Direzione Sanità
Settore Prevenzione e Veterinaria

REGIONE PIEMONTE

ADDITIVI ALIMENTARI: ORGANIZZAZIONE, PIANIFICAZIONE, ASPETTI AUTORIZZATIVI LINEE D'INDIRIZZO

MILANO 19 GIUGNO 2014

RENZA BERRUTI REGIONE PIEMONTE

NORMATIVA GENERALE

Regolamento (CE) n. 178/2002 del 28 gennaio 2002 che stabilisce i principi e i requisiti generali della legislazione alimentari, istituisce l'Autorità europea per la sicurezza alimentare e fissa le procedure nel campo della sicurezza alimentare.

Regolamento (CE) n. 852/2004 del 29 aprile 2004 sull'igiene dei prodotti alimentari

Regolamento (CE) n. 882/2004 del 29 aprile 2004 e s.m.i. relativo ai controlli ufficiali intesi a verificare la conformità alla normativa in materia di mangimi e di alimenti e alle norme sulla salute e sul benessere degli animali

Regolamento (UE) n. 1169/2011 del 25 ottobre 2011 relativo alla fornitura di informazioni sugli alimenti ai consumatori *(13/12/2014)*

REG (CE) 1333/08

Cos'è

Art. 3 *definizioni*

per **«additivo alimentare»** s'intende qualsiasi sostanza abitualmente **non** consumata come alimento in sé e **non** utilizzata come ingrediente caratteristico di alimenti, con o senza valore nutritivo, la cui aggiunta intenzionale ad alimenti per uno **scopo tecnologico** nella fabbricazione, nella trasformazione, nella preparazione, nel trattamento, **nell'imballaggio**, nel trasporto o nel magazzinaggio degli stessi, abbia o possa presumibilmente avere per **effetto** che la sostanza o i suoi sottoprodotti diventino, direttamente o indirettamente, **componenti di tali alimenti**;

REG (UE) 1169/11

relativo alla fornitura di informazioni sugli alimenti ai consumatori

Art. 2 (f)

«ingrediente»: qualunque sostanza o prodotto, **compresi** gli **aromi**, gli **additivi** e gli **enzimi alimentari**, e qualunque costituente di un ingrediente composto utilizzato nella fabbricazione o nella preparazione di un alimento e ancora presente nel prodotto finito, anche se sotto forma modificata

ADDITIVO ALIMENTARE ≡ INGREDIENTE ALIMENTARE

Ingrediente con particolari caratteristiche

RIFERIMENTO NORMATIVO:

Reg.CE 1333/08 Reg. CE 1332/08 Reg. CE 1334/08
Reg.UE 1129/11 Reg. CE
Reg.UE 231/11 ……..

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DPR 19/11/1997 n 514

Regolamento recante disciplina del procedimento di autorizzazione alla produzione, commercalizzazione e deposito di additivi

….. Aromi

Art. 1 : Autorizzazione Regionale

a) certificazione comprovante **l'iscrizione alla camera di commercio**, industria ed artigianato, in relazione allo svolgimento dell'attività per la quale l'autorizzazione è richiesta;
b) numero del **codice fiscale**;
c) **elenco** degli additivi alimentari
d) planimetria in scala 1:100, con **descrizione dei locali** ed indicazione della relativa **destinazione d'uso**;

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DPR 19/11/1997 n 514

Regolamento recante disciplina del procedimento di autorizzazione alla **produzione**, **commercializzazione** e **deposito** di **additivi…**

….. Aromi

RICONOSCIMENTO

Reg. CE 852/04 Art.6

Requisiti strutturali:
Art 4 - All. II

Art. 1 : Autorizzazione Regionale

e) relazione sulle **caratteristiche tecnico-costruttive, strutturali ed igienico-sanitarie** dello stabilimento;
f) descrizione delle **attrezzature** adibite alla produzione ed al controllo analitico
g) Copia autenticata dell'autorizzazione rilasciata dall'autorità competente allo **smaltimento/allontanamento acque reflue** nonché alle emissioni in atmosfera, limitatamente alla produzione
h) nominativo del **responsabile dello stabilimento**

….. Disporre di un laboratorio per il controllo analitico ……

Art. 2: Sopralluogo

Idoneità impianti, attrezzature, locali

Controlli

AC = Ministero Salute MANCP/PNI

↓

ACR = Regione Piemonte PRISA

↓

ACL = ASL PAISA

Controllo ufficiale

Produzione, miscelazione, commercio, deposito

UTILIZZATORE

Grazie!

LE SPECIFICHE DEGLI ADDITIVI ALIMENTARI:
IL REG.(UE) 231/2012

Autorità regolatorie

Europee

SCF
Scientific Commission on Food

EFSA (Gennaio 2002)
Commissione Europea all'Autorità Europea per la Sicurezza alimentare

Panel ANS (food additives and nutrient soucers added to food)

Internazionali

JECFA Joint FAO/WHO Expert Committee on Food Additives

FAO-OMS

LE SPECIFICHE DEGLI ADDITIVI ALIMENTARI: IL REG.(UE) 231/2012

….considerando quanto segue:

3) È necessario tenere conto delle specifiche e delle tecniche analitiche definite nel Codex Alimentarius redatto dal comitato misto di esperti FAO/OMS sugli additivi alimentari (di seguito JECFA).

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Additive	**Carbon Dioxide**
Specification	Monograph 1 (2006)
Codex GSFA Online	INS number: 290

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CARBON DIOXIDE

Prepared at the 49th JECFA (1997) , published in FNP 52 Add5 (1997) superseding specifications prepared at the 29th JECFA (1985), published in FNP 34 (1986) and in FNP 52 (1992) An ADI 'not specified' was established at the 29th JECFA (1985)

SYNONYMS	INS No. 290
DEFINITION	
C.A.S. number	124-38-9
Chemical formula	CO_2
Formula weight	44.01
Assay	Not less than 99% of CO_2, by volume
DESCRIPTION	Colourless, odourless gas, 1 litre of which weighs about 1.98 g at 0° and 760 mm of mercury. Under a pressure of about 59 atmospheres it may be condensed to a liquid, a portion of which forms a white solid (Dry Ice) upon rapid evaporation. Solid carbon dioxide evaporates without melting upon exposure to air. Commercial carbon dioxide is shipped and handled in

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DESCRIPTION	Colourless, odourless gas, 1 litre of which weighs about 1.98 g at 0° and 760 mm of mercury. Under a pressure of about 59 atmospheres it may be condensed to a liquid, a portion of which forms a white solid (Dry Ice) upon rapid evaporation. Solid carbon dioxide evaporates without melting upon exposure to air. Commercial carbon dioxide is shipped and handled in pressurized cylinders or low pressure bulk liquid systems, or in solid blocks.
FUNCTIONAL USES	Propellant, freezing agent, carbonating agent, preservative, extraction solvent
CHARACTERISTICS	The following specifications apply to gaseous carbon dioxide as produced from its condensed liquid or solid phase by evolution to the gas phase at normal environmental conditions. Additional specifications may be applied to liquid or solid forms of carbon dioxide by vendors or by specific users of commercial carbon dioxide products.
IDENTIFICATION	
Precipitate formation	When a stream of the sample is passed through a solution of barium hydroxide, a white precipitate is produced which dissolves with effervescence in dilute acetic acid.
Detector tube test	Passes test See description under TEST
PURITY	

PURITY

Acidity	Transfer 50 ml of water, previously boiled and cooled to room temperature, into a Nessler tube. Introduce 1,000 ml of the sample into the water through a tube (1 mm internal diameter) keeping the opening of the tube within 2 mm from the bottom of the vessel. Add 0.1 ml of methyl orange TS. The red colour produced is not darker than the colour of an identical control solution to which has been added 1.0 ml of 0.01 N hydrochloric acid instead of the carbon dioxide.
Phosphine, hydrogen sulfide, and other organic reducing substances	Transfer 25 ml of silver ammonium nitrate TS and 3 ml of ammonia TS into a Nessler tube. In the absence of light, introduce 1,000 ml of the sample in the same manner as in the test of Acidity. No brown colour is produced.
Carbon monoxide	Not more than 10 µl/l See description under TESTS
Non-volatile hydrocarbons	Not more than 10 mg/kg

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http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/

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http://www.codexalimentarius.net/gsfaonline/additives/results.html?ins=290&searchBy=add&lang=en

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CODEX alimentarius

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GSFA Online

Updated up to the 36th Session of the Codex Alimentarius Commission (2013)

GSFA DATABASE SEARCH

To search for the provisions of a food additive, enter the food additive name, synonym or INS No in th
and click "search". You can also browse the entire list of food additives by clicking on "Browse Alphabet

To search for food additives within a functional class, select a functional class and click on "search". Yo
the entire list of functional classes of food additives by clicking on "Browse Alphabetically".

To search for food additive provisions in a food category, enter the food category name or keyword, or
and click "search". You can also browse the entire food category system by clicking on "Browse Hierarch

Please enter/select one of the below criteria and try your search and try again.

Food Additive Search

Additive, Group Name or Synonym

Search

Browse Alphabetically

Food Category Search

Category Name or Code

Sear

Browse Hierarchy

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FOOD ADDITIVE DETAILS

Carbon dioxide (290)

Synonym(s)
- Carbonic Acid Anhydride
- Dry Ice (Solid Form)

Functional Classes
- Carbonating agent
- Packaging gas
- Preservative
- Propellant

Search JECFA
Click the above link to search the JECFA database for the specifications of additive(s) with INS No. 290

CSV (Tables)

GSFA Provisions for Carbon dioxide

Number	Food Category	Max Level	Notes
14.1.2.3	Concentrates for fruit juice	GMP	Note 127 Note 69
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127 Note 69
14.1.2.1	Fruit juice	GMP	Note 69
14.1.3.1	Fruit nectar	GMP	Note 69

Note: Unless otherwise specified, food additive provisions apply to the food category indicated (e.g. Dairy), as well as to all subcategories of that category (e.g. Cheese, Ripened Cheese, etc.).

14.1.2.3	Concentrates for fruit juice	GMP	Note 127 Note 69
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127 Note 69
14.1.2.1	Fruit juice	GMP	Note 69
14.1.3.1	Fruit nectar	GMP	Note 69

Note: Unless otherwise specified, food additive provisions apply to the food category indicated (e.g. Dairy), as well as to all subcategories of that category (e.g. Cheese, Ripened Cheese, etc.).

GSFA Table 3 Provisions

Carbon dioxide is a food additive that is included in **Table 3**, and as such may be used in the following foods under the conditions of good manufacturing practices (GMP) as outlined in the Preamble of the Codex GSFA. Although not listed below, Carbon dioxide could also be used in heath-treated butter milk of food category 01.1.1 and spices of food category 12.2.1. Note that food categories listed in the **Annex to Table 3** were excluded accordingly.

Number	Food Category
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
01.3	Condensed milk and analogues (plain)
01.4.3	Clotted cream (plain)
01.4.4	Cream analogues
01.5	Milk powder and cream powder and powder analogues (plain)
01.6.1	Unripened cheese
01.6.2	Ripened cheese
01.6.4	Processed cheese
01.6.5	Cheese analogues
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)
01.8.1	Liquid whey and whey products, excluding whey cheeses
02.2.2	Fat spreads, dairy fat spreads and blended spreads
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7
03.0	Edible ices, including sherbet and sorbet
04.1.2	Processed fruit
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce