

[BFAD BUREAU CIRCULAR NO. 2006-016, October 17, 2006]

UPDATED LIST OF FOOD ADDITIVES

BACKGROUND

It is the State's policy, under Article II, Section 15, of the 1987 Constitution to "protect and promote the right to health of the people and instill health consciousness among them."

The 1987 Constitution also provides, in this Article XIII, Section 12, that: "The State shall establish and maintain an effective food and drug regulatory system and undertake appropriate health manpower development and research, responsive to the country's health needs and problems."

Thus, to implement the foregoing policies, the Government, through the Department of Health, was mandated to, in accordance with the provisions of Republic Act No. 3720, as amended by Executive Order No. 175, and Republic Act No. 7394, establish standards and quality measures for foods and adopt measures to ensure pure and safe supply of foods in the country.

The current regulatory guideline on the use of food additives in processed foods sold in the Philippines, Administrative Order No. 88-A, s. 1984, needs updating to meet the current emerging trends in food manufacturing. In view of the above and consistent with the requirements of the "WTO Agreement on Technical Barriers to Trade" on overcoming technical obstacles in world markets, this Bureau Circular aims to update and put together the list of permitted food additives and prescribes guidelines for their use and application in foods distributed in the Philippines whether locally manufactured or imported.

**I.
OBJECTIVES**

1. To establish a regulation prescribing:
 - a. The conditions under which a food additive may be safely used and
 - b. The maximum quantity of food additive which may be used or permitted to remain in or on such food;
2. To ensure food safety and harmonize local food regulation with international food control laws, rules and regulations and to ensure market access opportunities.
3. To update the list of permitted food additives and prescribe guidelines for their

use and application in food distributed in the Philippines.

II. DEFINITION OF TERMS

For the purposes of this Circular, the following terms shall have the following meaning:

1. Acceptable Daily Intake (ADI) refers to an estimate by the JECFA of the amount of a food additive, expressed on a body weight basis (reference man-60kg), that can be ingested daily over a lifetime without appreciable health risk. (Codex STAN 192-1995 (Rev. 6.2005), (WHO Environmental Health Criteria No. 70, 1987)
2. FAO refers to Food Agriculture Organization
3. FCC refers to Food Chemicals Codex
4. Flavoring Substances refers to flavor preparations composed of substances derived from plant/animal products and/or chemically synthesized substances whose significant function in food is flavoring rather than nutritional. (AO No. 88 A s. 1984)
5. Food Additive refers to any substance the intended use of which results or may reasonably be expected to result, or indirectly, in its becoming a component or otherwise affecting the characteristics of any food (including any substance intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food; and including any source of radiation intended for any such use), if such substance is generally recognized among experts qualified by scientific training and experience to evaluate its safety, as having been adequately shown through scientific procedures to be safe under the conditions of the intended use. (RA No. 3720).
6. Good Manufacturing Practice (GMP) refers to the level of use of the least or minimal amount of food additive that is necessary to accomplish the intended effect. (AO 153, s. 2004)
7. IOFI refers to International Organization of the Flavor Industry.
8. JECFA refers to Joint FAO/WHO Expert Committee on Food Additives.
9. WHO refers to World Health Organization
10. US FEMA refers to United States Flavors Extracts Manufacturers Association

III. GENERAL GUIDELINES

A. General Principles for the Use of Food Additives

1. Only those food additives which present no appreciable risk to the health of the consumer at the proposed level of use as found by JECFA and/or other internationally recognized bodies shall be endorsed and included in the APPENDIX, after proper evaluation by DOH-BFAD.

2. The use of a food additive is justified only when any or all of the following condition exists:

2.1 That it results to an advantage on the part of the food, such as lengthening of shelf life, enhance nutritional quality etc.;

2.2 That it does not present an appreciable health risk to consumers;

2.3 That it does not mislead the consumer;

2.4 That it serves one or more of the technological functions set out in Table 9, entitled "Food Additive Functional Classes and Sub Classes" , and the needs set out from (2.4.1) through (2.4.4) below, and only where these objectives cannot be achieved by other means which are economically and technologically practicable;

2.4.1 To preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (2.4.2) and also in other circumstances where the food does not constitute a significant item in a normal diet;

2.4.2 To provide necessary constituents for foods manufactured for groups of consumers having special dietary needs;

2.4.3 To enhance the keeping quality or stability of a food or to improve its sensory properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer; and

2.4.4 To provide an aid in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

3. The Permitted Levels of Use of Food Additives

The primary objective of establishing permitted levels of use of food additives in various food groups is to ensure that the intake of additives does not exceed the acceptable daily intake (ADI).

The maximum levels of food additive use are based in part on BFAD commodity standards, Codex and upon request of interested parties after subjecting their proposed maximum levels to internationally accepted scientific methods, ensuring that the same shall not exceed prescribed ADI.

4. Good Manufacturing Practice (GMP)

All food additives subject to the provisions of this circular shall be used under