

Population : 237,56 Million

Archipelago of 18.000 islands.

diversity.

More than 400 ethnics as well as languages

- ➢ stretches from 6°08' north latitude to 11°15' south latitude and from 94°45' to 141°05' east longitude.
- ➢ It lies between two oceans, the Pacific and the Indian and bridges two continents Asia and Australia



(Law No.18, 2012 on Food)



Current Food Law and Regulations

- Law No. 18, 2012 on Food
- Government Regulation No. 69, 1999 on Food Labeling and Advertisement
- Government Regulation No. 28, 2004 on Food Safety, Quality, and Nutrition
- Government Regulation No. 21, 2005 on Biosafety of Genetically Modified Products
- Health Minister Regulation No. 033 Year 2012 on Food Additives



How Risk Assessment (RA) In Indonesia?







Risk Analysis (Codex Alimentarius Commission)



Exposure Assessment to ADI/MTDI/PTWI

Exposure perday(%) =

The maximum level (mg/kg) x consumption (kg) X 100% ADI (mg/kg) x BW (kg)

 Acceptable daily intake (ADI) is the amount of a food additive expressed on a body weight basis that can be ingested daily over a lifetime without appreciable risk.

(standard human = 60 kg). The ADI is listed in units of mg per kg of body weight.

- Maximum Tolerable Daily Intake (MTDI) is the amount of a substances expressed on body weight basis that can be ingested in a day without appreciable risk.
- Provisional Tolerable Weekly Intake (PTWI) is the amount temporary of a substances expressed on body weight basis that can be ingested in a week without appreciable risk.

How Risk Assessment (RA) In Indonesia?

- JECFA
- Codex
- By experts from scientific institutions including universities
- Regulation from other countries
- Exposure assessment:
 - Existing data (Directorate of Food Safety Assessment, Directorate of Food Inspection and Certification, NADFC)
 - * "National Consumption Survey"
- Consumer Perception
- · Controling capabilities---Laboratorium testing.

Is it Comprehensive yet???



Case study



Consideration to Established Functional Classes for Food Additives

Codex Class Names and The International Numbering System for Food Additives CAC/GL 36-1989 Amandment 2016 regulated 27 functional classes

- ✓ Functional classess for food additives based on technological function in food.
- ✓ Food additives approved by CAC viewed from the safety aspect to human/consumer health.





(Health Minister Regulation No. 722/Menkes/Per/IX/88

on Food Additives) Revision



Health Minister Regulation No. 033 Year 2012 on Food Additives (Delegate NADFC to establish the technical regulation in food product)



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Functional Classes and Type of Food Additive

Health Minister Regulation No. 722/Menkes/Per/IX/88	Health Minister Regulation No. 033 Year 2012	
 Antioxidant (12) Anticacking agent (11) Acidity regulator (53) Sweetener (4 have not distinguished natural nor artificial) Flour treatment agent (8) Emulsifier, Thickener, stabilizer (85) Preservatives (26) Firming agent (11) Natural colour (12) Flavouring (75) Flavour enhancer (4) Sequestrant (4) 	 Antioxidant (13) Anticaking agent (16) Acidity regulator (36) Sweetener Natural sweetener (8) Artificial sweetener (6) Flour treatment agent (14) Emulsifier (80) Thickener (59) Stabilizer (104) Preservative (10) Firming agent (6) Colour Natural colour (15) Synthethic colour (11) Flavouring substances) 	 Flavour enhancer (4) Sequestrant (4) Sequestrant (4) Antifoaming agent (2) Carbonating agent (1) Emulsifying salt (25) Packaging gas (2) Humectant (7) Glazing agent (5) Carrier (4) Gelling agent (10) Foaming agent (3) Raising agent (32) Colour retention agent (2) Propellant (3)









Procedures and requirements for Approval of Food Additives





Procedure of Submission for Assessment Food Additive







REQUIREMENT

- 1. General information of Food Additive
 - The name of food additive and INS number/E Number/ CAS Number
 - Chemical Structure
 - Composition of Food Additives
 - Food Additives specification
 - Methode analysis of food additives

2. Information of food product

- Composition of product (all of ingredient up to 100% composition, including all food additives)
- Total amount of food additives added in product
- Food additives function in food product
- Flow process of products making
- Certificate of analysis in final product
- 3. Reference
 - Safety assessment data of food additive by JECFA
 - Regulation of Food Additive in Other Country
 - Mechanism of how food additive work in food production process

Risk Assessment of Food Additives





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Safety Assessment of Food Additives

References:

- 1. Safety Assessment from JECFA (Joint Expert Committee on Food Additive)
- 2. Standard Codex Alimentarius Commission
- 3. Other Regulation from other country, example Eropa Union (EU), ASEAN Country, Australia, New Zealand, Japan, America, etc
- 4. Consideration of expert team (Tim Mitra Bestari: UI, IPB, ITB, UGM).

Safety Assessment of Food Additives

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Consideration:

- 1. Data Safety of Food Additives
- 2. ADI (Acceptable Daily Intake)
- 3. Technology used should justified
- 4. Estimation of food additive's exposures in food product
- 5. Actual use of food additives by the producer in Indonesia.

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TERIMA KASIH

Thank You