	
Nitrogen	E 941	
Nitrous oxide	E 942	
Butane and isobutene	E 943	
Propane	E 944	
Oxygen	E 948	
Hydrogen	E 949	
Glyceryl diacetate (diacetin) and triacetate (triacetin)	E 1517-1518	

68 food additives with deadline 2018 for which assessment has not yet started:

- Grouped in ca. 30 scientific opinions
- Taking into account the Panel and Unit workload unlikely to be completed by 2020
- Change in remit and composition of the Panel may lead to further delays



UPCOMING CALLS FOR DATA



- Use and use levels for sweeteners
- Technical and toxicological data food additives for use in foods for infants and young children
- Specific calls for data





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