





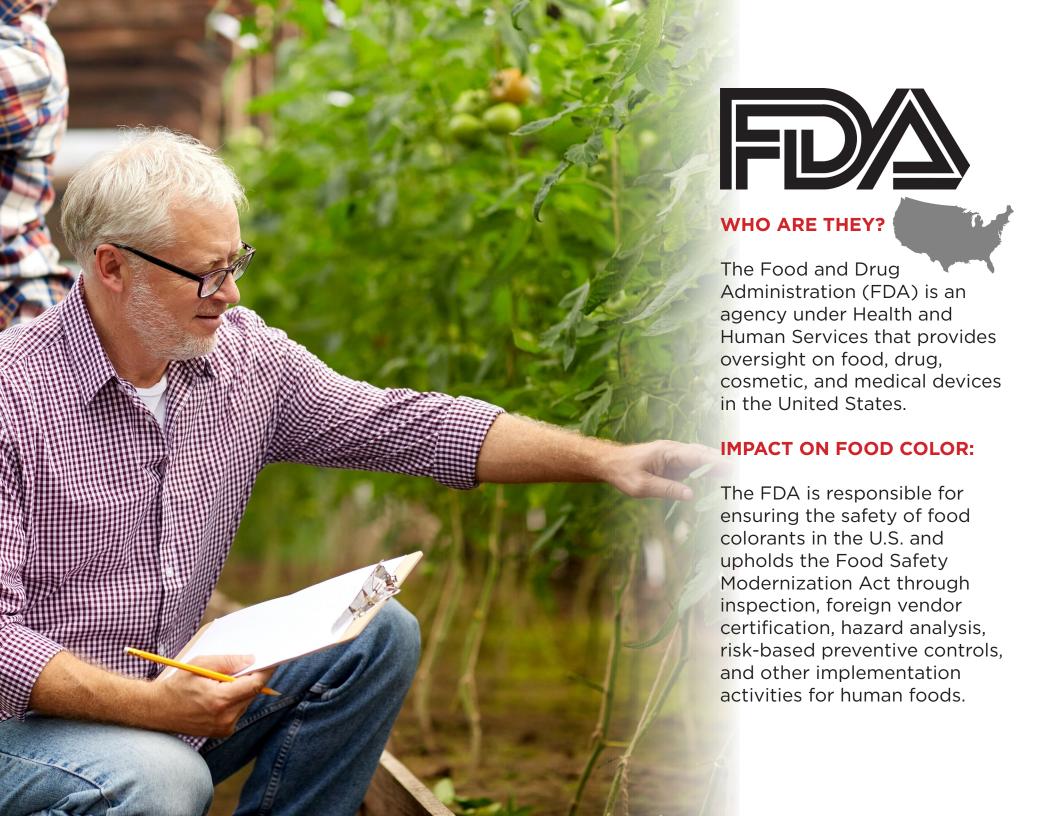


Food Chemicals Codex is a part of the USP Convention (United States Pharmacopeia). They publish internationally recognized standards (monographs) for food additives.





The FDA will cite US FCC monographs for additives that can be used in conjunction with colors. The FCC monographs are recognized as standards by several countries including Canada and Mexico. For natural products, the FCC is developing monographs for botanical products that will be used as the specification's basis for some color additives to be internationally accepted. This will include testing methods and identification techniques.







The Food Standards Australia
New Zealand (FSANZ) is the authority
in the Australian Government Health
portfolio that develops and publishes
food standards for Australia and
New Zealand.

IMPACT ON FOOD COLOR:

FSANZ's specifications are published in The Food Standards Code which defines additives and their use in various food categories.



The Food Safety and
Standards Authority of India
(FSSAI) publish the Food
Safety and Standards
(Food Products Standards
and Food Additives)
Amendment Regulations.

IMPACT ON FOOD COLOR:

The regulations in the Food Safety and Standards Amendment details purity regulations for colors and other additives, as well as governs their use in food product categories.





The Joint Expert Committee on Food Additives comprised of The Food and Agriculture Organization of the United Nations and the World Health Organization. They set standards of consumption and acceptable daily intake for food additives specified in the Codex Alimentarius.

IMPACT ON FOOD COLOR:

The Codex is the "Food Code" of standards, definitions of food categories, and additives allowed in them. Countries can rely on JECFA monographs when they do not have specifications of their own developed (many developing countries use these for international trade). JEFCA is also the central repository for the INS (International Numbering System) that helps with the assigning and evaluation of new sources for additives.







National Health and Family Planning Commission of the PRC

中华人民共和国国家卫生和计划生育委员会







The United States Department of Agriculture is a cabinet-level department made up of 29 agencies who oversee programs from farm-to-fork. Some of these include:



NUTRITION



AGRICULTURE



FOOD



NATURAL RESOURCES





PUBLIC POLICY

IMPACT ON FOOD COLOR:

- Oversees farming practices (seed, planting, irrigation, pesticide use, and harvesting) of raw materials for natural colors
- The Foreign Agricultural Service (FAS)
 of the USDA helps US and foreign
 companies understand one another's
 food production regulations and
 labeling requirements for ingredients.
- The National Organic Program (NOP) of the USDA regulates the use of food additives like colors used in organic foods.