



SOUTH AFRICAN ASSOCIATION OF THE FLAVOUR & FRAGRANCE INDUSTRY

THE FLAVOUR INDUSTRY AND IODATED SALT

2nd May, 2012

Over the past year or so, SAAFFI has been in discussion with various Members and the National Department of Health about the quality of salt that should be used by our industry. Sections of the "Regulations Relating to Food-Grade Salt" (R.184 of 9 March 2007) have been found to be unclear as far as they relate to the salt utilised within the flavour industry, mainly as a carrier.

In June 1995, a report on studies carried out at the request of Unicef, New York, entitled "Effect of Iodized Salt on the Colour and Taste of Food", concluded that in practically all cases no adverse effects of iodine were reported. Comments from some of the major players in South Africa confirm that the use of iodated salt has no noticeable sensory effect on flavourings, when used as a carrier in "Compound Ingredients".

During her most recent attendance at a Codex meeting, Maryke Herbst discussed the use of iodated salt with quite a number of delegates and none supported exempting flavourings from the Iodine requirement.

It is true to say that parts of R.184 could be misinterpreted, particularly due to some of the terminology used. It is hoped that these will be corrected at some stage in the future. In the meantime, please be aware that the requirements of R.184 are to be applied to salt used in flavourings. This means that the salt used needs to be iodated.
