

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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CODEX COMMITTEE ON FOOD ADDITIVES

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REPORT OF THE 52ND CCFA'S VIRTUAL WORKING GROUP (21-23 JUNE 2021) ON THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)

At the request of the 51st Codex Committee on Food Additives (CCFA51), the virtual working group (WG) was chaired by the United States of America (USA). The delegation of the USA served as rapporteurs. The CCFA51 charged the WG to consider and prepare recommendations to the Plenary on the work of the electronic Working Group (EWG) on the GSFA to CCFA52 and responses to CL 2019/40-FA (REP 19/FA para 141):

- (i) Replies from CCSCCH on the technological justification for the use of anticaking agents where used in the powdered form of culinary herbs and that magnesium stearate (INS 470 (iii)) and amorphous silicon dioxide (INS 551) may be used in the powdered form and in accordance with GMP (CX/FA 21/52/7 Appendix 1);
- (ii) Replies from CCFO26 on the technological justification for the use of emulsifiers in FC 02.1.2 of the GSFA (CX/FA 21/52/7 Appendix 1);
- (iii) Draft and proposed draft provisions in Table 3 of the GSFA (CX/FA 21/52/7 Appendix 2);
- (iv) Adopted provisions and provisions in the step process for sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474) in FCs 01.0 to 16.0 in the GSFA as a result of their group ADI and create a group heading accordingly (CX/FA 21/52/7 Appendix 3);
- (v) Draft and proposed draft provisions in FC 04.1.1.2 "Surface-treated fresh fruit" and 04.2.1.2 "Surface-treated fresh vegetables, (including mushrooms, and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera, seaweeds and nuts and seeds" for discussion on the technological justification for the use of additives as a glaze or in a glaze/coating or wax for the surface treatment (CX/FA 21/52/7 Appendix 4, CX/FA 21/52/7 Add. 1 Appendix A);
- (vi) The provision for propylene glycol alginate (INS 405) in FC 01.1.2 for comment on the numeric use level (CX/FA 21/52/7 Appendix 4);
- (vii) The provision for Magnesium carbonate (INS 504(i)) as a flour treatment agent in FC 06.2 (CX/FA 21/52/7 Appendix 4);
- (viii) Provisions for nitrates (INS 251, 252) and nitrites (INS 249, 250) in step process or adopted (ingoing and residual use levels) (CX/FA 21/52/7 Appendix 5);
- (ix) Adopted provisions for: alitame (INS 956) for discussion on actual use and use level; acesulfame potassium (INS 950) in FCs 14.1.4 and 14.1.5 and saccharins (INS 954(i)-(iv)) in subcategories of FC 14.1.4 for discussion on use level (CX/FA 21/52/7 Appendix 6, CX/FA 21/52/7 Add. 1 Appendix B Annex 1);
- (x) Draft and proposed draft provisions for sweeteners in FCs in lists T, U, and Y of CX/FA 15/47/4 with the exception of those in FCs 07.1, 12.2.2, and 12.3 (CX/FA 21/52/7 Appendix 6, CX/FA 21/52/7 Add. 1 Appendix C);
- (xi) Adopted provisions for colours in FCs 05.2 and 05.3 with Note 161 associated with them (CX/FA 21/52/7 Appendix 7 Annex 1);

- (xii) In FCs 05.1, 13.6, 14.0 and its subcategories (except FCs 14.1.2, 14.1.3, 14.2.3 and their subcategories): adopted provisions for additives with the functional class of colours with Note 161 associated with them and draft and proposed draft provisions for additives with the functional class of colour (CX/FA 21/52/7 Appendix 7 Annex 2, CX/FA 21/52/7 Add. 1 Appendix B Annex 2); and
- (xiii) Provisions entered into the step process as a result of CX/FA 19/51/8 (For additives with technological function of colours: limited to provisions in FCs 05.0 and its subcategories, 13.6, and 14.0 and its subcategories (except FCs 14.1.2, 14.1.3, 14.2.3 and their subcategories) (CX/FA 21/52/7 Appendix 4, CX/FA 21/52/7 Appendix 7 Annex 2).
- (xiv) Responses to the request for proposals for new and/or revision of food additive provisions of the GSFA (CL 2019/40-FA) (CX/FA 21/52/8)

In addition, the WG was also tasked to consider and prepare recommendations to the Plenary on the continuation of work of the EWG on the GSFA to CCFA52 on colours and responses to CL 2020/36-FA (CL 2020/34-FA and an additional email from the Codex Secretariat)

- (xv) Provisions for colours in Food Categories 01.0 – 03.0 and subcategories, including all provisions currently in the step process and those adopted with Note 161 (CX/FA 21/52/7 Add. 1 Appendix D);
- (xvi) Responses to the request for proposals for new and/or revision of food additive provisions of the GSFA (CL 2020/36-FA) (CX/FA 21/52/8)

Comments to the agenda items listed above were also included in FA52/CRDs 11, 13 and 14.

Due to time constraints the WG did not discuss charge xv.

The following Members and Organizations participated: Argentina, Australia, Azerberbajjan, Belgium, Brazil, Burkina Faso, Canada, Chile, China, Costa Rica, Czech Republic, Denmark, Dominican Republic, European Union, Fiji, Finland, France, Germany, Hungary, India, Indonesia, Ireland, Israel, Japan, Kenya, Lebanon, Madagascar, Malaysia, Mauritius, Mexico, Morocco, New Zealand, Nigeria, Norway, Paraguay, Philippines, Poland, Portugal, Qatar, Republic of Korea, Russian Federation, Senegal, Slovenia, South Africa, Spain, Switzerland, Syrian Arab Republic, Thailand, Uganda, United Arab Emirates, United Kingdom, United Republic of Tanzania, United States of America, Vietnam; African Union, Economic Community of West African States, and CCC, CEFS, EFAD, EFEMA, EU Specialty Food Ingredients, FIA, FoodDrinkEurope, GOED, IACM, IADSA, ICA, ICA/IOCCC, ICBA, ICGA, ICGMA, IDF/FIL, IFAC, IFT, IFU, IGTC, ILSI, ISA, ISCO, ISDI, NATCOL, SSAFE, USP, and UNIDO.

The GSFA continues to be a work in progress with 4412 Adopted provisions and 1503 draft and proposed draft food additive provisions in the Step Process. The discussion in CX/FA 21/52/7 and CX/FA 21/52/7 Add 1 focuses on 500 provisions that are adopted or in the step process while CX/FA 21/52/7 Appendix 3 specifically addresses inclusion of 146 provisions under a group heading. CX/FA 21/52/8 discusses 90 proposed new and/or revision provisions for entry into the step process

The Chair presented the provisional agenda of the WG for discussion. The WG agreed to proceed with the proposed agenda.

REPLIES OF THE CODEX COMMITTEE ON SPICES AND CULINARY HERBS (CCSCH) AND CODEX COMMITTEE ON FATS AND OILS (CCFO) (CX/FA 21/52/7 Appendix 1)

The Chair provided background that at CCFA48, during discussion of provisions for specific emulsifiers in food category 02.1.2 (Vegetable oils and fats), the WG noted that there is a full correspondence between food category 02.1.2 and the corresponding commodity standards and that emulsifiers were not allowed in those commodity standards. However, several WG members noted that emulsifiers are used in products corresponding to food category 02.1.2. CCFA48 agreed to hold specific provisions at their current step and request guidance from CCFO on the technological justification and use of emulsifiers in general and Polyglycerol esters of fatty acids (INS 475), Polyglycerol esters of interesterified ricinoleic acid (INS 476), Propylene glycol alginate (INS 405), Sorbitan esters of fatty acids (INS 491- 495) and Stearoyl lactylates (INS 481 (i), 482 (i)) specifically in this food category. CCFO25 established an electronic working group to consider this issue and CCFO26 provided a reply to CCFA51 with recommendations on specific emulsifiers. CCFA51 tasked the EWG on the GSFA to formulate recommendations for the remaining provisions for emulsifiers in the Step Process in food category 02.1.2, taking into account the recommendations from CCFO.

The Chair also summarized that, during the discussion at CCFA50 on draft and proposed draft provisions for the use of anticaking agents in food category 12.2.1 “Herbs and Spices”, it was noted that the Annex to Table 3 includes food category 12.2.1 but excludes spices. Therefore Table 3 food additives can be used in spices without the need for a provision in Tables 1 and 2 of the GSFA, but the use of Table 3 additives in herbs requires a provision in Tables 1 and 2. CCFA50 agreed to hold the provisions for use of anticaking agents in food category 12.2.1, and to request guidance from CCSC4 on the technological justification for the use of anticaking agents in herbs on a general basis and the appropriate use level for the Table 3 additives Magnesium stearate (INS 470(iii)) and Silicon dioxide amorphous (INS 551) specifically. CCSC4 provided a reply to CCFA51 with recommendations on the general use of anticaking agents as well as the specific anticaking agents under consideration. CCFA51 tasked the EWG on the GSFA to formulate recommendations for the remaining provisions for anticaking agents in the Step Process in food category 12.2.1, taking into account the recommendations from CCSC4.

After introduction of the agenda item by the Chair, the WG discussed each of the proposals in Appendix 1 of CX/FA 21/52/7.

When discussing the guidance from the CCFO the Chair noted that while CCFO26 provided a response for that Sucrose esters of fatty acids (INS 473) is used as an emulsifier in cooking oils for anti-spattering purposes, the draft provision for INS 473 in food category 02.1.2 had already been discontinued by CCFA48. As there is no provision for INS 473 currently in the step process in FC 02.1.2 of the GSFA, the use of this additive would not be discussed by the WG. The Chair instructed that if WG members wish to include a provision for INS 473 in food category 02.1.2, they should submit a proposal in reply to the circular letter for new and/or revision of food additive provisions of the GSFA.

During the discussion on the provisions for emulsifiers in food category 02.1.2, one Codex Member Organization, while acknowledging the guidance provided by the CCFO expressed the viewpoint that they do not recognize the technological need for the use of emulsifiers in this food category. In response the Codex Secretariat reminded the WG that according to the Codex Procedural Manual, determination of the technological justification for the use of food additives in a standardized food is the responsibility of the relevant active commodity committees. The WG Chair also noted that CCFA did request CCFO for guidance on the use of emulsifiers in food category 02.1.2 and the recommendations in CX/FA 20/52/7 were in agreement with the guidance from CCFO. The Member Organization responded that in light of the feedback provided by the CCFO and noting the support of other Codex Members for the use of emulsifiers in this food category as recorded in the electronic Working Group report they would not impede progress on the provisions, but requested that their viewpoint be recorded in the WG report.

Recommendation 1

The WG recommends that CCFA52 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part A and include them in Tables 1 and 2 of the GSFA.

Recommendation 2

The WG recommends that CCFA52 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part A.

During the discussion the Chair noted that the alignment of the provisions in food categories 02.1.2 and 12.2.1 and the corresponding commodity standards were also discussed by the electronic Working Group on Alignment to CCFA52 and the recommendations from that electronic working group were scheduled for consideration by the virtual Working Group on Alignment.

Specific to the alignment of the provisions in food category 02.1.2, the report of the electronic Working Group on Alignment (CX/FA 21/52/6) currently recommends that the lists of specific additives in the corresponding commodity standards be replaced with a general reference to Tables 1 and 2 of the GSFA for food additives with specific technical effects for the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999). However, since CODEX STAN 210-1999 does not list Polyglycerol esters of fatty acids (INS 475), Sorbitan esters of fatty acids (INS 491-495), or Stearoyl lactylates (INS 481 (i), 482 (i)), CX/FA 21/52/6 recommends that Note XS210 be added to provisions for these additives in food category 02.1.2. Furthermore, the proposed text for CODEX STAN 19-1981 in CX/FA 21/52/6 does not allow for the use of emulsifiers.

Specific to alignment of the provisions in food category 12.2.1, CX/FA 21/52/6 lists two options that would allow the use of Table 3 additives with anticaking function in the corresponding commodity standards: to either revise the Annex to Table 3 to remove anticaking agents for use in herbs from the Annex to Table 3, or to populate this food category in Tables 1 and 2 with provisions for the use of all Table 3 anticaking agents with a new Note "For herbs, use is limited to herbs that have been ground or processed into powder only." The Chair noted that both options would accommodate the use of Magnesium stearate (INS 470(iii)) and Silicon dioxide amorphous (INS 551) in herbs, but that the first option would result in the removal of provisions for these additives from food category 12.2.1 in Tables 1 and 2 of the GSFA.

Recommendation 3

The WG requests that the virtual WG on Alignment to CCFA52 consider the following:

When aligning the provisions in food category 02.1.2 and the corresponding commodity standards:

1) revise the general reference in CX 19-1981 to allow emulsifiers used in accordance with Tables 1 and 2 in either food category FC 02.1 and its subcategories or FC 02.1.2 specifically; and

2) the GSFA WG decision to not add Notes XS210 or XS19 to the provisions for Polyglycerol esters of fatty acids (INS 475), Sorbitan esters of fatty esters (INS 491-495), and Stearoyl lactylates (INS 481(i), 482(i)) in FC 02.1.2;

When aligning the provisions in food category 12.2.1 and the corresponding commodity standards:

The consequential effect, if any, of the approach to the use of anticaking agents in herbs on the GSFA WG recommendations for the provisions for Magnesium stearate (INS 470(iii)) and Silicon dioxide amorphous (INS 551) in FC 12.2.1 as recorded in Recommendation 1 of CRD2.

DRAFT AND PROPOSED DRAFT PROVISIONS IN TABLE 3 OF THE GSFA (CX/FA 21/52/7 APPENDIX 2)

The Chair provided background that Lutein from *Tagetes erecta* (INS 161b(i)), Methacrylate copolymer, basic (INS 1205), and Zeaxanthin (synthetic) (INS 161h(i)) had received ADIs of "not specified" from the 86th Joint FAO/WHO Expert Committee on Food Additives (JECFA), and as a result CCFA51 entered provisions for these additives into Table 3 of the GSFA at Step 3. Furthermore, lecithin, partially hydrolyzed (INS 332(ii)) had received an ADI of "not limited" from the 17th JECFA and CCFA47 agreed to enter a provision for this additive in Table 3 of the GSFA. CCFA51 requested the EWG on the GSFA to CCFA52 to circulate these provisions for comment at Step 3. The Chair noted that the GSFA EWG had specifically requested comments on the use of these additives in commodity standards that correspond to food categories that are not listed in the Annex to Table 3 of the GSFA, as the use of Table 3 additives in such standards are listed in Table 3 of the GSFA. Comments were submitted by EWG Members pertaining to the inclusion of each food additive in specific commodity standards that correspond to food categories that are not listed in the Annex to Table 3 of the GSFA, and those comments are compiled in CX/FA 21/52/7 Appendix 2. The Chair noted that CX/FA 21/52/7 Appendix 2 grouped proposals for inclusion of each additive in specific commodity standards based on the following criteria: 1) does the commodity standard have a general reference to the GSFA or list specific additives, 2) is the corresponding commodity committee active or adjourned, and 3) has the commodity standard been aligned with the GSFA.

After introduction of the agenda item by the Chair, the WG discussed each of the proposals in Appendix 2 of CX/FA 21/52/7.

During the discussion the Chair noted that the EWG report currently includes recommendations for provisions to list, in column 5 of Table 3, commodity standards that contain a reference to the use of Table 3 of the GSFA on a general basis or for specific functional classes. The Chair noted that this approach is duplicative for the information on those commodity standards already contained in the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3. At CCFA50 (REP18/FA paras 41 and 42) it was determined that commodity standards would not be listed under column 5 of Table 3 if the commodity standard contained a reference to Table 3 of the GSFA on either a general basis or for specific functional classes – standards will only be listed in column 5 if the standard lists specific Table 3 additives. However, CCFA50 also discussed that, due to technological issues at that time, the Codex Secretariat was not able to implement this decision for the on-line version of the GSFA. Therefore, CCFA50 determined that the implementation of this decision would be delayed until some future date when the technological issues with the on-line version of the GSFA were resolved. This approach was continued at CCFA51. However, the Chair further noted that a solution to the technological issues with the on-line version of the GSFA is discussed under Agenda Item 8 for CCFA52 (CX/FA 21/52/13). The Chair proposed that recommendations to adopt provisions put forward by this WG should continue to list commodity standards under column 5 of Table 3 that contained a reference to Table 3 of the GSFA on either a general basis or for specific functional classes. However, should CCFA52 determine as a result of the discussion on Agenda Item 8 that such will no longer be listed in column 5 of Table 3, the listed commodity standards which contain a general reference to the GSFA would be struck from the WG recommendations. The WG agreed to this proposal.

When discussing the inclusion of the Standard for Instant Noodles (CODEX STAN 249-2006) in the provision for Lecithin, partially hydrolyzed (INS 322(ii)) the Codex Secretariat noted that this standard was under the purview of the Codex Committee for Pulses and Legumes (CCPL) which is adjourned. Therefore, CCFA could make a determination if the use of INS 322(ii) was justified in this standard without requesting guidance from CCPL. The WG noted that CODEX STAN 249-2006 had already been aligned with the GSFA and multiple emulsifiers were already allowed for use, therefore the use of INS 322(ii) in this standard as an emulsifier was technologically justified.

During the discussion of the provision for methacrylate copolymer, basic (INS 1205) it was noted that the Standard for Bouillons and Consommés (CODEX STAN 117-1981) had already been aligned with the GSFA and that both the food additives section of the standard and the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3 for CODEX STAN 117-1981 contain a general reference to specific functional classes. However, the lists of specific functional classes in both CODEX STAN 117-1981 and the "References" section of Table 3 do not include "carrier" or "glazing agent" which are the two functional classes associated with INS 1205.

Recommendation 4

The WG recommends that CCFA52 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part B and include them in Table 3 of the GSFA.

The WG also recommends that, should agreement be reached on the approach discussed in Agenda Item 8, CCFA remove from the column 5 of Table 3 the listings for CS 66-1981, CS 117-1981, CS 291-2010, CS 309R-2011 and CS 319-2015 from the provisions for Lecithin, partially hydrolyzed (INS 322(ii)); and CS 117-1982 and CS 319-2015 from the provisions for Lutein from *Tagetes Erecta* (INS 161b(i)); and Zeaxanthin (synthetic)(INS 161h(i)) contained in Annex 1 Part A when including those provisions in Table 3 of the GSFA.

The WG also recommends that CCFA52 task the EWG on Alignment to consider revision to the food additive section of CODEX STAN 117-1981, and the listing for CODEX STAN 117-1981 in the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3, to account for the use of INS 1205 as a "carrier" and "glazing agent" in foods conforming to this standard.

RECIRCULATION OF SPECIFIC DRAFT AND PROPOSED DRAFT PROVISIONS FROM APPENDIX 4 OF CX/FA 21/52/7; ADDITIVES INTENDED FOR USE AS A GLAZE OR IN A GLAZE/COATING OR WAX FOR SURFACE TREATMENT IN FOOD CATEGORIES 04.1.1.2 AND 04.2.1.2 (CX/FA 21/52/7 APPENDIX 4, CX/FA 21/52/7 ADD. 1 APPENDIX A)

The Chair started the discussion by noting Appendix A of CX/FA 21/52/7 Add. 1 pertains to provisions in 04.1.1.2 "Surface treated fresh fruit" and 04.2.1.2 "Surface treated fresh vegetables (including mushrooms an fungi, roots and tubers, pulses and legumens (including soybeans an aloe vera), seaweeds and nuts and seeds". Specifically,

this Appendix discusses the use of Table 3 additives with emulsifier, stabiliser and thickener function in glazes or coatings applied to either fresh fruits or fresh vegetables. The Chair noted that these two food categories were created specifically to capture the use of food additives in a glaze or coating on the fruit or vegetable; the corresponding descriptors state that these food categories pertain to fresh fruits or vegetables that are coated with glazes or waxes or are treated with other food additives that act as protective coatings and help to preserve the freshness and quality of the fruit (or vegetable). CCFA 51 developed notes for the use of emulsifiers, stabilisers, and thickeners in these glazed coatings and those notes limited the use to where surface treatments are allowed for use. However, at CCFA51, specific information was not provided on the use of many food additives with provisions in the step process in those food categories. Therefore, the EWG on the GSFA to CCFA52 was tasked with circulating those provisions to ask for technological justification for each specific additive.

The Chair summarized that sufficient information had been provided for certain provisions for the EWG to reach consensus recommendations at the time of the publication of the original EWG report (CX/FA 21/52/7). However, other provisions had only a general technological justification for the need for glazes or for use in glazes/coatings or waxes but did not contain information on the use of the specific food additive. Those provisions were recirculated for comment and the EWG provided consensus recommendations for those provisions in CX/FA 21/52/7 Add. 1.

After introduction of the agenda item by the Chair, the WG discussed each of the recommendations in CX/FA 21/52/7 – Add. 1, Appendix A provision by provision, followed by the remaining provisions pertaining to food categories 04.1.1.2 and 04.2.1.2 listed in CX/FA 21/52/7 Appendix 4.

Recommendation 5

The WG recommends that CCFA52 endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions contained in Annex 1 Part C and include them in the GSFA.

Recommendation 6

The WG recommends that CCFA52 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part B.

During discussion of food category 04.2.1.2, it was noted that no information had been provided on the actual use of Alginate (INS 400), Calcium alginate (INS 404), and Pectins (INS 440) as a glaze or in a glaze/coating or wax applied to fresh vegetables. In response to a proposal that these provisions be discontinued, one Codex Member requested additional time to obtain information on the use of these specific food additives in this food category.

Recommendation 7

The WG requests that CCFA52 consider information to be provided by interested Members on the actual use of Alginate (INS 400), Calcium alginate (INS 404), and Pectins (INS 440) as a glaze or in a glaze/coating or wax in FC 04.2.1.2 contained in Annex 3 Part A. The WG also recommends that CCFA52 discontinue work on these draft and proposed draft provisions if technological justification on the actual use as a glaze or in a glaze/coating or wax applied to fresh vegetables is not provided by the date of consideration of CRD2 by the Plenary session of CCFA52.

CREATION OF A GROUP HEADER IN THE GSFA FOR INS 473, 473a, AND 474 (CX/FA 21/52/7 APPENDIX 3)

The Chair provided background that CCFA50 noted that a group ADI had been established by the 71st JECFA for sucrose esters of fatty acids (INS 473), sucrose oligoesters type I and type II (INS 473a), and sucroglycerides, (INS 474). Under normal practice, when additives share a group ADI, they are grouped under a common header known as a group header in the GSFA rather than having separate provisions for each additive. It was also noted at CCFA50 that there were numerous separate provisions for each of the three additives already adopted in the GSFA in multiple food categories. CCFA51 tasked the EWG on the GSFA to examine the existing provisions for these additives to determine if there were potential conflicts between them and to provide recommendations on

combining these separate provisions into a common group header, resulting in a single provision for the common group header.

The Chair noted that Appendix 3 of CX/FA 21/52/7 looks at the existing provisions in the GSFA for each of these three additives food category by food category and provides recommendations towards combining the provisions for the individual additives into a single provision under the group header Sucrose Esters. The Chair also noted that there is a horizontal issue for provisions for Sucrose Esters pertaining to the use of Note 348 “Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters type I and type II (INS 473a), and sucroglycerides, (INS 474)” in existing provisions. Prior to the formation of a group header, this note was necessary to let the user of the GSFA know that the use of these additives was tied together by a group ADI. However, when these additives are grouped under a single header, it is implied that the use level automatically is singly or in combination for all of the additives listed under the group header. The WG agreed to the removal of Note 348 on a horizontal basis and agreed to not discuss it for each food category.

The WG agreed to utilize a horizontal approach in such instances where a food category has adopted provisions for all three additives with the same use level in each provision and with the same notes. When the existing provisions in a food category meet that criteria, the WG agreed to recommend that CCFA revoke the existing provisions and adopt the provision for the group header Sucrose Esters in that food category at the same maximum use level with the same notes, excluding Note 348.

After introduction of the agenda item by the Chair, the WG discussed the proposals in Appendix 3 of CX/FA 21/52/7 food category by food category.

Recommendation 8

The WG recommends that CCFA52 endorse for adoption at Step 8 the provisions for the group header Sucrose Esters contained in Annex 1 Part D and include them in the GSFA.

Recommendation 9

The WG recommends that CCFA52 discontinue the draft and proposed draft provisions contained in Annex 2 Part C.

Recommendation 10

The WG recommends that CCFA52 revoke the adopted provisions contained in Annex 4 Part A.

During the discussion on the recommendation for food category 12.6.2 “Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)” the Codex Secretariat informed the WG that the Regional Standard for Chili Sauce (CODEX STAN 306R-2011) has been converted from a regional to a global standard and is therefore under the purview of the Codex Committee on Processed Fruits and Vegetables (CCPFV). Since CCPFV is adjourned the food additive section of CODEX STAN 306R-2011 is now under the purview of CCFA. The Codex Secretariat also reminded the WG that the food additive section of CODEX STAN 306R-2011 is under consideration by CCFA52 for endorsement under Agenda Item 4. The Chair noted that CODEX STAN 306R-2011 has not been aligned with the GSFA and contains a list of specific additives that includes INS 473 but does not include INS 473a and 474. During the discussion the WG agreed that the resultant provision for Sucrose Esters (INS 473, 473a, 474) in food category 12.6.2 would not exclude 473a and 474 from CODEX STAN 306R-2011 and that the Working Group on Alignment should be informed of this decision.

Recommendation 11

The WG recommends that CCFA52 task the EWG on Alignment to consider revision to the food additive section of CODEX STAN 306R-2011 to replace the listing for Sucrose esters of fatty acids (INS 473) with a listing for Sucrose Esters (INS 473, 473a, 474) at a use level of 5000 mg/kg.

DRAFT AND PROPOSED DRAFT PROVISIONS IN THE GSFA: FOR PROPYLENE GLYCOL ALGINATE (INS 405) IN FC 01.1.2; FOR MAGNESIUM CARBONATE (INS 504(i)) AS A FLOUR TREATMENT AGENT IN FC 06.2; ENTERED INTO THE STEP PROCESS AS A RESULT OF CS/FA 19/51/8 (WITH THE EXCEPTION OF ADDITIVES WITH THE TECHNOLOGICAL FUNCTION OF COLOUR) (CX/FA 21/52/7 APPENDIX 4)

The Chair started the discussion by briefly explaining that Appendix 4 of CX/FA 21/52/7 compiles responses of the EWG on provisions which the physical WG on the GSFA to CCFA51 was unable to reach consensus, as well as draft provisions which CCFA51 agreed to enter into the Step process at Step 2 (with the exception of additives with the technological function of colour).

After introduction of the agenda item by the Chair, the WG discussed the proposals in CX/FA 21/52/7 Appendix 4 provision by provision with the exception of those provisions in food categories 04.1.1.2 and 04.2.1.2 which had been already been addressed by the current WG in Recommendations 5, 6, and 7.

Recommendation 12

The WG recommends that CCFA52 endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions contained in Annex 1 Part E and include them in the GSFA.

The WG also recommends that CCFA52 revise the adopted provision for Lauric arginate ethyl ester (INS) 243) in FC 09.2.5 as indicated in Annex 1 Part E

Recommendation 13

The WG recommends that CCFA52 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part D.

During the discussion it was noted that several of the proposed draft provisions were intended to add allowances for specific food additives to corresponding commodity standards. Many of these standards have not yet been aligned with the GSFA, or do not contain a general reference for the technological functions associated with the food additive under discussion. Furthermore, the commodity committees with purview over these standards have been adjourned *sine die*. During this discussion the Codex Secretariat informed the WG that the Regional Standard for Gochujang (CODEX STAN 294R-2009) has been converted from a regional to a global standard and is therefore under the purview of the Codex Committee on Processed Fruits and Vegetables (CCPFV). Since CCPFV is adjourned the food additive section of CODEX STAN 294R-2009 is now under the purview of CCFA. The Codex Secretariat also reminded the WG that the food additive section of CODEX STAN 294R-2009 is under consideration by CCFA52 for endorsement under Agenda Item 4.

Recommendation 14

The WG recommends that CCFA52 task the Alignment electronic Working Group to CCFA52 to consider consequential revisions to the food additive sections of corresponding commodity standards as a result of the following decisions made by the GSFA WG:

For Tamarind seed polysaccharide (INS437):

- to adopt provisions in FCs 01.2.1.1 and 01.2.1.2 without Note XS243: add INS 437 to the list of allowed stabilizers/thickeners for use in plain fermented milks in CXS 243-2003;
- to adopt the provision in FC 01.4.2 without Note XS288: add INS 437 to the list of allowed stabilizers and emulsifiers/thickeners in CXS 288-1976;
- to adopt the provision in FC 04.2.2.7 without Notes XS223 and XS294R: add INS 437 to the list of specific thickeners/stabilizing agents in CXS 223-2001 and the list of thickeners in CXS 294R-2009.

For Methacrylate copolymer, basic (INS 1205):

- to adopt the provision in FC 06.2.1 without Note XS152: revise the food additive section of CXS 152-1985 to include “carrier” and “glazing agent” to the list of specific functional effects in the general reference for food additives listed in Tables 1 and 2 of the GSFA.

During the discussion on the provision for Propylene glycol alginate (INS 405) in food category 01.1.2 “Other fluid milk (plain)” it was noted that the use level is higher than the adopted use level in food category 01.1.4 “Flavoured fluid milks” and several members expressed the opinion that the proposed maximum use level was too high. It was also noted that technological justification on the specific use level was not provided.

Recommendation 15

The WG recommends that CCFA52 hold the draft provision for Propylene glycol alginate (INS 405) in FC 01.1.2 “Other fluid milks (plain)” and recirculate for comment on the specific use level and technological justification for the use level. The draft provision is contained in Annex 3 Part B.

During the discussions on the proposed draft provision for Mono- and Diglycerides of Fatty Acids (INS 471) in food category 02.1.2 for use as an antifoaming agent it was noted that the corresponding Standard for Named Vegetable Oils (CODEX STAN 210-1999) lists specific food additives for use as antifoaming agents but INS 471 is not included in this list. The Chair of the working group noted that the technological justification for the use of food additives in CODEX STAN 210-1999 falls under the purview of the CCFO which is an active commodity committee. It was also discussed that the alignment of the provisions in food category 02.1.2 and the corresponding commodity standards were also discussed by the electronic Working Group on Alignment to CCFA52 and the recommendations from that electronic working group were scheduled for consideration by the virtual Working Group on Alignment to CCFA52.

Recommendation 16

The WG recommends that CCFA52 hold the provision for Mono- and Diglycerides of Fatty Acids (INS 471) in food category 02.1.2 at its current step and request guidance from the Codex Committee on Fats and Oils on the technological justification for the use of INS 471 as an antifoaming agent in products conforming to the Standard for Named Vegetable Oils (CXS 210-1999) excluding virgin and cold-pressed oils. The draft provision is contained in Annex 3 Part C.

The WG also requests that the virtual Working Group on Alignment to CCFA52 consider the GSFA WG approach on the above topic and as a consequence not add Note XS210 to the provision for INS 471 when aligning the provisions of food category 02.1.2 and the corresponding commodity standards.

During discussion of provisions in food category 06.2.1 it was noted that, although technological justification for the use of magnesium carbonate (INS 504(i)) as a flour treatment agent was provided, this additive does not have the functional class of “flour treatment agent” associated with it in the guideline on Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989). The WG also noted that the addition of the “flour treatment agent” functional class to the INS listing for Magnesium carbonate would be discussed by the Working Group on the INS at CCFA52.

Recommendation 17

Pending the decision on the addition of flour treatment agent into the INS functional class list for Magnesium carbonate under Agenda Item 6 (CX/FA 21/52/11), the WG recommends that CCFA52 endorse for adoption at step 8 the provision for Magnesium carbonate (INS 504(i)) in FC 06.2.1 as listed in Annex 1 Part F.

During discussion of the provisions in FCs 14.1.3.1 “Fruit nectar”, 14.1.3.2 “Vegetable nectar”, 14.1.3.3 “Concentrates from fruit nectar”, and 14.1.3.4 “Concentrates from vegetable nectar” it was noted that CCFA51 had referred draft provisions for emulsifiers, stabilisers, and thickeners in these food categories to the Codex Committee on Processed Fruits and Vegetables (CCPFV). The report of the discussions at CCPFV has been provided to CCFA52 and is included in Agenda Item 2.

Recommendation 18

The WG recommends that CCFA52 hold the draft and proposed draft provisions contained in Annex 3 Part D pending the outcome of the discussion under Agenda Item 2 on the CCPFV report pertaining to the technological justification of emulsifiers, stabilizers, and thickeners in fruit and vegetable nectars.

PROVISIONS FOR NITRATES (INS 251, 252) AND NITRITES (INS 249, 205) IN THE STEP PROCESS OR ADOPTED (INGOING AND RESIDUAL USE LEVELS) (CX/FA 21/52/7 APPENDIX 5)

The Chair introduced this topic by summarizing that CCFA51 tasked the EWG on the GSFA to take into account information provided in a previous discussion paper (CX/FA 19/51/9) and formulate an approach to address existing provisions for nitrates and nitrites in the GSFA that would include both ingoing and residual levels.

The Chair noted that in the first and second circulars for the EWG, members were invited to comment on 5 general topics raised in CX/FA 19/51/6 that could influence the approach taken to address the individual provisions for the use of nitrates and nitrites. The Chair further noted that the EWG was able to reach consensus for most of these 5 topics. The Chair proposed that the text from the EWG report on the topics that the EWG was able to reach consensus on be included in the Plenary report for future reference. The WG agreed with this proposal.

Recommendation 19

The WG recommends that CCFA52 include paragraphs 7 and 8 of CX/FA 21/52/7 Appendix 5 in REP 21/FA to provide information on topics where the EWG on GSFA to CCFA52 was able to reach consensus.

The Chair noted that the EWG was unable to come to consensus on whether residual levels for nitrates should be reported on a nitrate (“as NO₃ ion”) or nitrite (“as NO₂ ion”) basis. Some working group members expressed support for reporting residual levels for provisions for nitrate as NO₃ while other working group members supported a combined NO₃/NO₂ reporting basis for residual levels. As part of the second circular EWG members were asked to comment on potential advantages or disadvantages to either approach. Many of the disadvantages identified pertain to whether members had access to appropriate methods or equipment to test for a combined nitrate and nitrate ion level and whether tests are sufficiently reliable for the purpose of measuring the appropriate residual levels.

The Chair then introduced Recommendation 1 of the EWG report working group noting that consensus on the reporting basis for residual levels of nitrates would be necessary prior to discussing numeric levels for specific nitrate provisions, and that consensus could not be reached until the issues pertaining to the appropriate analytical methods were addressed. The Chair noted that CCFA may not have the necessary expertise to address these issues, and that the Codex Committee on Methods of Analysis and Sampling (CCMAS) has the purview of establishing test criteria and appropriate methods for use in connection with Codex standards.

During the WG discussion some Members questioned whether asking CCMAS to develop criteria and appropriate methods of analysis was in compliance with the Codex Procedural Manual, or if instead CCFA should propose criteria and appropriate methods of analysis to CCMAS for endorsement. The Codex Secretariat confirmed that, while according to the Procedural Manual it should be CCFA who provide information regarding the criteria proposed, CCMAS can help the respective Committee to develop the criteria when it is not possible for the respective Committee to provide that kind of information. The Codex Secretariat noted that in the past CCMAS has done this for the Codex Committee for Fish and Fish Products. The Chair also noted that the Procedural manual does stipulate that if the referring committee fails to provide either methods of analysis or criteria, then CCMAS may establish appropriate criteria. Therefore, it would appear that Recommendation 1 of the EWG report is in agreement with the Procedural manual. After this discussion the WG agreed to Recommendation 1 of the EWG report with the inclusion of additional information.

Recommendation 20

The WG recommends that CCFA52 request the Codex Committee on Methods of Analysis and Sampling (CCMAS) to establish criteria for the detection of nitrate and nitrite ions in a variety of food matrices specifically dairy (cheese), meat, and seafood. CCMAS is also asked to provide information on available methods for detection that meet the established criteria, and in addition whether the method can detect both ions and if so whether the method detects each ion separately or only in combination.

To support CCMAS' analysis, the WG recommends that CCFA52 provide CCMAS with the test method information and background discussion provided by EWG members as contained in Annex 1 of CX/FA 21/52/7 Appendix 5, and also note the existing methods of analysis for nitrates and nitrites in meat products listed in CXS 234-1999.

The WG also recommends that CCFA52 provide CCMAS Paragraphs 9 and 10 of CX/FA 21/52/7 Appendix 5 to provide context for CCFA's request.

The Chair then introduced Recommendation 2 of the EWG report noting that some EWG members had expressed that it is only possible to establish performance criteria for analytical methods when the expected magnitude of the measurement is known. For maximum ingoing levels the EWG report had noted that there were adopted provisions in the GSFA for both nitrates and nitrites and that, while these provisions do not cover all of the food categories under discussion, the use levels in these adopted provisions may be indicative of maximum ingoing use levels CCFA will consider in the future. The EWG report had also noted that EWG members had provided information on proposed residual levels for specific provisions and that information on the lowest proposed residual levels for each of the food types under consideration for the use of nitrates and nitrites (dairy (cheese), meat, and seafood) may be indicative of the lowest residual levels CCFA will consider in the future. If this information was provided to CCMAS it may be indicative of the overall range of the expected magnitude of measurement. After this discussion the WG agreed to Recommendation 2 of the EWG report.

Recommendation 21

The EWG Chair recommends that CCFA52 provide to the Codex Committee on Methods of Analysis and Sampling (CCMAS):

- information on the maximum use level in adopted provision for nitrates in food category 01.6.2 (Ripened cheese) and adopted provisions for nitrites in food categories 08.2.2 (Heat treated processed meat, poultry, and game products in whole pieces of cuts), and 08.3 (Processed comminuted meat, poultry, and game products).
- information on the lowest proposed residual levels for representative provisions in dairy (cheese), meat, and seafood provided by EWG Members in response to requests for comment to the first and second circulars as contained in CX/FA 20/52/7, Appendix 5, Annex 2.

DISCUSSION ON ADOPTED PROVISIONS FOR ALITAME (INS 956) (CX/FA 21/52/7 APPENDIX 6 ANNEX 1)

The Chair provided background that CCFA50 established the EWG on Note 161 to consider the use of Note 161 related to the use of sweeteners and to review recommendations in a previous discussion paper (CX/FA 15/47/13) in the context of pending and adopted provisions for sweeteners in the GSFA. When CCFA 51 discussed the report of the EWG on Note 161 to CCFA51 (CX/FA 19/51/10), concerns were raised by one Codex Member Organization on the dietary intake corresponding to the maximum use levels for all adopted provisions for Alitame (INS 956). CCFA51 agreed to request the EWG on the GSFA to CCFA52 to consider the adopted provisions for INS 956 in the context of actual use and use level.

After introduction of the agenda item by the Chair, the WG first discussed all proposals in CX/FA 21/52/7 Appendix 6 Annex 1 where the EWG had reached a consensus of revocation for the adopted provision. The WG agreed with these recommendations to revoke those provisions, leaving only provisions in food categories 03.0 "Edible ices, including sherbert and sorbert", 05.3 "chewing gum", 11.6 "Table-top sweeteners, including those containing high-intensity sweeteners", and 14.1.4 "Water-based flavoured drinks, including "sport", "energy", or "electrolyte" drinks and particulated drinks" for further discussion. During the discussion on these provisions one Codex Member Organization expressed a general concern for the use of Alitame due to the JECFA Acceptable Daily Intake (ADI) of 1 mg/kg for this additive. The Member Organization noted that the JECFA exposure assessment, which considered a use level of 40 mg/kg, indicated an exceedance of the JECFA ADI for certain consumers based on data from Australia and New Zealand. This exposure assessment indicated that further information from

other countries may be needed to refine this intake assessment. Therefore, the Member Organization stated that they did not support the adoption of any provision for Alitame at or above a maximum use level of 40 mg/kg in the absence of a specific exposure assessment that accounted for the higher use level. In reply the JECFA Secretariat clarified the JECFA exposure assessment assumed that alitame was used at a level of 40 mg/kg in all foods. The JECFA Secretariat also noted that the WG had just reached consensus that the majority of provisions for alitame would be revoked; therefore, the underlying assumption of the JECFA exposure assessment that alitame would be used in all foods overestimates exposure. The Chair of the WG noted that of the remaining four provisions for alitame three are not for use in commonly consumed or staple foods and the fourth provision (for use in food category 14.1.4) has a maximum use level of 40 mg/kg. It was also noted that data provided to the EWG by one Codex Member indicated that exposure from the proposed levels in food categories 03.0 and 05.3 would each be less than 1 percent of the JECFA ADI.

The discussion of the WG then focused on the maximum use level of GMP (Good Manufacturing Practice) for the adopted provision for Alitame in food category 11.6 “Table-top sweeteners, including those containing high-intensity sweeteners”. One Codex Member Organization asserted that, if the table-top sweetener containing Alitame is used to sweeten multiple different foods, there is a potential for the JECFA ADI to be exceeded. In this context the WG discussed that JECFA had utilized the Budget Method when conducting its exposure assessment which is very exaggerative of exposure and is based on the assumption that alitame would be present in every food item. It was also discussed that the use of table-top sweeteners is a somewhat specific and self-limiting use. The JECFA Secretariat discussed that, although from a preliminary review the JECFA exposure assessment does not specifically mention table-top sweeteners, the Budget Method utilizes a higher-level aggregation of food groups. The JECFA Secretariat also noted that, if one considered the various factors already discussed by this WG, it is extremely unlikely that the use of alitame as a table-top sweetener at GMP levels would lead to an exceedance of the JECFA ADI. In response the Member Organization noted that they do not support the use of alitame in table-top sweeteners and requested that the discussion on this subject be captured in the WG report.

In conclusion the Chair proposed that the WG recommend that the provisions for Alitame in food categories 03.0, 05.3, and 14.1.4 be revised to replace Note 161 with Note 477, and that the provision for Alitame in food category 11.6, which does not have Note 161 attached to it, be maintained without revision. The WG agreed to this proposal.

Recommendation 22

The WG recommends that CCFA52 revise the adopted provisions for Alitame (INS 956) in the GSFA as listed in Annex 1 Part G.

The WG also recommends that CCFA52 maintain the provision in for Alitame (INS 956) in food category 11.6 “Table-top sweeteners, including those containing high-intensity sweeteners” without revision.

Recommendation 23

The WG recommends that CCFA52 revoke the adopted provisions contained in Annex 4 Part B.

DISCUSSION ON DRAFT AND PROPOSED DRAFT PROVISIONS FOR SWEETENERS (CX/FA 21/52/7 APPENDIX 6 ANNEX 3, CX/FA 21/52/7 ADD. 1 APPENDIX C)

The Chair provided background that this topic pertained to food categories where the EWG on Note 161 to CCFA51 had reached consensus on a horizontal approach to replace Note 161 with specific alternative notes. As a result, CCFA51 had tasked the EWG on the GSFA to CCFA52 to develop proposals for draft and proposed draft provisions for sweeteners in these food categories that took into account the consensus horizontal approach for that food category.

After introduction of the agenda item by the Chair, the WG discussed all proposals in CX/FA 21/52/7 Appendix 6 Annex 3 provision by provision, with the exception of provisions for Table 3 additives in food category 14.1.5 “Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa”.

Recommendation 24

The WG recommends that CCFA52 endorse for adoption at Step 5/8 the proposed draft provisions contained in Annex 1 Part H and include them in the GSFA.

Specific to the provisions for Table 3 additives in food category 14.1.5 “Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa”, the Chair noted that the EWG on the GSFA to CCFA52 had published a report with recommendations for those provisions in preparation for CCFA52’s original scheduled date of March 2020. Those recommendations are included in CX/FA 21/52/7 Appendix 6. However, when CCFA52 was rescheduled the EWG Chair noted that the EWG had not had the opportunity to discuss the topic of a specific numeric use level rather than a use level of Good Manufacturing Practice (GMP) in the context of concerns by one EWG member that a level of GMP could result in a laxative effect for specific Table 3 additives known as sugar alcohols or “polyols.” Therefore, the EWG recirculated the provisions for specific Table 3 additives in food category 14.1.5 for further comment on the use of GMP versus numerical use levels as well as discussion on actual use levels. EWG recommendations as a result of this recirculation are presented in CX/FA 21/52/7 Add. 1 Appendix C. After providing this background the Chair proposed that the WG only discuss the recommendations for Advantame (INS 969) and Aspartame-Acesulfame salt (INS 962) (which are not polyols) in food category 14.1.5 provided in CX/FA 21/52/7 Appendix 6, and that for all other provisions for sweeteners in food category 14.1.5 the WG only discuss the recommendations in CX/FA 21/52/7 Add. 1 Appendix C. The WG agreed with this proposal.

The Chair noted that one of the provisions listed in in CX/FA 21/52/7 Add. 1 Appendix C was for Thaumatin (INS 957), which is not a polyol and that there are no concerns for laxative effects associated with the use of this additive. Therefore, the Chair proposed that the WG recommend that the provision for INS 957 be adopted with a use level of GMP and Notes 160 and 478. The WG agreed to this proposal.

To open the discussion on the polyol provisions the Chair summarized that the EWG report had provided information that these additives are used in this food category in products that are in international trade, and that numerous Codex Members allow their use in beverages at GMP. However other EWG Members requested clarification on whether the JECFA assessment of these additives considered their use as a sweetener in foods in general and in beverages specifically, and whether that assessment included consideration of the potential for laxative effects. The Chair then invited the WG to provide additional comments on these topics.

One Codex Member Organization stated that it was concerned not just about potential laxative effects from the use of polyols in food category 01.1.5, but also for the use of polyols in general. The Member Organization noted clarification provided by the 87th JECFA to CCFA52 in Agenda Item 3(a) pertaining to the application of a JECFA ADI of “not specified” if a substance is used in larger amounts or in a wider range of foods than JECFA considered in its assessment. In such instances it may be necessary to consult with JECFA to ensure that the new uses fall within JECFA’s previous evaluation. In this context the Member Organization asked whether the laxative effect from intake of polyols was taken into account in JECFA’s assessment for these additives and whether the resultant ADI’s of “not specified” is applicable to the use of these polyols as sweeteners in beverages. In reply the JECFA Secretariat stated that laxative effects were taken into account in JECFA’s review of these substances. For Maltitol (INS 965(i)) and Maltitol Syrup (INS 965(ii)) the JECFA assessment noted that laxative effects are not associated with these specific substances. For the other polyols under discussion the laxative effect typically occurs only at fairly high intake levels, and this was taken into account in the resultant ADIs of “not specified.” Furthermore, the use of these polyols as sweeteners had been considered by JECFA in its review.

As a result of the discussion that INS 965(i) and 965(ii) are not associated with laxative effects the Chair proposed that the WG recommend that the provisions for INS 965(i) and 965(ii) in food category 14.1.5 be adopted with a use level of GMP and Notes 160 and 477. The WG agreed to this proposal.

The Chair also proposed that the WG recommend that the remaining provisions for polyols in food category 14.1.5 be adopted at GMP. However, one Codex Member Organization stated that they did not support this proposal as in their view the concerns for laxative effects at GMP levels had not adequately been addressed. The Member Organization noted that JECFA’s evaluations of these additives did not contain a detailed exposure assessment by which to verify factors such as the levels considered by JECFA in specific foods nor exposure to children from the use. In reply the JECFA Secretariat acknowledged that while an extensive exposure analysis was not performed in many of the reviews for polyols, the ADI was set as “not specified” based on the factor that a laxative effect does not occur until exposure is at a high level, and this factor would also apply to children.

After further discussion the Chair noted that it appeared the WG would not reach consensus on these provisions at GMP level and proposed that the WG instead discuss suitable numerical uses levels for the remaining provisions.

One Codex Member did not support this approach as the general procedure in CCFA is to adopt use levels of GMP in provisions in Tables 1 and 2 of the GSFA for additives with a JECFA ADI of “not specified.” The Chair noted that while this is CCFA’s general procedure the Committee has on occasion taken the approach to apply numeric use levels to additives with a JECFA ADI of “not specified” to take into account specific issues with the particular use of an additive when necessary to reach consensus.

The WG then discussed the numerical uses levels for the remaining polyols provisions by provision. During this discussion the Chair noted that food category 14.1.5 included both ready-to-drink products and their mixes and concentrates, and it was unclear if the numerical maximum use levels proposed in the EWG report were on an “as consumed” basis or a dry mixture basis. The Chair requested that interventions specify the reporting basis for the numeric use level under discussion. During the discussion the WG was able to reach consensus on a numerical use level for the provision for Erythritol (INS 968) but was not able to reach consensus on the remaining provisions. The WG agreed to hold the provisions for Isomalt (INS 953), Lactitol (INS 966), Sorbitol (INS 420(i), Sorbitol syrup (INS 420(ii), and Xylitol (967) in order to obtain information on the actual use level within products conforming to food category 14.1.5, as well as the reporting basis for any use level that is provided. The Chair reiterated that these provisions have been circulated numerous times and recommended that any participants who are interested in the use of these products take into account the discussion during the WG and consider refining the maximum use level required for the use of these products.

Recommendation 25

The WG recommends that CCFA52 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part I and include them in the GSFA.

Recommendation 26

The WG recommends that CCFA52 hold at their current step the draft provisions contained in Annex 3 Part E and recirculate for comment on the actual use level within products conforming to food category 14.1.5 as well as the reporting basis for any use level that is provided.

DISCUSSION ON PROVISIONS FOR ACESULFAME POTASSIUM (INS 950) IN FOOD CATEGORIES 14.1.4 AND 14.1.5 AND SACCHARINS (INS 954(I) – (IV)) AND ADDITIVES WITH THE FUNCTIONAL CLASS OF COLOUR IN FOOD CATEGORY 14.1.4 AND ITS SUBCATEGORIES (CX/FA 21/52/7 APPENDIX 6 ANNEX 2 AND APPENDIX 7, CX/FA 21/52/7 ADD. 1 APPENDIX B ANNEX 1 AND 2)

Pertaining to the provisions for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and Saccharins (INS 954(i)-(iv)) in food category 14.1.4 and its subcategories, the Chair provided background that CCFA50 established the EWG on Note 161 to consider the use of Note 161 related to the use of sweeteners and to review recommendations in a previous discussion paper (CX/FA 15/47/19 in the context of pending and adopted provisions in the GSFA. When CCFA 51 discussed the report of the EWG on Note 161 to CCFA51 (CX/FA 19/51/10), concerns were raised by one Codex Member Organization on the dietary intake corresponding to the maximum use levels for provisions for INS 950 and INS 954(i)-(iv) in food categories 14.1.4 and 14.1.5. CCFA51 agreed to request the EWG on the GSFA to CCFA52 to consider these provisions in the context of actual use and use level.

Pertaining to the provisions for additives with the functional class of colour in food category 14.1.4 and its subcategories, the Chair provided background that CCFA51 requested the EWG on the GSFA to discuss these provisions.

When introducing the working document for discussion by the WG, the Chair noted that the EWG on the GSFA to CCFA52 had published a report with recommendations for these provisions in preparation for CCFA52's original scheduled date of March 2020. Those recommendations are included in CX/FA 21/52/7 Appendix 6 Annex 2 and Appendix 7. However, when CCFA52 was rescheduled the EWG Chair noted that the EWG had not had the opportunity to fully discuss dietary exposure estimates for the proposed maximum use levels for these additives based on a refined Budget Method approach provided by an Observer (ICBA) and other information provided by EWG members. Therefore, the EWG recirculated these provisions. EWG recommendations as a result of this recirculation are presented in CX/FA 21/52/7 Add. 1 Appendix B. After providing this background the WG Chair proposed that the WG only discuss the recommendations in CX/FA 21/52/7 Add. 1 Appendix B as these recommendations encompassed all of the provisions under consideration. The WG agreed with this proposal.

The Chair introduced in CX/FA 21/52/7 Add. 1 Appendix B noting that during recirculation of these provisions the EWG determined it would be helpful to develop a set of questions that should be posed to JECFA regarding the application of the refined Budget Method approach to these provisions. The questions developed by the EWG are presented in Annex 1 of CX/FA 21/52/7 Add.1 Appendix B.

The Chair requested if there were any comments by the WG on the questions in Annex 1. During the discussion one Member Organization requested that the questions be modified to clarify that any dietary exposure estimate performed by JECFA in response to this request verify that the proposed MLs did not exceed the JECFA ADI in the context of overall exposure from all uses in the diet. In reply the Chair noted that although the assessment by ICBA is specific to non-milk-based beverages the approach by ICBA accounts for other uses in the GSF as well, for example by assigning only a particular percentage of the ADI to the use in beverages, and that text pertaining to a JECFA exposure assessment may indicate that CCFA requests JECFA to conduct a separate exposure assessment even if the approach by ICBA is deemed by JECFA to be adequate. The JECFA Secretariat noted that it is understood from the current questions that JECFA is being asked to consider the proposed maximum use levels in the context of total exposure to each additive and to verify that the total exposure to each additive does not exceed each ADI. Standard process would be for JECFA to first consider existing data and only continue to do further work if necessary to answer the question. As such it is expected that JECFA would first consider the ICBA approach, and only do its own separate exposure assessment if the ICBA approach is not considered adequate in the context of total exposure to the additive. It was further noted that the order of the questions posed in Annex 1 appeared to reverse this order of consideration. As a result, the WG agreed to reverse the order of questions posed to JECFA to focus on the ICBA approach first.

The WG further discussed whether the questions should be sent to the WG on the JECFA Priority List as a matter of procedure prior to being provided to JECFA, and if a call for additional data should be issued. It was determined that the questions should be sent to the WG on the JECFA Priority List but that, since additional data would not be necessary unless the ICBA approach was deemed inadequate, a call for additional data should not be issued at this time. The WG also agreed to revise the questions to clarify that ICBA utilized a two-part approach (the first being a Budget Method and the second a tiered intake assessment framework) to clarify that JECFA's review should not be limited to the Budget Method aspects of ICBA's approach.

The WG agreed not to discuss the provisions for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and Saccharins (INS 954(i)-(iv)) in food category 14.1.4 and its subcategories and that these provisions be held pending reply from JECFA to the questions previously discussed. The WG then discussed the provisions for colours in food category 14.1.4 contained in Annex 2 of CX/FA 21/52/7 Add. 1 Appendix B. It was agreed that provisions for specific colours where consensus could not be reached on the maximum use level should be held at their current step and those colours should be included in the questions to be posed to JECFA from Annex 1 of CX/FA 21/52/7 Add.1 Appendix B with revisions as previously agreed upon by the current WG.

Recommendation 27

The WG requests that the WG on the JECFA Priority List to CCFA52 consider inclusion of the following request into the Priority List of Substances proposed for evaluation by JECFA:

Part 1: CCFA requests JECFA to comment on and discuss the following questions regarding the refined Budget Method and tiered-intake assessment approach presented by ICBA:

a. Is the approach proposed by ICBA scientifically sound? How conservative is the dietary exposure assessment presented when applied to the sweeteners Acesulfame potassium (INS 950), Saccharins (INS 954(i)-(iv)), and the colours Amaranth (INS 123) and Annatto extracts, norbixin based (INS 160b(ii))?

b. How appropriate is it to apply multiple refinement parameters (such as market share, the percentage of products containing the substance, etc.) into a Budget Method calculation?

c. Are there any limitations, uncertainties, and applicability of the approach proposed by ICBA that CCFA should be made aware of?

d. Is the approach presented by ICBA suitable for determining dietary exposure to colors and sweeteners in non-milk beverages for the purpose of comparing against the JECFA ADI to determine if a proposed maximum use level is safe?

e. Is it appropriate for CCFA to use dietary exposure estimates provided for non-milk beverages from the refined Budget Method and the tiered-intake assessments as presented by ICBA to determine maximum use levels for sweeteners in GSFA Food Category 14.1.4 and 14.1.5, and colors in GSFA Food Category 14.1.4, to determine that the exposure would be below the established JECFA ADI?

Part 2: CCFA requests that JECFA perform a dietary exposure estimate for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5, and Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), and Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4 to verify whether the max use levels under consideration do not result in an exceedance of the ADI in the context of overall exposure from all uses of the additive in the diet.

While in general, lower levels of the food additives will be used, the proposed maximum levels are 600 mg/kg for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and 300 mg/kg (“on a sodium saccharin basis”) for Saccharins (INS 954(i)-(iv)), 100 mg/kg for Amaranth (INS 123) and 50 mg/kg (“on a bixin basis”) for Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4. A proposal has been made to reduce the use level for Saccharins (INS 954(i)-(iv)) to 230 mg/kg in food category 14.1.4. Any comments from JECFA on the safety of these maximum use levels would be helpful.

Recommendation 28

The WG recommends that CCFA52 endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions contained in Annex 1 Part J and include them in the GSFA.

Recommendation 29

The WG recommends that CCFA52 to hold at their current step the draft provisions contained in Annex 3 Part F pending a response from JECFA to the questions posed in Recommendation 27.

PROVISIONS FOR COLOURS IN FOOD CATEGORIES 05.0 AND ITS SUBCATEGORIES, 13.6, AND 14.0 AND ITS SUBCATEGORIES (EXCEPT FOR FCs 14.1.2, 14.1.3, 14.2.3 AND THEIR SUBCATEGORIES); ADOPTED PROVISIONS FOR COLOURS WITH NOTE 161 ASSOCIATED WITH THEM, AND DRAFT AND PROPOSED DRAFT PROVISIONS FOR COLOURS (CX/FA 21/52/7 APPENDIX 7)

The Chair briefly noted that Appendix 7 of CX/FA 21/52/7 compiles proposals of the EWG on provisions for colours including adopted provisions with Note 161 associated with them and draft and proposed draft provisions in the Step process.

After introduction of the agenda item by the Chair, the WG discussed the proposals in Appendix 7 of CX/FA 21/52/7 provision by provision. When discussing provisions for Beta-carotene-rich extract from Dunaliella Salina (INS 160(a)(iv)), and Carotenoids (INS 160a(i), a(iii), e, f) it was noted that these additives had been evaluated by the

87th JECFA and that this review was scheduled for discussion by CCFA52 under Agenda Item 3(a). The WG agreed that provisions for those additives should be held pending the outcome of the related discussion under Agenda Item 3(a). It was further noted that Lutein from *Tagetes Erecta* (INS 161b(i)) and Zeaxanthin, synthetic (INS 161h(i)) had previously been discussed by the current session of the WG and recommended for adoption into Table 3 under Recommendation 4. Therefore, the WG agreed that provisions under discussion for these additives in food categories that are not in the Annex to Table 3 should be held pending a decision on Recommendation 4. If the additives are adopted into Table 3 then the provisions in the food categories that do not appear in the Annex to Table 3 should be discontinued since the use of those additives will be covered by the Table 3 provision for the additive.

The Chair noted that many of the provisions listed in CX/FA 20/52/7 in food category 14.1.4 had already been addressed during the discussion of the current session of the WG on CX/FA 21/52/7 Add.1 Appendix B Annex 2. Therefore, the discussion by the WG on the EWG proposals for food category 14.1.4 listed in CX/FA 20/52/7 was limited to those provisions that had not been previously addressed.

During the discussion on the provision for Caramel II – sulfite caramel (INS 150b) in food category 14.2 the WG recommended that rather than adopting the provision in food category 14.2, provisions should be adopted in the subcategories of food category 14.2. The Chair noted that while CX/FA 20/52/7 Appendix 7 contained recommendations for provisions for this additive in most subcategories of food category 14.2, it did not contain a provision for INS 150b in the subcategory 14.2.3 "Grape wines" and therefore proposed that the WG recommend that a draft provision for INS 150b be included in this subcategory at a ML of 1,000 mg/kg and held for discussion at a later date. The WG agreed to this proposal.

Recommendation 30

The WG recommends that CCFA52 endorse for adoption at Step 8 and Step 5/8 the draft and proposed draft provisions contained in Annex 1 Part K and include them in the GSFA.

Recommendation 31

The WG recommends that CCFA52 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part E.

Recommendation 32

The WG recommends that CCFA52 revoke the adopted provisions contained in Annex 4 Part C.

Recommendation 33

The WG recommends that CCFA52 hold the provisions for Beta-carotene-rich extract from *Dunaliella Salina* (INS 160(a)(iv)), and Carotenoids (INS 160a(i), a(iii), e, f) listed in Annex 3 Part G pending the outcome of the related discussion under Agenda Item 3(a).

The WG also recommends that CCFA52 hold the provisions for Lutein from *Tagetes Erecta* (INS 161b(i)) and Zeaxanthin, synthetic (INS 161h(i)) listed in Annex 3 Part H pending a decision on the adoption of provisions for these additives into Table 3 of the GSFA under Recommendation 4 of CRD2. Should Recommendation 4 be endorsed, the WG recommends that CCFA52 discontinue the provisions for Lutein from *Tagetes Erecta* (INS 161b(i)) and Zeaxanthin, synthetic (INS 161h(i)) listed in Annex 3 Part H.

Recommendation 34

The WG recommends that CCFA52 include a draft provision for Caramel II – sulfite caramel (INS 150b) in food category 14.2.3 "Grape wines" as listed in Annex 3 Part I and hold the provisions at its current step for circulation at a later date.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2019/40-FA AND CL 2020/36-FA) (CX/FA 21/52/8)

The Chair introduced discussion on this Agenda item by noting that, due to the rescheduling of CCFA52, two circular letters requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA had been issued since CCFA51. CX/FA 21/52/8 is a compilation of replies to both the circular letters. It was noted that submissions to the CLs that did not contain responsive information to all sections of the CL would be discarded.

During the discussion of the proposed draft provisions for Azorubine (INS 122), Quinoline yellow (INS 104), and Tartrazine (INS 102) in food category 14.1.4, it was noted that provisions for these additives in that food category were currently in the Step Process and had been discussed by the EWG on the GSFA to CCFA52 (see CX/FA 21/52/7 appendix 7 and CX/FA 21/52/7 Add.1 Appendix B Annex 2). Therefore, the proposals for these additives listed in CX/FA 21/52/8 were discarded as any comment on these additives in food category 14.1.4 should have been submitted to the EWG on the GSFA when the current provisions in the Step Process were circulated for comment.

During the discussion on the proposal to revise the existing adopted provision for Sucralose (INS 955) in food category 07.2, it was noted that the existing adopted provision has Note 165 “For use in products for special nutritional use only”. The proposal would add a new note “for use in wafer paper only.” It was clarified that the intent of this proposal would be to expand the use of the adopted provision to also include wafer paper that is not intended for special nutritional uses.

During the discussion on proposals pertaining to Steviol glycosides from fermentation, Enzyme modified Steviol glycosides, and Enzyme modified Glucosylated steviol glycosides it was noted that results from the 87th JECFA pertaining to these additives are discussed in Agenda Items 3(a) and 3(b) – specifically discussion on a framework for applying a group ADI to Steviol glycosides produced via different manufacturing practices, and related specifications. Under normal practice when additives share a group ADI, they are grouped under a common header in the GSFA rather than receiving separate provisions for each additive. Therefore, the proposals for these additives listed in CX/FA 21/52/8 were discarded as this should be addressed by CCFA52 during the discussion on Agenda Items 3(a) and 3(b).

Recommendation 35

The WG recommends that CCFA52 include the proposed new provisions contained in Annex 5 in the GSFA at Step 2, and that these provisions be circulated for comment by the EWG on the GSFA to CCFA53.

Annex 1: Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Annex 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)

Annex 3: Draft provisions to be held/recirculated for comment

Annex 4: Provisions for revocation

Annex 5: Proposals for inclusion in the GSFA at Step 2

Annex 1 - Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Part A: Provisions from CX/FA 21/52/7 Appendix 1

Food Category No.	02.1.2	Vegetable oils and fats				
Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2021	10000 mg/kg	356, XS33, XS325R & B1	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2021	750 mg/kg	356, XS33, XS325R & B1	
STEAROYL LACTYLATES	481(i), 482(i)	8	2021	300 mg/kg	356, XS33, XS325R & B1	

Food Category No.	12.2.1	Herbs and spices				
Additive	INS	Step	Year	Max Level	Notes	
MAGNESIUM STEARATE	470(iii)	5/8	2021	GMP	B2	
SILICON DIOXIDE, AMORPHOUS	551	5/8	2021	GMP	51 & B2	

Notes to the General Standard for Food Additives

Note 51	For use in herbs only.
Note 356	Excluding virgin or cold pressed oils.
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note B1	For use as an emulsifier in cooking or solid oils conforming to the Standard for Named Vegetable Oils (CXS 210-1999) and the Standard for edible fats and oils not covered by individual standards (CXS 19-1981) only.
Note B2	For herbs use is limited to herbs that have been ground or processed into powder only.

Part B: Provisions from CX/FA 21/52/7 Appendix 2

INS	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards*
322(ii)	Lecithin, partially hydrolyzed	Emulsifier, Antioxidant	Adopted	2021	CS 66-1981, CS 87-1981, CS 105-1981, CS 117-1981, CS 141-1983, CS 249-2006, CS 291-2010, CS 309R-2011, CS 319-2015 (for use in canned mangoes)
161b(i)	Lutein from <i>Tagetes erecta</i>	Colour	Adopted	2021	CS 87-1981 (for use in surface decoration only), CS 117-1981 CS 319-2015 (for use in special holiday pack canned pears)
1205	Methacrylate copolymer, basic	Glazing agent, carrier	Adopted	2021	CS 117-1981
161h(i)	Zeaxanthin (synthetic)	Colour	Adopted	2021	CS 117-1981, CS 87-1981 (for use in surface decoration only), CS 319-2015 (for use in special holiday pack canned pears)

* The commodity standards in grey highlight should be removed from the provision if, as a result of the discussion under Agenda Item 8 (CX/FA 21/52/13), it is determined that the GSFA will no longer include standards with general references to Table 3 additives in the column "Acceptable, including foods conforming to the following commodity standards".

**Part C: Provisions in Food Categories 04.1.1.2 and 04.2.1.2 from CX/FA 21/52/7
Appendix 4 and CX/FA 21/52/7 Add. 1 Appendix A**

Food Category No.	04.1.1.2 Surface-treated fresh fruit				
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8	2021	GMP	454
ACETYLATED DISTARCH PHOSPHATE	1414	8	2021	GMP	454
AGAR	406	8	2021	GMP	453 & 454
ALGINIC ACID	400	8	2021	GMP	454
AMMONIUM ALGINATE	403	8	2021	GMP	454
CALCIUM ALGINATE	404	8	2021	GMP	454
CARRAGEENAN	407	8	2021	GMP	454
HYDROXYPROPYL CELLULOSE	463	8	2021	GMP	454
HYDROXYPROPYL METHYL CELLULOSE	464	8	2021	GMP	454
LECITHIN	322(i)	8	2021	GMP	454
PECTINS	440	8	2021	GMP	454
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8	2021	GMP	454
SODIUM ALGINATE	401	8	2021	GMP	453 & 454

Food Category No.	04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
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Additive	INS	Step	Year	Max Level	Notes
AGAR	406	8	2021	GMP	455 & 456
LECITHIN	322(i)	8	2021	GMP	455 & 456
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8	2021	GMP	456
SODIUM ALGINATE	401	8	2021	GMP	455 & 456

Notes to the General Standard for Food Additives

- Note 453 For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
- Note 454 For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
- Note 455 For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
- Note 456 For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.

Part D: Provisions from CX/FA 21/52/7 Appendix 3

Food Category No.	01.1.2	Other fluid milk (plain)				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	1000 mg/kg	410	
Food Category No.	01.1.4	Flavoured fluid milk drinks				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg		
Food Category No.	01.3.2	Beverage whiteners				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	XS250 & XS252	
Food Category No.	01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg		
Food Category No.	01.4.4	Cream analogues				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg		
Food Category No.	01.5.1	Milk powder and cream powder (plain)				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	B3, XS207 & XS290	
Food Category No.	01.5.2	Milk and cream powder analogues				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	350 & XS251	
Food Category No.	01.6.4	Processed cheese				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	3000 mg/kg		
Food Category No.	01.6.5	Cheese analogues				
Additive	INS	Step	Year	Max Level	Notes	
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg		

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	360

Food Category No. 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	102 & 363

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	1500 mg/kg	454

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	1500 mg/kg	XS314R

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & B3

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	97 & XS141

Food Category No. 05.1.2 Cocoa mixes (syrops)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	XS86

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	5/8	2021	6000 mg/kg	

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	6000 mg/kg	

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	XS309R

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	12000 mg/kg	

Food Category No.	INS	Step	Year	Max Level	Notes
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	387
06.3	Breakfast cereals, including rolled oats				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	
06.4.1	Fresh pastas and noodles and like products				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	370
06.4.2	Dried pastas and noodles and like products				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	4000 mg/kg	211
06.4.3	Pre-cooked pastas and noodles and like products				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	194
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	
06.6	Batters (e.g. for breading or batters for fish or poultry)				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	
06.8.1	Soybean-based beverages				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	
07.1	Bread and ordinary bakery wares				
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	3000 mg/kg	

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	15, XS96 & XS97

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	15, 373, XS88, XS89 & XS98

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	4500 mg/kg	241

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	422, XS326, XS327 & XS328

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	423 & 424

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	426

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	B4

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	127

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	XS302

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	200 mg/kg	219

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	1000 mg/kg	176

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	431

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	B3

Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	433

Notes to the General Standard for Food Additives

Note 15	On the fat or oil basis.
Note 97	On the final cocoa and chocolate product basis.
Note 102	For use in fat emulsions for baking purposes only.
Note 127	On the served to the consumer basis.
Note 176	For use in canned liquid coffee only.
Note 194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
Note 211	For use in noodles only.
Note 219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note 241	For use in surimi products only.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 350	For use at 10,000 mg/kg in cream powder analogues only.
Note 360	In dairy fat spreads limited to products with < 70% fat content or baking purposes only.
Note 363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery
Note 370	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note 373	For use in sausage only.
Note 387	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note 410	Excluding lactose reduced milks.
Note 422	For use in curry roux only.
Note 423	For use in dashi and furikake only.
Note 424	For use as a glazing agent.
Note 426	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note 431	Excluding use in whiskey.
Note 433	For use in rice crackers and potato snacks only.
Note 454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).

- Note XS207 Excluding products conforming to the Standard for Standard for Milk Powders and Cream Powder (CODEX STAN 207-1999)
- Note XS250 Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
- Note XS251 Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
- Note XS252 Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
- Note XS259R Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
- Note XS290 Excluding products conforming to the Standard for Standard for Edible Casein Products (CODEX STAN 290-1995).
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
- Note XS314R Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
- Note XS326 Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
- Note XS327 Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
- Note XS328 Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
- Note B3 For use as an emulsifier only.
- Note B4 Except for use at 5000 mg/kg in products conforming to the Regional Standard for Chilli Sauce (CODEX STAN 306R-2011).
- Note XS308R Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CODEX STAN 308R-2011).
- Note XS321 Excluding products conforming to the Standard for Ginseng Products (CODEX STAN 321-2015)

Part E: Provisions from CX/FA 21/52/7 Appendix 4 excluding those provisions in FCs 04.1.1.2 and 04.2.1.2¹

Food Category No.	01.2.1.1	Fermented milks (plain), not heat-treated after fermentation			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	234 & 235

Food Category No.	01.2.1.2	Fermented milks (plain), heat-treated after fermentation			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	234

Food Category No.	01.4.1	Pasteurized cream (plain)			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	236

Food Category No.	01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	

Food Category No.	04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	XS38

Food Category No.	06.2.1	Flours			
Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2021	GMP	

¹Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Food Category No.	INS	Step	Year	Max Level	Notes
06.4.1		Fresh pastas and noodles and like products			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	211
06.4.2		Dried pastas and noodles and like products			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	256
09.2.4.1		Cooked fish and fish products			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	241 & 327
09.2.5		Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2021r	200 mg/kg	333, XS189, XS222 & XS236
11.4		Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)			
Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	258
12.1.1		Salt			
Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2021	GMP	
12.6.1		Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)			
Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233 & B5
12.6.2		Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)			
Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233, XS306R & B5
12.6.4		Clear sauces (e.g. fish sauce)			
Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233, XS302 & B5

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233 & B5

Notes to the General Standard for Food Additives

Note 211	For use in noodles only.
Note 233	As nisin.
Note 234	For use as a stabilizer or thickener only.
Note 235	For use in reconstituted and recombined products only.
Note 236	Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN 288-1976).
Note 241	For use in surimi products only.
Note 256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
Note 258	Excluding maple syrup.
Note 311	For use in terrine only.
Note 327	For use in fish products cooked in soy sauce.
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS306R	Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011).
Note XS332R	Excluding products conforming to the Regional Standard for Doogh (CXS 332R-2018).
Note B5	For use in low oil content or refrigerated products only.

Part F: Provision from CX/FA 21/52/7 Appendix 4 for Adoption Pending Addition of the Functional Class of Flour Treatment Agent for Magnesium Carbonate (INS 504(i)) in the INS List under Agenda Item 6 (CX/FA 21/52/11)

Food Category No.	06.2.1	Flours				
Additive	INS	Step	Year	Max Level	Notes	
MAGNESIUM CARBONATE	504(i)	5/8	2021	1500 mg/kg		

Part G: Provisions from CX/FA 21/52/7 Appendix 6 Annex 1¹

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2021r	100 mg/kg	477

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2021r	300 mg/kg	477

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2021r	40 mg/kg	477

Notes to the General Standard for Food Additives

Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.

¹Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Part H: Provisions from CX/FA 21/52/7 Appendix 6 Annex 3

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	119 & 477

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478 & XS296

Food Category No. 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478 & XS160
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	119, 477 & XS160

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478, XS240 & XS314R

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	350 mg/kg	113 & 477

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	500 mg/kg	113 & 477

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478 & XS86
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	113, 477 & XS86
STEVIOLE GLYCOSIDES	960a, 960b(i)	5/8	2021	350 mg/kg	26, 477 & XS86

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	20 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	500 mg/kg	113 & 477
STEVIOLE GLYCOSIDES	960a, 960b(i)	5/8	2021	350 mg/kg	26 & 477

Food Category No. 05.2.1 Hard candy

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	40 mg/kg	114 & 478

Food Category No. 05.2.2 Soft candy

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	30 mg/kg	114, 478 & XS309R

Food Category No. 05.2.3 Nougats and marzipans

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	30 mg/kg	478

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	400 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	5000 mg/kg	113 & 477

Food Category No. 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	20 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	500 mg/kg	113 & 477
STEVIOLE GLYCOSIDES	960a, 960b(i)	5/8	2021	330 mg/kg	26 & 477

Food Category No. 06.3**Breakfast cereals, including rolled oats**

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	119 & 477

Food Category No. 10.4**Egg-based desserts (e.g. custard)**

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	350 mg/kg	113 & 477

Food Category No. 12.5**Soups and broths**

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	12 mg/kg	478 & XS117
ASPARTAME-ACESULFAME	962	5/8	2021	110 mg/kg	113, 138, 477 & XS117

Food Category No. 14.1.4**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	600 mg/kg	119 & 477

Food Category No. 14.1.5**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	6 mg/kg	160 & 478
ASPARTAME-ACESULFAME	962	3	2021	600 mg/kg	119, 160 & 477

Notes to the General Standard for Food Additives

Note 26	As steviol equivalents.
Note 113	As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
Note 114	Except for use in microsweets and breath freshening mints at 100 mg/kg.
Note 119	As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual
Note 138	For use in energy-reduced products only.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.

- Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- Note XS86 Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
- Note XS117 Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note XS240 Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
- Note XS314R Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
- Note XS160 Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
- Note XS296 Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).

Part I: Provisions from CX/FA 21/52/7 Add. 1 Appendix C

Food Category No. 14.1.5

Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
ERYTHRITOL	968	5/8	2021	16000 mg/kg	160, 381 & 478
MALTITOL	965(i)	5/8	2021	GMP	160 & 477
MALTITOL SYRUP	965(ii)	5/8	2021	GMP	160 & 477
THAUMATIN	957	5/8	2021	GMP	160 & 478

Notes to the General Standard for Food Additives

Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 381	As consumed.
Note 477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note 478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.

Part J: Provisions from CX/FA 21/52/7 Add. 1 Appendix B¹

Food Category No. 14.1.4

Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2021r	150 mg/kg	127
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	30 mg/kg	8 & 127
AZORUBINE (CARMOISINE)	122	8	2021	95 mg/kg	127
BRILLIANT BLACK (BLACK PN)	151	8	2021	10 mg/kg	127
CURCUMIN	100(i)	8	2021	60 mg/kg	127
PAPRIKA EXTRACT	160c(ii)	5/8	2021	30 mg/kg	39 & 127
QUINOLINE YELLOW	104	8	2021	70 mg/kg	127
SUNSET YELLOW FCF	110	8	2021r	100 mg/kg	127
TARTRAZINE	102	8	2021	100 mg/kg	127

Notes to the General Standard for Food Additives

- Note 8 As bixin.
 Note 39 On a total carotenoid basis.
 Note 127 On the served to the consumer basis.

¹Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Part K: Provisions from CX/FA 21/52/7 Appendix 7¹

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2021r	300 mg/kg	XS86
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	50 mg/kg	8 & XS86
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	30 mg/kg	185 & XS86
BRILLIANT BLUE FCF	133	8	2021r	100 mg/kg	XS86
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	XS86
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2021r	6.4 mg/kg	62 & XS86
CURCUMIN	100(i)	5/8	2021	300 mg/kg	XS86
PAPRIKA EXTRACT	160c(ii)	5/8	2021	95 mg/kg	39 & XS86
TARTRAZINE	102	5/8	2021	100 mg/kg	XS86

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	50 mg/kg	8 & 183
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	183
CURCUMIN	100(i)	5/8	2021	300 mg/kg	183
PAPRIKA EXTRACT	160c(ii)	5/8	2021	95 mg/kg	39 & 183
TARTRAZINE	102	5/8	2021	300 mg/kg	183

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	25 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	
CURCUMIN	100(i)	5/8	2021	300 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	95 mg/kg	39
TARTRAZINE	102	5/8	2021	100 mg/kg	

¹Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Food Category No. 05.2**Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4**

Additive	INS	Step	Year	Max Level	Notes
PONCEAU 4R (COCHINEAL RED A)	124	8	2021r	100 mg/kg	XS309R
SUNSET YELLOW FCF	110	8	2021r	300 mg/kg	XS309R

Food Category No. 05.3**Chewing gum**

Additive	INS	Step	Year	Max Level	Notes
IRON OXIDES	172(i)-(iii)	8	2021r	5000 mg/kg	

Food Category No. 13.6**Food supplements**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	200 mg/kg	8 & B6
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	100 mg/kg	185 & B6
AZORUBINE (CARMOISINE)	122	8	2021	300 mg/kg	B6 & B7
BRILLIANT BLACK (BLACK PN)	151	8	2021	530 mg/kg	B6
BROWN HT	155	8	2021	300 mg/kg	B6
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	7500 mg/kg	
CURCUMIN	100(i)	8	2021	300 mg/kg	B6
PAPRIKA EXTRACT	160c(ii)	5/8	2021	100 mg/kg	39 & B6
QUINOLINE YELLOW	104	8	2021	300 mg/kg	B6 & B8
TARTRAZINE	102	8	2021	300 mg/kg	B6

Food Category No. 14.1.5**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	5/8	2021	GMP	160 & 201

Food Category No. 14.2.1**Beer and malt beverages**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	
CURCUMIN	100(i)	5/8	2021	200 mg/kg	B9
TARTRAZINE	102	5/8	2021	500 mg/kg	B9

Food Category No. 14.2.2**Cider and perry**

Additive	INS	Step	Year	Max Level	Notes
BROWN HT	155	8	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	1000 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2021	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	10 mg/kg	39
TARTRAZINE	102	8	2021	200 mg/kg	

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	20 mg/kg	8
BROWN HT	155	8	2021	200 mg/kg	
CAMEL II - SULFITE CAMEL	150b	5/8	2021	1000 mg/kg	
CURCUMIN	100(i)	8	2021	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	10 mg/kg	39
TARTRAZINE	102	8	2021	200 mg/kg	

Food Category No. 14.2.5 Mead

Additive	INS	Step	Year	Max Level	Notes
CAMEL II - SULFITE CAMEL	150b	5/8	2021	5000 mg/kg	

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	30 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2021	200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2021	200 mg/kg	
CAMEL II - SULFITE CAMEL	150b	5/8	2021	5000 mg/kg	
CURCUMIN	100(i)	8	2021	100 mg/kg	
TARTRAZINE	102	8	2021	200 mg/kg	

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2021	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	30 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2021	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2021	30 mg/kg	

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
BROWN HT	155	8	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	4000 mg/kg	
CURCUMIN	100(i)	8	2021	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	10 mg/kg	39
QUINOLINE YELLOW	104	8	2021	70 mg/kg	
TARTRAZINE	102	8	2021	200 mg/kg	

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 62	As copper.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 183	For use in surface decoration only.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note B6	For use in solid products as sold to the consumer only.
Note B7	Except for use at 100 mg/kg in liquid products.
Note B8	Except for use in hard capsules and film coated tablets at 1800 mg/kg.
Note B9	For use in malt liquor only.

**Annex 2 - Discontinuation of work on draft and
proposed draft food additive provisions
(for information)**

Part A: Provisions from CX/FA 21/52/7 Appendix 1

Food Category No.	02.1.2	Vegetable oils and fats				
Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg		
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg		

**Part B: Provisions in Food Categories 04.1.1.2 and 04.2.1.2 from CX/FA 21/52/7
Appendix 4 and CX/FA 21/52/7 Add. 1 Appendix A**

Food Category No.	04.1.1.2	Surface-treated fresh fruit			
Additive	INS	Step	Year	Max Level	Notes
CAROB BEAN GUM	410	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	16
HYDROXYPROPYL STARCH	1440	7		GMP	16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
POTASSIUM ALGINATE	402	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
XANTHAN GUM	415	7		GMP	

Food Category No.	04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16
AMMONIUM ALGINATE	403	7		GMP	

Food Category No. 04.2.1.2**Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
CALCIUM CHLORIDE	509	7		800 mg/kg	58
CALCIUM SULFATE	516	7		800 mg/kg	58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16
HYDROXYPROPYL STARCH	1440	7		GMP	16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
XANTHAN GUM	415	7		GMP	

Part C: Provisions from CX/FA 21/52/7 Appendix 3

Food Category No.	05.1.4	Cocoa and chocolate products			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	2		6000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	2		6000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	2		6000 mg/kg	348

Notes to the General Standard for Food Additives

Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).

Part D: Provisions from CX/FA 21/52/7 Appendix 4 excluding those provisions in FCs 04.1.1.2 and 04.2.1.2

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	333

Notes to the General Standard for Food Additives

Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
 Note 58 As calcium.
 Note 333 In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and SmokeDried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.

Part E: Provisions from CX/FA 21/52/7 Appendix 7

Food Category No. 05.1

Cocoa products and chocolate products including imitations and chocolate substitutes

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7		50 mg/kg	
CAMEL II - SULFITE CAMEL	150b	4		50000 mg/kg	
CURCUMIN	100(i)	7		300 mg/kg	183
QUINOLINE YELLOW	104	7		300 mg/kg	183
TARTRAZINE	102	7		300 mg/kg	183

Food Category No. 05.1.1

Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		50 mg/kg	185

Food Category No. 05.1.2

Cocoa mixes (syrops)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		50 mg/kg	185

Food Category No. 05.1.3

Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		100 mg/kg	

Food Category No. 05.1.4

Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	183
BROWN HT	155	7		80 mg/kg	183
LYCOPENE, TOMATO	160d(ii)	3		6000 mg/kg	

Food Category No. 05.1.5

Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BROWN HT	155	7		80 mg/kg	
LYCOPENE, TOMATO	160d(ii)	3		6000 mg/kg	

Food Category No.	INS	Step	Year	Max Level	Notes
13.6					
Food supplements					
Additive	INS	Step	Year	Max Level	Notes
CHLOROPHYLLS	140	4		25000 mg/kg	
LYCOPENE, TOMATO	160d(ii)	3		50000 mg/kg	
14.1.4					
Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks					
Additive	INS	Step	Year	Max Level	Notes
BROWN HT	155	7		100 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	
14.1.4.1					
Carbonated water-based flavoured drinks					
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		30 mg/kg	39
14.1.4.2					
Non-carbonated water-based flavoured drinks, including punches and ades					
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		30 mg/kg	39
14.1.4.3					
Concentrates (liquid or solid) for water-based flavoured drinks					
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		300 mg/kg	39
14.1.5					
Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa					
Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	160
14.2					
Alcoholic beverages, including alcohol-free and low-alcoholic counterparts					
Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	
14.2.2					
Cider and perry					
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	

Food Category No. 14.2.4		Wines (other than grape)			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		30 mg/kg	
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	

Food Category No. 14.2.6		Distilled spirituous beverages containing more than 15% alcohol			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
BROWN HT	155	7		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 183	For use in surface decoration only.
Note 185	As norbixin.

Annex 3: Provisions to be held or recirculated for comment

Part A: Provisions in FC 04.2.1.2 from CX/FA 21/52/7 Appendix 4 and CX/FA 21/52/7 Add. 1 Appendix A on Hold Pending Further Information to be Provided at CCFA52

Food Category No.		04.2.1.2	Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans and aloe vera), seaweeds and nuts and seeds		
<u>Additive</u>	<u>INS</u>	<u>Step</u>	<u>Year</u>	<u>Max Level</u>	<u>Notes*</u>
Alginic acid	400	7		GMP	456
Calcium alginate	404	7		GMP	456
Pectins	440	7		GMP	456

*The notes listed in Annex 3 Part A of CRD2 are notes proposed by the EWG on the GSFA in CX/FA 21/52/7 Add. 1 Appendix A. They are not listed in the provision as it currently appears in the GSFA.

Notes to the General Standard for Food Additives

Note 456: For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.

**Part B: Provisions from CX/FA 21/52/7 Appendix 4
on Hold for Recirculation**

Food Category No.		01.1.2	Other fluid milks (plain)		
Additive	INS	Step	Year	Max Level	Notes
Propylene glycol alginate	405	7		4000	

**Part C: Provisions from CX/FA 21/52/7 Appendix 4 on Hold for Technological
Justification Guidance from the Codex Committee on Fats and Oils**

Food Category No.		02.1.2	Vegetable oils and fats		
Additive	INS	Step	Year	Max Level	Notes
Mono- and Diglycerides of Fatty Acids	471	3		10000	356, XS33, XS325R, New Note "For use as an antifoaming agent in oils for deep frying conforming to the Standard for Edible Fats and Oils not covered by Individual Standard (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999)"

Part D: Provisions from CX/FA 21/52/7 Appendix 4 on Hold Pending the Outcome of the Discussion under Agenda Item 2 (CX/FA 21/52/2) on the Report from the Codex Committee on Processed Fruits and Vegetables

Food Category No.		14.1.3.1	Fruit nectar		
Additive	INS	Step	Year	Max Level	Notes
Tamarind Seed Polysaccharide	437	3		GMP	

Food Category No.		14.1.3.2	Vegetable nectar		
Additive	INS	Step	Year	Max Level	Notes
Tamarind Seed Polysaccharide	437	3		GMP	

Food Category No.		14.1.3.3	Concentrates from fruit nectar		
Additive	INS	Step	Year	Max Level	Notes
Tamarind Seed Polysaccharide	437	3		GMP	

Food Category No.		14.1.3.4	Concentrates from vegetable nectar		
Additive	INS	Step	Year	Max Level	Notes
Tamarind Seed Polysaccharide	437	3		GMP	

**Part E: Provisions from CX/FA 21/52/7 Appendix 6 Annex 3 and CX/FA 21/52/7 Add. 1
Appendix C on Hold for Recirculation on the Actual Use Level within Products
Conforming to Food Category 14.1.5**

Food Category No.		14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		
<u>Additive</u>	<u>INS</u>	<u>Step</u>	<u>Year</u>	<u>Max Level</u>	<u>Notes</u>
Isomalt (Hydrogenated Isomaltulose)	953	4		300,000	
Lactitol	966	4		30,000	
Sorbitol	420(i)	4		GMP	
Sorbitol syrup	420(ii)	4		GMP	
Xylitol	967	4		30,000	

Part F: Provisions from CX/FA 20/52/7 Add. 1 Appendix B on Hold for JECFA Review of Refined Budget Method Exposure Calculation and Tiered-Intake Assessment Approach

Food Category No.		14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks)		
Additive	INS	Step	Year	Max Level	Notes
Acesulfame potassium	950	Adopted	2007	600	161, 188
Amaranth	123	7		100	
Annatto extracts, norbixin based	160b(ii)	4		50	185

Food Category No.		14.1.4.1	Carbonated water-based flavoured drinks		
Additive	INS	Step	Year	Max Level	Notes
Saccharins	954(i)-(iv)	Adopted	2008	300	161

Food Category No.		14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades		
Additive	INS	Step	Year	Max Level	Notes
Saccharins	954(i)-(iv)	Adopted	2008	300	161

Food Category No.		14.1.4.3	Concentrates (liquid or solid) for waterbased flavoured		
Additive	INS	Step	Year	Max Level	Notes
Saccharins	954(i)-(iv)	Adopted	2008	300	127 & 161

Food Category No.		14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		
Additive	INS	Step	Year	Max Level	Notes
Acesulfame potassium	950	Adopted	2007	600	161, 188

Part G: Provisions from CX/FA 21/5/7 Appendix 7 on Hold Pending the Outcome of the Related Discussion under Agenda Item 3(a) (CX/FA 21/52/3).

Food Category No.		05.1.3	Imitation chocolate, chocolate substitute product		
Additive	INS	Step	Year	Max Level	Notes
Carotenoids	160a(i), a(iii), e, f	Adopted	2016	100	161, XS86

Food Category No.		05.1.4	Cocoa and chocolate products		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		100	183, XS87

Food Category No.		05.1.5	Imitation chocolate, chocolate substitute product		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		100	

Food Category No.		05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		100	183, XS87

Food Category No.		05.3	Chewing gum		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		100	183, XS87

Food Category No.		05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		100	183, XS87

Food Category No.		13.6	Food supplements		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		300	

Food Category No.		14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks)		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		100	

Food Category No.		14.2.2	Cider and perry		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		200	

Food Category No.		14.2.4	Wines (other than grape))		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		200	

Food Category No.		14.2.6	Distilled spiritous beverages containing more than 15% alcohol		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		200	

Food Category No.		14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		
Additive	INS	Step	Year	Max Level	Notes
Beta-carotene-rich extract from <i>Duneliella Salina</i>	160(a)(iv)	2		200	

Part H: Provisions from CX/FA 21/52/7 Appendix 7 on Hold Pending Decision on the Adoption of Lutein from *Tagetes erecta* (INS 161b(i)) and Zeaxanthin, synthetic (INS 161h(i)) into Table 3 of the GSFA

Food Category No.		05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4		
Additive	INS	Step	Year	Max Level	Notes
Lutein from <i>Tagetes erecta</i>	161b(i)	4		300	
Zeaxanthin, synthetic	161h(i)	4		100	

Food Category No.		05.3	Chewing Gum		
Additive	INS	Step	Year	Max Level	Notes
Zeaxanthin, synthetic	161h(i)	4		100	

Food Category No.		13.6	Food supplements		
Additive	INS	Step	Year	Max Level	Notes
Lutein from <i>Tagetes erecta</i>	161b(i)	4		300	
Zeaxanthin, synthetic	161h(i)	4		300	

Food Category No.		14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks)		
Additive	INS	Step	Year	Max Level	Notes
Lutein from <i>Tagetes erecta</i>	161b(i)	4		100	
Zeaxanthin, synthetic	161h(i)	4		100	

Food Category No.		14.2.2	Cider and perry		
Additive	INS	Step	Year	Max Level	Notes
Lutein from <i>Tagetes erecta</i>	161b(i)	4		200	

Food Category No.		14.2.4	Wines (other than grape)		
Additive	INS	Step	Year	Max Level	Notes
Lutein from <i>Tagetes erecta</i>	161b(i)	4		200	

Food Category No.		14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		
Additive	INS	Step	Year	Max Level	Notes
Lutein from <i>Tagetes erecta</i>	161b(i)	4		200	

Part I: Provisions from CX/FA 21/52/7 Appendix 7 on Hold Pending Discussion on Food Category 14.2.3 (Grape Wines)

Food Category No.		14.2.3	Grape Wines		
Additive	INS	Step	Year	Max Level	Notes
Caramel II – Sulfite Caramel	150b	4		50000	

Annex 4 - Adopted Food Additive Provisions (for Revocation)

Part A: Provisions from CX/FA 21/52/7 Appendix 3

Food Category No.	01.1.2	Other fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	1000 mg/kg	348, 410
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	1000 mg/kg	348, 410
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	1000 mg/kg	348, 410
Food Category No.	01.1.4	Flavoured fluid milk drinks			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	5000 mg/kg	348
Food Category No.	01.3.2	Beverage whiteners			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	20000 mg/kg	348, XS250 & XS252
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	20000 mg/kg	348, XS250 & XS252
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	20000 mg/kg	348, XS250 & XS252
Food Category No.	01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348
Food Category No.	01.4.4	Cream analogues			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348

Food Category No. 01.4.4**Cream analogues**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 01.5.1**Milk powder and cream powder (plain)**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2009	10000 mg/kg	

Food Category No. 01.5.2**Milk and cream powder analogues**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	350

Food Category No. 01.6.4**Processed cheese**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	3000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	3000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	3000 mg/kg	348

Food Category No. 01.6.5**Cheese analogues**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	

Food Category No. 01.7**Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2019	5000 mg/kg	348 & 362
SUCROSE ESTERS OF FATTY ACIDS	473	8	2019	5000 mg/kg	348 & 362
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2019	5000 mg/kg	348 & 362

Food Category No. 02.2.2**Fat spreads, dairy fat spreads and blended spreads**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348 & 360
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348 & 360

Food Category No. 02.2.2**Fat spreads, dairy fat spreads and blended spreads**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348 & 360

Food Category No. 02.3**Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	102 & 363
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	102 & 363
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	102 & 363

Food Category No. 02.4**Fat-based desserts excluding dairy-based dessert products of food category 01.7**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 03.0**Edible ices, including sherbet and sorbet**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 04.1.1.2**Surface-treated fresh fruit**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2009	GMP	

Food Category No. 04.1.2.8**Fruit preparations, including pulp, purees, fruit toppings and coconut milk**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	1500 mg/kg	348 & XS314R
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	1500 mg/kg	348 & XS314R

Food Category No. 04.1.2.8**Fruit preparations, including pulp, purees, fruit toppings and coconut milk**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	1500 mg/kg	348 & XS314R

Food Category No. 04.1.2.9**Fruit-based desserts, including fruit-flavoured water-based desserts**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 04.2.2.6**Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2009	5000 mg/kg	

Food Category No. 05.1.1**Cocoa mixes (powders) and cocoa mass/cake**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	97 & XS141

Food Category No. 05.1.2**Cocoa mixes (syrops)**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	10000 mg/kg	348

Food Category No. 05.1.3**Cocoa-based spreads, including fillings**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	10000 mg/kg	348 & XS86

Food Category No. 05.1.3**Cocoa-based spreads, including fillings**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	10000 mg/kg	348

Food Category No. 05.1.5**Imitation chocolate, chocolate substitute products**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	6000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	6000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	6000 mg/kg	348

Food Category No. 05.2**Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	5000 mg/kg	348 & XS309R
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	5000 mg/kg	348 & XS309R
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	5000 mg/kg	348 & XS309R

Food Category No. 05.3**Chewing gum**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	12000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	12000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	12000 mg/kg	348

Food Category No. 05.4**Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	5000 mg/kg	348 & 387

Food Category No. 06.3**Breakfast cereals, including rolled oats**

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	2000 mg/kg	348 & 370
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	2000 mg/kg	348 & 370
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	2000 mg/kg	348 & 370

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	4000 mg/kg	211 & 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	4000 mg/kg	211 & 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	4000 mg/kg	211 & 348

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	2000 mg/kg	194 & 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	2000 mg/kg	194 & 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	2000 mg/kg	194 & 348

Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 06.7**Pre-cooked or processed rice products,
including rice cakes (Oriental type only)**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 06.8.1**Soybean-based beverages**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	20000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	20000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	20000 mg/kg	348

Food Category No. 07.1**Bread and ordinary bakery wares**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	3000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	3000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	3000 mg/kg	348

Food Category No. 07.2**Fine bakery wares (sweet, salty, savoury)
and mixes**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 08.2.2**Heat-treated processed meat, poultry, and
game products in whole pieces or cuts**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2014	5000 mg/kg	15, XS96 & XS97
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	15, XS96 & XS97

Food Category No. 08.3.2**Heat-treated processed comminuted meat,
poultry, and game products**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2014	5000 mg/kg	15, XS88, XS89 & XS98
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	15, 373, XS96 & XS97

Food Category No. 09.2.4.1		Cooked fish and fish products			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	4500 mg/kg	241, 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	4500 mg/kg	241, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	4500 mg/kg	241, 348

Food Category No. 10.4		Egg-based desserts (e.g. custard)			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348

Food Category No. 12.2.1		Herbs and spices			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	2000 mg/kg	348, 422
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	2000 mg/kg	348, 422
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	2000 mg/kg	348, 422

Food Category No. 12.2.2		Seasonings and condiments			
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	20000 mg/kg	423, 424, 425
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	20000 mg/kg	423, 424, 425

Food Category No. 12.5		Soups and broths			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2015	2000 mg/kg	345
SUCROSE ESTERS OF FATTY ACIDS	473	8	2015	2000 mg/kg	345

Food Category No. 12.6.1		Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	2000 mg/kg	348, 426
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	2000 mg/kg	348, 426
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	2000 mg/kg	348, 426

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	348

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	127 & 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	127 & 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	127 & 348

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	348 & XS302
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	348 & XS302
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	348 & XS302

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348

Food Category No. 13.6**Food supplements**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	20000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	20000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	20000 mg/kg	348

Food Category No. 14.1.4**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	200 mg/kg	219, 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	200 mg/kg	219, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	200 mg/kg	219, 348

Food Category No. 14.1.5**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	1000 mg/kg	176, 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	1000 mg/kg	176, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	1000 mg/kg	176, 348

Food Category No. 14.2.6**Distilled spirituous beverages containing more than 15% alcohol**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348, 431
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348, 431
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348, 431

Food Category No. 14.2.7**Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2012	5000 mg/kg	

Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348, 433
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348, 433
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348, 433

Notes to the General Standard for Food Additives

Note 15	On the fat or oil basis.
Note 97	On the final cocoa and chocolate product basis.
Note 102	For use in fat emulsions for baking purposes only.
Note 127	On the served to the consumer basis.
Note 176	For use in canned liquid coffee only.
Note 194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
Note 211	For use in noodles only.
Note 219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note 241	For use in surimi products only.
Note 345	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): sucrose esters of fatty acids (INS 473), sucroglycerides (INS 474) singly or in combination at 2000 mg/kg.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 350	For use at 10,000 mg/kg in cream powder analogues only.
Note 356	Excluding virgin or cold pressed oils.
Note 360	In dairy fat spreads limited to products with < 70% fat content or baking purposes only.
Note 362	Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note 363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery
Note 370	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note 373	For use in sausage only.
Note 387	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note 410	Excluding lactose reduced milks.
Note 422	For use in curry roux only.
Note 423	For use in dashi and furikake only.
Note 424	For use as a glazing agent.
Note 425	Singly or in combination: Sucrose esters of fatty acids (INS 473), and Sucrose oligoester, Type I and Type II (INS 473a).
Note 426	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note 431	Excluding use in whiskey.
Note 433	For use in rice crackers and potato snacks only.
Note 454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).

- Note XS250 Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
- Note XS251 Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
- Note XS252 Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
- Note XS314R Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
- Note XS302 Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).

Part B: Provisions from CX/FA 21/52/7 Appendix 6 Annex 1

Food Category No.	01.1.4	Flavoured fluid milk drinks				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2007	100 mg/kg	161	
Food Category No.	01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2007	100 mg/kg	161	
Food Category No.	04.1.2.5	Jams, jellies, marmelades				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2007	100 mg/kg	161	
Food Category No.	05.1.2	Cocoa mixes (syrops)				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2007	300 mg/kg	161	
Food Category No.	05.1.3	Cocoa-based spreads, including fillings				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2016	300 mg/kg	161 & XS86	
Food Category No.	05.1.4	Cocoa and chocolate products				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2017	300 mg/kg	161 & XS87	
Food Category No.	05.1.5	Imitation chocolate, chocolate substitute products				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2007	300 mg/kg	161	
Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4				
Additive	INS	Step	Year	Max Level	Notes	
ALITAME	956	8	2017	300 mg/kg	161 & XS309R	

Food Category No. 05.4**Decorations (e.g. for fine bakery wares),
toppings (non-fruit) and sweet sauces**

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	300 mg/kg	161

Food Category No. 11.4**Other sugars and syrups (e.g. xylose, maple
syrup, sugar toppings)**

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	200 mg/kg	159

Food Category No. 12.5**Soups and broths**

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2015	40 mg/kg	161 & XS117

Food Category No. 13.5**Dietetic foods (e.g. supplementary foods for
dietary use) excluding products of food
categories 13.1 - 13.4 and 13.6**

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	300 mg/kg	

Notes to the General Standard for Food Additives

- Note 159 For use in pancake syrup and maple syrup only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note XS86 Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
- Note XS87 Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
- Note XS117 Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).

Part C: Provisions from CX/FA 21/52/7 Appendix 7

Food Category No. 05.1.2		Cocoa mixes (syrops)			
Additive	INS	Step	Year	Max Level	Notes
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2009	6.4 mg/kg	62 & 161

Food Category No. 05.1.5		Imitation chocolate, chocolate substitute products			
Additive	INS	Step	Year	Max Level	Notes
SUNSET YELLOW FCF	110	8	2008	300 mg/kg	161

Notes to the General Standard for Food Additives

Note 62	As copper.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Annex 5: New Provisions from CX/FA 21/52/8 for Inclusion in the GSFA at Step 2

Proposals for Revision of Adopted Food Additive Provisions¹

<u>Food Category Number</u>	<u>Food Category</u>	<u>Max Level</u>	<u>Notes</u>	<u>Step</u>	<u>Year</u>
LAURIC ARGINATE ETHYL ESTER					
INS 243	Lauric arginate ethyl ester		Functional Class: Preservative		
01.6.2.1	Ripened Cheese, including rind	200	XS263 XS264 XS265 XS266 XS267 XS268 XS269 XS270 XS271 XS272 XS274 XS276 XS277	Adopted	2019
SUCRALOSE					
INS 955	Sucralose		Functional Class: Sweetener		
07.2	Fine Bakery Wares	700	165, 478* New Note: “wafer paper only”	Adopted	2008
*The virtual Working Group on Note 161 recommended that the adopted provision for Sucralose in FC 07.2 be revised to remove Note 161 and to add Note 478. Proposal reflects the recommended change to adopted provision for consistency. The proposal for revision submitted to CL 2019/40-FA requested a new note to expand the adopted use and did not address the existing notes.					

¹Proposals for addition to the existing adopted provision is shown in **bold text**. Proposals to remove existing notes from the adopted provision are shown in ~~strikethrough text~~.

Notes to the General Standard for Food Additives

Note 165: For use in products for special nutritional use only.

Note 478: Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.

Note XS263: Excluding products conforming to the Standard for Cheddar (CXS 263-1966)

Note XS264: Excluding products conforming to the Standard for Danbo (CXS 264-1966)

Note XS265: Excluding products conforming to the Standard for Edam (CXS 265-1966)

Note XS266: Excluding products conforming to the Standard for Gouda (CXS 266-1966)

Note XS267: Excluding products conforming to the Standard for Havarti (CXS 267-1966)

Note XS268: Excluding products conforming to the Standard for Samsø (CXS 268-1966)

Note XS269: Excluding products conforming to the Standard for Emmental (CXS 269-1966)

Note XS270: Excluding products conforming to the Standard for Tilsiter (CXS 270-1966)

Note XS271: Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1966)

Note XS272: Excluding products conforming to the Standard for Provolone (CXS 272-1966)

Note XS274: Excluding products conforming to the Standard for Coulommiers (CXS 274-1966)

Note XS275: Excluding products conforming to the Standard for Camembert (CXS 275-1966)

Note XS276: Excluding products conforming to the Standard for Brie (CXS 276-1966)