The Codex Alimentarius Commission was created in 1963 by FAO and WHO to develop food standards, guidelines and related texts such as codes of practice under the Joint FAO/WHO Food Standards Programme. The main purposes of this Programme are protecting health of the consumers and ensuring fair trade practices in the food trade, and promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations.

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Joint FAO/WHO Food Standards Programme
Codex Alimentarius Commission

Twenty-Sixth Session,
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INTRODUCTION

This Inventory of Processing Aids was prepared by the Codex Committee on Food Additives and Contaminants. The objectives of the Committee are: (1) to develop information on substances used as processing aids and (2) to identify processing aids whose safety should be evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA). The Inventory of Processing Aids catalogues substances that are used in food solely as processing aids as defined by the Codex Alimentarius Commission (see Section 2 - Definitions). The Committee notes that the character of the Inventory is not intended to be complete or a "positive list" of permitted aids.

The Inventory is arranged in tabular format for presentation of information that will be necessary for the Committee to select substances for JECFA evaluation. The following information is provided:

- **Category** - the functional effect classification.
- **Processing aid** - the chemical name or description of the substance used as a processing aid.
- **Area of utilization** - the foods or food processing procedures in which the processing aid is utilized.
- **Level of residues** - the level of processing aid remaining in food after processing. The levels should be designated with respect to those: (1) directly measured by analysis or (2) estimated by other means. Values are in mg/kg and values at the detection limit of available analytical procedures are reported as "less than" (<).
- **Interaction with food** - describes the degree of chemical interaction with food components. Provides data on levels of interaction products in food.
- **JECFA evaluation** - if the processing aid substance has been reviewed or considered by a JECFA, then the number of the JECFA meeting is reported. The reference is to the latest JECFA evaluation, for either toxicological or specifications review. Additionally, the reference pertains to JECFA consideration of a substance and does not necessarily mean that JECFA reviewed the processing aid use(s) of this substance nor that JECFA assigned an ADI to the substance.

Appendix A to this inventory catalogues all substances that are used as processing aids. The substances are annotated according to the following system:

1. indicates a processing aid that clearly fits the definition of "processing aid" above.
2. indicates those materials that are both food additives (see definition below) and processing aids (i.e. the substance functions as a processing aid in one food but may have a different function in another food).

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1 The Inventory of Processing Aids was adopted by the Codex Alimentarius Commission at its 18th Session in 1989. It has been sent to all Member Nations and Associate Members of FAO and WHO as an advisory text, and it is for individual governments to decide what use they wish to make of the Inventory.
indicates those compounds that because of carry-over residues, would seem to usually be considered only as food additives (see section 5.2).

4. indicates those materials that might actually have simultaneous function as processing aids and functionality in the finished food.

The Committee recognizes that any food additive, even if not included in the inventory or the appendix, may be used as a processing aid and is eligible for addition to the appendix. In some cases, however, the processing aid use of the food additive may require a separate JECFA evaluation.

Appendix B reproduces the Microbial Enzyme Preparation section of the inventory but arranges the enzymes by source organism rather than by function.
<table>
<thead>
<tr>
<th>Category</th>
<th>Areas of use</th>
<th>Residues (mg/kg)</th>
<th>Interaction with food</th>
<th>JECFA evaluation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Divinylbenzene-ethylvinylbenzene copolymer</td>
<td>General use</td>
<td>Aqueous foods (excluding carbonated beverages)</td>
<td>0.00002</td>
<td>None</td>
</tr>
<tr>
<td>Fuller's earth</td>
<td>Ion exchange resins (see Ion exchange resins)</td>
<td>Starch hydrolysis</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Isinglass</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kaolin</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Magnesium acetate</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Perlite</td>
<td>Starch hydrolysis</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Polymaleic acid and sodium polynalate</td>
<td>Sugar processing</td>
<td>&lt; 5</td>
<td>None</td>
<td></td>
</tr>
<tr>
<td>Tannin (to be specified)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable carbon (activated)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable carbon (unactivated)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Contact freezing and cooling agents**

- Dichlorofluoromethane
- Freon (to be specified)
- Nitrogen

**Desiccating agent/anticaking agents**

- Aluminum stearate
- Calcium phosphate
- Calcium stearate
- Magnesium stearate
- Octadecylammonium acetate (in ammonium chloride)
- Potassium aluminum silicate
- Sodium calcium silicoaluminate

**Detergents (wetting agents)**

- Dioctyl sodium sulfosuccinate
- Methyl glucoside of coconut oil ester
- Quaternary ammonium compounds

- Sodium lauryl sulphate
- Sodium xylene sulphonate

**Enzyme immobilization agents and supports**

- Polyethyleneimine
- Glutaraldehyde
- Glass
- Diatomaceous earth
- Ceramics
- Diethylaminoethyl cellulose

**Enzyme preparations (including immobilized enzymes)**

**Animal-Derived Preparations:**

- Alpha-amylase (hog or bovine pancreas)