



U.S. Pharmacopeia
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CONTACT: Francine Pierson
301/816-8588; fp@usp.org

Latest Quality and Purity Specifications for Food Ingredients Help Protect Consumers, Serve as Resource for Manufacturers

Innovative Food Ingredient Quality Standards, Validated Analytical Methods and Industry Guidance Documents Part of Seventh Edition of Food Chemicals Codex

Rockville, Md., March 1, 2010 — New and updated quality standards for ingredients used in functional foods and a host of other food products manufactured, sold and consumed every day are included in the newly released seventh edition of the *Food Chemicals Codex (FCC)*. Published by the U.S. Pharmacopeial Convention (USP), the *FCC* is an internationally recognized compendium of standards that helps ensure the identity, quality, purity and consistency of food ingredients.

“The food industry is very innovative and competitive, with new ingredients being introduced on a regular basis,” said James Griffiths, Ph.D., vice president of food, dietary supplement and excipient standards for USP. “As new ingredients emerge, as pressures to keep food prices low continue, and as the globalization of the industry persists, ensuring quality can become very difficult. The *Food Chemicals Codex* is designed to serve as a resource for the food industry, offering independently developed, science-based standards defining the authenticity and quality of food ingredients that both suppliers and food manufacturers find useful. These standards provide suppliers with a means of demonstrating quality, and allow manufacturers to have confidence that the ingredients they purchase are what they claim to be, as opposed to a contaminated, adulterated, diluted or otherwise inferior product. The ultimate beneficiary, of course, is the consumer, who deserves a quality food product.”

The latest *FCC* edition includes standards covering quality and purity for 1,100 food ingredients. These standards include the ingredient’s chemical formula, structure and weight; function and definition; impurity limits; and packaging, storage and labeling information. In addition, *FCC Seventh Edition* includes validated methods in 11 appendixes with step-by-step guidance to analyze food ingredients and demonstrate their authenticity, quality and purity. These appendixes cover Enzyme Assays, Essential Oils and Flavors, Fats and Related Substances, Carbohydrates, and Flavor Chemicals, among others.

New to the seventh edition is a comprehensive section featuring additional information and industry guidances such as general current Good Manufacturing Practices (cGMP) guidelines for food chemicals; a comparison of cGMP elements for foods and drugs; and AOAC International/International Organization for Standardization (ISO)/International Union of Pure and Applied Chemistry (IUPAC) guidelines on method validation.

The seventh edition of the *FCC* is published in print and online formats and each is available as two-year subscriptions. For print purchasers, this subscription includes the main print edition now being released as well as two *Supplements*, which present the newest food ingredient monographs at six month intervals. For online subscribers,

Headquarters

12601 Twinbrook Parkway
Rockville, Maryland 20852
+1-301-881-0666

Europe/Middle East/Africa

Münchensteinerstrasse 41
CH-4052 Basel, Switzerland
+41 (0)61 316 30 10

USP-India Private Limited

ICICI Knowledge Park
Genome Valley
Labs 7-10, Phase III
Turkapally, Shameerpet
Ranga Reddy District
Hyderabad 500 078, A.P., India
+91-40-2348-0088

USP-China

Building 11
Lane 67 Libing Road
Zhangjiang Hi-Tech Park
Shanghai, 201203, China
+86-21-51370600

USP-Brazil

Avenida Ceci, 1600 - Tamboré
Barueri/SP, Brazil
06460-120
+55-11-3245-6400

this includes the online edition now available in addition to any new or revised monographs posted during the 24-month subscription period.

The *FCC* is used by finished food and beverage manufacturers, food chemical and ingredient suppliers, food quality control professionals and regulatory bodies around the world for managing supply chains, maintaining regulatory compliance and conducting day-to-day business transactions as part of contracts between food manufacturers and ingredient suppliers.

“At a time when episodes of contamination and adulteration of foods have contributed to low public confidence in the food supply, the *Food Chemicals Codex* is a way for manufacturers to demonstrate their commitment to quality,” noted Dr. Griffiths.

Acquired by USP from the Institute of Medicine of The National Academies in 2006, the *FCC* is the only food compendium in the world with quality standards that cover the full range of possible food ingredients including colorings, flavorings, nutrients, preservatives and processing aids. USP released the sixth edition of the *FCC*, the first published under its direction, in 2008. This version featured an all-new, standardized layout and other enhancements facilitating the ease of information retrieval and making the *FCC* one of the most user-friendly compendia. USP also committed to a regular, two-year publication cycle for the print edition of *FCC* at that time, with intervening *Supplements*, and a public review process for all new and updated food ingredient standards via the free online *FCC Forum*. Through this forum, USP provides proposed *FCC* standards for review and seeks comment by any interested parties, including scientific, technical, governmental, trade and consumer representatives.

To learn more about *FCC* and the role of *FCC* quality standards in the global food manufacturing environment, visit USP’s YouTube Channel at www.youtube.com/uspharmacopeia, or subscribe to the *FCC* E-Newsletter at www.usp.org/support/products/uspNewslettersRequest.html?promo=fcc.

For more information, please visit www.usp.org/fcc or email mediarelations@usp.org.

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USP—Advancing Public Health Since 1820

The United States Pharmacopeial Convention (USP) is a scientific, nonprofit, standards-setting organization that advances public health through public standards and related programs that help ensure the quality, safety, and benefit of medicines and foods. USP’s standards are recognized and used worldwide. For more information about USP visit <http://www.usp.org>. **FY1029**