

2024年11月19日（火） 13:30-16:00

シンポジウム
「コーデックス委員会を理解する－食品衛生基準行政の移管を機に」

食品添加物部会 (Codex Committee on Food Additives, CCFA)

国立医薬品食品衛生研究所 食品添加物部第四室

窪崎敦隆

汚染物質、残留動物用医薬品、残留農薬 と 食品添加物

目的を持って意図的に
添加する化学物質

汚染物質

食品添加物

食品中の化学物質

残留動物用
医薬品

残留農薬

Codex委員会 食品添加物部会 (Codex Committee on Food Additives、CCFA)



FAO及びWHOにより設置された国際的な政府間組織であり、国際食品規格の策定等を行っている。

- 1963年に初会合が開催
- 日本は1966年より加盟
- 188加盟国、1加盟機関（EU）、235オブザーバー（NGOなど）

目的

国際的に貿易される（流通する）食品の規格又は衛生規範等を作成

- ① 消費者の健康の保護
- ② 食品の公正な貿易の確保

CCFAの歴史

- ・1987年に「Codex Committee on Food Additives and Contaminants」と改名
- ・2006年に「Codex Committee on Contaminants in Foods」が設置されたことから「Codex Committee on Food Additives」と改名
- ・2006年以降、開催国は中華人民共和国

CCFA のTerms of Reference (TOR)

- (a) 食品添加物の食品中の最大濃度の設定／承認
- (b) リスク評価の優先リストの作成
- (c) 食品添加物の機能分類の指定
- (d) 食品添加物の仕様書の勧告
- (e) 食品中の食品添加物の分析法の検討
- (f) 食品添加物の表示に関する事項など関連する規格の検討

食品添加物のコーデックス一般規格：ブドウ果皮色素を例に

添加物名

機能分類

食品中の最大濃度

国際番号

注釈

採択年

GRAPE SKIN EXTRACT
 INS 163(ii) Grape skin extract Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181 & 402	2017
01.4.4	Cream analogues	150 mg/kg	181 & 201	2011
01.5.2	Milk and cream powder analogues	150 mg/kg	181, 201 & XS251	2021
01.6.2.2	Rind of ripened cheese	1000 mg/kg		2009
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg		2009
01.6.5	Cheese analogues	1000 mg/kg		2009
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181	2009
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	181	2009
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	181	2011
04.1.2.3	Fruit in vinegar, oil, or brine	1500 mg/kg	161	2009
04.1.2.4	Canned or bottled (pasteurized) fruit	1500 mg/kg	181 & 267	2018
04.1.2.5	Jams, jellies, marmelades	500 mg/kg	161 & 181	2009
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, 181 & XS160	2023
04.1.2.7	Candied fruit	1000 mg/kg		2011
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	179, 181 & 182	2011

使用が認められた食品
(食品分類システム)

食品添加物に関するコーデックス一般規格（GSFA）

CODEX ALIMENTARIUS INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

E-mail: codex@fao.org - www.codexalimentarius.org

GENERAL STANDARD FOR FOOD ADDITIVES

CXS 192-1995

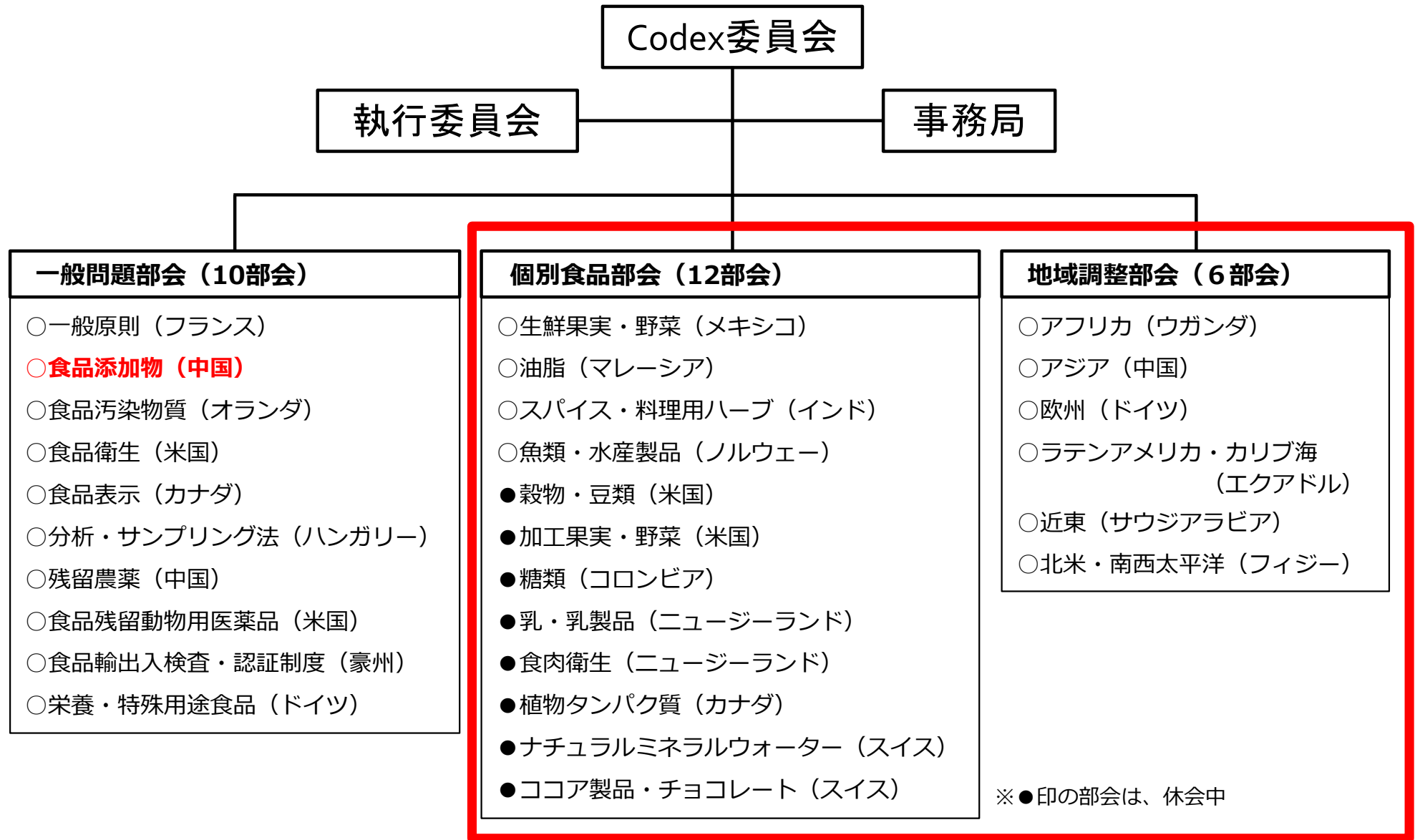
Adopted in 1995. Revision 1997, 1999, 2001, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2021, 2023

- CCFAにおいて、食品添加物の規格（使用対象食品、食品中の最大使用濃度、機能分類など）を策定する
- 合意された食品添加物に係る規定は「食品添加物に関するコーデックス一般規格（GSFA）」（CXS 192-1995）に記載される
- GSFAは、コーデックスにおける食品添加物の唯一の参照すべき規格であり、「衛生植物検疫措置の適用に関する協定（SPS協定）」上の国際規格と位置付けられている

The image shows two screenshots of the GSFA Online database. The top screenshot displays the 'CODEX alimentarius' header and the 'GSFA Online' section, which is updated to the 46th Session of the Codex Alimentarius Commission (2023). It highlights the 'CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) ONLINE DATABASE' and provides an overview of the standard's purpose and searchability. The bottom screenshot shows the 'FOOD ADDITIVE DETAILS' for 'Grape skin extract (163(ii))'. It lists synonyms (ENO, Eriodaria, Colour), functional classes (Colour), and provides links to search the JECFA and WHO databases. Below this, a table titled 'GSFA Provisions for Grape skin extract' lists various food categories and their maximum permitted levels.

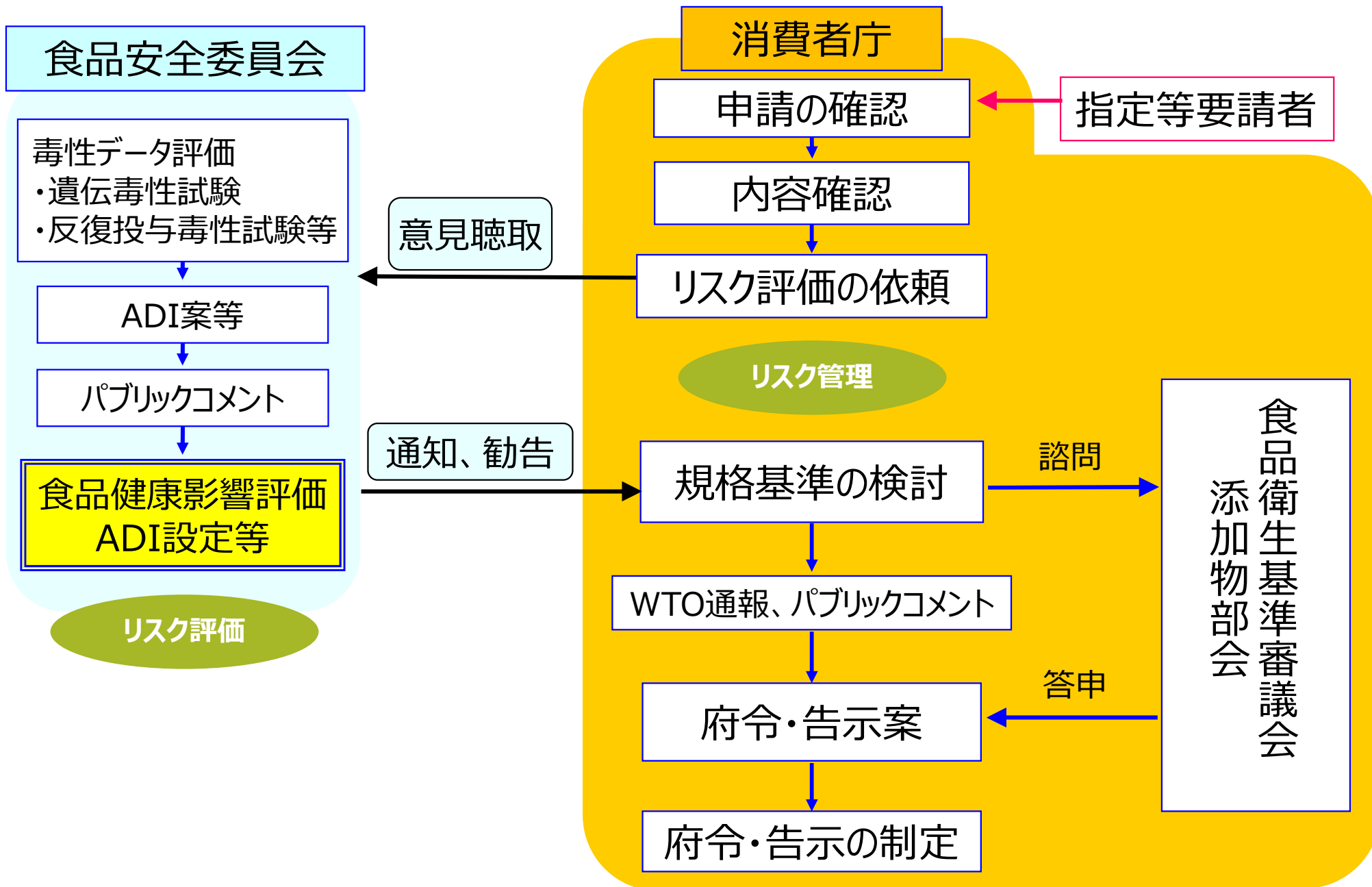
Number	Food Category	Max Level	Notes
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	300 mg/kg	Note 181
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	Note 181
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
04.1.2.7	Candied fruit	1,000 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	1,500 mg/kg	Note 181 Note 267
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	200 mg/kg	Note 181
01.6.5	Cheese analogues	1,000 mg/kg	
05.3	Chewing gum	500 mg/kg	Note 181
14.2.2	Cider and perry	300 mg/kg	Note 181
05.1.4	Cocoa and chocolate products	200 mg/kg	Note 181 Note 183
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	Note 181 Note XS86
09.2.4.1	Cooked fish and fish products	500 mg/kg	Note 95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1,000 mg/kg	
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	Note 181
01.4.4	Cream analogues	150 mg/kg	Note 181 Note 201
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	Note 181
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 181
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	250 mg/kg	Note 181
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	250 mg/kg	Note 181 Note 566
13.4	Dietetic formulae for slimming purposes and weight reduction	250 mg/kg	Note 181
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg	Note 181
08.4	Edible casings (e.g. sausage casings)	5,000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 181
10.4	Egg-based desserts (e.g. custard)	200 mg/kg	Note 181
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing)	300 mg/kg	Note 181

Codex委員会 組織図

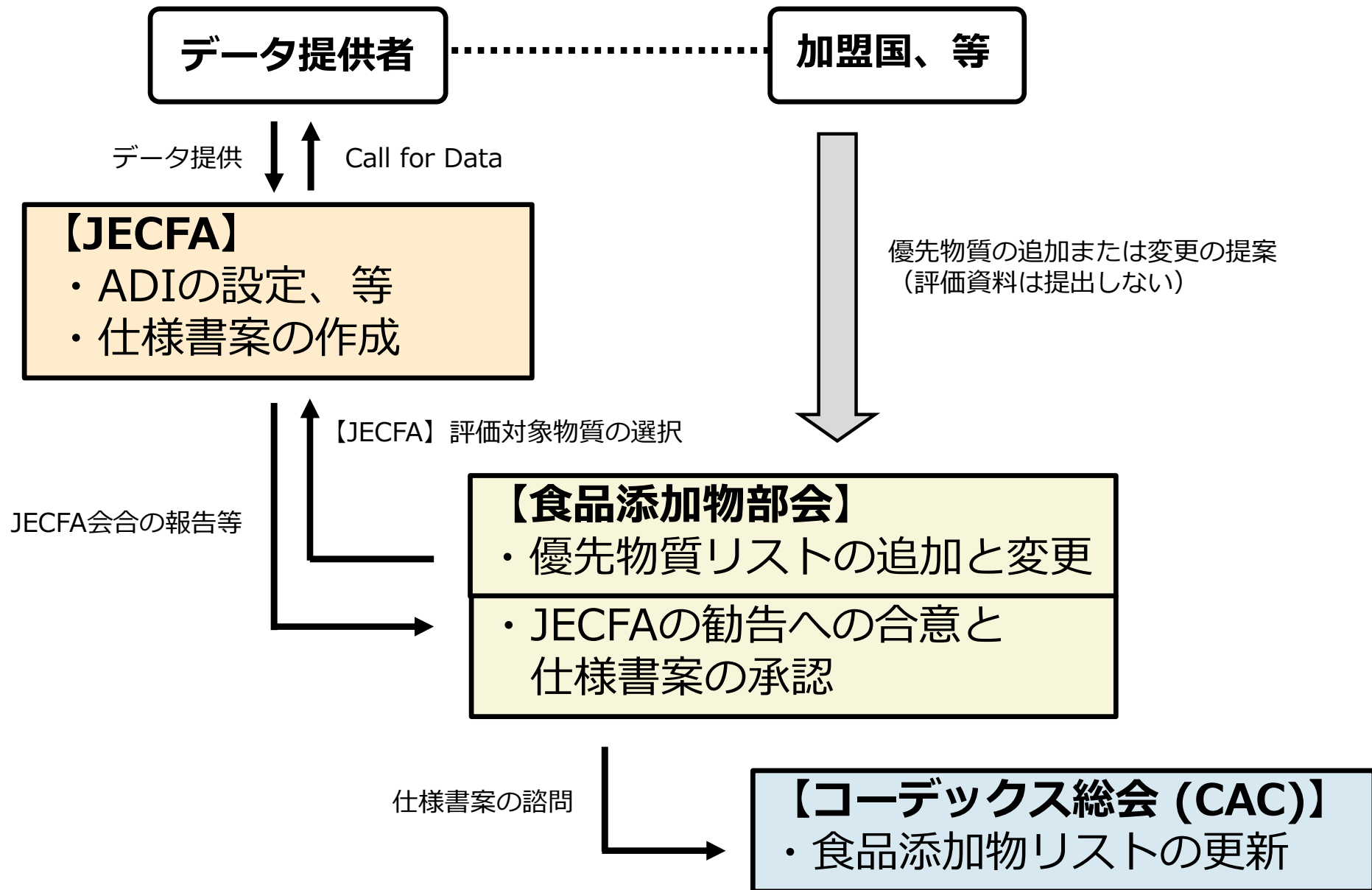


GSFAをコーデックスにおける食品添加物の唯一の参照すべき規格として個別食品規格等と整合をとる作業を行っている。

我が国の食品添加物指定等の制度



コーデックス委員会の食品添加物指定等の制度



第54回CCFA

(2024年4月22日~26日、中華人民共和国、四川省・成都)

Food and Agriculture Organization of the United Nations

World Health Organization

CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

54th SESSION

OF THE CODEX COMMITTEE ON FOOD ADDITIVES

CHENGDU, SICHUAN PROVINCE CHINA

成都
chengdu

The 54th Session of CCFA

Overview



The 54th Session of the Codex Committee on Food Additives (CCFA) will convene as an in-person physical meeting taking place from 22 April – 26 April, 2024, in Chengdu, Sichuan Province, China at W Chengdu. The Session will also be broadcast on Zoom in listening mode in English, Chinese, French, and Spanish.

On Friday, 19 April from 09:00-18:00 (GMT+8:00), and Saturday, 20 April, 2024 from 09:00 to 12:30 (GMT+8:00), there will be a Physical Working Group (PWG) on the General Standard for Food Additives.


And on Saturday, 20 April, 2024 from 14:30-18:00 (GMT+8:00), there will be another PWG on the Endorsement/Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA.

Specific details may be found in the timeline further down in this handbook.

The CCFA54 plenary session will run from Monday, 22 April, 2024, until Wednesday, 24 April, 2024. Report Adoption for CCFA54 is scheduled on 26 April, 2024 starting from 09:00 AM GMT+8:00.

一般的なスケジュール：CCFA54を例に

Physical working groups



19-20 April 2024
Chengde, China
All times CST (UTC+8)
Languages: English

Physical working group on the Codex general standard for food additives (GSFA)

CCFA54

PROVISIONAL AGENDA

Friday 19 April

- 9:00-9:30 I Introductions
- II Approval of Agenda
- III Comments by the Working Group Chair
- IV Draft and proposed draft provisions in FC 14.2 and its subcategories (CX/FA 24/54/7 - Appendix 3)
- V Remaining draft and proposed draft provisions for sweeteners in the GSFA and adopted sweetener provisions with Note 161 (CX/FA 24/54/7 - Appendix 1)
- VI New and revised provisions in the GSFA entered into the step process at Step 2 as a result of CX/FA 23/53/9 (CX/FA 24/54/7 - Appendix 4)
- VII All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts II and III, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA (CX/FA 24/54/7 - Appendix 5)

Saturday 20 April

- 9:00-9:30 VIII Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories (CX/FA 24/54/7 - Appendix 2)
- IX Proposals for new and/or revision of food additive provisions; replies to CL 2023/46-FA (CX/FA 24/54/8)
- X Other Business/Future Work

Saturday 20 April

- 1 Introduction
- 2 Approval of Agenda
- 3 Background to the endorsement work
- 4 Endorsement requests (CX/FA 24/54/5 and CX/FA 24/54/5 add.1), including consideration of any written comments provided by Members and Observers: CCSCHE, CCPFV
- 5 Background to Alignment work CX/FA 24/54/6
- 6 Explanatory document - Chair's proposals for the EWG for CCMP, CCPFV and regional commodity standards (CX/FA 24/54/6 Annex 1; CX/FA 24/54/6 add.1 Annex 1)
- 7 Proposed amendments to the food additive provisions of the Codex committee standards and for milk and milk products (CCMP) (CX/FA 24/54/6 Annex 2; CX/FA 24/54/6 add.1 Annex 2)
- 8 Proposed amendments to the food additive provisions of the Codex committee standards for processed fruits and vegetables (CCPFV) (CX/FA 24/54/6 Annex 3)
- 9 Proposed amendments to the food additive provisions of Codex regional standards (CX/FA 24/54/6 Annex 4)
- 10 Development of Table 3 Notes (CX/FA 24/54/6 Annex 5)
- 11 Proposed Workplan on Alignment - revised (CX/FA 24/54/6 add.1 Annex 3)
- 12 Future Work

Plenary session



22-26 April 2024
Chengde, Sichuan Province, China
All times CST (UTC+8)
Languages: Chinese, English, French, Spanish

Codex Committee on Food Additives

CCFA54

Programme

Monday 22 April

- 9:30-10:00 Opening
- 10:00-12:30 1 Adoption of the Agenda
- 2 Matters Referred by the Codex Alimentarius Commission and other subsidiary bodies
- 3A Matters of Interest arising from FAO/WHO and from the 96th and 97th meetings of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) respectively
- 3B Proposed draft specifications for the identity and purity of food additives arising from the 96th and 97th JECFA meetings respectively
- 12:30-14:30 Lunch break
In-session Working Group: *International Numbering System* (Agenda item 6)
- 14:30-18:00 4 Discussion paper on divergence between the *General Standard for Food Additives* (GSFA), Codex commodity standards and other texts - identification of outstanding issues
- 5 Discussion paper on the development of a standard for yeast

Tuesday 23 April

- 9:00-12:30 5A General Standard for Food Additives (GSFA): Report of the EWG on the GSFA
- 12:30-14:30 Lunch break
In-session Working Group: *Priority List proposed for evaluation by JECFA* (Agenda item 7)
- 5B General Standard for Food Additives on the GSFA--continued
- 5C General Standard for Food Additives, new and/or revision of food additive 2023/46-FA)

CCFA54 Programme



Wednesday 24 April

- 9:00-12:30 4A Endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards
- 4B Alignment of the food additive provisions of commodity standards: Report of the EWG on Alignment
- 12:30-14:30 Lunch break
Side event: Understanding GSFA database
- 14:30-18:00 6 Proposed draft revision to the *International Numbering System (INS) for Food Additives* (CXG 36-1989)
- 7 Proposals for additions and changes to the Priority List of Substances proposed for evaluation by JECFA (replies to CL 2023/47-FA)
- 10 Other Business and Future Work
- 11 Date and Place of Next Session

Friday 26 April

- 9:00-12:30 12 Adoption of the Draft Report

Note: The provisional programme is only indicative and may be adjusted based on the progress of the discussions.

CCFA54



CCFA54
Photo Galleryより

参加国等
(本会合に現地参加)
41 加盟国
1 加盟機関 (EU)
23 オブザーバー



我が国のこれまでの対応：食品分類システムを例に

06.8.1 Soybean-based beverages

Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. In a number of countries this category includes products referred to as soybean milk. Soybean-based beverages may be consumed as is, or used to prepare other soybean products, such as those in food categories 06.8.2 (soybean-based beverage film), 06.8.3 (soybean curd (tofu)), 06.8.4 (semi-dehydrated soybean curd), and 06.8.5 (dehydrated soybean curd (kori tofu))^{52,53,54}. Also includes soybean products, such as soybean-based beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of home-made soft tofu.^{52,55}

06.8.2 Soybean-based beverage film:

Film formed on the surface of boiling soybean-based beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as *fuzhu* or *yuba*.^{55,56,57}

06.8.3 Soybean curd (tofu)

Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mould. Soybean curds may be of a variety of textures (e.g. soft, semi-firm, firm).^{52,53}

06.8.4 Semi-dehydrated soybean curd:

Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 06.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture.⁵²

06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is cooked (stewed) with a thick sauce (e.g. *miso sauce*). The partially dehydrated soybean curd typically absorbs the sauce, and so regains its original texture.⁵²

06.8.4.2 Deep fried semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g. stewed in sauce) after frying.^{52,58}

06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2:

Partially dehydrated soybean curd prepared other than by stewing in thick (e.g. *miso*) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g. to make a patty or a loaf).⁵²

06.8.5 Dehydrated soybean curd (kori tofu)

Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.⁵²

06.8.6 Fermented soybeans (e.g. *natto*, *tempe*):

The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as *dou chi* (China), *natto* (Japan), and *tempe* (Indonesia).