Commentary
Food Chemicals Codex (FCC), Twelfth Edition

March 2, 2020

In accordance with the Rules and Procedures of the 2015–2020 Council of Experts (CoE Rules), and except as provided in Section 8.01(e) Immediate Standards, USP publishes proposed revisions to the Food Chemicals Codex (FCC) for public review and comment in the FCC Forum (FCCF), USP’s venue for providing public notice and receiving public comment on an FCC proposed standard. After comments are considered and incorporated as the Food Ingredients Expert Committee (FIEC) deems appropriate, the proposal may advance to effective status or be republished in FCCF for further notice and comment, in accordance with the CoE Rules. In cases when proposals advance to effective status without republication in the FCCF, a summary of comments received and the FIEC’s responses are published in the Commentary section of the FCC microsite at the time the revision is published.

The Commentary is not part of the text of the monograph or general test or assay. Rather, it explains the basis of the FIEC’s response to public comments. If there is a difference between the contents of the Commentary section and the monograph or general test or assay, the text of the monograph prevails. In case of a dispute or question of interpretation, the language of the monograph text, alone and independent of the Commentary, prevails.

For further information, contact:

USP Executive Secretariat
U.S. Pharmacopeia
12601 Twinbrook Parkway
Rockville, MD 20852-1790 USA
execsec@usp.org
Comments were received for the following when they were proposed in the Food Chemicals Codex (FCC):

- 5'-Adenylic Acid
- Appendix XIII -- Adulterants and Contaminants in Food Ingredients
- Calcium Lignosulfonate (40-65)
- Cellulose Gel
- δ-Damascone
- Erythritol
- Gum Ghatti

No Comments were received for the following when they were proposed in the Food Chemicals Codex (FCC):

- Appendix V -- Enzyme Assays
- α-Damascone
- β-Damascone
- Ethyl Cellulose
- Petrolatum
- Potassium Hydroxide
- Potassium Hydroxide Solution
- Sodium Ferrocyanide
- Zein

Monograph/Section(s): 5'-Adenylic Acid/Assay
Expert Committee: Food Ingredients
EC-initiated Change #1: The term “reversed phase” in Column under Assay was deleted because it presents duplicate information.

Monograph/Section(s): Appendix XIII Adulterants and Contaminants in Food Ingredients/Added Colorants in Spices
Expert Committee: Food Ingredients
EC-initiated Change #1: The Title of the general test was changed from “Non-Targeted Screening Method for Colorants Added to Spices by Thin-Layer Chromatography (TLC)” to “Non-Targeted Screening for Synthetic Colors in Spices using Thin-Layer Chromatography (TLC)” to provide clarity on the applicability of the method.

EC-initiated Change #2: The scope was modified to, “This method is applicable to synthetic colors in paprika, chili powder, turmeric, curry, and sumac.” The phrase “synthetic colors in” is intended to provide clarity on the scope.

EC-initiated Change #3: The term “colorant” throughout the text was replaced with “color” for consistency.
EC-initiated Change #4: The Detection limit was changed from “100 ppm” to “1000 ppm” based on the supporting data. Cautionary text that the detection limit can go lower with supporting information was added.

Monograph/Section(s): Calcium Lignosulfonate (40-65)/Identification
Expert Committee: Food Ingredients

EC-initiated Change #1: In the Samples subsection for the test for Total sulfur determination under Degree of Sulfonation, the description was changed to provide clarity for users from “Accurately weigh 1-2 mg of sample, previously dried, into each capsule” to “Add 1.0 – 2.0 mg of sample, previously dried, into each capsule. Record the exact weight of sample taken.”

Monograph/Section(s): Cellulose Gel/Identification
Expert Committee: Food Ingredients

Comment Summary #1: The commenter requested that the sample preparation “potassium bromide pellet” be added to the infrared spectrum in Identification C for clarification.
Response: Comment incorporated.

EC-initiated Change #1: The caption “Wavenumbers [cm⁻¹]” was added to the x-axis for clarification.

Monograph/Section(s): δ-Damascone
Expert Committee: Food Ingredients

EC-initiated Change #1: The Acceptance criteria in the Assay was changed from “NLT 96.5%” to “NLT 96.5% as the sum of all δ-damascone isomers” for clarification.

Monograph/Section(s): Erythritol/Assay
Expert Committee: Food Ingredients

EC-initiated Change #1: The Acceptance criteria for the Assay was widened from “98.0-102.0%” to “96.0-102.0%” to harmonize with the corresponding USP–NF monograph that has been official since June 1, 2018.

Monograph/Section(s): Gum Ghatti/Description
Expert Committee: Food Ingredients

EC-initiated Change #1: “Thickener, stabilizer, and carrier” were added to the Function subsection of the Description to harmonize with the corresponding monograph from the 84th Session (2017) of the Joint Food and Agriculture Organization of the United Nations/World Health Organization (FAO/WHO) Expert Committee on Food Additives (JECFA).