CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

**Agenda Item 5** **FA/ INF/02**

November 2018

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX COMMITTEE ON FOOD ADDITIVES**

**Fifty-first Session**

# INFORMATION DOCUMENT ON FOOD ADDITIVE PROVISIONS IN COMMODITY STANDARDS

**(prepared by the Codex Secretariat)**

## BACKGROUND

1. This document was prepared following the request of the 42nd CCFA that the Codex Secretariat prepare and regularly update an information document compiling all food additive provisions of Codex commodity standards (ref. ALINORM 10/33/12, para 156).

## EXPLANATORY NOTES

2. Appendix I to this document lists all the commodity standards adopted by the Commission, including regional standards, regardless of whether they contain specific food additive provisions. Part 1 lists those standards for which alignment of the food additive provisions with those of the GSFA has been completed; and part 2 the remaining standards. For the purpose of quick reference, the column “Food Additive Provisions” indicates if each standard contains a food additive provision or not and, when the food additive provisions in a standard is not in the conventional format (i.e. names of food additives and maximum use levels), also provides a brief explanatory comments. The far right column indicates a commodity committee responsible for the revision and amendments of each standard, which may need to be consulted when considering the integration of these provisions into the GSFA.

3. Actual food additive provisions are reproduced in Appendix II to this document. For a standard that does not contain a section on food additives, efforts were made to capture any relevant provision addressing the use of food additives elsewhere in the standard. Provisions contained in Appendix II have been simply reproduced from commodity standards, apart from the correction of minor typographic errors.

**Appendix I**

**PART I: LIST OF CODEX COMMODITY STANDARDS FOR WHICH ALIGNMENT WORK OF THE FOOD ADDITIVE PROVISIONS WITH THE GSFA HAS BEEN COMPLETED**

| REFERENCE NUMBER | TITLE | RESPONSIBLE COMMITTEE |
|---|---|---|
| CXS 87-1981 | Standard for Chocolate and Chocolate Products | CCCPC[2] |
| CXS 105-1981 | Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars | CCCPC[2] |
| CXS 141-1983 | Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake | CCCPC[2] |
| CXS 150-1985 | Standard for Food Grade Salt | CCFA[1] |
| CXS 36-1981 | Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated | CCFFP[2] |
| CXS 3-1991 | Standard for Canned Salmon | CCFFP[2] |
| CXS 37-1991 | Standard for Canned Shrimps or Prawns | CCFFP[2] |
| CXS 70-1981 | Standard for Canned Tuna and Bonito | CCFFP[2] |
| CXS 90-1981 | Standard for Canned Crab Meat | CCFFP[2] |
| CXS 92-1981 | Standard for Quick Frozen Shrimps or Prawns | CCFFP[2] |
| CXS 94-1981 | Standard for Canned Sardines and Sardine-Type Products | CCFFP[2] |
| CXS 95-1981 | Standard for Quick Frozen Lobsters | CCFFP[2] |
| CXS 119-1981 | Standard for Canned Finfish | CCFFP[2] |
| CXS 165-1989 | Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh | CCFFP[2] |
| CXS 166-1989 | Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets Breaded or in Batter | CCFFP[2] |
| CXS 167-1989 | Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes | CCFFP[2] |
| CXS 189-1993 | Standard for Dried Shark Fins | CCFFP[2] |
| CXS 190-1995 | Standard for Quick Frozen Fish Fillets | CCFFP[2] |
| CXS 222-2001 | Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish | CCFFP[2] |
| CXS 236-2003 | Standard for Boiled Dried Salted Anchovies | CCFFP[2] |
| CXS 244-2004 | Standard for Salted Atlantic Herring and Salted Sprat | CCFFP[2] |
| CXS 291-2010 | Standard for Sturgeon Caviar | CCFFP[2] |
| CXS 302-2011 | Standard for Fish Sauce | CCFFP[2] |
| CXS 311-2013 | Standard for Smoked Fish, Smoked-flavoured Fish and Smoked-dried Fish | CCFFP[2] |
| CXS 315-2013 | Standard for Fresh and Quick Frozen Raw Scallop Products | CCFFP[2] |
| CXS 279-1971 | Standard for Butter | CCMMP[4] |
| CXS 280-1973 | Standard for Milkfat Products | CCMMP[4] |
| CXS 284-1971 | Standard for Whey Cheeses | CCMMP[4] |
| CXS 289-1995 | Standard for Whey Powders | CCMMP[4] |
| CXS 309R-2011 | Regional Standard for Halwa Tehenia | CCNEA[1] |
| CXS 13-1981 | Standard for Preserved Tomatoes | CCPFV[1] |
| CXS 57-1981 | Standard for Processed Tomato Concentrates | CCPFV[1] |
| CXS 319-2015 | Standard for Certain Canned Fruits | CCPFV[1] |
| CXS 88-1981 | Standard for Corned Beef | CCPMPP[3] |
| CXS 89-1981 | Standard for Luncheon Meat | CCPMPP[3] |
| CXS 96-1981 | Standard for Cooked Ham | CCPMPP[3] |

| REFERENCE NUMBER | TITLE | RESPONSIBLE COMMITTEE |
|---|---|---|
| CXS 97-1981 | Standard for Cooked Cured Pork Shoulder | CCPMPP[3] |
| CXS 98-1981 | Standard for Cooked Cured Chopped Meat | CCPMPP[3] |
| CXS 117-1981 | Standard for Bouillons and Consommés | CCSB[3] |

**PART II: LIST OF OTHER CODEX COMMODITY STANDARDS**

| REFERENCE NUMBER | TITLE | FOOD ADDITIVE PROVISIONS | RESPONSIBLE COMMITTEE |
|---|---|---|---|
| CXS 325R-2017 | Regional Standard For Unrefined Shea Butter | YES (No food additive permitted) | CCAFRICA[1] |
| CXS 294R-2009 | Regional Standard for Gochujang | YES | CCASIA[1] |
| CXS 298R-2009 | Regional Standard for Fermented Soybean Paste | YES | CCASIA[1] |
| CXS 301R-2011 | Regional Standard for Edible Sago Flour | YES | CCASIA[1] |
| CXS 306R-2011 | Regional Standard for Chilli Sauce | YES | CCASIA[1] |
| CXS 313R-2013 | Regional Standard for Tempe | YES (No food additive permitted. Processing aids can be used) | CCASIA[1] |
| CXS 322R-2015 | Regional Standard for Non-fermented Soybean Products | YES | CCASIA[1] |
| CXS 323R-2017 | Regional Standard for Laver Products | YES | CCASIA[1] |
| CXS 86-1981 | Standard for Cocoa Butter | YES | CCCPC[2] |
| CXS 151-1989 | Standard for Gari | NO | CCCPL[4] |
| CXS 152-1985 | Standard for Wheat Flour | YES | CCCPL[4] |
| CXS 153-1985 | Standard for Maize (Corn) | NO | CCCPL[4] |
| CXS 154-1985 | Standard for Whole Maize (Corn) Meal | NO | CCCPL[4] |
| CXS 155-1985 | Standard for Degermed Maize (Corn) Meal and Maize (Corn) Grits | NO | CCCPL[4] |
| CXS 169-1989 | Standard for Whole and Decorticated Pearl Millet Grains | NO | CCCPL[4] |
| CXS 170-1989 | Standard for Pearl Millet Flour | NO | CCCPL[4] |
| CXS 171-1989 | Standard for Certain Pulses | NO | CCCPL[4] |
| CXS 172-1989 | Standard for Sorghum Grains | NO | CCCPL[4] |
| CXS 173-1989 | Standard for Sorghum Flour | NO | CCCPL[4] |
| CXS 176-1989 | Standard for Edible Cassava Flour | NO | CCCPL[4] |
| CXS 178-1991 | Standard for Durum Wheat Semolina and Durum Wheat Flour | NO | CCCPL[4] |
| CXS 198-1995 | Standard for Rice | NO | CCCPL[4] |
| CXS 199-1995 | Standard for Wheat and Durum Wheat | NO | CCCPL[4] |
| CXS 200-1995 | Standard for Peanuts | NO | CCCPL[4] |
| CXS 201-1995 | Standard for Oats | NO | CCCPL[4] |
| CXS 202-1995 | Standard for Couscous | YES (No food additives shall be added) | CCCPL[4] |
| CXS 249-2006 | Standard for Instant Noodles | YES | CCCPL[4] |
| CXS 40R-1981 | Standard for Fresh “Chanterelle” (European Regional Standard) | NO | CCEURO[1] / CCFFV[1] |
| CXS 191-1995 | Standard for Quick Frozen Squid | YES (No food additives permitted) | CCFFP[2] |
| CXS 292-2008 | Standard for Live and Raw Bivalve Molluscs | YES (no food additive are permitted in live bivalve moluscs) | CCFFP[2] |
| CXS 312-2013 | Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing | YES (No food additive permitted) | CCFFP[2] |
| CXS 182-1993 | Standard for Pineapples | NO | CCFFV[1] |
| CXS 183-1993 | Standard for Papaya | NO | CCFFV[1] |
| CXS 184-1993 | Standard for Mangoes | NO | CCFFV[1] |
| CXS 185-1993 | Standard for Nopal | NO | CCFFV[1] |
| CXS 186-1993 | Standard for Prickly Pear | NO | CCFFV[1] |
| CXS 187-1993 | Standard for Carambola | NO | CCFFV[1] |
| CXS 188-1993 | Standard for Baby Corn | NO | CCFFV[1] |
| CXS 196-1995 | Standard for Litchi | NO | CCFFV[1] |
| CXS 197-1995 | Standard for Avocado | NO | CCFFV[1] |
| CXS 204-1995 | Standard for Mangosteens | NO | CCFFV[1] |
| CXS 205-1997 | Standard for Bananas | NO | CCFFV[1] |
| CXS 213-1999 | Standard for Limes | NO | CCFFV[1] |
| CXS 214-1999 | Standard for Pummelos | NO | CCFFV[1] |
| CXS 215-1999 | Standard for Guavas | NO | CCFFV[1] |
| CXS 216-1999 | Standard for Chayotes | NO | CCFFV[1] |

| | | | |
|---|---|---|---|
| CXS 217-1999 | Standard for Mexican Limes | NO | CCFFV[1] |
| CXS 218-1999 | Standard for Ginger | NO | CCFFV[1] |
| CXS 219-1999 | Standard for Grapefruits | NO | CCFFV[1] |
| CXS 220-1999 | Standard for Longans | NO | CCFFV[1] |
| CXS 224-2001 | Standard for Tannia | NO | CCFFV1 |
| CXS 225-2001 | Standard for Asparagus | NO | CCFFV[1] |
| CXS 226-2001 | Standard for Cape Gooseberry | NO | CCFFV[1] |
| CXS 237-2003 | Standard for Pitahayas | NO | CCFFV[1] |
| CXS 238-2003 | Standard for Sweet Cassava | NO | CCFFV[1] |
| CXS 245-2004 | Standard for Oranges | NO | CCFFV[1] |
| CXS 246-2005 | Standard for Rambutan | NO | CCFFV[1] |
| CXS 255-2007 | Standard for Table Grapes | NO | CCFFV[1] |
| CXS 293-2008 | Standard for Tomatoes | NO | CCFFV[1] |
| CXS 299-2010 | Standard for Apples | NO | CCFFV[1] |
| CXS 300-2010 | Standard for Bitter Cassava | NO | CCFFV[1] |
| CXS 303-2011 | Standard for Tree Tomatoes | NO | CCFFV[1] |
| CXS 307-2011 | Standard for Chilli Peppers | NO | CCFFV1 |
| CXS 310-2013 | Standard for Pomegranate | NO | CCFFV[1] |
| CXS 316-2013 | Standard for Passion Fruit | NO | CCFFV[1] |
| CXS 317-2013 | Standard for Durian | NO | CCFFV[1] |
| CXS 318-2014 | Standard for Okra | NO | CCFFV[1] |
| CXS 330-2018 | Standard for Aubergines | NO | CCFFV[1] |
| CXS 19-1981 | Standard for Edible Fats and Oils not Covered by Individual Standards | YES (no additives permitted in virgin or cold pressed oils) | CCFO[1] |
| CXS 33-1981 | Standard for Olive Oils and Olive Pomace Oils | YES | CCFO[1] |
| CXS 210-1999 | Standard for Named Vegetable Oils | YES | CCFO[1] |
| CXS 211-1999 | Standard for Named Animal Fats | YES | CCFO[1] |
| CXS 256-2007 | Standard for Fat Spreads and Blended Spreads | YES | CCFO[1] |
| CXS 329-2017 | Standard for Fish Oils | YES | CCFO[1] |
| CXS 304R-2011 | Regional Standard for Culantro Coyote | NO | CCLAC[1] |
| CXS 305R-2011 | Regional Standard for Lucuma | NO | CCLAC[1] |
| CXS 324R-2017 | Regional Standard for Yacon | YES | CCLAC[1] |
| CXS 207-1999 | Standard for Milk Powders and Cream Powder | YES | CCMMP[2] |
| CXS 208-1999 | Standard for Cheeses in Brine | YES | CCMMP[2] |
| CXS 221-2001 | Group Standard for Unripened Cheese including Fresh Cheese | YES | CCMMP[2] |
| CXS 243-2003 | Standard for Fermented Milks | YES | CCMMP[2] |
| CXS 250-2006 | Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat | YES | CCMMP[2] |
| CXS 251-2006 | Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form | YES | CCMMP[2] |
| CXS 252-2006 | Standard for a Blend of Sweetened Condensed Milk and Vegetable Fat | YES | CCMMP[2] |
| CXS 253-2006 | Standard for Dairy Fat Spreads | YES | CCMMP[2] |
| CXS 262-2006 | Standard for Mozzarella | YES | CCMMP[2] |
| CXS 263-1966 | Standard for Cheddar | YES | CCMMP[2] |
| CXS 264-1966 | Standard for Danbo | YES | CCMMP[2] |
| CXS 265-1996 | Standard for Edam | YES | CCMMP[2] |
| CXS 266-1966 | Standard for Gouda | YES | CCMMP[2] |
| CXS 267-1966 | Standard for Havarti | YES | CCMMP[2] |
| CXS 268-1966 | Standard for Samsoe | YES | CCMMP[2] |
| CXS 269-1967 | Standard for Emmental | YES | CCMMP[2] |
| CXS 270-1968 | Standard for Tilsiter | YES | CCMMP[2] |
| CXS 271-1968 | Standard for Saint-Paulin | YES | CCMMP[2] |
| CXS 272-1968 | Standard for Provolone | YES | CCMMP[2] |
| CXS 273-1968 | Standard for Cottage Cheese incl. Creamed Cottage Cheese | YES | CCMMP[2] |
| CXS 274-1969 | Standard for Coulommiers | YES | CCMMP[2] |
| CXS 275-1973 | Standard for Cream Cheese | YES | CCMMP[2] |
| CXS 276-1973 | Standard for Camembert | YES | CCMMP[2] |
| CXS 277-1973 | Standard for Brie | YES | CCMMP[2] |
| CXS 278-1978 | Standard for Extra Hard Grating Cheese | NO | CCMMP[2] |
| CXS 281-1971 | Standard for Evaporated Milks | YES | CCMMP[2] |

| | | | |
|---|---|---|---|
| CXS 282-1971 | Standard for Sweetened Condensed Milks | YES | CCMMP[2] |
| CXS 283-1978 | General Standard for Cheese | YES | CCMMP[2] |
| CXS 288-1976 | Standard for Cream and Prepared Creams | YES | CCMMP[2] |
| CXS 290-1995 | Standard for Edible Casein Products | YES | CCMMP[2] |
| CXS 331-2017 | Standard for Dairy Permeate Powders | YES | CCMMP[2] |
| CXS 257R-2007 | Regional Standard for Canned Humus with Tehena | YES | CCNEA[1] |
| CXS 258R-2007 | Regional Standard for Canned Foul Medames | YES | CCNEA[1] |
| CXS 259R-2007 | Regional Standard for Tehena | NO | CCNEA[1] |
| CXS 308R-2011 | Regional Standard for Harissa | YES (no food additive permitted) | CCNEA[1] |
| CXS 314R-2013 | Regional Standard for Date Paste | YES (No food additive permitted) | CCNEA[1] |
| CXS 53-1981 | Standard for Special Dietary Foods with Low-Sodium Content (including Substitutes) | NO | CCNFSDU[1] |
| CXS 72-1981 | Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants | YES | CCNFSDU[1] |
| CXS 73-1981 | Standard for Canned Baby Foods | YES | CCNFSDU[1] |
| CXS 74-1981 | Standard for Processed Cereal-Based Foods for Infants and Young Children | YES | CCNFSDU[1] |
| CXS 118-1979 | Standard for "Gluten-free Foods" | NO | CCNFSDU[1] |
| CXS 156-1987 | Standard for Follow-up Formula | YES | CCNFSDU[1] |
| CXS 181-1991 | Standard for Formula Foods for Use in Weight Control Diets | YES (food additives cleared by JECFA at levels not exceeding ADI) | CCNFSDU[1] |
| CXS 203-1995 | Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction | YES (food additives cleared by JECFA at levels not exceeding ADI) | CCNFSDU[1] |
| CXS 108-1981 | Standard for Natural Mineral Waters | NO | CCNMW[2] |
| CXS 227-2001 | General Standard for Bottled/Packaged Drinking Waters (other than Mineral Waters) | YES | CCNMW[2] |
| CXS 17-1981 | Standard for Canned Applesauce | YES | CCPFV[1] |
| CXS 38-1981 | General Standard for Edible Fungi and Fungus Products | YES | CCPFV[1] |
| CXS 39-1981 | Standard for Dried Edible Fungi | NO | CCPFV[1] |
| CXS 52-1981 | Standard for Quick Frozen Strawberries | YES | CCPFV[1] |
| CXS 60-1981 | Standard for Canned Raspberries | YES | CCPFV[1] |
| CXS 62-1981 | Standard for Canned Strawberries | YES | CCPFV[1] |
| CXS 66-1981 | Standard for Table Olives | YES | CCPFV[1] |
| CXS 67-1981 | Standard for Raisins | YES | CCPFV[1] |
| CXS 69-1981 | Standard for Quick Frozen Raspberries | YES (no additive permitted) | CCPFV[1] |
| CXS 75-1981 | Standard for Quick Frozen Peaches | YES | CCPFV[1] |
| CXS 76-1981 | Standard for Quick Frozen Bilberries | YES (no additive permitted) | CCPFV[1] |
| CXS 78-1981 | Standard for Canned Fruits Cocktail | YES | CCPFV[1] |
| CXS 99-1981 | Standard for Canned Tropical Fruit Salad | YES | CCPFV[1] |
| CXS 103-1981 | Standard for Quick Frozen Blueberries | YES (no additives permitted) | CCPFV[1] |
| CXS 115-1981 | Standard for Pickled Cucumbers (Cucumber Pickles) | YES | CCPFV[1] |
| CXS 130-1981 | Standard for Dried Apricots | YES | CCPFV[1] |
| CXS 131-1981 | Standard for Unshelled Pistachios Nuts | NO | CCPFV[1] |
| CXS 143-1985 | Standard for Dates | YES | CCPFV[1] |
| CXS 145-1985 | Standard for Canned Chestnuts and Canned Chestnut Puree | YES | CCPFV[1] |
| CXS 160-1987 | Standard for Mango Chutney | YES | CCPFV[1] |
| CXS 177-1991 | Standard for Grated Desiccated Coconut | YES | CCPFV[1] |
| CXS 223-2001 | Standard for Kimchi | YES | CCPFV[1] |
| CXS 240-2003 | Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream | YES | CCPFV[1] |
| CXS 241-2003 | Standard for Canned Bamboo Shoots | YES | CCPFV[1] |
| CXS 242-2003 | Standard for Canned Stone Fruits | YES | CCPFV[1] |
| CXS 254-2007 | Standard for Certain Canned Citrus Fruits | YES | CCPFV[1] |

| | | | |
|---|---|---|---|
| CXS 260-2007 | Standard for Pickled Fruits and Vegetables | YES | CCPFV[1] |
| CXS 296-2009 | Standard for Jams, Jellies and Marmalades | YES | CCPFV[1] |
| CXS 297-2009 | Standard for Certain Canned Vegetables (General Provisions) | YES | CCPFV[1] |
| CXS 320-2015 | Standard for Quick Frozen Vegetables | YES (No food additive perimitted in carrots, cob, leek and whole kernel corn) | CCPFV[1] |
| CXS 321-2015 | Standard for Ginseng Products | YES (No food additive permitted) | CCPFV[1] |
| CXS 12-1981 | Standard for Honey | YES (no additives permitted: as "essential composition and quality factors") | CCS[4] |
| CXS 212-1999 | Standard for Sugars | YES | CCS[4] |
| CXS 326 -2017 | Standard for Black, White And Green (BWG) Peppers | YES | CCSCH[1] |
| CXS 327 -2017 | Standard for Cumin | YES (No food additive permitted) | CCSCH[1] |
| CXS 328 -2017 | Standard for Dried Thyme | YES | CCSCH[1] |
| CXS 163-1987 | Standard for Wheat protein Products including Wheat Gluten | YES (no food additives permitted) | CCVP[2] |
| CXS 174-1989 | Standard for Vegetable Protein Products (VPP) | YES (classes of processing aids) | CCVP[2] |
| CXS 175-1989 | Standard for Soy Protein Products | YES (classes of processing aids) | CCVP[2] |
| CXS 247-2005 | Standard for Fruit Juices and Nectars | YES | TFFJ[3] |

1 Active committees
2 Adjourned *sine die*
3 Abolished or dissolved
4 Working by correspondence

| | |
|---|---|
| CCASIA | FAO/WHO Regional Coordinating Committee for Asia |
| CCCPL | Codex Committee on Cereals, Pulses and Legumes |
| CCEURO | FAO/WHO Regional Coordinating Committee for Europe |
| CCFA | Codex Committee on Food Additives |
| CCFFP: | Codex Committee on Fish and Fishery Products |
| CCFFV | Codex Committee on Fresh Fruits and Vegetables |
| CCFO | Codex Committee on Fats and Oils |
| CCLAC | FAO/WHO Regional Coordinating Committee for Latin America and the Carribean |
| CCMMP | Codex Committee on Milk and Milk Products |
| CCNEA | FAO/WHO Regional Coordinating Committee for Near East |
| CCNFSDU | Codex Committee on Nutrition and Foods for Special Dietary Uses |
| CCPCP | Codex Committee on Cocoa Products and Chocolate |
| CCPFV | Codex Committee on Processed Fruits and Vegetables |
| CCPMPP | Codex Committee on Processed Meat and Poultry Products |
| CCS | Codex Committee on Sugars |
| CCSB | Codex Committee on Soups and Broths |
| CCSCH | Codex Committee on Spices and Culinary Herbs |
| CCVP | Codex Committee on Vegetable Proteins |
| TFFJ | *Ad hoc* Intergovernmental Codex Task Force on Fruit and Vegetable Juices |

**Appendix II**

## FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS

### *STANDARD FOR CANNED SALMON* (CXS 3-1981)

**4. FOOD ADDITIVES**

No additives are permitted in this product.

### *STANDARD FOR HONEY* (CXS 12-1981)

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 Honey sold as such shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey. Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage.

### *STANDARD FOR PRESERVED TOMATOES* (CXS 13-1981)

**4. FOOD ADDITIVES**

Firming agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) and certain other Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard

### *STANDARD FOR CANNED APPLESAUCE* (CXS 17-1981)

**4. FOOD ADDITIVES**

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 4.1 **Acidifying agents** | | |
| 296 | Malic acid | Limited by GMP |
| 330 | Citric acid | |
| 4.2 **Antioxidants** | | |
| 300 | Ascorbic acid | Limited by GMP (singly or in combination) |
| 315 | Erythorbic Acid | |
| 4.3 **Flavourings** | | |
| | Natural and synthetic flavourings except those which reproduce the flavour of apples | Limited by GMP |

### *STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS* (CXS 19-1981)

**3. FOOD ADDITIVES**

No additives are permitted in virgin or cold pressed oils covered by this Standard.

**3.1 Colours**

No colours are permitted in vegetable oils covered by this Standard.

The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:

| INS No. | Name of Additive | Maximum Use Level |
|---|---|---|
| 100(i) | Curcumin | 5 mg/kg |
| 160a(ii) | *beta*-Carotenes, vegetable | 25 mg/kg |
| 160a(i) | *beta*-Carotenes, synthetic | 25 mg/kg (Singly or in combination) |
| 160a(iii) | *beta*-Carotenes, *Blakeslea trispora* | |
| 160e | *beta*-apo-8'-Carotenal | |
| 160f | *beta*-apo-8'-Carotenoic acid, methyl or ethyl ester | |
| 160b(i) | Annatto extracts, bixin-based | 10 mg/kg (as bixin ) |

**3.2 Flavourings**

The flavourings used in products covered by this standard shall comply with *the Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

**3.3 Antioxidants**

| INS No. | Name of Additive | Maximum Use Level |
|---|---|---|
| 304 | Ascorbyl Palmitate | 500 mg/kg (Singly or in combination) |
| 305 | Ascorbyl Stearate | |
| 307a | Tocopherol, d-*alpha*- | 300 mg/kg (Singly or in combination) |
| 307b | Tocopherol concentrate, mixed | |
| 307c | Tocopherol, dl-*alpha* | |
| 310 | Propyl gallate | 100 mg/kg |
| 319 | Tertiary butyl hydroquinone (TBHQ) | 120 mg/kg |
| 320 | Butylated hydroxyanisole (BHA) | 175 mg/kg |
| 321 | Butylated hydroxytoluene (BHT) | 75 mg/kg |
| Any combination of gallates, BHA, BHT, and/or TBHQ | | 200 mg/kg but limits above not to be exceeded |
| 389 | Dilauryl thiodipropionate | 200 mg/kg |

**3.4 Antioxidant synergists**

| INS No. | Name of Additive | Maximum Use Level |
|---|---|---|
| 330 | Citric acid | GMP |
| 331(i) | Sodium dihydrogen citrate | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 384 | Isopropyl citrates | 100 mg/kg (Singly or in combination) |
| 472c | Citric and fatty acid esters of glycerol | |

**3.5 Anti-foaming agents (for oils and fats for deepfrying)**

| INS No. | Name of Additive | Maximum Use Level |
|---|---|---|
| 900a | Polydimethylsiloxane | 10 mg/kg |

***STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS***
**(CXS 33-1981)**

**4. FOOD ADDITIVES**

**4.1 Virgin olive oils**

No additives are permitted in these products.

**4.2 Refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil**

The addition of alpha-tocopherols (d-*alpha* tocopherol (INS 307a); mixed tocopherol concentrate (INS 307b); dl-*alpha*-tocopherol (INS 307c)) to the above products is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.

***STANDARD FOR QUICK FROZEN FINFISH, UNEVISCERATED AND EVISCERATED***
***(CXS 36-1981)***

**4. FOOD ADDITIVES**

Antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

***STANDARD FOR CANNED SHRIMPS OR PRAWNS***
**(CXS 37-1991)**

**4. FOOD ADDITIVES**Acidity regulators, colours, and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators as indicated in Table 3 of the General Standard for Food Additives(CXS192-1995)are acceptable for use in foods conforming to this Standard**.**

***GENERAL STANDARD FOR EDIBLE FUNGI AND FUNGUS PRODUCTS***
**(CXS 38-1981)**

**4. FOOD ADDITIVES**

| | Name of Additive | Maximum Level |
|---|---|---|
| 4.1 | Acetic acid | Not limited except as provided for below in respect of Pickled Fungi and Sterilized Fungi |
| 4.2 | Lactic acid | |

| | Name of Additive | Maximum Level |
|---|---|---|
| 4.3 | Citric acid | |
| 4.4 | Ascorbic acid | |
| 4.5 | Acetic | 20 g/kg in Pickled Fungi |
| 4.6 | Lactic acid | 5 g/kg singly or in combination in Sterilized fungi |
| 4.7 | Citric acid | |

***STANDARD FOR DRIED EDIBLE FUNGI (CXS 39-1981)***

***(No food additive provisions)***

***STANDARD FOR FRESH FUNGUS "CHANTERELLE"* (European Regional Standard) (CXS 40R-1981)**

***(No food additive provisions)***

***STANDARD FOR QUICK FROZEN STRAWBERRIES* (CXS 52-1981)**

**4. FOOD ADDITIVES**

| Name of Additives | Maximum Level |
|---|---|
| Ascorbic acid | Limited by GMP |
| Citric acid | |

***STANDARD FOR SPECIAL DIETARY FOODS WITH LOW-SODIUM CONTENT (INCLUDING SALT SUBSTITUTES)* (CXS 53-1981)**

***(No food additive provisions)***

***STANDARD FOR PROCESSED TOMATO CONCENTRATES* (CXS 57-1981)**

**4. FOOD ADDITIVES**

Only certain Table 3 food additives of the *General Standard for Food Additives* (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard

***STANDARD FOR CANNED RASPBERRIES (CXS 60-1981)***

**3. FOOD ADDITIVES**

| | Name of Additives | Maximum Level |
|---|---|---|
| 3.1 **Colours** | | |
| 3.1.1 | Erythrosine - CI 45430 | 300 mg/kg of the final product singly or in combination |
| 3.1.2 | Ponceau 4 R - CI 16255 | |

***STANDARD FOR CANNED STRAWBERRIES* (CXS 62-1981)**

**3. FOOD ADDITIVES**

| | Name of Additive | Maximum level |
|---|---|---|
| 3.1 **Acidifying agents** | | |
| 3.1.1 | Citric acid | Limited by GMP |
| 3.1.2 | Lactic acid | |
| 3.1.3 | Malic acid | |
| 3.1.4 | L-Tartaric acid | |
| 3.2 **Colours** | | |
| 3.2.1 | Erythrosine - CI 45430 | 300 mg/kg of the final product, (singly or in combination) |
| 3.2.2 | Ponceau 4R - CI 16255 | |
| 3.3 **Firming agents** | | |
| 3.3.1 | Calcium chloride | 350 mg/kg of the final product, calculated as total Ca |
| 3.3.2 | Calcium gluconate | |
| 3.3.3 | Calcium lactate | |

***STANDARD FOR TABLE OLIVES***
**(CXS 66-1981)**

**4. FOOD ADDITIVES**

Acidity regulators, antioxidants, colour retention agents[1], firming agents, flavour enhancers, preservatives, and thickeners[2] used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.2.2.3 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

***STANDARD FOR RAISINS***
**(CXS 67-1981)**

**4. FOOD ADDITIVES**

| | **Name of Additive** | **Maximum level** |
|---|---|---|
| 4.1 | Sulphur dioxide (applies to bleached raisins only) | 1 500 mg/kg |
| 4.2 | Mineral oil (food grade) | 5 g/kg |
| 4.3 | Sorbitol | 5 g/kg |

***STANDARD FOR QUICK FROZEN RASPBERRIES***
**(CXS 69-1981)**

**4. FOOD ADDITIVES**

None permitted.

***STANDARD FOR CANNED TUNA AND BONITO***
**(CXS 70-1981)**

**4. FOOD ADDITIVES**

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

***STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS***
**(CXS 72-1981)**

**SECTION A: REVISED STANDARD FOR INFANT FORMULA**

**4. FOOD ADDITIVES**

Only the food additives listed in this Section or in the Codex Advisory List of Mineral Salts and Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CODEX/STAN 192-1995).

The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):

| | **Name of Additive** | **Maximum level in 100 ml of the product ready for consumption** |
|---|---|---|
| **4.1 Thickeners** | | |
| 412 | Guar gum | 0.1 g in liquid formulas containing hydrolysed protein |
| 410 | Carob bean gum (Locust bean gum) | 0.1 g in all types of infant formula |
| 1412 | Distarch phosphate | 0.5 g singly or in combination in soy-based infant formula only |

[1] Table olives darkened with oxidation.
[2] Table olives with stuffing.

| | Name of Additive | Maximum level in 100 ml of the product ready for consumption |
|---|---|---|
| 1414 | Acetylated distarch phosphate | 2.5 g singly or in combination in hydrolyzed protein- and/or amino acid based infant formula only |
| 1413 | Phosphated distarch phosphate | |
| 1440 | Hydroxypropyl starch | |
| 1450 | Starch sodium octenyl succinate | 2 g in hydrolysed protein and/or amino acid based infant formula only |
| 407 | Carrageenan | 0.03 g in regular, milk- and soy- based liquid infant formula only<br>0.1 g in hydrolyzed protein- and/or amino acid based liquid infant formula only |
| **4.2 Emulsifiers** | | |
| 322 | Lecithin | 0.5 g in all types of infant formulae * |
| 471 | Mono- and diglycerides | 0.4 g in all types of infant formulae * |
| 472c | Citric and fatty acid esters of glycerol | 0.9 g in all types of liquid infant formula<br>0.75 g in all types of powder infant formula |
| **4.3 Acidity Regulators** | | |
| 524 | Sodium hydroxide | 0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula |
| 500ii | Sodium hydrogen carbonate | |
| 500i | Sodium carbonate | |
| 525 | Potassium hydroxide | |
| 501ii | Potassium hydrogen carbonate | |
| 501i | Potassium carbonate | |
| 526 | Calcium hydroxide | |
| 270 | Lactic acid, L(+)- | Limited by GMP in all types of infant formula |
| 330 | Citric acid | Limited by GMP in all types of infant formula |
| 331i | Sodium dihydrogen citrate | Limited by GMP in all types of infant formula |
| 331iii | Trisodium citrate | Limited by GMP in all types of infant formula |
| 332 | Potassium citrate | Limited by GMP in all types of infant formula |
| 339 i, ii and iii | Sodium dihydrogen phosphate, disodium hydrogen phosphate and trisodium phosphat | 45 mg as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) in all types of infant formula |
| 340 i, ii and iii | Potassium dihydrogen phosphate, dipotassium hydrogen phosphate and tripotassium phosphat | |
| **4.4 Antioxidants** | | |
| 307b | Mixed tocopherols concentrate | 1 mg in all types of infant formula singly or in combination |
| 304 | Ascorbyl palmitate | 1 mg in all types of infant formula singly or in combination |
| **4.5 Packaging Gases** | | |
| 290 | Carbon dioxide | GMP |
| 941 | Nitrogen | |

* If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substances

**SECTION B: FORMULA FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS**

**4. FOOD ADDITIVES**

See Section A 4.

## *STANDARD FOR CANNED BABY FOODS* (CXS 73-1981)

**4. FOOD ADDITIVES**

The following additives are permitted in the preparation of canned baby food with the restrictions stated below:

| | Name of Additive | Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated) |
|---|---|---|
| **4.1 Thickening Agents** | | |
| 4.1.1 | Locust bean gum | * 0.2 g |
| 4.1.2 | Guar gum | 0.2 g |
| 4.1.3 | Distarch phosphate | 6 g, singly or in combination |
| 4.1.4 | Acetylated distarch phosphate | |
| 4.1.5 | Phosphated distarch phosphate | |
| 4.1.6 | Hydroxypropyl starch | |
| 4.1.7 | Acetylated distarch adipate | |

| | Name of Additive | Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated) |
|---|---|---|
| 4.1.8 | Distarch glycerol | |
| 4.1.9 | Acetylated distarch glycerol | |
| 4.1.10 | Non-amidated pectin | 1 g in canned fruit-based baby foods only |
| **4.2 Emulsifiers** | | |
| 4.2.1 | Lecithin | 0.5 g |
| 4.2.2 | Mono- and diglycerides | 0.15 g |
| **4.3 pH Adjusting Agents** | | |
| 4.3.1 | Sodium hydrogen carbonate | Limited by good manufacturing practice and within the limit for sodium in Section 3.1.3 |
| 4.3.2 | Sodium carbonate | |
| 4.3.3 | Potassium hydrogen carbonate | Limited by good manufacturing practice |
| 4.3.4 | Calcium carbonate | |
| 4.3.5 | Citric acid and sodium salt | 0.5 g and within the limit for sodium in Section 3.1.3 |
| 4.3.6 | Lactic acid, L(+)- | 0.2 g |
| 4.3.7 | Acetic acid | 0.5 g |
| **4.4 Antioxidants** | | |
| 4.4.1 | Mixed tocopherols concentrate | 300 mg/kg fat, singly or in combination |
| 4.4.2 | alpha-Tocopherol | |
| 4.4.3 | L-Ascorbyl palmitate | 200 mg/kg fat |
| 4.4.4 | L-Ascorbic acid and its sodium and potassium salts | 0.5 g/kg, expressed as ascorbic acid and within the limit for sodium in Section 3.1.3 |
| **4.5 Flavourings** | | |
| 4.5.1 | Vanilla extract | Limited by good manufacturing practice |
| 4.5.2 | Ethyl vanillin | 7 mg |
| 4.5.3 | Vanillin | 7 mg |

* Temporarily endorsed.

**4.6 Carry-Over Principle**

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995) shall apply.

***STANDARD FOR PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN***
**(CXS 74-1981)**

**4. Food Additives**

Only the food additives listed in this Section or in the Codex Advisory List of Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result

of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CODEX/STAN 192-1995).

The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated).

| INS No. | Name of Additive | Maximum level |
|---|---|---|
| **Emulsifiers** | | |
| 322 | Lecithins | 1500 mg |
| 471 | Mono- and diglycerides | 500 mg<br>Singly or in combination |
| 472a | Acetic and fatty acid esters of glycerol | |
| 472b | Lactic and fatty acid esters of glycerol | |
| 472c | Citric and fatty acid esters of glycerol | |
| **Acidity Regulators** | | |
| 500 ii | Sodium hydrogen carbonate | GMP |
| 501 ii | Potassium hydrogen carbonate | GMP |
| 170 i | Calcium carbonate | GMP |
| 270 | L(+) Lactic acid | GMP |
| 330 | Citric acid | GMP |
| 260 | Acetic acid | GMP |
| 261 | Potassium acetates | |
| 262 i | Sodium acetate | |
| 263 | Calcium acetate | |
| 296 | Malic acid (DL) – L(+)-form only | |
| 325 | Sodium lactate (solution) – L(+)-form only | |
| 326 | Potassium lactate (solution) – L(+)-form only | |
| 327 | Calcium lactate – L(+)-form only | |
| 331 i | Monosodium citrate | |
| 331 ii | Trisodium citrate | |
| 332 i | Monopotassium citrate | |
| 332 ii | Tripotassium citrate | |
| 333 | Calcium citrate | |
| 507 | Hydrochloric acid | |
| 524 | Sodium hydroxide | |
| 525 | Potassium hydroxide | |
| 526 | Calcium hydroxide | |
| 575 | Glucono delta-lactone | GMP |
| 334 | L(+)-Tartaric acid – L(+)form only | 500 mg<br>Singly or in combination<br>Tartrates as residue in biscuits and rusks |
| 335 i | Monosodiumtartrate | |
| 335 ii | Disodium tartrate | |
| 336 i | Monopotassium tartrate –L(+)form only | |
| 336 ii | Dipotassium tartrate – L(+)form only | |
| 337 | Potassium sodium L(+)tartrate L(+)form only | |
| 338 | Orthophosphoric acid | Only for pH adjustment<br>440 mg<br>Singly or in combination as phosphorous |
| 339 i | Monosodium orthophosphate | |
| 339 ii | Disodium orthophosphate | |
| 339 iii | Trisodium orthophosphate | |
| 340 i | Monopotassium orthophosphate | |
| 340 ii | Dipotassium orthophosphate | |
| 340 iii | Tripotassium orthophosphate | |
| 341 i | Monocalcium orthophosphate | |
| 341 ii | Dicalcium orthophosphate | |
| 341 iii | Tricalcium orthophosphate | |
| **Antioxidants** | | |
| 306 | Mixed tocopherols concentrate | 300 mg/kg fat or oil basis,<br>Singly or in combination |
| 307 | Alpha-tocopherol | |
| 304 | L-Ascorbyl palmitate | 200 mg/kg fat |
| 300 | L-Ascorbic acid | 50 mg, expressed as ascorbic acid |
| 301 | Sodium ascorbate | |
| 303 | Potassium ascorbate | |
| 302 | Calcium ascorbate | 20 mg, expressed as ascorbic acid |

| INS No. | Name of Additive | Maximum level |
|---|---|---|
| **Raising Agents** | | |
| 503 i | Ammonium carbonate | Limited by GMP |
| 503 ii | Ammonium hydrogen carbonate | |
| 500 i | Sodium carbonate | |
| 500 ii | Sodium hydrogen carbonate | |
| **Thickeners** | | |
| 410 | Carob bean gum | 1000 mg singly or in combination<br>2000 mg in gluten-free cereal-based foods |
| 412 | Guar gum | |
| 414 | Gum arabic | |
| 415 | Xanthan gum | |
| 440 | Pectins (Amidated and Non-Amidated) | |
| 1404 | Oxidized starch | 5000 mg<br>Singly or in combination |
| 1410 | Monostarch phosphate | |
| 1412 | Distarch phosphate | |
| 1413 | Phosphated distarch phosphate | |
| 1414 | Acetylated distarch phosphate | |
| 1422 | Acetylated distarch adipate | |
| 1420 | Starch acetate esterified with acetic anhydride | |
| 1450 | Starch sodium octenyl succinate | |
| 1451 | Acetylated oxidized starch | |
| **Anticaking Agents** | | |
| 551 | Silicon dioxide, amorphous | 200 mg for dry cereals only |
| **Packaging Gases** | | |
| 290 | Carbon dioxide | GMP |
| 941 | Nitrogen | GMP |

***STANDARD FOR QUICK FROZEN PEACHES***
**(CXS 75-1981)**

**4. FOOD ADDITIVES**

| | Name of Additive | Maximum level |
|---|---|---|
| 4.1 | Ascorbic acid | 750 mg/kg |
| 4.2 | Citric acid | Limited by GMP |

***STANDARD FOR QUICK FROZEN BILBERRIES***
**(CXS 76-1981)**

**4. FOOD ADDITIVES**

None permitted.

**CXS*STANDARD FOR CANNED FRUIT COCKTAIL***
**(CXS 78-1981)**

**3. FOOD ADDITIVES**

| | Name of Additive | Maximum level |
|---|---|---|
| 3.1 **Colours** | | |
| | Erythrosine (to colour cherries only when artificially coloured cherries are used) | Limited by Good Manufacturing Practice |
| 3.2 **Flavourings** | | |
| 3.2.1 | Natural fruit essence | Limited by Good Manufacturing Practice |
| 3.2.2 | Natural and synthetic flavourings | Limited by Good Manufacturing Practice |
| 3.2.3 | Cherry laurel oil (artificially coloured cherries only) | 10 mg/kg in the total product |
| 3.2.4 | Bitter almond oil (artificially coloured cherries only) | 40 mg/kg in the total product |
| 3.3 **Antioxidant** | | |
| | L-ascorbic acid | 500 mg/kg |

***STANDARD FOR COCOA BUTTER***
**(CXS 86-1981)**

**3. FOOD ADDITIVES**

3.1 No additives are permitted in this product.

| 3.2 | Processing Aid | Maximum Level |
|---|---|---|
| 3.2.1 | Hexane (62ºC - 82ºC) | 1 mg/kg, excluding press cocoa butter |

3.2 The processing aids used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CAC/GL 75-2010).

***STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS***
**(CXS 87-1981)**

**3. FOOD ADDITIVES**

3.1 Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.4 (Chocolate and chocolate products) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

3.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP for products described under 2.1 and 2.2, except for vanillin and ethyl vanillin at a maximum level of 1000 mg/kg, singly or in combination.

| 3.3 | **Processing Aid** | **Maximum Level** |
|---|---|---|
| 3.3.1 | Hexane (62ºC - 82ºC) | 1 mg/kg, calculated on a fat content basis |

The processing aids used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CAC/GL 75-2010).

***STANDARD FOR CORNED BEEF***
**(CXS 88-1981)**

**4. FOOD ADDITIVES**

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

***STANDARD FOR LUNCHEON MEAT***
**(CXS 89-1981)**

**4. FOOD ADDITIVES**

Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

***STANDARD FOR CANNED CRAB MEAT***
**(CXS 90 1981)**

**4. FOOD ADDITIVES**

Acidity regulatorsand sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, includingmollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators and flavour enhancers as

indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

***STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS***
**(CXS 92-1981)**

**4. FOOD ADDITIVES**

Acidity regulators, antioxidants, colours, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

***STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS***
**(CXS 94–1981)**

**4. FOOD ADDITIVES**

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG66-2008).Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

***STANDARD FOR QUICK FROZEN LOBSTERS***
**(CXS 95-1981)**

**4. FOOD ADDITIVES**

Antioxidants, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

***STANDARD FOR COOKED CURED HAM***
**(CXS 96-1981)**

**4. FOOD ADDITIVES**

Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2.2 “Heat-treated processed meat, poultry, and game products in whole pieces or cuts” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

***STANDARD FOR COOKED CURED PORK SHOULDER***
**(CXS 97-1981)**

**4. FOOD ADDITIVES**

Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2.2 “Heat-treated processed meat, poultry, and game products in whole pieces or cuts” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

***STANDARD FOR COOKED CURED CHOPPED MEAT***
**(CXS 98-1981)**

**4. FOOD ADDITIVES**

Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

***STANDARD FOR CANNED TROPICAL FRUIT SALAD***
**(CXS 99-1981)**

**3. FOOD ADDITIVES**

| | Name of Additive | Maximum Level |
|---|---|---|
| **3.1 Colouring Matter** | | |
| 3.1 | Erythrosine (to colour cherries) | Limited by Good Manufacturing Practice |
| **3.2 Flavourings** | | |
| 3.2.1 | Cherry Laurel Oil (artificially coloured cherries only) | 10 mg/kg in the total product |
| 3.2.2 | Bitter Almond Oil (artificially coloured cherries only) | 40 mg/kg in the total product |
| 3.2.3 | Natural and synthetic flavourings as defined in Codex Alimentarius Volume 1 | Limited by Good Manufacturing Practice |
| **3.3 Anti-Oxidant** | | |
| 3.3.1 | L-ascorbic acid | 700 mg/kg |
| **3.4 Acidifying Agent** | | |
| | Citric acid | Limited by Good Manufacturing Practice |
| **3.5 Firming Agents** | | |
| 3.5.1 | Calcium chloride | 350 mg/kg singly or in combination, calculated as Ca |
| 3.5.2 | Calcium lactate | |
| 3.5.3 | Calcium gluconate | |

***STANDARD FOR QUICK FROZEN BLUEBERRIES***
**(CXS 103-1981)**

**4. FOOD ADDITIVES**

None permitted.

***STANDARD FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS***
**(CXS 105-1981)**

**4. FOOD ADDITIVES**

4.1 Acidity regulators, anticaking agents, bulking agents, emulsifiers, stablilizers, sweeteners and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard.Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

***STANDARD FOR NATURAL MINERAL WATERS***
**(CXS 108-1981)**

***(No food additive provisions)***

***STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES)***
**(CXS 115-1981)**

**4. FOOD ADDITIVES**

| | Name of Additive | Maximum Level |
|---|---|---|
| **4.1 Solubilizing and dispersing agents** | | |
| | Polysorbate 80 monooleate (polyoxyethylene 20 sorbitan) | 500 mg/kg singly or in combination |
| | Xanthan gum | |
| | Gum Arabic | |
| | Alginate (Ca, $NH_4$, Na, K) | |
| | Propylene glycol alginate | |
| | Carrageenan | |
| 4.2 **Firming Agents** | | |
| | Calcium chloride, lactate and gluconate | 250 mg/kg singly or in combination |
| 4.3 **Preservatives** | | |
| | Sulphur dioxide (as a carry over from raw product) | 50 mg/kg |
| | Benzoic acid and its sodium and potassium salts | 1 000 mg/kg singly or in combination |
| | Potassium sorbate | |
| 4.4 **Colouring matters** | | |
| | Riboflavin | 300 mg/kg singly or in combination |

| | Name of Additive | Maximum Level |
|---|---|---|
| | Fast Green FCF | |
| | Chlorophyll copper complex | |
| | Tartrazine | |
| | Annatto extract | |
| | Turmeric | |
| | Sunset Yellow FCF | |
| | beta-Carotene | |
| | Oleoresin of paprika | |
| | Brilliant Blue FCF | |
| | Caramel, plain | |
| | Caramel (ammonium sulfite treated) | |
| 4.5 **Thickening agents** (in mustard type only) | | |
| | Guar gum | Limited by GMP |
| | Gum Arabic | |
| | Carobbean (Locust bean) gum | |
| 4.6 **Acidifiers** | | |
| | Acetic acid | Limited by GMP |
| | Lactic acid | |
| | Malic acid | |
| | Citric acid | |
| 4.7 **Flavourings** | | |
| | Natural and synthetic flavourings, as defined in Codex Alimentarius Volume 1. | Limited by GMP |

***STANDARD FOR BOUILLONS AND CONSOMMÉS***
**(CXS 117-1981)**

**4 FOOD ADDITIVES**

4.1 Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners used in accordance with Tables 1, 2 and 3 of the *General Standard for Food Additives* (CXS 192-1995) in food category 12.5 (Soups and broths), its parent food category, and its sub-categories are acceptable for use in foods conforming to this Standard.

4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

***STANDARD FOR "GLUTEN-FREE FOODS"***
**(CXS 118-1981)**

***(No Food Additive Provisions)***

***STANDARD FOR CANNED FINFISH***
**(CXS 119–1981)**

**4. FOOD ADDITIVES**

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG66-2008).Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

***STANDARD FOR DRIED APRICOTS***
**(CXS 130-1981)**

**4. FOOD ADDITIVES**

| | Name of Additive | Maximum Level |
|---|---|---|
| 4.1 | Sorbic acid and its sodium and potassium salts | 500 mg/kg, singly or in combination, expressed as sorbic acid |
| 4.2 | Sulphur dioxide | 2 000 mg/kg |

***STANDARD FOR UNSHELLED PISTACHIO NUTS***
**(CXS 131-1981)**

**4. FOOD ADDITIVES**

No additives are permitted.

## *STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE* (CXS 141-1983)

### 4. FOOD ADDITIVES

**4.1 Acidity regulators and emulsifiers**

Acidity regulators and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

**4.2 Flavourings**

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

## *STANDARD FOR DATES* (CXS 143-1985)

### 4. FOOD ADDITIVES

| | Name of the Food Additive | Maximum Level |
|---|---|---|
| 4.1 | Glycerol | In accordance with GMP (see also Section 3.1.1) |
| 4.2 | Sorbitol | |

## *STANDARD FOR CANNED CHESTNUTS AND CANNED CHESTNUT PUREE* (CXS 145-1985)

### 3. FOOD ADDITIVES

| | Name of Additive | Maximum Level in the final product |
|---|---|---|
| 3.1 **Chelating Agent** | | |
| 3.1.1 | Sodium polyphosphate | Limited by Good Manufacturing Practice |
| 3.2 **Antioxidants** | | |
| 3.2.1 | L-Ascorbic acid | 300 mg/kg expressed as ascorbic acid, singly or in combination |
| 3.2.2 | Sodium ascorbate | |
| 3.3 **Acidifying Agents** | | |
| 3.3.1 | Citric acid | Limited by Good Manufacturing Practice |
| 3.3.2 | Malic acid | |
| 3.3.3 | L-Tartaric Acid | 10 g/kg |
| 3.4 **Bleaching Agent** | | |
| 3.4.1 | Sulphur dioxide (not authorized in puree) | 30 mg/kg, calculated as $S0_2$ |
| 3.5 **Natural Colouring Agents** | | |
| 3.5.1 | Turmeric (CI 75300) | Limited by Good Manufacturing Practice |
| 3.5.2 | Crocin (CI 75100) | |
| 3.5.3 | Carthamus Yellow (CI 75140) | |
| 3.6 **Flavourings** | | |
| 3.6.1 | Extract of Vanilla | Limited by Good Manufacturing Practice |
| 3.6.2 | Vanillin | |
| 3.7 **Thickening Agents** | | |
| 3.7.1 | Pectins | Limited by GMP |
| **3.8 Firming Agents** | | |
| Firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex. | | |

## *STANDARD FOR FOOD GRADE SALT* (CXS 150-1985)

### 4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 12.1.1 (Salt) may be used in foods subject to this standard.

**4.1** All additives used shall be of food grade quality.

## *STANDARD FOR GARI* (CXS 151-1989)

***(No Food Additive Provisions)***

***STANDARD FOR WHEAT FLOUR***
**(CXS 152-1985)**

**4. FOOD ADDITIVES**

| | Name of Additive | Maximum Level in Finished Product |
|---|---|---|
| **4.1 Enzymes** | | |
| | Fungal amylase from *Aspergillus niger* | GMP |
| | Fungal amylase from *Aspergillus oryzae* | GMP |
| | Proteolytic enzyme from *Bacillus subtilis* | GMP |
| | Proteolytic enzyme from *Aspergillus oryzae* | GMP |
| **4.2 Flour Treatment Agents** | | |
| | L-ascorbic acid and its sodium and potassium salts | 300 mg/kg |
| | L-cysteine hydrochloride | 90 mg/kg |
| | Sulphur dioxide (in flours for biscuit and pastry manufacture only) | 200 mg/kg |
| | Mono-calcium phosphate | 2 500 mg/kg |
| | Lecithin | 2 000 mg/kg |
| | Chlorine in high ratio cakes | 2 500 mg/kg |
| | Benzoyl peroxide | 60 mg/kg |
| | Azodicarbonamide for leavened bread | 45 mg/kg |

***STANDARD FOR MAIZE (CORN)***
**(CXS 153-1985)**

***(No Food Additive Provisions)***

***STANDARD FOR WHOLE MAIZE (CORN) MEAL***
**(CXS 154-1985)**

***(No Food Additive Provisions)***

***STANDARD FOR DEGERMED MAIZE (CORN) MEAL AND MAIZE (CORN) GRITS***
**(CXS 155-1985)**

***(No Food Additive Provisions)***

***STANDARD FOR FOLLOW-UP FORMULA***
**(CXS 156-1987)**

**4. FOOD ADDITIVES**

The following additives are permitted:

| | Name of Additive | Maximum Level in 100 ml of Product Ready-for-Consumption |
|---|---|---|
| **4.1 Thickening Agents** | | |
| 4.1.1 | Guar gum | 0.1 g |
| 4.1.2 | Locust bean gum | 0.5 g singly or in combination in soy-based products only |
| 4.1.3 | Distarch phosphate | |
| 4.1.4 | Acetylated distarch phosphate | |
| 4.1.5 | Phosphated distarch phosphate | |
| 4.1.6 | Acetylated distarch adipate | 2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only |
| 4.1.7 | Carrageenan | 0.03 g singly or in combination in milk and soy based products only<br>0.1 g singly or in combination in hydrolyzed protein and/or amino acid based liquid products only |
| 4.1.8 | Pectins | 1 g |
| **4.2 Emulsifiers** | | |
| 4.2.1 | Lecithin | 0.5 g |
| 4.2.2 | Mono- and Diglycerides | 0.4 g |
| **4.3 pH-Adjusting agents** | | |
| 4.3.1 | Sodium hydrogen carbonate | Limited by Good Manufacturing Practice within the limits for sodium in Section 3.2.6 |
| 4.3.2 | Sodium carbonate | |
| 4.3.3 | Sodium citrate | |
| 4.3.4 | Potassium hydrogen carbonate | |
| 4.3.5 | Potassium carbonate | |
| 4.3.6 | Potassium citrate | |
| 4.3.7 | Sodium hydroxide | |

| | Name of Additive | Maximum Level in 100 ml of Product Ready-for-Consumption |
|---|---|---|
| 4.3.8 | Potassium hydroxide | |
| 4.3.9 | Calcium hydroxide | |
| 4.3.10 | L (+) Lactic acid | |
| 4.3.11 | L (+) Lactic acid producing cultures | |
| 4.3.12 | Citric acid | |
| **4.4 Antioxidants** | | |
| 4.4.1 | Mixed tocopherols concentrate | 3 mg singly or in combination |
| 4.4.2 | Alpha-Tocopherol | |
| 4.4.3 | L-Ascorbyl palmitate | 5 mg singly or in combination, expressed as ascorbic acid (see Section 3.2.6) |
| 4.4.4 | L-Ascorbic acid and its Na, Ca salts | |
| **4.5 Flavourings** | | |
| 4.5.1 | Natural Fruit Extracts | GMP |
| 4.5.2 | Vanilla extract | GMP |
| 4.5.3 | Ethyl vanillin | 5 mg |
| 4.5.4 | Vanillin | 5 mg |

4.6 **Carry-over principle**

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995) shall apply.

***STANDARD FOR MANGO CHUTNEY***
**(CXS 160-1987)**

**3. FOOD ADDITIVES**

| | Name of Additive | Maximum level in the finished product |
|---|---|---|
| **3.1 Acidifying Agents** | | |
| 3.1.1 | Citric acid | To maintain the pH at a level not above 4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized. |
| 3.1.2 | Acetic acid | |
| **3.2 Preservatives** | | |
| 3.2.1 | Sodium metabisulfite | 100 mg/kg singly or in any combination expressed as SO2. |
| 3.2.2 | Potassium metabisulfite | |
| 3.2.3 | Sodium and potassium benzoates | 250 mg/kg singly or in any combination expressed as the acid |
| 3.2.4 | Methyl, ethyl and propyl parahydroxy benzoates | |
| 3.2.5 | Sorbic acid | 1000 mg/kg |

***STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN***
**(CXS 163-1987)**

**4. FOOD ADDITIVES**

No food additives are permitted in vital and devitalized wheat gluten and in solubilized wheat proteins.

***STANDARD FOR QUICK FROZEN BLOCKS OF FISH FILLET, MINCED FISH FLESH AND MIXTURES OF FILLETS AND MINCED FISH FLESH***
**(CXS 165-1989)**

**4. FOOD ADDITIVES**

Acidity regulators, antioxidants, humectants and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

***STANDARD FOR QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS - BREADED OR IN BATTER***
**(CXS 166-1989)**

**4. FOOD ADDITIVES**

Antioxidants and humectants (for use in all products conforming to CXS 166-1989); acidity regulators and thickeners (for minced fish flesh only); and colours, emulsifiers, flavour enhancers, raising agents, and thickeners (for breaded or batter coatings) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.2 (Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard**.**

***STANDARD FOR SALTED FISH AND DRIED SALTED FISH OF THE GADIDAE FAMILY OF FISHES***
**(CXS 167-1989)**

**4. FOOD ADDITIVES**

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

***STANDARD FOR WHOLE AND DECORTICATED PEARL MILLET GRAINS***
**(CXS 169-1989)**

***(No Food Additive Provisions)***

***STANDARD FOR PEARL MILLET FLOUR***
**(CXS 170-1989)**

***(No Food Additive Provisions)***

***STANDARD FOR CERTAIN PULSES***
**(CXS 171-1989)**

***(No Food Additive Provisions)***

***STANDARD FOR SORGHUM GRAINS***
**(CXS 172-1989)**

***(No Food Additive Provisions)***

***STANDARD FOR SORGHUM FLOUR***
**(CXS 173-1989)**

***(No Food Additive Provisions)***

***GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP)***
**(CXS 174-1989)**

**4. FOOD ADDITIVES**

During the course of manufacturing VPP the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

Acidity Regulators
Antifoam Agents
Firming Agents
Enzyme Preparations
Extraction Solvents
Antidusting Agents
Flour Treatment Agents
Viscosity Control Agents

***GENERAL STANDARD FOR SOY PROTEIN PRODUCTS***
**(CXS 175-1989)**

**4. FOOD ADDITIVES**

During the course of manufacturing SPP the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

Acidity Regulators
Antifoam Agents

Firming Agents
Enzyme Preparations
Extraction Solvents
Antidusting Agents
Flour Treatment Agents
Viscosity Control Agents

***STANDARD FOR EDIBLE CASSAVA FLOUR***
**(CXS 176-1989)**

***(No Food Additive Provisions)***

***STANDARD FOR GRATED DESICCATED COCONUT***
**(CXS 177-1991)**

**4. FOOD ADDITIVES**

**4.1** Antioxidants and preservatives used in accordance with Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) for Food Category 04.1.2.2 – Dried Fruits are acceptable for use in foods conforming to this Standard

**4.2** The antioxidant listed below is also acceptable for use, under the conditions of good manufacturing practices, in the products covered by this Standard.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 330 | Citric acid | GMP |

***STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR***
**(CXS 178-1991)**

***(No Food Additive Provisions)***

***STANDARD FOR FORMULA FOODS FOR USE IN WEIGHT CONTROL DIETS***
**(CXS 181-1991)**

**4. FOOD ADDITIVES**

Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.

***STANDARD FOR PINEAPPLES***
**(CXS 182-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR PAPAYA***
**(CXS 183-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR MANGOES***
**(CXS 184-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR NOPAL***
**(CXS 185-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR PRICKLY PEAR***
**(CXS 186-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR CARAMBOLA***
**(CXS 187-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR BABY CORN***
**(CXS 188-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR DRIED SHARK FINS***
**(CXS 189-1993)**

**4. FOOD ADDITIVES**

No additives are permitted.

***GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS***
**(CXS 190-1995)**

**FOOD ADDITIVES**

Antioxidants and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

***STANDARD FOR QUICK FROZEN RAW SQUID***
**(CXS 191-1995)**

**4. FOOD ADDITIVES**

No food additives are permitted in these products.

***STANDARD FOR LITCHI***
**(CXS 196-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR AVOCADO***
**(CXS 197-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR RICE***
**(CXS 198-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR WHEAT AND DURUM WHEAT***
**(CXS 199-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR PEANUTS***
**(CXS 200-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR OATS* (CXS 201-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR COUSCOUS***
**(CXS 202-1995)**

**4. FOOD ADDITIVES**

No food additives shall be added during the industrial processing of couscous.

***STANDARD FOR FORMULA FOODS FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION***
**(CXS 203-1995)**

**4. FOOD ADDITIVES**

Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Codex Committee on Food Additives.

***STANDARD FOR MANGOSTEENS***
**(CXS 204-1997)**

***(No Food Additive Provisions)***

***STANDARD FOR BANANAS***
**(CXS 205-1997)**

***(No Food Additive Provisions)***

***STANDARD FOR MILK POWDERS AND CREAM POWDER***
**(CXS 207-1999)**

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Stabilizers** | | |
| 331 | Sodium citrates | 5 000 mg/kg singly or in combination, expressed as anhydrous substances |
| 332 | Potassium citrates | |
| **Firming agents** | | |
| 508 | Potassium chloride | Limited by GMP |
| 509 | Calcium chloride | Limited by GMP |
| **Acidity Regulators** | | |
| 339 | Sodium phosphates | 5 000 mg/kg singly or in combination expressed as anhydrous substances |
| 340 | Potassium phosphates | |
| 450 | Diphosphates | |
| 451 | Triphosphates | |
| 452 | Polyphosphates | |
| 500 | Sodium carbonates | |
| 501 | Potassium carbonates | |
| **Emulsifiers** | | |
| 322 | Lecithins | Limited by GMP |
| 471 | Mono- and di- glycerides of fatty acids | 2 500 mg/kg |
| **Anticaking Agents** | | |
| 170(i) | Calcium carbonate | 10 000 mg/kg singly or in combination |
| 341(iii) | Tricalcium phosphate | |
| 343(iii) | Trimagnesium phosphate | |
| 504(i) | Magnesium carbonate | |
| 530 | Magnesium oxide | |
| 551 | Silicon dioxide, amorphous | |
| 552 | Calcium silicate | |
| 553 | Magnesium silicates | |
| 554 | Sodium aluminium silicate | 265 mg/kg, expressed as aluminium |
| **Antioxidants** | | |
| 300 | Ascorbic acid, L- | 500 mg/kg expressed as ascorbic acid |
| 301 | Sodium ascorbate | |
| 304 | Ascorbyl palmitate | |
| 320 | Butylated hydroxyanisole | 100 mg/kg |

***GROUP STANDARD FOR CHEESES IN BRINE***
**(CXS 208-1999)**

**4. FOOD ADDITIVES**

Only those food additives listed may be used and only within the limits specified.

| INS No | Name of Additive | Maximum Level |
|---|---|---|
| **Acidity regulators** | | |
| 270 | Lactic acid (L-, D- and DL-) | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |

***STANDARD FOR NAMED VEGETABLE OILS***
**(CODEX-STAN 210-1999)**

**4. FOOD ADDITIVES**

No food additives are permitted in virgin or cold pressed oils.

**4.1 Flavourings**

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

| INS No. | Name of Additive | Maximum Use Level |
|---|---|---|
| **4.2 Antioxidants** | | |
| 304 | Ascorbyl palmitate | 500 mg/kg (Singly or in combination) |
| 305 | Ascorbyl stearate | |
| 307a | Tocopherol, d-*alpha*- | 300 mg/kg (Singly or in combination) |
| 307b | Tocopherol concentrate, mixed | |
| 307c | Tocopherol, dl-*alpha* | |
| 310 | Propyl gallate | 100 mg/kg |
| 319 | Tertiary butyl hydroquinone (TBHQ) | 120 mg/kg |
| 320 | Butylated hydroxyanisole (BHA) | 175 mg/kg |
| 321 | Butylated hydroxytoluene (BHT) | 75 mg/kg |
| Any combination of gallates, BHA, BHT, or TBHQ not to exceed 200 mg/kg within individual limits | | |
| 389 | Dilauryl thiodiproprionate | 200 mg/kg |
| **4.3 Antioxidant synergists** | | |
| 330 | Citric acid | GMP |
| 331(i) | Sodium dihydrogen citrate | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 384 | Isopropyl citrates | 100 mg/kg (Singly or in combination) |
| 472c | Citric and fatty acid esters of glycerol | |
| **4.4 Anti-foaming agents (oils for deepfrying)** | | |
| 900a | Polydimethylsiloxane | 10 mg/kg |

***STANDARD FOR NAMED ANIMAL FATS***
**(CXS 211-1999)**

**4. FOOD ADDITIVES**

| INS No. | Additive | Maximum Use Level |
|---|---|---|
| **4.1 Colours** | | |
| The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value: | | |
| 100(i) | Curcumin | 5 mg/kg |
| 160a(ii) | *beta*-Carotenes (vegetable) | 25 mg/kg |
| 160a(i) | *beta*-Carotenes (synthetic) | 25 mg/kg (Singly or in combination) |
| 160a(iii) | *beta*-Carotenes (*Blakeslea trispora)* | |
| 160e | *beta*-apo-8'-Carotenal | |
| 160f | *beta*-apo-8'-Carotenoic acid, methyl or ethyl ester | |
| 160b(i) | Annatto extracts, bixin-based | 10 mg/kg (as bixin) |
| **4.2 Antioxidants** | | |
| 304 | Ascorbyl palmitate | 500 mg/kg (Singly or in combination ) |
| 305 | Ascorbyl stearate | |
| 307a | Tocopherol, d-*alpha*- | 300 mg/kg (Singly or in combination) |
| 307b | Tocopherol concentrate, mixed | |
| 307c | Tocopherol, dl-*alpha* | |
| 310 | Propyl gallate | 100 mg/kg |
| 319 | Tertiary butyl hydroquinone (TBHQ) | 120 mg/kg |
| 320 | Butylated hydroxyanisole (BHA) | 175 mg/kg |
| 321 | Butylated hydroxytoluene (BHT) | 75 mg/kg |
| Any combination of gallates, BHA, BHT, or TBHQ | | 200 mg/kg but limits above not to be exceeded |
| **4.3 Antioxidant synergists** | | |
| 330 | Citric acid | GMP |
| 331(i) | Sodium dihydrogen citrate | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 384 | Isopropyl citrates | 100 mg/kg (Singly or in combination) |
| 472c | Citric and fatty acid esters of glycerol | |

***STANDARD FOR SUGARS***
**(CXS 212-1999)**

**2. FOOD ADDITIVES**

Only those food additives listed below may be present. Wherever possible levels should be as low as technologically achievable.

**2.1. SULPHUR DIOXIDE**

The maximum permitted sulphur dioxide levels in the final product are set out below.

| Sugar | Maximum permitted level (mg/kg) |
|---|---|
| White sugar | 15 |
| Powdered sugar | 15 |
| Dextrose anhydrous | 15 |
| Dextrose monohydrate | 15 |
| Powdered dextrose | 15 |
| Fructose | 15 |
| Soft white sugar | 20 |
| Soft brown sugar | 20 |
| Glucose syrup | 20 |
| Dried glucose syrup | 20 |
| Dried glucose syrup used to manufacture sugar confectionery | 150 |
| Glucose syrup used to manufacture sugar confectionery | 400 |
| Lactose | None |
| Plantation or mill white sugar | 70 |
| Raw cane sugar | 20 |

**2.2. ANTICAKING AGENTS**

The following anticaking agents are permitted for use in powdered sugar and powdered dextrose to a maximum level of 1.5% m/m singly or in combination, provided that starch is not present:

Calcium phosphate, tribasic
Magnesium carbonate
Silicon dioxide, amorphous (dehydrated silica gel)
Calcium silicate
Magnesium trisilicate
Sodium aluminium silicate
Calcium aluminosilicate

Powdered sugar and powdered dextrose may have up to 5% starch added if no anticaking agent is used.

***STANDARD FOR LIMES***
**(CXS 213-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR PUMMELOS***
**(CXS 214-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR GUAVAS***
**(CXS 215-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR CHAYOTES***
**(CXS 216-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR MEXICAN LIMES***
**(CXS 217-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR GINGER***
**(CXS 218-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR GRAPEFRUITS***
**(CXS 219-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR LONGANS***
**(CXS 220-1999)**

***(No Food Additive Provisions)***

***GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE***
**(CXS 221-2001)**

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified. Additives not listed below but provided for in individual CXSdards for varieties of Unripened Cheeses may also be used in similar types of cheese within the limits specified within those standards.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Acidity Regulators** | | |
| 170 | Calcium carbonates | Limited by GMP |
| 260 | Acetic acid (glacial) | Limited by GMP |
| 270 | Lactic acid (L-, D-, and DL-) | Limited by GMP |
| 296 | Malic acid (DL-) | Limited by GMP |
| 330 | Citric acid | Limited by GMP |
| 338 | Phosphoric acid | 880 mg/kg expressed as phosphorus |
| 500 | Sodium carbonates | Limited by GMP |
| 501 | Potassium carbonates | Limited by GMP |
| 507 | Hydrochloric acid | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Stabilizers/thickeners** | | |
| Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in section 3.2. | | |
| 331 | Sodium citrates | Limited by GMP |
| 332 | Potassium citrates | Limited by GMP |
| 333 | Calcium citrates | Limited by GMP |
| 339 | Sodium phosphates | 1 540 mg/kg, singly or in combination, expressed as phosphorus |
| 340 | Potassium phosphates | |
| 341 | Calcium phosphates | |
| 450(i) | Disodium diphosphate | |
| 450(ii) | Trisodium diphosphate | |
| 400 | Alginic acid | Limited by GMP |
| 401 | Sodium alginate | Limited by GMP |
| 402 | Potassium alginate | Limited by GMP |
| 403 | Ammonium alginate | Limited by GMP |
| 404 | Calcium alginate | Limited by GMP |
| 405 | Propylene glycol alginate | 5 mg/kg |
| 406 | Agar | Limited by GMP |
| 407 | Carrageenan | Limited by GMP |
| 410 | Carob bean gum | Limited by GMP |
| 412 | Guar gum | Limited by GMP |
| 413 | Tragacanth gum | Limited by GMP |
| 415 | Xanthan gum | Limited by GMP |
| 416 | Karaya gum | Limited by GMP |
| 417 | Tara gum | Limited by GMP |
| 440 | Pectins | Limited by GMP |
| 460 | Celluloses | Limited by GMP |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | Limited by GMP |
| 576 | Sodium gluconate | Limited by GMP |
| *Modified starches as follows:* | | |
| 1400 | Dextrins, roasted starch | Limited by GMP |
| 1401 | Acid-treated starch | Limited by GMP |
| 1402 | Alkaline treated starch | Limited by GMP |
| 1403 | Bleached starch | Limited by GMP |
| 1404 | Oxidized starch | Limited by GMP |
| 1405 | Starches, enzyme-treated | Limited by GMP |
| 1410 | Monostarch phosphate | Limited by GMP |
| 1412 | Distarch phosphate | Limited by GMP |
| 1413 | Phosphated distarch phosphate | Limited by GMP |
| 1414 | Acetylated distarch phosphate | Limited by GMP |
| 1420 | Starch acetate | Limited by GMP |
| 1422 | Acetylated distarch adipate | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 1440 | Hydroxypropyl starch | Limited by GMP |
| 1442 | Hydroxypropyl distarch phosphate | Limited by GMP |
| **Colours** | | |
| 100 | Curcumins (for edible cheese rind) | Limited by GMP |
| 101 | Riboflavins | Limited by GMP |
| 140 | Chlorophylls | Limited by GMP |
| 141 | Copper chlorophylls | 15 mg/kg, singly or combined |
| 160a(i) | Carotenes, *beta*-, (synthetic) | 25 mg/kg |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts norbixin-based | 25 mg/kg |
| 160c | Paprika oleoresin | Limited by GMP |
| 160e | Carotenal, *beta*-apo-8'- | 35 mg/kg |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8' | 35 mg/kg |
| 162 | Beet red | Limited by GMP |
| 171 | Titanium dioxide | Limited by GMP |
| **Preservatives** | | |
| 200 | Sorbic acid | 1 000 mg/kg of cheese, singly or in combination, expressed as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 280 | Propionic acid | Limited by GMP |
| 281 | Sodium propionate | Limited by GMP |
| 282 | Calcium propionate | Limited by GMP |
| 283 | Potassium propionate | Limited by GMP |
| *For surface/rind treatment only:* | | |
| 235 | Natamycin (pimaricin) | 2 mg/dm$^2$ of surface. Not present in a depth of 5mm |
| **Foaming agents (for whipped products only)** | | |
| 290 | Carbon dioxide | Limited by GMP |
| 941 | Nitrogen | Limited by GMP |
| Sliced, cut, shredded and grated products only (surface treatment) | | |
| **Anticaking agents (sliced, cut ,shredded and grated products only (surface treatment))** | | |
| 460 | Celluloses | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg singly or in combination.Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553 | Magnesium silicates | |
| 560 | Potassium silicate | |
| **Preservatives** | | |
| 200 | Sorbic acid | 1 000 mg/kg of cheese, singly or in combination, expressed as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 280 | Propionic acid | Limited by GMP |
| 281 | Sodium propionate | Limited by GMP |
| 282 | Calcium propionate | Limited by GMP |
| 283 | Potassium propionate | Limited by GMP |
| 235 | Natamycin (pimaricin) | 20 mg/kg applied to the surface added duringkneading and stretching process |

***STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH***
**(CXS 222-2001)**

**4. FOOD ADDITIVES**

Flavour Enhancers and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives*(CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

***STANDARD FOR KIMCHI***
**(CXS 223-2001)**

**4 FOOD ADDITIVES**

| | Name of Additive | Maximum Level |
|---|---|---|
| **4.1 Acidity Regulators** | | |
| 269 | Acetic acid | Limited by GMP |
| 270 | Lactic acid | |

| | Name of Additive | Maximum Level |
|---|---|---|
| 330 | Citric acid | |
| **4.2 Flavour Enhancers** | | |
| 621 | Monosodium L-glutamate | Limited by GMP |
| 627 | Disodium 5'-guanylate | |
| 631 | Disodium 5'-inosinate | |
| **4.3 Flavourings** | | |
| | Natural and synthetic flavourings. | Limited by GMP |
| **4.4 Texturizers** | | |
| 420 | Sorbitol | Limited by GMP |
| **4.5 Thickening and Stabilizing Agents** | | |
| 407 | Carrageenan (including furcellaran) | Limited by GMP |
| 415 | Xanthan gum | |

***STANDARD FOR TANNIA***
**(CXS 224-2001)**

***(No Food Additive Provisions)***

***STANDARD FOR ASPARAGUS***
**CXS 225-2001)**

***(No Food Additive Provisions)***

***STANDARD FOR CAPE GOOSEBERRY***
**(CXS 226-2001)**

***(No Food Additive Provisions)***

***GENERAL STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS)***
**(CXS 227-2001)**

**3 ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**3.2 CHEMICAL AND RADIOLOGICAL QUALITY OF PACKAGED WATERS**

**3.2.2 Addition of minerals**

Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in *the Codex General Standard for Food Additives* (STAN 192-1995, Rev. 1-1997) and/or the *Codex General Principles for the Addition of Essential Nutrients to Foods* (CAC/GL 9-1987).

***STANDARD FOR BOILED DRIED SALTED ANCHOVIES***
**(CXS 236-2003)**

**4. FOOD ADDITIVES**

No food additives are permitted in these products.

***STANDARD FOR PITAHAYAS***
**(CXS 237-2003)**

***(No Food Additive Provisions)***

***STANDARD FOR SWEET CASSAVA***
**(CXS 238-2003)**

***(No Food Additive Provisions)***

***STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM***
**(CXS 240-2003)**

**4 FOOD ADDITIVES**

| | Name of Additive | Maximum Level |
|---|---|---|
| **4.1 Bleaching Agents** | | |
| 223 | Sodium metabisulfite | 30 mg/kg |
| 224 | Potassium metabisulfite | |

| | Name of Additive | Maximum Level |
|---|---|---|
| **4.2 Emulsifiers** | | |
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 1 000 mg/kg |
| 433 | Polyoxyethylene (20) sorbitan monooleate | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20) sorbitan monostearate | |
| 436 | Polyoxyethylene (20) sorbitan tristearate | |
| 471 | Mono- and diglycerides | Limited by GMP |
| 473 | Sucrose esters of fatty acid | 1500 mg/kg |
| **4.3 Preservatives** | | |
| 211 | Sodium benzoate | 1 000 mg/kg, only for pasteurized coconut milk |
| **4.4 Stabilizers/Thickeners** | | |
| 412 | Guar gum | Limited by GMP |
| 415 | Xanthan gum | |
| 418 | Gellan gum | |
| 466 | Sodium carboxymethyl cellulose | |

***STANDARD FOR CANNED BAMBOO SHOOTS***
**(CXS 241-2003)**

**4 FOOD ADDITIVES**

| 4.1 Acidity regulators used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard. | | |
|---|---|---|
| **INS No.** | **Name of Additive** | **Maximum Level** |
| 334, 335i,ii, 336i,ii, 337 | Tartrates | 1 300 mg/kg, as tartaric acid |

***STANDARD FOR CANNED STONE FRUITS***
**(CXS 242-2003)**

**4. FOOD ADDITIVES**

| | Name of Additive | Maximum Level |
|---|---|---|
| **4.1 Acidifying Agents** | | |
| 260 | Acetic acid | Limited by GMP |
| 270 | Lactic acid | |
| 296 | Malic acid | |
| 330 | Citric acid | |
| 334 | Tartaric acid | 1300 mg/kg |
| **4.2 Antioxidants** | | |
| 300 | L-Ascorbic acid | Limited by GMP |
| **4.3 Colours** | | |
| 127 | Erythrosine (for sweet cherries only) | 200 mg/kg of the final product |
| 129 | Allura Red AC (for canned “Red” or “Purple” plums only) | |
| **4.4 Flavourings** | | |
| | Natural and synthetic flavourings except those which reproduce the flavour of the respective stone fruit | Limited by GMP |

***STANDARD FOR FERMENTED MILKS***
**(CXS 243-2003)**

**4 FOOD ADDITIVES**

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192-1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

| Additive class | Fermented Milks and Drinks based on Fermented Milk | | Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation | |
|---|---|---|---|---|
| | **Plain** | **Flavoured** | **Plain** | **Flavoured** |
| Acidity regulators | – | X | X | X |
| Carbonating agents | X[2] | X[2] | X[2] | X[2] |
| Colours | – | X | – | X |
| Emulsifiers | – | X | – | X |
| Flavour enhancers | – | X | – | X |
| Packaging gases | – | X | X | X |
| Preservatives | – | – | – | X |
| Stabilizers | X[1] | X | X | X |
| Sweeteners | – | X | – | X |
| Thickeners | X[1] | X | X | X |

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

– = The use of additives belonging to the class is not technologically justified

[1] = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

[2] = Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Acidity Regulators** | | |
| 334 | Tartaric acid (L(+) | 2000 mg/kg as tartaric acid |
| 335(ii) | Sodium L(+)-tartrate | |
| 337 | Potassium sodium L(+)- tartrate | |
| 355 | Adipic acid | 1500 mg/kg, as adipic acid |
| 356 | Sodium adipate | |
| 357 | Potassium adipate | |
| 359 | Ammonium adipate | |
| **Carbonating agents** | | |
| 290 | Carbon dioxide | GMP |
| **Colours** | | |
| 100(i) | Curcumin | 100 mg/kg |
| 101(i) | Riboflavin, synthetic | 300 mg/kg |
| 101(ii) | Riboflavin 5'-phosphate, sodium | |
| 102 | Tartrazine | 300 mg/kg |
| 104 | Quinoline yellow | 150 mg/kg |
| 110 | Sunset yellow FCF | 300 mg/kg |
| 120 | Carmines | 150 mg/kg |
| 122 | Azorubine (carmoisine) | 150 mg/kg |
| 124 | Ponceau 4R (Cochineal red A) | 150 mg/kg |
| 129 | Allura red AC | 300 mg/kg |
| 132 | Indigotine | 100 mg/kg |
| 133 | Brilliant blue FCF | 150 mg/kg |
| 141(i) | Chlorophylls, copper complexes | 500 mg/kg |
| 141(ii) | Chlorophyllins, copper complexes, sodium and potassium salts | |
| 143 | Fast green FCF | 100 mg/kg |
| 150b | Caramel II - sulfite caramel | 150 mg/kg |
| 150c | Caramel III-ammonia caramel | 2 000 mg/kg |
| 150d | Caramel IV – sulfite ammonia caramel | 2 000 mg/kg |
| 151 | Brilliant black (Black PN) | 150 mg/kg |
| 155 | Brown HT | 150 mg/kg |
| 160a(i) | Carotene, beta- (synthetic) | 100 mg/kg |
| 160e | Carotenal, beta-apo-8'- | |
| 160f | Carotenoic acid, methyl or ethyl ester, beta-apo-8'- | |
| 160a(iii) | Carotenes, beta- (*Blakeslea trispora*) | |
| 160a(ii) | Carotenes, vegetable | 600 mg/kg |
| 160b(i) | Annatto extracts, bixin-based | 20 mg/kg as bixin |
| 160b(ii) | Annatto extracts, norbixin-based | 20 mg/kg as norbixin |
| 160d | Lycopenes | 30 mg/kg as pure lycopene |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 161b(i) | Lutein from *Tagetes erecta* | 150 mg/kg |
| 161h(i) | Zeaxanthin (synthetic) | 150 mg/kg |
| 163(ii) | Grape skin extract | 100 mg/kg |
| 172(i) | Iron oxide, black | 100 mg/kg |
| 172(ii) | Iron oxide, red | |
| 172(iii) | Iron oxide, yellow | |
| **Emulsifiers** | | |
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 3000 mg/kg |
| 433 | Polyoxyethylene (20) sorbitan monooleate | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20) sorbitan monostearate | |
| 436 | Polyoxyethylene (20) sorbitan tristearate | |
| 472e | Diacetyltartaric and fatty acid esters of glycerol | 10 000 mg/kg |
| 473 | Sucrose esters of fatty acids | 5 000 mg/kg |
| 474 | Sucroglycerides | 5 000 mg/kg |
| 475 | Polyglycerol esters of fatty acids | 2 000 mg/kg |
| 477 | Propylene glycol esters of fatty acids | 5 000 mg/kg |
| 481(i) | Sodium stearoyl lactylate | 10 000 mg/kg |
| 482(i) | Calcium stearoyl lactylate | 10 000 mg/kg |
| 491 | Sorbitan monostearate | 5 000 mg/kg |
| 492 | Sorbitan tristearate | |
| 493 | Sorbitan monolaurate | |
| 494 | Sorbitan monooleate | |
| 495 | Sorbitan monopalmitate | |
| 900a | Polydimethylsiloxane | 50 mg/kg |
| **Flavour Enhancers** | | |
| 580 | Magnesium gluconate | GMP |
| 620 | Glutamic acid (L+)- | GMP |
| 621 | Monosodium L-glutamate | GMP |
| 622 | Monopotassium L-glutamate | GMP |
| 623 | Calcium di-L-glutamate | GMP |
| 624 | Monoammonium L-glutamate | GMP |
| 625 | Magnesium di-L-glutamate | GMP |
| 626 | Guanylic acid, 5'- | GMP |
| 627 | Disodium 5'-guanylate- | GMP |
| 628 | Dipotassium 5'-guanylate- | GMP |
| 629 | Calcium 5'-guanylate | GMP |
| 630 | Inosinic acid, 5'- | GMP |
| 631 | Disodium 5'-inosinate | GMP |
| 632 | Dipotassium 5'-inosinate | GMP |
| 633 | Calcium 5'-inosinate | GMP |
| 634 | Calcium 5'-ribonucleotides- | GMP |
| 635 | Disodium 5'-ribonucleotides- | GMP |
| 636 | Maltol | GMP |
| 637 | Ethyl maltol | GMP |
| **Preservatives** | | |
| 200 | Sorbic acid | 1 000 mg/kg as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 210 | Benzoic acid | 300 mg/kg as benzoic acid |
| 211 | Sodium benzoate | |
| 212 | Potassium benzoate | |
| 213 | Calcium benzoate | |
| 234 | Nisin | 500 mg/kg |
| **Stabilizers and Thickeners** | | |
| 170(i) | Calcium carbonate | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 338 | Phosphoric acid | 1 000 mg/kg, singly or in combination, as phosphorus |
| 339(i) | Sodium dihydrogen phosphate | |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 341(iii) | Tricalcium orthophosphate | |
| 342(i) | Ammonium dihydrogen phosphate | |
| 342(ii) | Diammonium hydrogen phosphate | |
| 343(i) | Monomagnesium phosphate | |
| 343(ii) | Magnesium hydrogen phosphate | |
| 343(iii) | Trimagnesium phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(ii) | Trisodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 450(vii) | Calcium dihydrogen diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iii) | Sodium calcium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 542 | Bone phosphate | |
| 400 | Alginic acid | GMP |
| 401 | Sodium alginate | GMP |
| 402 | Potassium alginate | GMP |
| 403 | Ammonium alginate | GMP |
| 404 | Calcium alginate | GMP |
| 405 | Propylene glycol alginate | GMP |
| 406 | Agar | GMP |
| 407 | Carrageenan | GMP |
| 407a | Processed *Eucheuma* seaweed (PES) | GMP |
| 410 | Carob bean gum | GMP |
| 412 | Guar gum | GMP |
| 413 | Tragacanth gum | GMP |
| 414 | Gum Arabic (Acacia gum) | GMP |
| 415 | Xanthan gum | GMP |
| 416 | Karaya gum | GMP |
| 417 | Tara gum | GMP |
| 418 | Gellan gum | GMP |
| 425 | Konjac flour | GMP |
| 440 | Pectins | GMP |
| 459 | Cyclodextrin, -beta | 5 mg/kg |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | GMP |
| 460(ii) | Powdered cellulose | GMP |
| 461 | Methyl cellulose | GMP |
| 463 | Hydroxypropyl cellulose | GMP |
| 464 | Hydroxypropyl methyl cellulose | GMP |
| 465 | Methyl ethyl cellulose | GMP |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | GMP |
| 467 | Ethyl hydroxyethyl cellulose | GMP |
| 468 | Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum) | GMP |
| 469 | Sodium carboxymethyl cellulose, enzymatically hydrolyzed (cellulose gum,enzymatically hydrolyzed) | GMP |
| 470(i) | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | GMP |
| 470(ii) | Salts of oleic acid with calcium, potassium and sodium | GMP |
| 471 | Mono- and di- glycerides of fatty acids | GMP |
| 472a | Acetic and fatty acid esters of glycerol | GMP |
| 472b | Lactic and fatty acid esters of glycerol | GMP |
| 472c | Citric and fatty acid esters of glycerol | GMP |
| 508 | Potassium chloride | GMP |
| 509 | Calcium chloride | GMP |
| 511 | Magnesium chloride | GMP |
| 1200 | Polydextrose | GMP |
| 1400 | Dextrins, roasted starch | GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 1401 | Acid treated starch | GMP |
| 1402 | Alkaline treated starch | GMP |
| 1403 | Bleached starch | GMP |
| 1404 | Oxidized starch | GMP |
| 1405 | Starches, enzyme treated | GMP |
| 1410 | Mono starch phosphate | GMP |
| 1412 | Distarch phosphate | GMP |
| 1413 | Phosphated distarch phosphate | GMP |
| 1414 | Acetylated distarch phosphate | GMP |
| 1420 | Starch acetate | GMP |
| 1422 | Acetylated distarch adipate | GMP |
| 1440 | Hydroxypropyl starch | GMP |
| 1442 | Hydroxypropyl distarch phosphate | GMP |
| 1450 | Starch sodium octenyl succinate | GMP |
| 1451 | Acetylated oxidized starch | GMP |
| **Sweeteners[3]** | | |
| 420 | Sorbitol | GMP |
| 421 | Mannitol | GMP |
| 950 | Acesulfame potassium | 350 mg/kg |
| 951 | Aspartame | 1 000 mg/kg |
| 952 | Cyclamates | 250 mg/kg |
| 953 | Isomalt (Hydrogenated isomaltulose) | GMP |
| 954 | Saccharin | 100 mg/kg |
| 955 | Sucralose (Trichlorogalactosucrose) | 400 mg/kg |
| 956 | Alitame | 100 mg/kg |
| 961 | Neotame | 100 mg/kg |
| 962 | Aspartame-acesulfame salt | 350 mg/kg on an acesulfame potassium equivalent basis |
| 964 | Polyglycitol syrup | GMP |
| 965 | Maltitols | GMP |
| 966 | Lactitol | GMP |
| 967 | Xylitol | GMP |
| 968 | Erythritol | GMP |

***STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRAT***
**(CXS 244-2004)**

**4. FOOD ADDITIVES**

Acidity regulators, antioxidants and preservatives used in accordance with Tables 1 and 2 of the G*eneral Standard for Food Additives*(cxs192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this standard.

***STANDARD FOR ORANGES***
**(CXS 245-2004)**

***(No Food Additive Provisions)***

***STANDARD FOR RAMBUTAN***
**(CXS 246-2005)**

***(No Food Additive Provisions)***

***GENERAL STANDARD FOR FRUIT JUICES AND NECTARS***
**(CXS 247-2005)**

**4. FOOD ADDITIVES**

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard.

[3] The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

**5. PROCESSING AIDS – Maximum Level of Use in line with Good Manufacturing Practices (GMP)**

| Function | Substance |
|---|---|
| Antifoaming Agent | Polydimethylsiloxane *1 |
| | Adsorbent clays (bleaching, natural or activated earths) |
| | Adsorbent resins |
| | Activated carbon (only from plants) |
| | Bentonite |
| | Calcium hydroxide *2 |
| | Cellulose |
| | Chitosan |
| | Colloidal silica |
| | Diatomaceous earth |
| | Gelatin (from skin collagen) |
| | Ion exchange resins (cation and anion) |
| | Isinglass * 3 |
| | Kaolin |
| | Perlite |
| | Polyvinylpolypyrrolidone |
| | Potassium casseinate * 3 |
| | Potassium tartrate *2 |
| | Precipitated calcium carbonate *2 |
| | Rice hulls |
| | Silicasol |
| | Sodium caseinate *3 |
| | Sulphur dioxide *2, *4 |
| | Tannin |
| Enzyme Preparations *5 | Pectinases (for breakdown of pectin),<br>Proteinases (for breakdown of proteins),<br>Amylases (for breakdown of starch) and<br>Cellulases (limited use to facilitate disruption of cell walls) |
| Packing gas * 6 | Nitrogen |
| | Carbon dioxide |

*1 10 mg/l is the maximum residue limit of the compound allowed in the final product.
*2 Only in grape juice.
*3 Use of these processing aids should take into account their allergenic potential. If there is any carry over of these processing aids into finished product, they are subject to ingredient declaration in accordance with Sections 4.2.1.4 and 4.2.4 of the of the General Standard for the Labelling of Prepackaged Foods.
*4 10 mg/l (as residual SO2).
*5 Enzyme preparations may be used as processing aids provided these preparations do not result in a total liquefaction and do not substantially affect the cellulose content of the processed fruit.
*6 May also be used e.g., for preservation.

***STANDARD FOR INSTANT NOODLES***
**(CXS 249-2006)**

**4 FOOD ADDITIVES**

The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the *General Standard for Food Additives* (GSFA), CXS 192-1995. However, until the food additive provisions for the food category 06.4.3 "Pre-cooked pastas and noodles and like products" in the GSFA is finalised, the following listed food additives will apply[4].

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Acidity regulators** | | |
| 260 | Acetic acid, glacial | GMP |
| 262(i) | Sodium acetate | GMP |
| 270 | Lactic acid (L-, D-, and DL-) | GMP |
| 296 | Malic acid (DL-) | GMP |
| 327 | Calcium lactate | GMP |
| 330 | Citric acid | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 334 | Tartaric acid (L(+)-) | 7 500mg/kg |
| 350(ii) | Sodium malate | GMP |
| 365 | Sodium fumarates | GMP |
| 500(i) | Sodium carbonate | GMP |
| 500(ii) | Sodium hydrogen carbonate | GMP |

[4] This sentence and the food additive list which follows will be removed from the standard once the GSFA on the food category 06.4.3. "Pre-cooked pastas and noodles and like products" is completed.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 501(i) | Potassium carbonate | GMP |
| 516 | Calcium sulphate | GMP |
| 529 | Calcium oxide | GMP |
| **Antioxidants** | | |
| 300 | Ascorbic acid (L-) | GMP |
| 304 | Ascorbyl palmitate | 500 mg/kg, singly or in combination as ascorbyl stearate |
| 305 | Ascorbyl stearate | |
| 306 | Mixed tocopherols concentrate | 200 mg/kg, singly or in combination |
| 307 | Alpha-tocopherol | |
| 310 | Propyl gallate | 200 mg/kg, singly or in combination expressed as a fat or oil basis |
| 319 | Tertiary butylhydroquinone (TBHQ) | |
| 320 | Butylated hydroxyanisole (BHA) | |
| 321 | Butylated hydroxytoluene (BHT) | |
| **Colours** | | |
| 100(i) | Curcumin | 500 mg/kg |
| 101(i) | Riboflavin | 200 mg/kg, singly or in combination as riboflavin |
| 101(ii) | Riboflavin 5'-phosphate, sodium | |
| 102 | Tartrazine | 300 mg/kg |
| 110 | Sunset yellow FCF | 300 mg/kg |
| 120 | Carmines | 100 mg/kg |
| 123 | Amaranth | 100 mg/kg |
| 141(i) | Chlorophyll copper complex | 100 mg/kg |
| 141(ii) | Chlorophyllin copper complex, sodium and potassium salts | 100 mg/kg |
| 143 | Fast green FCF | 290 mg/kg |
| 150a | Caramel I-plain | GMP |
| 150b | Caramel II - sulfite caramelsulfite | 50 000 mg/kg |
| 150c | Caramel III-ammonia caramel | 50 000 mg/kg |
| 150d | Caramel IV-ammonia sulfite caramel | 50 000 mg/kg |
| 160a(i) | Beta carotene (synthetic) | 1 200 mg/kg |
| 160a(ii) | Carotenes, Vegetable | 1 000 mg/kg |
| 160a(ii) | Beta-carotene (Blakeslea trispora) | 1 000 mg/kg |
| 160e | Beta-apo-carotenal | 200 mg/kg |
| 160f | Beta- apo-8'-carotenic acid, methyl or ethyl ester | 1 000 mg/kg |
| 162 | Beet red | GMP |
| **Flavour Enhancers** | | |
| 620 | Glutamic acid (L(+)-) | GMP |
| 621 | Monosodium glutamate, L- | GMP |
| 631 | Disodium 5’-inosinate, | GMP |
| 627 | Disodium 5’-guanylate | GMP |
| 635 | Disodium 5’-ribonucleotides | GMP |
| **Stabilizers** | | |
| 170(i) | Calcium carbonate | GMP |
| 406 | Agar | GMP |
| 459 | Beta-cyclodextrin | 1 000 mg/kg |
| **Thickeners** | | |
| 400 | Alginic acid | GMP |
| 401 | Sodium Alginate | GMP |
| 410 | Carob Bean Gum | GMP |
| 407 | Carrageenan and its Na, K, $NH_4$ salts (includes furcellaran) | GMP |
| 407a | Processed Eucheuma Seaweed | GMP |
| 412 | Guar gum | GMP |
| 414 | Gum Arabic (acacia gum) | GMP |
| 415 | Xanthan gum | GMP |
| 416 | Karaya Gum | GMP |
| 417 | Tara Gum | GMP |
| 418 | Gellan Gum | GMP |
| 424 | Curdlan | GMP |
| 440 | Pectins | GMP |
| 466 | Sodium carboxymethyl cellulose | GMP |
| 508 | Potassium chloride | GMP |
| 1401 | Acid treated starch | GMP |
| 1402 | Alkaline treated starch | GMP |
| 1403 | Bleached starch | GMP |
| 1404 | Oxdized Starch | GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 1405 | Starches, enzyme-treated | GMP |
| 1410 | Monostarch phosphate | GMP |
| 1412 | Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride | GMP |
| 1413 | Phosphated distarch phosphate | GMP |
| 1414 | Acetylated distarch phosphate | GMP |
| 1420 | Starch acetate | GMP |
| 1422 | Acetylated distarch adipate | GMP |
| 1440 | Hydroxypropyl starch | GMP |
| 1442 | Hydroxypropyl distarch phosphate | GMP |
| 1450 | Starch sodium octenyl succinate | GMP |
| 1451 | Acetylated oxidized starch | GMP |
| **Humectants** | | |
| 325 | Sodium lactate | GMP |
| 339(i) | Monosodium orthophosphate | 2 000 mg/kg, singly or in combination as phosphorus |
| 339(ii) | Disodium orthophosphate | |
| 339(iii) | Trisodium orthophosphate | |
| 340(i) | Monopotassium orthophosphate | |
| 340(ii) | Dipotassium orthophosphate | |
| 340(iii) | Tripotassium orthophosphate | |
| 341(iii) | Tricalcium orthophosphate | |
| 450(i) | Disodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iv) | Calcium polyphosphates | |
| 452(v) | Ammonium polyphosphates | |
| 420 | Sorbitol and sorbitol syrup | GMP |
| 1520 | Propylene glycol | 10 000 mg/kg |
| **Emulsifiers** | | |
| 322 | Lecithin | GMP |
| 405 | Propylene glycol alginate | 5 000 mg/kg |
| 430 | Polyoxyethylene (8)stearate | 5 000 mg/kg (dry basis) singly or in combination |
| 431 | Polyoxyethylene (40)stearate | |
| 432 | Polyoxyethylene (20)sorbitan monolaurate | 5 000 mg/kg, singly or in combination as total polyoxyethylene (20) sorbitan esters |
| 433 | Polyoxyethylene (20)sorbitan monooleate | |
| 434 | Polyoxyethylene (20)sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20)sorbitan monostearate | |
| 436 | Polyoxyethylene (20)sorbitan tristearate | |
| 471 | Mono and di-glycerides of fatty acids | GMP |
| 472e | Diacetyltartaric and fatty acid esters of glycerol | 10 000 mg/kg |
| 473 | Sucrose esters of fatty acids | 2 000 mg/kg |
| 475 | Polyglycerol esters of fatty acids | 2 000 mg/kg |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 500 mg/kg |
| 477 | Propylene glycol esters of fatty acids | 5 000 mg/kg (dry basis) |
| 481(i) | Sodium stearoyl lactylate | 5 000 mg/kg |
| 482(i) | Calcium stearoyl lactylate | 5 000 mg/kg |
| 491 | Sorbitan monostearate | 5 000 mg/kg (dry basis), singly or in combination |
| 492 | Sorbitan tristearate | |
| 493 | Sorbitan monolaurate | |
| 495 | Sorbitan monopalmitate | |
| **Flour Treatment Agents** | | |
| 220 | Sulphur dioxide | 20 mg/kg, singly or in combination as sulphur dioxide |
| 221 | Sodium sulfite | |
| 222 | Sodium hydrogen sulfite | |
| 223 | Sodium metabisulfite | |
| 224 | Potassium metabisulfite | |
| 225 | Potassium sulfite | |
| 539 | Sodium thiosulphate | |
| **Preservatives** | | |
| 200 | Sorbic acid | 2 000 mg/kg, singly or in combination as Sorbic acid |
| 202 | Potassium sorbate | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 203 | Calcium sorbate | |
| **Anticaking Agent** | | |
| 900a | Polydimethylsiloxane | 50 mg/kg |

***STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT***
**(CXS 250-2006)**

**4. FOOD ADDITIVES**

Only food additives listed below may be used and only within the limits specified.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Emulsifiers** | | |
| 322 | Lecithins | Limited by GMP |
| **Stabilizers** | | |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 331(iii) | Trisodium citrate | Limited by GMP |
| 332(i) | Potassium dihydrogen citrate | Limited by GMP |
| 332(ii) | Tripotassium citrate | Limited by GMP |
| 333 | Calcium citrates | Limited by GMP |
| 508 | Potassium chloride | Limited by GMP |
| 509 | Calcium chloride | Limited by GMP |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 339(i) | Sodium dihydrogen phosphate | 4 400 mg/kg, singly or in combination as phosphorous |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 341(iii) | Tricalcium phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(ii) | Trisodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 450(vii) | Calcium dihydrogen diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iii) | Sodium calcium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium carbonate | Limited by GMP |
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |
| **Thickeners** | | |
| 407 | Carrageenan | Limited by GMP |
| 407a | Processed Eucheuma Seaweed (PES) | Limited by GMP |

***STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM***
**(CXS 251-2006)**

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within limits specified.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Stabilizers** | | |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 331(iii) | Trisodium citrate | Limited by GMP |
| 332(i) | Potassium dihydrogen citrate | Limited by GMP |
| 332(ii) | Tripotassium citrate | Limited by GMP |
| 508 | Potassium chloride | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 509 | Calcium chloride | Limited by GMP |
| **Acidity Regulators** | | |
| 339(i) | Sodium dihydrogen phosphate | 4 400 mg/kg, singly or in combination,as phosphorous |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Calcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(ii) | Trisodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 450(vii) | Calcium dihydrogen diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iii) | Sodium calcium polyphosphate | |
| 452(iv) | Calcium polyphosphat~~s~~ | |
| 452(v) | Ammonium polyphosphates | |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium carbonate | Limited by GMP |
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |
| **Emulsifiers** | | |
| 322 | Lecithins | Limited by GMP |
| 471 | Mono- and d- glycerides of fatty acids | Limited by GMP |
| **Anticaking Agents** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504(i) | Magnesium carbonate | Limited by GMP |
| 530 | Magnesium oxide | Limited by GMP |
| 551 | Silicon dioxide, amorphous | Limited by GMP |
| 552 | Calcium silicate | Limited by GMP |
| 553(i) | Magnesium silicate (synthetic) | Limited by GMP |
| 553(iii) | Talc | Limited by GMP |
| 554 | Sodium aluminium silicate | 570 mg/kg expressed as aluminium |
| 341(iii) | Tricalcium phosphate | 4 400 mg/kg, singly or in combination as phosphorous |
| 343(iii) | Trimagnesium phosphate | |
| **Antioxidants** | | |
| 300 | Ascorbic acid (L-) | 500 mg/kg as ascorbic acid |
| 301 | Sodium ascorbate | |
| 304 | Ascorbyl palmitate | 80 mg/kg, singly or in combination, as ascorbyl stearate |
| 305 | Ascorbyl stearate | |
| 320 | Butylated hydroxyanisole | 100 mg/kg singly or in combination. Expressed on fat or oil basis |
| 321 | Butylated hydroxytoluene | |
| 319 | Tertiary butylhydroquinone | |

***STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT***
**(CXS 252-2006)**

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Emulsifiers** | | |
| 322 | Lecithins | Limited by GMP |
| **Stabilizers** | | |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 331(iii) | Trisodium citrate | Limited by GMP |
| 332(i) | Potassium dihydrogen citrate | Limited by GMP |
| 332(ii) | Tripotassium citrate | Limited by GMP |
| 333 | Calcium citrates | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 508 | Potassium chloride | Limited by GMP |
| 509 | Calcium chloride | Limited by GMP |
| **Acidity Regulators** | | |
| 170(i) | Calcium Carbonate | Limited by GMP |
| 339(i) | Sodium dihydrogen phosphate | 4 400 mg/kg, singly or in combination as phosphorous |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 341(iii) | Tricalcium phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(ii) | Trisodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 450(vii) | Calcium dihydrogen diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iii) | Sodium calcium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium carbonate | Limited by GMP |
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |
| **Thickeners** | | |
| 407 | Carrageenan | Limited by GMP |
| 407a | Processed eucheuma seaweed (PES) | Limited by GMP |

***STANDARD FOR DAIRY FAT SPREADS***
***(CXS 253-2006)***

**4. FOOD ADDITIVES**

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below the table may be used and only within the functions and limits specified.

| Additive functional class: | Justified use in dairy fat spreads: | |
|---|---|---|
| | <70% milk fat content* | ≥ 70% milk fat content |
| Acids | X | X |
| Acidity regulators | X | X |
| Anticaking agents | - | - |
| Antifoaming agents | X | X |
| Antioxidants | X | X |
| Bleaching agents | - | - |
| Bulking agents | - | - |
| Carbonating agents | - | - |
| Colours | X | X |
| Colour retention agents | - | - |
| Emulsifiers | X | - |
| Firming agents | - | - |
| Flavour enhancers | X | - |
| Foaming agents | - | - |
| Gelling agents | - | - |
| Humectants | - | - |
| Preservatives | X | X |
| Propellants | X | X |
| Raising agents | - | - |
| Sequestrants | - | - |

| | | |
|---|---|---|
| Stabilizers | X | - |
| Thickeners | X | - |

* The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 100(i) | Curcumin | 5 mg/kg |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg, singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160b(i) | Annatto extracts, bixin based | 20 mg/kg |
| **Emulsifiers** | | |
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 10 000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only) |
| 433 | Polyoxyethylene (20) sorbitan monooleate | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20) sorbitan monostearate | |
| 436 | Polyoxyethylene (20) sorbitan tristearate | |
| 471 | Mono- and di- glycerides of fatty acids | Limited by GMP |
| 472a | Acetic and fatty acid esters of glycerol | Limited by GMP |
| 472b | Lactic and fatty acid esters of glycerol | Limited by GMP |
| 472c | Citric and fatty acid esters of glycerol | Limited by GMP |
| 472e | Diacetyltartaric and fatty acid esters of glycerol | 10 000 mg/kg |
| 473 | Sucrose esters of fatty acids | 10 000 mg/kg, dairy fat spreads for baking purposes only. |
| 474 | Sucroglycerides | 10 000 mg/kg, dairy fat spreads for baking purposes only. |
| 475 | Polyglycerol esters of fatty acids | 5 000 mg/kg |
| 476 | Polyglycerol esters of interesterified ricinoleic acid | 4 000 mg/kg |
| 481(i) | Sodium stearoyl lactylate | 10 000 mg/kg, singly or in combination |
| 482(i) | Calcium stearoy lactylate | |
| 491 | Sorbitan monostearate | 10 000 mg/kg, singly or in combination |
| 492 | Sorbitan tristearate | |
| 493 | Sorbitan monolaurate | |
| 494 | Sorbitan monooleate | |
| 495 | Sorbitan monopalmitate | |
| **Preservatives** | | |
| 200 | Sorbic acid | 2 000 mg/kg, singly or in combination (as sorbic singly or in combination (as sorbic acid) for fat contents ≥ 59% |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| **Stabilizers/thickeners** | | |
| 340(i) | Potassium dihydrogen phosphate | 880 mg/kg, singly or in combination, as phosphorous |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 341(iii) | Tricalcium phosphate | |
| 450(i) | Disodium diposphate | |
| 400 | Alginic acid | Limited by GMP |
| 401 | Sodium alginate | Limited by GMP |
| 402 | Potassium alginate | Limited by GMP |
| 403 | Ammonium alginate | Limited by GMP |
| 404 | Calcium alginate | Limited by GMP |
| 406 | Agar | Limited by GMP |
| 405 | Propylene glicol alginate | 3 000 mg/kg |
| 407 | Carrageenan | Limited by GMP |
| 407a | Processed euchema seaweed (PES) | Limited by GMP |
| 410 | Carob bean gum | Limited by GMP |
| 412 | Guar gum | Limited by GMP |
| 413 | Tragacanth gum | Limited by GMP |
| 414 | Gum arabic (Acacia gum) | Limited by GMP |
| 415 | Xanthan gum | Limited by GMP |
| 418 | Gellan gum | Limited by GMP |
| 422 | Glycerol | Limited by GMP |
| 440 | Pectins | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 461 | Methyl cellulose | Limited by GMP |
| 463 | Hydroxypropyl cellulose | Limited by GMP |
| 464 | Hydroxypropyl methyl cellulose | Limited by GMP |
| 465 | Methyl ethyl cellulose | Limited by GMP |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | Limited by GMP |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 1400 | Dextrin, roasted starch | Limited by GMP |
| 1401 | Acid-treated starch | Limited by GMP |
| 1402 | Alkaline-treated starch | Limited by GMP |
| 1403 | Bleached starch | Limited by GMP |
| 1404 | Oxidized starch | Limited by GMP |
| 1405 | Starches, enzyme treated | Limited by GMP |
| 1410 | Monostarch phosphate | Limited by GMP |
| 1412 | Distarch phosphate | Limited by GMP |
| 1413 | Phosphated distarch phosphate | Limited by GMP |
| 1414 | Acetylated distarch phosphate | Limited by GMP |
| 1420 | Starch acetate | Limited by GMP |
| 1422 | Acetylated distarch adipate | Limited by GMP |
| 1440 | Hydroxypropyl starch | Limited by GMP |
| 1442 | Hydroxypropyl distarch phosphate | Limited by GMP |
| **Acidity regulators** | | |
| 325 | Sodium lactate | Limited by GMP |
| 326 | Potassium lactate | Limited by GMP |
| 327 | Calcium lactate | Limited by GMP |
| 329 | Magnesium lactate (DL-) | Limited by GMP |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 331(ii) | Disodium monohydrogen citrate | Limited by GMP |
| 334 | Tartaric acid (L(+)-) | 5 000 mg/kg, singly or in combination as tartaric acid |
| | | |
| 335 (ii) | Sodium L (+)-tartrate | |
| 337 | Potassium sodium L(+)-tartrate | |
| 339 (i) | Sodium dihydrogen phosphate | 880 mg/kg, singly or in combination as phosphorous |
| 339 (ii) | Disodium hydrogen phosphate | |
| 339 (iii) | Trisodium phosphate | |
| 338 | Phosphoric acid | |
| 524 | Sodium hydroxide | Limited by GMP |
| 526 | Calcium hydroxide | Limited by GMP |
| **Antioxidants** | | |
| 304 | Ascorbyl palpitate | 500 mg/kg, as ascorbyl stearate |
| 305 | Ascorbyl stearate | |
| 307~~a~~ | Tocopherols | 500 mg/kg |
| 310 | Propyl gallate | 200 mg/kg, singly or in combination: Butylated Hydroxyanisole (INS 320), Butylated Hydroxytoluene (INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes. |
| 320 | Butylated hydroxyanisole | 200 mg/kg, singly or in combination: Butylated Hydroxyanisole (INS 320), Butylated Hydroxytoluene (INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes. |
| 321 | Butylated hydroxytoluene | 75 mg/kg, singly or in combination: Butylated Hydroxyanisole (INS 320), Butylated Hydroxytoluene (INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes. |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Anti-foaming agents** | | |
| 900a | Polydimethylsiloxane | 10 mg/kg in dairy fat spreads for frying purposes, only. |
| **Flavour enhancers** | | |
| 627 | Disodium 5'-guanylate | Limited by GMP |
| 628 | Dipotassium 5'-guanylate | Limited by GMP |

***STANDARD FOR CERTAIN CANNED CITRUS FRUITS***
**(CXS 254-2007)**

**4. FOOD ADDITIVES**

Acidity regulators and firming agents used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

***STANDARD FOR TABLE GRAPES***
**(CXS 255-2007)**

***(No Food Additive Provisions)***

***STANDARD FOR FAT SPREADS AND BLENDED SPREADS***
**(CXS 256-2007)**

**4. FOOD ADDITIVES**

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within the limits, specified.

**Additive Functional Classes**

a. Acidity regulators
b. Antifoaming agents
c. Antioxidants
d. Colours
e. Emulsifiers
f. Flavour enhancers
g. Packing gases
h. Preservatives
i. Stabilizers
j. Thickeners

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packing gases, preservatives, stabilizers and thickeners used in accordance with Table 3 of the Codex *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

| INS No. | Additive | Maximum Use Level |
|---|---|---|
| **4.1 Acidity Regulators** | | |
| 262(ii) | Sodium diacetate | 1,000 mg/kg |
| 334; 335(i), (ii); 336(i), (ii); 337 | Tartrates | 100 mg/kg (as tartaric acid) |
| 338; 339(i), (ii), (iii); 340(i), (ii), (iii); 341(i), (ii), (iii); 342(i), (ii); 343(i), (ii), (iii); 450(i), (ii), (iii), (v), (vi); (vii), 451(i), (ii); 452(i), (ii), (iii), (iv), (v); 542 | Phosphates | 1,000 mg/kg (as Phosphorus) |
| **4.2 Antifoaming Agents** | | |
| 900a | Polydimethylsiloxane | 10 mg/kg (frying purposes, only) |
| **4.3 Antioxidants** | | |
| 304, 305 | Ascorbyl esters | 500 mg/kg (as ascorbyl stearate) |
| 307a | Tocopherol, d-*alpha*- | 500 mg/kg (Singly or in combination) |
| 307b | Tocopherol concentrate, mixed | |
| 307c | Tocopherol, dl-*alpha* | |
| 310 | Propyl gallate | 200 mg/kg (fat or oil basis) singly or in combination. |
| 319 | Tertiary butylhydroquinone | |
| 320 | Butylated hydroxyanisole | |
| 321 | Butylated hydroxytoluene | |
| 384 | Isopropyl citrates | 100 mg/kg |
| 385, 386 | EDTAs | 100 mg/kg (as anhydrous calcium disodium EDTA) |
| 388, 389 | Thiodipropionates | 200 mg/kg (as thiodipropionic acid) |

| INS No. | Additive | Maximum Use Level |
|---|---|---|
| **4.4 Colours** | | |
| 100(i) | Curcumin | 10 mg/kg |
| 101(i), (ii) | Riboflavins | 300 mg/kg |
| 120 | Carmines | 500 mg/kg |
| 150b | Caramel II - sulfite caramel | 500 mg/kg |
| 150c | Caramel III-ammonia caramel | 500 mg/kg |
| 150d | Caramel IV - sulfite ammonia caramel | 500 mg/kg |
| 160a(ii) | *beta*-Carotenes, (vegetable) | 1000 mg/kg |
| 160a(i) | *beta*-Carotenes (synthetic) | 35 mg/kg singly or in combination |
| 160a(iii) | *beta*-Carotenes (*Blakeslea trispora*) | |
| 160e | *beta*-apo-8'-Carotenal | |
| 160f | *beta*-apo-8'-Carotenoic acid, methyl or ethyl ester | |
| 160b(i) | Annatto extracts, bixin-based | 100 mg/kg (as bixin) |
| **4.5 Emulsifiers** | | |
| 432, 433, 434, 435, 436 | Polysorbates | 10,000 mg/kg (singly or in combination) |
| 472e | Diacetyltartaric and fatty acid esters of glycerol | 10,000 mg/kg |
| 473 | Sucrose esters of fatty acids | 10,000 mg/kg |
| 474 | Sucroglycerides | 10,000 mg/kg |
| 475 | Polyglycerol esters of fatty acids | 5,000 mg/kg |
| 476 | Polyglycerol esters of interesterified ricinoleic acid | 4,000 mg/kg |
| 477 | Propylene glycol esters of fatty acids | 20,000 mg/kg |
| 479 | Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids) | 5,000 mg/kg (in fat emulsions for frying or baking purpose, only). |
| 481(i), 482(i) | Stearoyl-2-lactylates | 10,000 mg/kg (singly or in combination) |
| 484 | Stearyl citrate | 100 mg/kg (fat or oil basis) |
| 491, 492, 493, 494, 495 | Sorbitan esters of fatty acids | 10,000 mg/kg (singly or in combination) |
| **4.6 Flavourings** | | |
| The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). | | |
| **4.7 Preservatives** | | |
| 200, 201, 202, 203 | Sorbates | 2,000 mg/kg (singly or in combination (as sorbic acid)) |
| 210, 211, 212, 213 | Benzoates | 1,000 mg/kg (singly or in combination (as benzoic acid)) |
| If used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg. | | |
| **4.8 Stabilizers and Thickeners** | | |
| 405 | Propylene glycol alginate | 3,000 mg/kg |

***REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA***
**(CXS 257R-2007)**

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

| INS No. | Food Additive | Maximum Level |
|---|---|---|
| **4.1 Acidity Regulators** | | |
| 330 | Citric acid | GMP |
| **4.2 Anticaking Agents** | | |
| 500(i) | Sodium carbonate | GMP |
| **4.3 Stabilizers** | | |
| 501(i) | Potassium carbonate | GMP |

***REGIONAL STANDARD FOR CANNED FOUL MEDAMES***
**(CXS 258R-2007)**

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

| INS No. | Food Additive | Maximum Level |
|---|---|---|
| **4.1 Acidity Regulators** | | |
| 330 | Citric acid | GMP |
| **Antioxidant, Preservative** | | |
| 385, 386 | EDTAs | 365 mg/kg (singly or in combination) (as anhydrous calcium disodium EDTA) |

***REGIONAL STANDARD FOR TEHENA***
**(CXS 259R-2007)**

***(No Food Additive Provisions)***

***STANDARD FOR PICKLED FRUITS AND VEGETABLES***
**(CXS 260-2007)**

**4. FOOD ADDITIVES**

Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* in the food category in which the individual pickled fruit or vegetable fall into (i.e., one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

***STANDARD FOR MOZZARELLA***
**(CXS 262-2006)**

**4. FOOD ADDITIVES**

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | **Justified use:** | | | |
|---|---|---|---|---|
| | **Mozzarella with low moisture content** | | **Mozzarella with high moisture content** | |
| **Additive functional class:** | **Cheese mass** | **Surface treatment** | **Cheese mass** | **Surface treatment** |
| Colours: | X[1] | - | X[1] | - |
| Bleaching agents: | - | - | - | - |
| Acidity regulators: | X | - | X | - |
| Stabilizers: | X | - | X | - |
| Thickeners: | X | - | X | - |
| Emulsifiers: | - | - | - | - |
| Antioxidants: | - | - | - | - |
| Preservatives: | X | X | X | |
| Foaming agents: | - | - | - | - |
| Anti-caking agents: | - | X[2] | - | |

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Preservatives** | | |
| 200 | Sorbic acid | 1 000 mg/kg singly or in combination as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | Not exceeding 2 mg/dm$^2$ and not present in a depth of 5 mm |
| 280 | Propionic acid | Limited by GMP |
| 281 | Sodium propionate | |
| 282 | Calcium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 260 | Acetic acid (glacial) | Limited by GMP |
| 261(i) | Potassium acetate | Limited by GMP |
| 261(ii) | Potassium diacetate | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 262(i) | Sodium acetate | Limited by GMP |
| 263 | Calcium acetate | Limited by GMP |
| 270 | Lactic acid (L-, D-, and DL-) | Limited by GMP |
| 296 | Malic acid (DL-) | Limited by GMP |
| 325 | Sodium lactate | Limited by GMP |
| 326 | Potassium lactate | Limited by GMP |
| 327 | Calcium lactate | Limited by GMP |
| 330 | Citric acid | Limited by GMP |
| 338 | Phosphoric acid | 880 mg/kg as phosphorus |
| 350(i) | Sodium hydrogen DL-malate | Limited by GMP |
| 350(ii) | Sodium DL-malate | Limited by GMP |
| 352(ii) | Calcium malate (D, L-) | Limited by GMP |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium carbonate | Limited by GMP |
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |
| 504(i) | Magnesium carbonate | Limited by GMP |
| 504(ii) | Magnesium hydrogen carbonate | Limited by GMP |
| 507 | Hydrochloric acid | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| 577 | Potassium gluconate | Limited by GMP |
| 578 | Calcium gluconate | Limited by GMP |
| **Stabilizers** | | |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 332(i) | Potassium dihydrogen citrate | Limited by GMP |
| 333 | Calcium citrates | Limited by GMP |
| 339(i) | Sodium dihydrogen phosphate | 4 400 mg/kg, singly or in combination, expressed as phosphorus |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 341(iii) | Tricalcium phosphate | |
| 342(i) | Ammonium dihydrogen phosphate | |
| 342(ii) | Diammonium hydrogen phosphate | |
| 343(ii) | Magnesium hydrogen phosphate | |
| 343(iii) | Trimagnesium phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 406 | Agar | Limited by GMP |
| 407 | Carrageenan | Limited by GMP |
| 407a | Processed Euchema seaweed (PES) | Limited by GMP |
| 410 | Carob bean gum | Limited by GMP |
| 412 | Guar gum | Limited by GMP |
| 413 | Tragacanth gum | Limited by GMP |
| 415 | Xanthan gum | Limited by GMP |
| 416 | Karaya gum | Limited by GMP |
| 417 | Tara gum | Limited by GMP |
| 440 | Pectins | Limited by GMP |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | Limited by GMP |
| **Colours** | | |
| 140 | Chlorophylls | Limited by GMP |
| 141(i) | Chlorophyll copper complexes | 5 mg/kg singly or in combination |
| 141(ii) | Chlorophyllin copper complex, sodium and potassium salts | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 171 | Titanium dioxide | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg singly or in combination as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |

***STANDARD FOR CHEDDAR***
**(CXS 263-1966)**

**4. FOOD ADDITIVES**

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X = The use of additives belonging to the class is technologically justified
- = The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 101(i) | Riboflavin, synthetic | 300 mg/kg |
| 140 | Chlorophylls | Limited by GMP |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg Singly or in combination |
| 160a(iii) | Carotenes *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid. Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm. Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination (expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg<br>Singly or in combination<br>Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

## *STANDARD FOR DANBO* (CXS 264-1966)

### 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 101(i) | Riboflavin, synthetic | 300 mg/kg |
| 140 | Chlorophylls | Limited by GMP |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid.<br>Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm.<br>Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg<br>Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

## *STANDARD FOR EDAM* (CXS 265-1966)

### 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal *beta*-apo-8'-, | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid. Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm. Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination (expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg<br>singly or in combination<br>Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the *Codex General Standard for Cheese* (CXS 283-1978)

## *STANDARD FOR GOUDA* (CXS 266-1966)

### 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid.<br>Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm.<br>Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg<br>Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 552 | Calcium silicate | singly or in combination<br>Silicates calculated as silicon dioxide |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

## *STANDARD FOR HAVARTI* (CXS 267-1966)

### 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid.<br>Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm.<br>Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg<br>Surface Treatment only * |
| 281 | Sodium propionate | |
| 283~~2~~ | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg<br>singly or in combination |
| 552 | Calcium silicate | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 553(i) | Magnesium silicate (synthetic) | Silicates calculated as silicon dioxide |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

***STANDARD FOR SAMSØ***
**(CXS 268-1966)**

**4. FOOD ADDITIVES**

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid. Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm. Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination (expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg singly or in combination |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 553(iii) | Talc | Silicates calculated as silicon dioxide |

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

***STANDARD FOR EMMENTAL***
**(CXS 269-1967)**

**4. FOOD ADDITIVES**

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| **THICKENERS:** | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1000 mg/kg based on sorbic acid.<br>Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm.<br>Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg<br>singly or in combination<br>Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

***STANDARD FOR TILSITER***
**(CXS 270-1968)**

## 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | **Justified use:** | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| **INS No.** | **Name of Additive** | **Maximum Level** |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1000 mg/kg based on sorbic acid.<br>Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm.<br>Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3000 mg/kg<br>Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg<br>singly or in combination<br>Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

***STANDARD FOR SAINT-PAULIN***
**(CXS 271-1968)**

## 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | **Justified use:** | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| **INS No.** | **Name of Additive** | **Maximum Level** |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid.<br>Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm.<br>Surface Treatment only * |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg<br>Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504(i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg<br>singly or in combination<br>Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

***STANDARD FOR PROVOLONE***
**(CXS 272-1968)**

## 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | **Justified use:** | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | X |
| Foaming agents: | - | - |
| Anti-caking agents: | - | X[2] |

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| **INS No.** | **Name of Additive** | **Maximum Level** |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| 171 | Titanium dioxide | Limited by GMP |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1 000 mg/kg based on sorbic acid.<br>Surface Treatment only *. |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ Not present at a depth of 5 mm.<br>Surface Treatment only * |
| 239 | Hexamethylene tetramine | 25 mg/kg Expressed as formaldehyde |
| 251 | Sodium nitrate | 35 mg/kg, Singly or in combination<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg<br>Surface Treatment only * |
| 281 | Sodium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504 (i) | Magnesium carbonate | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| **Anticaking Agents** | | |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | Limited by GMP |
| 460(ii) | Powdered cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg<br>singly or in combination<br>Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553(i) | Magnesium silicate (synthetic) | |
| 553(iii) | Talc | |

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

***STANDARD FOR COTTAGE CHEESE***
**(CXS 273-1968)**

## 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | **Justified use:** | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** [2] | **Surface/rind treatment** |
| Colours: | - | - |
| Bleaching agents: | - | - |
| Acids: | X | - |
| Acidity regulators: | X | - |
| Stabilizers: | X[1] | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | X | - |
| Foaming agents: | - | - |
| Anti-caking agents: | - | - |

[1] Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

[2] Cheese mass includes creaming mixture

X The use of additives belonging to the class is technologically justified

- The use of additives belonging to the class is not technologically justified

| **INS No.** | **Name of Additive** | **Maximum Level** |
|---|---|---|
| **Preservatives** | | |
| 200 | Sorbic acid | 1 000 mg/kg singly or in combination as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 280 | Propionic acid | Limited by GMP |
| 281 | Sodium propionate | |
| 282 | Calcium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 260 | Acetic acid (glacial) | Limited by GMP |
| 261(i) | Potassium acetate | Limited by GMP |
| 261(ii) | Potassium diacetate | Limited by GMP |
| 262(i) | Sodium acetate | Limited by GMP |
| 263 | Calcium acetate | Limited by GMP |
| 270 | Lactic acid (L-, D-, and DL-) | Limited by GMP |
| 296 | Malic acid (DL-) | Limited by GMP |
| 325 | Sodium lactate | Limited by GMP |
| 326 | Potassium lactate | Limited by GMP |
| 327 | Calcium lactate | Limited by GMP |
| 330 | Citric acid | Limited by GMP |
| 338 | Phosphoric acid | 880 mg/kg as phosphorus |
| 350(i) | Sodium hydrogen DL-malate | Limited by GMP |
| 350(ii) | Sodium DL-malate | Limited by GMP |
| 352(ii) | Calcium malate (D, L-) | Limited by GMP |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium carbonate | Limited by GMP |
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |
| 504(i) | Magnesium carbonate | Limited by GMP |
| 504(ii) | Magnesium hydrogen carbonate | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 507 | Hydrochloric acid | Limited by GMP |
| 575 | Glucono delta-lactone | Limited by GMP |
| 577 | Potassium gluconate | Limited by GMP |
| 578 | Calcium gluconate | Limited by GMP |
| **Stabilizers** | | |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 332(i) | Potassium dihydrogen citrate | Limited by GMP |
| 333 | Calcium citrates | Limited by GMP |
| 339(i) | Sodium dihydrogen phosphate | 1 300 mg/kg, singly or in combination, expressed as phosphorus |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 341(iii) | Tricalcium phosphate | |
| 342(i) | Ammonium dihydrogen phosphate | |
| 342(ii) | Diammonium hydrogen phosphate | |
| 343(ii) | Magnesium hydrogen phosphate | |
| 343(iii) | Trimagnesium phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 400 | Alginic acid | Limited by GMP |
| 401 | Sodium alginate | Limited by GMP |
| 402 | Potassium alginate | Limited by GMP |
| 403 | Ammonium alginate | Limited by GMP |
| 404 | Calcium alginate | Limited by GMP |
| 405 | Propylene glycol alginate | 5000 mg/kg |
| 406 | Agar | Limited by GMP |
| 407 | Carrageenan | Limited by GMP |
| 407a | Processed Euchema seaweed (PES) | Limited by GMP |
| 410 | Carob bean gum | Limited by GMP |
| 412 | Guar gum | Limited by GMP |
| 413 | Tragacanth gum | Limited by GMP |
| 415 | Xanthan gum | Limited by GMP |
| 416 | Karaya gum | Limited by GMP |
| 417 | Tara gum | Limited by GMP |
| 440 | Pectins | Limited by GMP |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | Limited by GMP |
| 1400 | Dextrins, roasted Starch | Limited by GMP |
| 1401 | Acid-treated Starch | Limited by GMP |
| 1402 | Alkaline-treated starch | Limited by GMP |
| 1403 | Bleached starch | Limited by GMP |
| 1404 | Oxidized starch | Limited by GMP |
| 1405 | Starches, enzyme-treated | Limited by GMP |
| 1410 | Monostarch phosphate | Limited by GMP |
| 1412 | Distarch phosphate | Limited by GMP |
| 1413 | Phosphated distarch phosphate | Limited by GMP |
| 1414 | Acetylated distarch phosphate | Limited by GMP |
| 1420 | Starch Acetate | Limited by GMP |
| 1422 | Acetylated distarch adipate | Limited by GMP |
| 1440 | Hydroxypropyl starch | Limited by GMP |
| 1442 | Hydroxypropyl distarch phosphate | Limited by GMP |

***STANDARD FOR COULOMMIERS***
**(CXS 274-1969)**

## 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | **Justified use:** | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | - | - |
| Foaming agents: | - | - |
| Anti-caking agents: | - | - |

[1] Only to obtain the colour characteristics, as described in Section 2
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| **INS No.** | **Name of Additive** | **Maximum Level** |
|---|---|---|
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | Carotene,s *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Acidity Regulators** | | |
| 575 | Glucono delta-lactone | Limited by GMP |

***STANDARD FOR CREAM CHEESE***
**(CXS 275-1973)**

## 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | X | - |
| Acidity regulators: | X | - |
| Stabilizers: | X[2] | - |
| Thickeners: | X[2] | - |
| Emulsifiers: | X | - |
| Antioxidants: | X | - |
| Preservatives: | X[2] | - |
| Foaming agents: | X[3] | - |
| Anti-caking agents: | - | - |

[1] Only to obtain the colour characteristics, as described in Section 2

[2] Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk [products] and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

[3] For whipped products, only

X The use of additives belonging to the class is technologically justified

- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Preservatives** | | |
| 200 | Sorbic acid | 1 000 mg/kg singly or in combination as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 280 | Propionic acid | Limited by GMP |
| 281 | Sodium propionate | |
| 282 | Calcium propionate | |
| 283 | Potassium propionate | |
| **Acidity Regulators** | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 260 | Acetic acid (glacial) | Limited by GMP |
| 261(i) | Potassium acetate | Limited by GMP |
| 261(ii) | Potassium diacetate | Limited by GMP |
| 262(i) | Sodium acetate | Limited by GMP |
| 263 | Calcium acetate | Limited by GMP |
| 270 | Lactic acid (L-, D-, and DL-) | Limited by GMP |
| 296 | Malic acid (DL-) | Limited by GMP |
| 325 | Sodium lactate | Limited by GMP |
| 326 | Potassium lactate | Limited by GMP |
| 327 | Calcium lactate | Limited by GMP |
| 330 | Citric acid | Limited by GMP |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 332(i) | Potassium dihydrogen citrate | Limited by GMP |
| 333 | Calcium citrates | Limited by GMP |
| 334 | Tartaric acid (L(+)-) | 1 500 mg/kg singly or in combination as tartaric acid |
| 335(ii) | Sodium L(+)-tartrate | |
| 337 | Potassium sodium L(+)-tartrate | |
| 338 | Phosphoric acid | 880 mg/kg as phosphorus |
| 350(i) | Sodium hydrogen DL-malate | Limited by GMP |
| 350(ii) | Sodium DL-malate | Limited by GMP |
| 352(ii) | Calcium malate, D, L- | Limited by GMP |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium carbonate | Limited by GMP |
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 504(i) | Magnesium carbonate | Limited by GMP |
| 504(ii) | Magnesium hydrogen carbonate | Limited by GMP |
| 507 | Hydrochloric acid | Limited by GMP |
| 575 | Glucono-delta-lactone | Limited by GMP |
| 577 | Potassium gluconate | Limited by GMP |
| 578 | Calcium gluconate | Limited by GMP |
| **Stabilizers** | | |
| 339(i) | Sodium dihydrogen phosphate | 4 400 mg/kg singly or in combination, expressed as phosphorus |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium dihydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 341(iii) | Tricalcium phosphate | |
| 342(i) | Ammonium dihydrogen phosphate | |
| 342(ii) | Diammonium hydrogen phosphate | |
| 343(ii) | Magnesium hydrogen phosphate | |
| 343(iii) | Trimagnesium phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 400 | Alginic acid | Limited by GMP |
| 401 | Sodium alginate | Limited by GMP |
| 402 | Potassium alginate | Limited by GMP |
| 403 | Ammonium alginate | Limited by GMP |
| 404 | Calcium alginate | Limited by GMP |
| 405 | Propylene glycol alginate | 5 000 mg/kg |
| 406 | Agar | Limited by GMP |
| 407 | Carrageenan | Limited by GMP |
| 407a | Processed Euchema seaweed (PES) | Limited by GMP |
| 410 | Carob bean gum | Limited by GMP |
| 412 | Guar gum | Limited by GMP |
| 413 | Tragacanth gum | Limited by GMP |
| 415 | Xanthan gum | Limited by GMP |
| 416 | Karaya gum | Limited by GMP |
| 417 | Tara gum | Limited by GMP |
| 418 | Gellan gum | Limited by GMP |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | Limited by GMP |
| 1400 | Dextrins, roasted starch | Limited by GMP |
| 1401 | Acid-treated starch | Limited by GMP |
| 1402 | Alkaline treated starch | Limited by GMP |
| 1403 | Bleached starch | Limited by GMP |
| 1404 | Oxidized starch | Limited by GMP |
| 1405 | Starches, enzyme-treated | Limited by GMP |
| 1410 | Monostarch phosphate | Limited by GMP |
| 1412 | Distarch phosphate | Limited by GMP |
| 1413 | Phosphated distarch phosphate | Limited by GMP |
| 1414 | Acetylated distarch phosphate | Limited by GMP |
| 1420 | Starch Acetate | Limited by GMP |
| 1422 | Acetylated distarch adipate | Limited by GMP |
| 1440 | Hydroxypropyl starch | Limited by GMP |
| 1442 | Hydroxypropyl distarch phosphate | Limited by GMP |
| **Emulsifiers** | | |
| 322 | Lecithins | Limited by GMP |
| 470(i) | Salt of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | Limited by GMP |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 470(ii) | Salt of oleic acid with calcium, potassium and sodium | Limited by GMP |
| 471 | Mono- and di-glycerides of fatty acids | Limited by GMP |
| 472a | Acetic and fatty acid esters of glycerol | Limited by GMP |
| 472b | Lactic and fatty acid esters of glycerol | Limited by GMP |
| 472c | Citric and fatty acid esters of glycerol | Limited by GMP |
| 472e | Diacetyltartaric and fatty acid esters of glycerol | 10 000 mg/kg |
| **Antioxidants** | | |
| 300 | Ascorbic acid (L-) | Limited by GMP |
| 301 | Sodium ascorbate | Limited by GMP |
| 302 | Calcium ascorbate | Limited by GMP |
| 304 | Ascorbyl palmitate | 500 mg/kg<br>singly or in combination as ascorbyl stearate |
| 305 | Ascorbyl stearate | |
| 307b | Tocopherol concentrate, mixed | 200 mg/kg<br>singly or in combination |
| 307c | Tocopherol, dl-*alpha*- | |
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 171 | Titanium dioxide | Limited by GMP |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Foaming Agent** | | |
| 290 | Carbon dioxide | Limited by GMP |
| 941 | Nitrogen | Limited by GMP |

## *STANDARD FOR CAMEMBERT* (CXS 276-1973)

### 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | - | - |
| Foaming agents: | - | - |
| Anti-caking agents: | - | - |

[1] Only to obtain the colour characteristics, as described in Section 2
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 160a(i) | *beta*-Carotenes, *beta*- (synthetic) | 35 mg/kg<br>Singly or in combination |
| 160a(iii) | *beta*-Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | *beta*-apo-8'-Carotenal, *beta*-apo-8'- | |
| 160f | *beta*-apo-8'-Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*- (vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Acidity Regulators** | | |
| 575 | Glucono delta-lactone | Limited by GMP |

## *STANDARD FOR BRIE* (CXS 277-1973)

### 4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

| | Justified use: | |
|---|---|---|
| **Additive functional class:** | **Cheese mass** | **Surface/rind treatment** |
| Colours: | X[1] | - |
| Bleaching agents: | - | - |
| Acids: | - | - |
| Acidity regulators: | X | - |
| Stabilizers: | - | - |
| Thickeners: | - | - |
| Emulsifiers: | - | - |
| Antioxidants: | - | - |
| Preservatives: | - | - |
| Foaming agents: | - | - |
| Anti-caking agents: | - | - |

[1] Only to obtain the colour characteristics, as described in Section 2
X = The use of additives belonging to the class is technologically justified
- = The use of additives belonging to the class is not technologically justified

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Colours** | | |
| 160a(i) | *beta*-Carotenes, *beta*-, synthetic | 35 mg/kg Singly or in combination |
| 160a(iii) | *beta*-Carotenes, *beta*-, *Blakeslea trispora* | |
| 160e | *beta*-apo-8'-Carotenal, *beta*-apo-8'- | |
| 160f | *beta*-apo-8'-Carotenoic acid, ethyl ester, *beta*-apo-8'- | |
| 160a(ii) | Carotenes, *beta*-, vegetable | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 25 mg/kg |
| **Acidity Regulators** | | |
| 575 | Glucono delta-lactone | Limited by GMP |

## *STANDARD FOR EXTRA HARD GRATING CHEESE* (CXS 278-1978)

***(No Food Additive Provisions)***

## *STANDARD FOR BUTTER* (CXS 279-1971)

### 4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 02.2.1.1 (Butter and concentrated butter) may be used in foods subject to this standard.

## *STANDARD FOR MILKFAT PRODUCTS* (CXS 280-1973)

### 4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 02.1.1 (Butter oil, anhydrous milkfat, ghee) may be used in foods subject to this standard.

**4.1** Inert gas with which airtight containers are flushed before, during and after filling with product.

## *STANDARD FOR EVAPORATED MILKS* (CXS 281-1971)

### 4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

| INS No. | Name | Maximum Level |
|---|---|---|
| **Firming agents** | | |
| 508 | Potassium chloride | 2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances |
| 509 | Calcium chloride | |
| **Stabilizers** | | |
| 331 | Sodium citrates | 2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances |
| 332 | Potassium citrates | |
| 333 | Calcium citrates | |
| **Acidity Regulators** | | |
| 170 | Calcium carbonates | 2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances |
| 339 | Sodium phosphates | |
| 340 | Potassium phosphates | |
| 341 | Calcium phosphates | |
| 450 | Diphosphates | |
| 451 | Triphosphates | |
| 452 | Polyphosphates | |
| 500 | Sodium carbonates | |
| 501 | Potassium carbonates | |
| **Thickener** | | |
| 407 | Carrageenan | 150 mg/kg |
| **Emulsifier** | | |
| 322 | Lecithins | Limited by GMP |

## *STANDARD FOR SWEETENED CONDENSED MILKS* (CXS 282-1971)

### 4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

| INS No. | Name | Maximum Level |
|---|---|---|
| **Firming agents** | | |
| 508 | Potassium chloride | 2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances |
| 509 | Calcium chloride | |
| **Stabilizers** | | |
| 331 | Sodium citrates | 2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances |
| 332 | Potassium citrates | |
| 333 | Calcium citrates | |
| **Acidity Regulators** | | |
| 170 | Calcium carbonates | 2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances |
| 339 | Sodium phosphates | |
| 340 | Potassium phosphates | |
| 341 | Calcium phosphates | |
| 450 | Diphosphates | |
| 451 | Triphosphates | |
| 452 | Polyphosphates | |
| 500 | Sodium carbonates | |
| 501 | Potassium carbonates | |
| **Thickener** | | |
| 407 | Carrageenan | 150 mg/kg |
| **Emulsifier** | | |
| 322 | Lecithins | Limited by GMP |

***GENERAL STANDARD FOR CHEESE***
**(CXS 283-1978)**

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

***Unripened cheeses***

As listed in the CXS*dard for Unripened Cheese Including Fresh Cheese*.

***Cheeses in Brine***

As listed in the CXS*dard for Cheeses in Brine* (CXS 208-1999).

***Ripened cheeses, including mould ripened cheeses***

Additives not listed below but provided for in Codex individual standards for varieties of ripened cheeses may also be used for similar types of cheese within the limits specified within those standards.

| INS No. | Name | Maximum Level |
|---|---|---|
| **Colours** | | |
| 100 | Curcumins (for edible cheese rind) | Limited by GMP |
| 101 | Riboflavins | Limited by GMP |
| 120 | Carmines (for red marbled cheeses only) | Limited by GMP |
| 140 | Chlorophylls (for green marbled cheeses only) | Limited by GMP |
| 141 | Chlorophylls and chlorophyllins, copper complexes | 15 mg/kg |
| 160a(i) | Carotenes, *beta*- (synthetic) | 25 mg/kg |
| 160a(ii) | Carotenes, *beta*-(vegetable) | 600 mg/kg |
| 160b(ii) | Annatto extracts, norbixin-based | 50 mg/kg |
| 160c | Paprika oleoresins | Limited by GMP |
| 160e | Carotenal, *beta*-apo-8'- | 35 mg/kg |
| 160f | Carotenoic acid, ethyl ester, *beta*-apo-8'- | 35 mg/kg |
| 162 | Beet red | Limited by GMP |
| 171 | Titanium dioxide | Limited by GMP |
| **Acidity regulators** | | |
| 170 | Calcium carbonates | Limited by GMP |
| 504 | Magnesium carbonates | |
| 575 | Glucono delta-lactone | |
| **Preservatives** | | |
| 200 | Sorbic acid | 3 000 mg/kg calculated as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |
| 239 | Hexamethylene tetramine (Provolone only) | 25 mg/kg, expressed as formaldehyde |
| 251 | Sodium nitrate | 50 mg/kg, expressed as $NaNO_3$ |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3 000 mg/kg, calculated as propionic acid |
| 281 | Sodium propionate | |
| 282 | Calcium propionate | |
| 1105 | Lysozyme | Limited by GMP |
| ***For surface/rind treatment only:*** | | |
| 200 | Sorbic acid | 1 000 m /kg singly or in combination, calculated as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 235 | Natamycin (Pimaricin) | 2 mg/dm$^2$ of surface. Not present in a depth of 5 mm[9] |
| **Miscellaneous additive** | | |
| 508 | Potassium chloride | Limited by GMP |

***Sliced, cut, shredded or grated cheese***

| INS No. | Name | Maximum Level |
|---|---|---|
| **Anti-caking agents** | | |
| 460 | Cellulose | Limited by GMP |
| 551 | Silicon dioxide, amorphous | 10 000 mg/kg singly or in combination. Silicates calculated as silicon dioxide |
| 552 | Calcium silicate | |
| 553 | Magnesium silicates | |
| 560 | Potassium silicate | |

| INS No. | Name | Maximum Level |
|---|---|---|
| **Preservatives** | | |
| 200 | Sorbic acid | 1 000 mg/kg singly or in combination, calculated as sorbic acid |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |

## *STANDARD FOR WHEY CHEESES* (CXS 284-1971)

### 4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 01.6.3 (Whey cheese) and 01.6.6 (Whey protein cheese) may be used in foods subject to this standard.

## *STANDARD FOR CREAM AND PREPARED CREAMS* (CXS 288-1976)

### 4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those additives listed below may be used and only within the limits specified.

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

| Product category | Additive functional class | | | |
|---|---|---|---|---|
| | Stabilizers* | Acidity regulators* | Thickeners* and emulsifiers* | Packing gases and propellants |
| Prepackaged liquid cream (2.4.1): | X | X | X | – |
| Whipping cream (2.4.2): | X | X | X | – |
| Cream packed under pressure (2.4.3): | X | X | X | X |
| Whipped cream (2.4.4): | X | X | X | X |
| Fermented cream (2.4.5): | X | X | X | – |
| Acidified cream (2.4.6): | X | X | X | – |

* These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

X = The use of additives belonging to the class is technologically justified.

– = The use of additives belonging to the class is not technologically justified.

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **Acidity Regulators** | | |
| 270 | Lactic acid (L-, D-, and DL-) | GMP |
| 325 | Sodium lactate | GMP |
| 326 | Potassium lactate | GMP |
| 327 | Calcium lactate | GMP |
| 330 | Citric acid | GMP |
| 333 | Calcium citrates | GMP |
| 500(i) | Sodium carbonate | GMP |
| 500(ii) | Sodium hydrogen carbonate | GMP |
| 500(iii) | Sodium sesquicarbonate | GMP |
| 501(i) | Potassium carbonate | GMP |
| 501(ii) | Potassium hydrogen carbonate | GMP |
| **Stabilizers and Thickeners** | | |
| 170(i) | Calcium carbonate | GMP |
| 331(i) | Sodium dihydrogen citrate | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 332(i) | Potassium dihydrogen citrate | GMP |
| 332(ii) | Tripotassium citrate | GMP |
| 516 | Calcium sulfate | GMP |
| 339(i) | Sodium dihydrogen phosphate | 1 100 mg/kg expressed as phosphorus |
| 339(ii) | Disodium hydrogen phosphate | |
| 339(iii) | Trisodium phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 340(ii) | Dipotassium hydrogen phosphate | |
| 340(iii) | Tripotassium phosphate | |
| 341(i) | Monocalcium diydrogen phosphate | |
| 341(ii) | Calcium hydrogen phosphate | |
| 341(iii) | Tricalcium phosphate | |
| 450(i) | Disodium diphosphate | |
| 450(ii) | Trisodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |
| 450(vi) | Dicalcium diphosphate | |
| 450(vii) | Calcium dihydrogen diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iii) | Sodium calcium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 400 | Alginic acid | GMP |
| 401 | Sodium alginate | GMP |
| 402 | Potassium alginate | GMP |
| 403 | Ammonium alginate | GMP |
| 404 | Calcium alginate | GMP |
| 405 | Propylene glycol alginate | 5 000 mg/kg |
| 406 | Agar | GMP |
| 407 | Carrageenan | GMP |
| 407a | Processed eucheuma seaweed (PES) | GMP |
| 410 | Carob bean gum | GMP |
| 412 | Guar gum | GMP |
| 414 | Gum arabic (Acacia gum) | GMP |
| 415 | Xanthan gum | GMP |
| 418 | Gellan gum | GMP |
| 440 | Pectins | GMP |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | GMP |
| 460(ii) | Powdered cellulose | GMP |
| 461 | Methyl cellulose | GMP |
| 463 | Hydroxypropyl cellulose | GMP |
| 464 | Hydroxypropyl methyl cellulose | GMP |
| 465 | Methyl ethyl cellulose | GMP |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | GMP |
| 508 | Potassium chloride | GMP |
| 509 | Calcium chloride | GMP |
| 1410 | Monostarch phosphate | GMP |
| 1412 | Distarch phosphate | GMP |
| 1413 | Phosphated distarch phosphate | GMP |
| 1414 | Acetylated distarch phosphate | GMP |
| 1420 | Starch acetate | GMP |
| 1422 | Acetylated distarch adipate | GMP |
| 1440 | Hydroxypropyl starch | GMP |
| 1442 | Hydroxypropyl distarch phosphate | GMP |
| 1450 | Starch sodium octenyl succinate | GMP |
| **Emulsifiers** | | |
| 322(i) | Lecithin | GMP |
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 1 000 mg/kg |
| 433 | Polyoxyethylene (20) sorbitan monooleate | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20) sorbitan monostearate | |
| 436 | Polyoxyethylene (20) sorbitan tristearate | |
| 471 | Mono- and di- glycerides of fatty acids | GMP |
| 472a | Acetic and fatty acid esters of glycerol | GMP |
| 472b | Lactic and fatty acid esters of glycerol | GMP |
| 472c | Citric and fatty acid esters of glycerol | GMP |
| 473 | Sucrose esters of fatty acids | 5 000 mg/kg |
| 475 | Polyglycerol esters of fatty acids | 6 000 mg/kg |
| 491 | Sorbitan monostearate | 5 000 mg/kg |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 492 | Sorbitan tristearate | |
| 493 | Sorbitan monolaurate | |
| 494 | Sorbitan monooleate | |
| 495 | Sorbitan monopalmitate | |
| **Packaging Gases** | | |
| 290 | Carbon dioxide | GMP |
| 941 | Nitrogen | GMP |
| ***Propellant For use only in whipped creams (including creams packed under pressure)*** | | |
| 942 | Nitrous oxide | GMP |

***STANDARD FOR WHEY POWDERS***
**CXS 289-1995)**

**4. FOOD ADDITIVES**

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 01.8.2 (Dried whey and whey products, excluding whey cheese) may be used in foods subject to this standard.

***STANDARD FOR EDIBLE CASEIN PRODUCTS***
**(CXS 290-1995)**

**4. FOOD ADDITIVES**

Only those additives listed below may be used within the limits specified.

**Caseinates**

| INS No | Name of food additive | Maximum level |
|---|---|---|
| **Acidity regulators** | | |
| 170 | Calcium carbonates | Limited by GMP |
| 261(i) | Potassium acetate | |
| 262(i) | Sodium acetate | |
| 263 | Calcium acetate | |
| 325 | Sodium lactate | |
| 326 | Potassium lactate | |
| 327 | Calcium lactate | |
| 329 | Magnesium lactate (DL-) | |
| 331 | Sodium citrates | |
| 332 | Potassium citrates | |
| 333 | Calcium citrates | |
| 345 | Magnesium citrate | |
| 380 | Triaammonium citrates | |
| 339 | Sodium phosphates | 4 400 mg/kg singly or in combination expressed as phosphorus* |
| 340 | Potassium phosphates | |
| 341 | Calcium phosphates | |
| 342 | Ammonium phosphates | |
| 343 | Magnesium phosphates | |
| 452 | Polyphosphates | 2 200 mg/kg singly or in combination expressed as phoshorus * |
| 500 | Sodium carbonates | Limited by GMP |
| 501 | Potassium carbonates | |
| 503 | Ammonium carbonates | |
| 504 | Magnesium carbonates | |
| 524 | Sodium hydroxide | |
| 525 | Potassium hydroxide | |
| 526 | Calcium hydroxide | |
| 527 | Ammonium hydroxide | |
| 528 | Magnesium hydroxide | |
| **Emulsifiers** | | |
| 322 | Lecithins | Limited by GMP |
| 471 | Mono- and di-glycerides of fatty acids | |
| **Bulking agents** | | |
| 325 | Sodium lactate | Limited by GMP |
| **Anti-caking agents** | | |
| 170(i) | Calcium carbonate | 4 400 mg/kg singly or in combination * |
| 341(iii) | Tricalcium phosphate | |
| 343(iii) | Trimagnesium phosphate | |

| INS No | Name of food additive | Maximum level |
|---|---|---|
| 460 | Celluloses | |
| 504(i) | Magnesium carbonate | |
| 530 | Magnesium oxide | |
| 551 | Silicon dioxide, amorphous | |
| 552 | Calcium silicate | |
| 553 | Magnesium silicates | |
| 1442 | Hydroxypropyl distarch phosphate | |
| 554 | Sodium aluminium silicate | 265 mg/kg singly or in combination, expressed as aluminium |
| 556 | Calcium aluminium silicate | |

* Total amount of phosphorus shall not exceed 4 400 mg/kg

## *STANDARD FOR STURGEON CAVIAR* (CXS 291-2008)

### 4. FOOD ADDITIVES

Acidity regulators, antioxidants and preservatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

## *STANDARD FOR LIVE AND RAW BIVALVE MOLLUSCS* (CXS 292-2008)

**PART I – LIVE BIVALVE MOLLUSCS**

### I-4. FOOD ADDITIVES

Food additives are not permitted in live bivalve molluscs.

**PART II – RAW BIVALVE MOLLUSCS**

### II-4 FOOD ADDITIVES

Only the use of the following additives is permitted in raw bivalve molluscs.

**Antioxidants**

For chilled shucked molluscs any antioxidant listed in food category 09.1.2 (Fresh Molluscs, crustaceans and echinoderms) of the *General Standard for Food Additives* (CXS 192-1995).

For raw frozen molluscs any antioxidant listed in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the *General Standard for Food Additives* (CXS 192-1995).

## *STANDARD FOR TOMATOES* (CXS 293-2008)

***(No Food Additive Provisions)***

## *REGIONAL STANDARD FOR GOCHUJANG* (CXS 294R-2009)

### 4. FOOD ADDITIVES

The food additives listed below can be used within the scope of a permitted amount.

| INS No. | Name of food additive | Maximum Level |
|---|---|---|
| **4.1 PRESERVATIVES** | | |
| 200 | Sorbic acid | 1 000mg/kg as sorbic acid, singly or in combination |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| **4.2 FLAVOUR ENHANCERS** | | |
| 621 | Monosodium L-glutamate | limited by GMP |
| 508 | Potassium chloride | limited by GMP |
| **4.3 ANTIOXIDANT** | | |
| 325 | Sodium lactate | limited by GMP |
| **4.4 ACIDITY REGULATORS** | | |
| 296 | Malic acid (DL-) | limited by GMP |

| INS No. | Name of food additive | Maximum Level |
|---|---|---|
| 339(i) | Sodium dihydrogen phosphate | 5 000 mg/kg as phosphorus, singly or in combination |
| 339(ii) | Disodium hydrogen phosphate | |
| 340(i) | Potassium dihydrogen phosphate | |
| 340(ii) | Dipotassium hydrogen phosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| **4.5 STABILIZERS** | | |
| 412 | Guar gum | limited by GMP |
| 414 | Gum arabic (acacia gum) | limited by GMP |
| 415 | Xanthan gum | limited by GMP |

***STANDARD FOR JAMS, JELLIES AND MARMALADES***
**(CXS 296-2009)**

4 **FOOD ADDITIVES**

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

4.1 Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

| INS No. | Name of food additive | Maximum Level |
|---|---|---|
| **4.2 ACIDITY REGULATORS** | | |
| 334; 335(i), (ii); 336(i), (ii); 337 | Tartrates | 3,000 mg/kg |
| **4.3 ANTIFOAMING AGENTS** | | |
| 900a | Polydimethylsiloxane | 10 mg/kg |
| **4.4 COLOURS** | | |
| 100(i) | Curcumin | 500 mg/kg |
| 101(i), (ii) | Riboflavins | 200 mg/kg |
| 104 | Quinoline Yellow | 100 mg/kg |
| 110 | Sunset Yellow FCF | 300 mg/kg |
| 120 | Carmines | 200 mg/kg |
| 124 | Ponceau 4R (Cochineal Red A) | 100 mg/kg |
| 129 | Allura Red AC | 100 mg/kg |
| 133 | Brilliant Blue FCF | 100 mg/kg |
| 140 | Chlorophyll | GMP |
| 141(i), (ii) | Chlorophylls and Chlorophyllins, Copper Complexes | 200 mg/kg |
| 143 | Fast Green FCF | 400 mg/kg |
| 150a | Caramel I-Plain | GMP |
| 150b | Caramel II - sulfite caramelCaramel II - sulfite caramel | 80 000 mg/kg |
| 150c | Caramel III-ammonia caramel | 80 000 mg/kg |
| 150d | Caramel IV – Sulfite Ammonia caramel | 1 500 mg/kg |
| 160a(i) | Carotenes, *beta*-, (synthetic) | 500 mg/kg singly or in combination |
| 160a(iii) | Carotenes, *beta*- (*Blakeslea trispora*) | |
| 160e | Carotenal, *beta*-apo-8'- | |
| 160f | *Beta*-apo-8'-Carotenoic acid, ethyl esters | |
| 160a(ii) | Carotenes, *beta*- , vegetable | 1 000 mg/kg |
| 160d(i), 160d(iii) | Lycopenes | 100 mg/kg |
| 161b(i) | Lutein from Tagetes erecta | 100 mg/kg |
| 162 | Beet Red | GMP |
| 163(ii) | Grape Skin Extract | 500 mg/kg |
| 172(i)-(iii) | Iron Oxides | 200 mg/kg |
| **4.5 PRESERVATIVES** | | |
| 200-203 | Sorbates | 1 000 mg/kg |
| 210-213 | Benzoates | 1 000 mg/kg |
| 220-225, 539 | Sulfites | 50 mg/kg as residual SO2 in the end product, except when made with sulfited fruit |

| INS No. | Name of food additive | Maximum Level |
|---|---|---|
| | | when a maximum level of 100 mg/kg is permitted in the end product. |

**4.6 FLAVOURINGS**

The following flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008): natural flavourings that are extracted from the named fruits in the respective product; natural mint flavouring; natural cinnamon flavouring; vanillin, vanilla or vanilla extracts.

## *STANDARD FOR CERTAIN CANNED VEGETABLES* (CXS 297-2009)

### 4 FOOD ADDITIVES

Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below and in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

**4.1** Acidity regulators, colours, colour retention agents and calcium salts of firming agents used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

| INS No. | Name of Food Additive | Maximum Level |
|---|---|---|
| **4.2 COLOURS** | | |
| 102 | Tartrazine | 100 mg/kg |
| 133 | Brilliant Blue FCF | 20 mg/kg |
| 143 | Fast Green FCF | 200 mg/kg |
| 150d | Caramel IV- sulfite ammonia caramel | 50 000 mg/kg |
| **4.3 COLOUR RETENTION AGENTS** | | |
| 385 | Calcium disodium ethylene diamine tetra acetate | 365 mg/kg (singly or in combination) |
| 386 | Disodium ethylene diamine tetra acetate | |
| 512 | Stannous chloride | 25 mg/kg calculated as tin. Should not be added to foods in uncoated tin cans. |

### ANNEX ON SWEET CORN

In addition to the general provisions applicable to canned vegetables, the following specific provisions apply:

### 4 FOOD ADDITIVES

**4.1 THICKENERS (FOR CREAMED CORN ONLY)**

| INS No. | Name of Food Additive | Maximum Level |
|---|---|---|
| 1400 | Dextrins, roasted starch | GMP |
| 1401 | Acid-treated starch | |
| 1402 | Alkaline-treated starch | |
| 1403 | Bleached starch | |
| 1404 | Oxidized starch | |
| 1405 | Starches, enzyme treated | |
| 1410 | Monostarch phosphate | |
| 1412 | Distarch phosphate | |
| 1413 | Phosphated distarch posphate | |
| 1414 | Acetylated distarch phosphate | |
| 1420 | Starch acetate | |
| 1422 | Acetylated distarch adipate | |
| 1440 | Hydroxypropyl starch | |
| 1442 | Hydroxypropyl distarch phosphate | |
| 1450 | Starch sodium octenyl succinate | |
| 1451 | Acetylated oxidized starch | |

**ANNEX ON CERTAIN MUSHROOMS**

In addition to the general provisions applicable to canned vegetables,
the following specific provisions apply:

**3. FOOD ADDITIVES**

| | | |
|---|---|---|
| 3.1 Thickeners, emulsifiers and stabilizers *used in accordance with Table 3 of the General Standard for Food Additives* (CXS 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only. | | |
| 3.2 Only the colour listed below is permitted for use in canned mushroom in sauce. | | |
| **INS No.** | **Name of the Food Additive** | **Maximum Level** |
| 150d | Caramel IV- Sulfite Ammonia caramel | 50 000 mg/kg |
| 3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in the products covered by this Annex. | | |
| **INS No.** | **Name of the Food Additive** | **Maximum Level** |
| 621 | Monosodium glutamate | GMP |

***REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE***
**(CXS 298R-2009)**

**4. FOOD ADDITIVES**

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in food conforming to this standard.

| **INS No.** | **Name of Food Additive** | **Maximum Level** |
|---|---|---|
| **4.1 ACIDITY REGULATORS** | | |
| 334 | L(+)-tartaric acid | 1 000 mg/kg (as tartaric acid) |
| 335(i) | monosodium tartrate | |
| 335(ii) | sodium L(+)-tartrate | |
| 336(i) | monopotassium tartrate | |
| 336(ii) | dipotassium tartrate | |
| 337 | potassium sodium L(+)-tartrate | |
| **4.2 ANTIOXIDANT** | | |
| 539 | Sodium thiosulphate | 30 mg/kg as sulphur dioxide |
| **4.3 COLOUR** | | |
| 101(i) | Riboflavin, synthetic | 10 mg/kg |
| **4.4 PRESERVATIVES** | | |
| 200 | Sorbic acid | 1 000 mg/kg as sorbic acid, singly or in combination |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 210 | Benzoic acid | 1 000 mg/kg as benzoic acid, singly or in combination |
| 211 | Sodium benzoate | |
| 212 | Potassium benzoate | |
| **4.5 SWEETENERS** | | |
| 950 | Acesulfame potassium | 350 mg/kg |
| 954(iv) | Sodium saccharin | 200 mg/kg |
| **4.6 PROCESSING AIDS** | | |
| | Protease | |
| | Hemicellulase | |
| | Lipase | |
| 472c | Citric and fatty acid esters of glycerol | |
| 270 | Lactic acid | |
| 452(i) | Sodium polyphosphates, glassy | |
| 452(ii) | Potassium polyphosphates | |

***STANDARD FOR APPLES***
**(CXS 299-2010)**

***(No Food Additive Provisions)***

***STANDARD FOR BITTER CASSAVA***
**(CXS 300-2010)**

***(No Food Additive Provisions)***

***REGIONAL STANDARD FOR EDIBLE SAGO FLOUR***
**(CXS 301R-2011)**

**3. FOOD ADDITIVES**

Flour treatment agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 06.2.1 "flours" are acceptable for use in foods conforming to this standard.

***STANDARD FOR FISH SAUCE***
**(CXS 302-2011)**

**4. FOOD ADDITIVES**

Acidity regulators, colours, preservatives, and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 12.6.4 (clear sauces (e.g., fish sauce) and its parent food categories and only certain Table 3 acidity regulators, emulsifiers, flavour enhancers, and stabilizers as indicated in Table 3 of the General Standard for Food Additives (cxs192-1995) are acceptable for use in foods conforming to this Standard.

***STANDARD FOR TREE TOMATOES***
**(CXS 303-2011)**

***(No Food Additive Provisions)***

***REGIONAL STANDARD FOR CULANTRO COYOTE***
**(CXS 304R-2011)**

***(No Food Additive Provisions)***

***REGIONAL STANDARD FOR LUCUMA***
**(CXS 305R-2011)**

***(No Food Additive Provisions)***

***REGIONAL STANDARD FOR CHILLI SAUCE***
**(CXS 306R-2011)**

**4. FOOD ADDITIVES**

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

**4.1** Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CXS 192-1995) are acceptable for use in food conforming to this standard.

| INS No. | Food Additive | Maximum level |
|---|---|---|
| **4.2 ACIDITY REGULATORS** | | |
| 334 | Tartaric acid | 5 000 mg/kg |
| 335(i) | monosodium tartrate | |
| 335(ii) | sodium L(+)-tartrate | |
| 336(i) | monopotassium tartrate | |
| 336(ii) | dipotassium tartrate | |
| 337 | potassium sodium L(+)-tartrate | |
| 452(i) | Sodium polyphosphate[5] | 1 000 mg/kg (as phosphorus) |
| **4.3 ANTIOXIDANTS** | | |
| 307a | Tocopherol, d-alpha- | 600 mg/kg (Singly or in combination) |
| 307b | Tocopherol concentrate, mixed | |
| 307c | Tocopherol, dl-alpha- | |
| 320 | Butylated hydroxyanisole | 100 mg/kg |
| 321 | Butylated hydroxytoluene | 100 mg/kg |
| 386 | Disodium ethylene diamine tetra acetate | 75 mg/kg |
| **4.4 COLOURS** | | |
| 100(i) | Curcumin | GMP |
| 101(i) | Riboflavin, synthetic | 350 mg/kg (Singly or in combination) |
| 101(ii) | Riboflavin, 5'-phosphate sodium | |
| 102 | Tartrazine | 100 mg/kg |

[5] Note 33: As phosphorus

| INS No. | Food Additive | Maximum level |
|---|---|---|
| 110 | Sunset yellow FCF | 300 mg/kg |
| **4.4 COLOURS (CONTINUED..)** | | |
| 120 | Carmines | 50 mg/kg |
| 124 | Ponceau (4R) (cochineal red A) | 50 mg/kg |
| 127 | Erythrosine | 50 mg/kg |
| 129 | Allura Red AC | 300 mg/kg |
| 133 | Brilliant blue, FCF | 100 mg/kg |
| 141(i) | Chlorophylls, copper complexes | 30 mg/kg (as Cu) |
| 150c | Caramel III-ammonia caramel | 1 500 mg/kg |
| 150d | Caramel IV – sulfite ammonia caramel | 1 500 mg/kg |
| 155 | Brown HT | 50 mg/kg |
| 160a (ii) | Carotenes, beta (vegetable) | 2 000 mg/kg |
| 160b(i) | Annatto extracts, bixin based | 10 mg/kg |
| 160d(i) | Lycopene (synthetic) | 390 mg/kg |
| **4.5 PRESERVATIVES** | | |
| 210 | Benzoic acid | 1 000 mg/kg (singly or in combination) (as benzoic acid) note 13 |
| 211 | Sodium benzoate note 13 | |
| 212 | Potassium benzoate note 13 | |
| 213 | Calcium benzoate note 13 | |
| 200 | Sorbic acid | 1 000 mg/kg (singly or in combination) (as sorbic acid) note 42 |
| 201 | Sodium sorbate note 42 | |
| 202 | Potassium sorbate note 42 | |
| 203 | Calcium sorbate note 42 | |
| 220 | Sulfur dioxide note 44 | 300 mg/kg (singly or in combination) (As residual $SO_2$) |
| 221 | Sodium sulfite note 44 | |
| 222 | Sodium hydrogen sulfite note 44 | |
| 223 | Sodium metabisulfite note 44 | |
| 224 | Potassium metabisulfite note 44 | |
| 225 | Potassium sulfite note 44 | |
| 539 | Sodium thiosulfate note 44 | |
| 214 | ethyl paradydroxybenzoates | 1 000 mg/kg |
| 218 | Methyl para-hydroxybenzoate | |
| **4. 6 EMULSIFIERS** | | |
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 5 000 mg/kg (singly or in combination) |
| 433 | Polyoxyethylene (20) sorbitan monooleate | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20) sorbitan monoesterate | |
| 473 | Sucrose esters of fatty acids | 5 000 mg/kg |
| 475 | Polyglycerol esters of fatty acids | 10 000 mg/kg |
| 477 | Propylene glycol esters of fatty acids | 20 000 mg/kg |
| **4. 7 SWEETENERS** | | |
| 951 | Aspartame | 350 mg/kg |
| 950 | Acesulfame potassium | 1 000 mg/kg |
| 955 | Sucralose | 450 mg/kg |
| 952(i) | saccharin | 150 mg/kg (singly or in combination) |
| 952(ii) | calcium saccharin | |
| 952(iii) | potassium saccharin | |
| 954(iv) | Sodium saccharin | |
| **4. 8 STABILIZERS** | | |
| 472e | Diacetyctartaric and fatty acid esters of glycerol | 10 000 mg/kg |
| **4. 9 THICKENERS** | | |
| 405 | Propylene glycol alginate | 8 000 mg/kg |
| **4.10 FLAVOURINGS** | | |
| The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). | | |
| Note 13 : as benzoic acid.<br>Note 42 : as sorbic acid.<br>Note 44: As residual $SO_2$ | | |

***STANDARD FOR CHILLI PEPPERS***
**(CXS 307-2011)**

***(No Food Additive Provisions)***

***REGIONAL STANDARD FOR HARISSA***
**(CXS 308R-2011)**

**4 FOOD ADDITIVES**

No food additives may be used in harissa.

***REGIONAL STANDARD FOR HALWA TEHENIA***
**(CXS 309R-2011)**

**4 FOOD ADDITIVES**

4.1 Only acidity regulators and emulsifiers used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

**4.2 Flavourings**

Flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

***STANDARD FOR POMEGRANATE***
**(CXS 310-2013)**

(No Food Additives Provisions)

***STANDARD FOR SMOKED FISH, SMOKED-FLAVOURED FISH AND SMOKE-DRIED FISH***
**(CXS 311-2013)**

**4 FOOD ADDITIVES**

**4.1 SMOKED FISH**

Acidity regulators, coloursand preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives*(CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives*(CXS192-1995) are acceptable for use in foods conforming to this Standard.

**4.2 SMOKE-FLAVOURED FISH**

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives*(CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives*(CXS192-1995) are acceptable for use in foods conforming to this Standard.

**4.3 SMOKE-DRIED FISH**

No additives are permitted in smoke-dried fish.

***STANDARD FOR LIVE ABALONE AND FOR RAW FRESH CHILLED OR FROZEN ABALONE FOR DIRECT CONSUMPTION OR FOR FURTHER PROCESSING***
**(CXS 312-2013)**

**4 FOOD ADDITIVES**

Food additives are not permitted in live abalone.

***REGIONAL STANDARD FOR TEMPE***
**(CXS 313R-2013)**

**4 FOOD ADDITIVES**

4.1 None permitted.

4.2 Processing aids

Processing aids can be used in these products to control acidity during soaking the beans.

Processing aids used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids (*CAC/GL 75-2010).

***REGIONAL STANDARD FOR DATE PASTE***
**(CXS 314R-2013)**

**4 FOOD ADDITIVES**

No additives are allowed in the products covered by this Standard.

## *STANDARD FOR R FRESH AND QUICK FROZEN RAW SCALLOP PRODUCTS* (CXS 315-2014)

**4. FOOD ADDITIVES**

**4.1 Scallop Meat and Roe-on Scallop Meat**

No food additives are permitted in the products defined in section 2.1.1 and 2.1.2.

**4.2 Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed With Phosphates**

Acidity regulators, humectants, sequestrants and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

## *STANDARD FOR PASSION FRUIT* (CXS 316-2014)

***(No Food Additive Provisions)***

## *STANDARD FOR DURIAN* (CXS 317-2014)

***(No Food Additive Provisions)***

## *STANDARD FOR OKRA* (CXS 318-2014)

***(No Food Additive Provisions)***

## *STANDARD FOR CERTAIN CANNED FRUITS* (CXS 319-2015)

4. **FOOD ADDITIVES**

4.1 Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

4.2 Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

### ANNEX ON CANNED MANGOES

3. **FOOD ADDITIVES**

3.1 Antioxidants, colours, and firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) are acceptable for use in foods conforming to this Annex. Antioxidants, and firming agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use for foods conforming to this Annex.

### ANNEX ON CANNED PEARS

3. **FOOD ADDITIVES**

3.1 Colours (permitted only in special holiday packs) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

### ANNEX ON CANNED PINEAPPLE

**3. FOOD ADDITIVES**

3.1 Antifoaming agents and antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

***STANDARD FOR QUICK FROZEN VEGETABLES***
**(CXS 320-2015)**

4. **FOOD ADDITIVES**

Only those food additive classes listed in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

5. **PROCESSING AIDS**

The processing aids used for products covered by this Standard shall comply with the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

**ANNEX ON CARROTS**

3. **FOOD ADDITIVES**

None permitted

**ANNEX ON CORN-ON-THE-COB**

3. **FOOD ADDITIVES**

None permitted.

**ANNEX ON LEEK**

3. **FOOD ADDITIVES**

None permitted.

**ANNEX ON WHOLE KERNEL CORN**

3. **FOOD ADDITIVES**

None permitted.

**ANNEX ON BROCCOLI**

**3. FOOD ADDITIVES**

None permitted.

**ANNEX ON BRUSSELS SPROUTS**

**3. FOOD ADDITIVES**

None permitted.

**ANNEX ON CAULIFLOWER**

**3. FOOD ADDITIVES**

None permitted.

**ANNEX ON FRENCH FRIED POTATOES**

**3. FOOD ADDITIVES**

Sequestrants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 0.4.2.2.1 Frozen Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds, are acceptable for use in food conforming to this Standard.

**ANNEX ON GREEN BEANS AND WAX BEANS**

**3. FOOD ADDITIVES**

None permitted.

**ANNEX ON PEAS**

**3. FOOD ADDITIVES**

3.1. FLAVOURINGS

The flavourings used in products covered by this standard shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

**ANNEX ON SPINACH**

**3. FOOD ADDITIVES**

None permitted.

***STANDARD FOR GINSENG PRODUCTS***
**(CXS 321-2015)**

**4 FOOD ADDITIVES**

No additives are allowed in the products covered by this Standard.

***REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS***
**(CXS 322R-2015)**

**4. FOOD ADDITIVES**

**4.1 General Requirements**

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed may be used and only within the functions and limits specified.

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192-1995), additional additives may be present in non-fermented soybean products as a result of carry-over from soybean ingredients.

| Food additive/ functional class | Soybean beverages and related products (2.2.1) | | | Soybean curd and related products (2.2.2) | | Compressed soybean curd (2.2.3) | Dehydrated soybean curd film (2.2.4) |
|---|---|---|---|---|---|---|---|
| | Plain Soybean beverage (2.2.1.1) | Composite/ flavoured soybean beverages (2.2.1.2) | Soybean-based beverages (2.2.1.3) | Semisolid soybean curd (2.2.2.1) | Soybean curd (2.2.2.2) | | |
| Acidity regulators | - | X | X | X | X | X | - |
| Antioxidants | - | X | X | - | - | - | - |
| Colours | - | X | X | - | - | - | - |
| Emulsifiers | - | X | X | - | - | - | - |
| Firming Agents | - | - | - | X | X | X | - |
| Flavour enhancer | - | X | X | - | - | - | - |
| Preservatives | - | - | - | - | - | X | X |
| Stabilizers | - | X | X | - | X | - | - |
| Sweeteners | - | X | X | - | - | - | - |

X= The use of food additives belonging to the functional class is technologically justified.

-= The use of food additives belonging to the functional class is not technologically justified.

**4.2 Specific Food Additive Provisions**

**4.2.1 Plain Soybean Beverage**

None permitted.

**4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages**

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancer, stabilizers and sweeteners used in accordance with Tables 1, Table 2 and Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 06.8.1 are acceptable for use in this product. In addition, the following food additives may be used.

| INS No. | Name of Food Additives | Maximum Level |
|---|---|---|
| **Antioxidant** | | |
| 304 | Ascorbyl palmitate | 500 mg/kg |
| 307a,b,c | Tocopherols | 200 mg/kgchilli |
| **Colour** | | |
| 100(i) | Curcumin | 1 mg/kg |
| 102 | Tartarzine | 300 mg/kg |
| 110 | Sunset yellow FCF | 300 mg/kg |
| 132 | Indigotine | 150 mg/kg |
| 133 | Brilliant blue FCF | 100 mg/kg |

| INS No. | Name of Food Additives | Maximum Level |
|---|---|---|
| 141(i),(ii) | Chlorophylls and chlorophyllins, copper complexes | 30 mg/kg, as copper |
| 160a(i),a(iii),e,f | Carotenoids | 500 mg/kg |
| 160a(ii) | Cartenes, beta-, vegetable | 2000 mg/kg |
| 160b(i) | Annatto extracts, bixin based | 5 mg/kg as bixin |
| 160b(ii) | Annatto extracts, norbixin based | 100 mg/kg as norbixin |
| **Emulsifier** | | |
| 432-436 | Polysorbates | 2000 mg/kg |
| 472e | Diacetyltartaric and fatty acid esters glycerol | 2000 mg/kg |
| 473 | Sucrose esters of fatty acids | 20000 mg/kg,singly or in combination |
| 473a | Surose oligoesters, type I and type II | |
| 474 | Sucroglycerides | |
| 475 | Polyglycerol esters of fatty acids | 20000 mg/kg |
| 491-495 | Sorbitan esters of fattey acids | 20000 mg/kg |
| **Stabilizer** | | |
| 405 | Propylene glycol alginate | 10000 mg/kg |
| **Sweetener** | | |
| 950 | Acesulfame potassium | 500 mg/kg |
| 951 | Aspartame | 1300 mg/kg |

#### 4.2.3 Soybean Curd

Acidity regulator, firming agent and stabilizers used in accordance with Tables 1,Table 2 and Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 06.8.3 are acceptable for use in this product.

#### 4.2.4 Compressed Soybean Curd

Acidity regulator, firming agents, preservatives, listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

| INS No. | Name of Food Additives | Maximum Level |
|---|---|---|
| **Preservatives** | | |
| 262ii | Sodium diacetate | 1000 mg/kg |

#### 4.2.5 Dehydrated Soybean Curd Film

Prevervatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

| INS No. | Name of Food Additives | Maximum Level |
|---|---|---|
| **Preservatives** | | |
| 220-225,227-228,539 | Sulfites | 200 mg/kg, as residual $SO_2$ |

### 4.3 Flavourings

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

### 4.4 Processing Aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean beverages and carrier functions can be used in the products covered by this standard.

Processing aid used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids (*CAC/GL 75-2010).

***REGIONAL STANDARD FOR LAVER PRODUCTS***
**(CXS 323R-2017)**

**4. FOOD ADDITIVES**

**4.1. Dried Laver Products and Roasted Laver Product**

No food additives are permitted.

**4.2. Seasoned Laver Products**

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard of Food Additives (CXS 192-1995)* in food categories 04.2.2.2 and 04.2.2.8 or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

In addition, the following food additives may be used.

| INS | Name of Food additives | Maximum Level(mg/kg) |
|---|---|---|
| Sweeteners | | |
| 950 | Acesulfame potassium | 300 |

**4.2.1 Flavourings**

The flavourings used in these products should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

***REGIONAL STANDARD FOR YACON***
**(CXS 324R-2017)**

**8 FOOD ADDITIVES**

This Standard applies to yacon as identified in Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives is allowed in accordance with the provisions of the General Standard for Food Additives (CXS 192-1995).

***REGIONAL STANDARD FOR UNREFINED SHEA BUTTER***
**(CXS 325R-2017)**

**6. FOOD ADDITIVES**

No additives are permitted for use in unrefined shea butter.

***STANDARD FOR BLACK, WHITE AND GREEN (BWG) PEPPERS***
**(CXS 326 -2017)**

**4. FOOD ADDITIVES**

**Table 6 - Food Additive**

| Food Additive | Black Peppers | White Peppers | Green Peppers |
|---|---|---|---|
| Sulphur dioxide, (INS 220) | None permitted | None permitted | 150 (mg/kg), max. |
| Technological Justification – as “preservative” | | | |

***STANDARD FOR CUMIN***
**(CXS 327 -2017)**

**4. FOOD ADDITIVES**

Anticaking agents as listed in Table III of the *General Standards for Food Additives* (CXS 192-1995) may be permitted for use in ground cumin only.

***STANDARD FOR DRIED THYME***
**(CXS 328 -2017)**

**4. FOOD ADDITIVES**

Only anticaking agents listed in Table 3 of the *General Standards for Food Additives* (CXS 195-1995) are acceptable for use in powdered thyme, at GMP.

***STANDARD FOR FISH OILS***
**(CXS 329 -2017)**

**4. Food Additives**

Antioxidants, sequestrants, antifoaming agents, and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995), in food category 02.1.3 Lard, tallow, fish oil, and other animal fats are acceptable for use in foods conforming to this standard.

The following additives may be used in addition:

| INS | Additive name | Maximum level |
|---|---|---|
| Antioxidant | | |
| 300 | Ascorbic Acid, L- | GMP |
| 304, 305 | Ascorbyl Esters | 2500 Mg/Kg, As Ascorbyl Stearate |
| 307 a, b, c | Tocopherols | 6000 Mg/Kg, Singly or in Combination |
| Emulsifier | | |
| 322 (i) | Lecithin | GMP |
| 471 | Mono- And Di-Glycerides of Fatty Acids | GMP |

The flavourings used in products covered by this standard should comply with *the Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

***STANDARD FOR AUBERGINES***
**(CXS 330 -2018)**

***(No Food Additive Provisions)***

***STANDARD FOR DAIRY PERMEATE POWDERS***
**(CXS 331 -2017)**

**4. Food Additives**

4.1 The use of food additives is not permitted for dairy permeate powders covered by this standard.

4.2 Processing aids

The processing aids used in products covered by this standard shall comply with *the Guidelines on Substances used as Processing Aids* (CXG 75-2010).