

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-second Session

Beijing, China, 15-19 March 2010

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

BACKGROUND

1. In accordance with the section concerning Relations between Commodity Committees and General Committees of the Codex Alimentarius Commission Procedural Manual, “*All provisions in respect of food additives (including processing aids) contained in Codex commodity standards should be referred to the Committee on Food Additives, preferably before the Standards have been advanced to Step 5 of the Procedure for the Elaboration of Codex Standards or before they are considered by the commodity committee concerned at Step 7, though such referral should not be allowed to delay the progress of the Standard to the subsequent Steps of the Procedure.*”.

2. The following food additive and processing aids provisions of Codex standards have been submitted for endorsement since the 39th Session of the Codex Committee on Food Additives and are listed by:

- (i) Technological function, INS number and food additive name;
- (ii) Proposed level;
- (iii) ADI (mg additive/kg body weight per day); and
- (iv) Notes.

3. The following abbreviations have been used in the preparation of this paper:

INS International Numbering System for food additives. The INS has been prepared by the Codex Committee on Food Additives for the purpose of providing an agreed international numerical system for identifying food additives in ingredient lists as an alternative to the declaration of the specific name¹.

ADI Acceptable Daily Intake. An estimate of the amount of a substance in food or drinking-water, expressed on a body-weight basis, that can be ingested daily over a lifetime without appreciable risk (standard human = 60 kg)². The ADI is listed in units of mg per kg of body weight.

¹ Class Names and the International Numbering System for Food Additives (CAC/GL 36-2001).

² JECFA Glossary of Terms: <http://www.who.int/ipcs/food/jecfa/en/index.html>.

ADI “Not Specified”. A term applicable to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual evaluations, the establishment of an acceptable daily intake expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of good manufacturing practice, i.e., it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal inferior food quality or adulteration, and it should not create a nutritional imbalance².

ADI “Not Limited”. A term no longer used by JECFA that has the same meaning as ADI "not specified"².

Temporary ADI. Used by JECFA when data are sufficient to conclude that use of the substance is safe over the relatively short period of time required to generate and evaluate further safety data, but are insufficient to conclude that use of the substance is safe over a lifetime. A higher-than-normal safety factor is used when establishing a temporary ADI and an expiration date is established by which time appropriate data to resolve the safety issue should be submitted to JECFA. The temporary ADI is listed in units of mg per kg of body weight².

Conditional ADI. A term no longer used by JECFA to signify a range above the "unconditional ADI" which may signify an acceptable intake when special problems, different patterns of dietary intake, and special groups of the population that may require consideration are taken into account².

No ADI allocated. There are various reasons for not allocating an ADI, ranging from a lack of information to data on adverse effects that call for advice that a food additive or veterinary drug should not be used at all. The report should be consulted to learn the reasons that an ADI was not allocated².

Acceptable².

Flavouring agents: Used to describe flavouring agents that are of no safety concern at current levels of intake and subsequent reports of meetings on food additives). If an ADI has been allocated to the agent, it is maintained unless otherwise indicated.

Enzyme preparations: Used to describe enzymes that are obtained from edible tissues of animals or plants commonly used as foods or are derived from microorganisms that are traditionally accepted as constituents of foods or are normally used in the preparation of foods. Such enzyme preparations are considered to be acceptable provided that satisfactory chemical and microbiological specifications can be established.

Food additives: Used on some occasions when present uses are not of toxicological concern or when intake is self-limiting for technological or organoleptic reasons.

Acceptable Level of Treatment. ADIs are expressed in terms of mg per kg of body weight per day. In certain cases, however, food additives are more appropriately limited by their levels of treatment. This situation occurs most frequently with flour treatment agents. It should be noted that the acceptable level of treatment is expressed as mg/kg of the commodity. This should not be confused with an ADI².

Good Manufacturing Practice (GMP) in the Use of Food Additives³ means that:

- the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical nutritional or other technical effect in food;
- the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish

³ Procedural Manual of the Codex Alimentarius Commission (Definitions)

any physical, or other technological effect in the food itself, is reduced to the extent reasonably possible;

- the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX COMMODITY STANDARDS

MEAT COMMODITY STANDARDS

The 32nd Session of the Commission agreed to retain the five meat commodity standards, i.e. *Standards for Corned Beef* (CODEX STAN 88-1981); *for Luncheon Meat* (CODEX STAN 89-1981); *for Cooked Ham* (CODEX STAN 96-1981); *for Cooked Cured Pork Shoulder* (CODEX STAN 97-1981); and *for Cooked Cured Chopped Meat* (CODEX STAN 98-1981) and that, as no relevant committee existed to update them, the Secretariat would prepare proposals to update relevant sections, such as food additives and hygiene, for endorsement by the relevant general subject committees and subsequent adoption by the Commission.⁴

The Secretariat prepared the proposal for updating the food additive sections of the five meat commodity standards according to the Section III “Format for Codex Commodity Standards” of the Procedural Manual.

In updating the food additives listing of the five meat commodity standards, the Codex Secretariat made the following changes:

- Food additives provisions listed in relevant food categories of the GSFA were added to the food additives lists, i.e.:
 - Relevant provisions of food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and in parent categories 08.3 “Processed comminuted meat, poultry, and game products” and 08.0 “Meat and meat products, including poultry and game” were added to CODEX STAN 88-1981, CODEX STAN 89-1981 and CODEX STAN 98-1981;
 - Relevant provisions of food category 08.2.2 “Heat-treated processed meat, poultry, and game products in whole pieces and cuts” and parent categories 08.2 Processed meat, poultry, and game products in whole pieces and cuts” and 08.0 “Meat and meat products, including poultry and game” were added to for CODEX STAN 96-1981 and CODEX STAN 97-1981.
- All food additives listed in Table 3 of the GSFA were removed from the food additives lists and replaced by a sentence to refer to the Table 3 of the GSFA;
- All provisions for flavourings were replaced by a general statement on the use of flavourings;
- The provisions for the carry-over of food additives into foods was replaced with a reference to the corresponding provisions in Section 4 of the GSFA, as agreed by the 32nd Commission⁵; and
- The names of food additives were aligned with the corresponding names of food additives and INS no. listed in *Codex Class Names and International Numbering Systems* (CAC/GL 36-1989).d

Action by 42nd CCFA

The Committee **is invited** to endorse the revised Section of food additives of the *Standards for Corned Beef* (CODEX STAN 88-1981); *for Luncheon Meat* (CODEX STAN 89-1981); *for Cooked Ham* (CODEX STAN 96-1981); *for Cooked Cured Pork Shoulder* (CODEX STAN 97-1981); and *for Cooked Cured Chopped Meat* (CODEX STAN 98-1981), as presented below.

Please Note: Changes and additions are presented in **bold / underlined** font; deletions in ~~double strikethrough~~ font.

⁴ ALINORM 09/32/REP, para. 197

⁵ ALINORM 09/32/REP, para. 97

STANDARD FOR CORNED BEEF (CODEX STAN 88-1981)

4. FOOD ADDITIVES

Antioxidants, colours, emulsifiers, humectants, preservatives and sweeteners listed in Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this standard.

	INS No.		Maximum Ingoing Amount	Notes	Comments
4.1		ANTIOXIDANTS			
4.2.1	300, 301	Ascorbic acid and its sodium salt	300 mg/kg (expressed as ascorbic acid		Listed in Table 3 of the GSFA
4.2.2	315, 316	Iso-ascorbic acid and its sodium salt	singly or in combination)		
	310	<u>Propyl gallate</u>	<u>200 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u>	GSFA Table 1 – food category 8.3
	319	<u>Tertiary butylhydroquinone</u>	<u>100 mg/kg</u>	<u>Note 15 - Singly or in combination;</u> <u>Note 130 - butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310);</u> <u>Note 162 - For use in dehydrated products and salami-type products only</u>	GSFA Table 1 – food category 8.3
	320	<u>Butylated hydroxyanisole</u>	<u>200 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u>	GSFA Table 1 – food category 8.3
	321	<u>Butylated hydroxytoluene</u>	<u>100 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u> <u>Note 162 - For use in dehydrated products and salami-type products only.</u>	GSFA Table 1 – food category 8.3
4.2		<u>COLOURS</u>			
	<u>101(i), (ii)</u>	<u>Riboflavins</u>	<u>1000 mg/kg</u>	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.3
	<u>110</u>	<u>Sunset yellow FCF</u>	<u>300 mg/kg</u>	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.3.2
	<u>120</u>	<u>Carmines</u>	<u>100 mg/kg</u>		GSFA Table 1 – food category 8.3.2

	INS No.		Maximum Ingoing Amount	Notes	Comments
	<u>129</u>	<u>Allura Red AC</u>	<u>25 mg/kg</u>	<u>Note 161 - Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.</u>	GSFA Table 1 – food category 8.3.2
	<u>133</u>	<u>Brilliant blue FCF</u>	<u>100/kg</u>	<u>Note 4 - For decoration, stamping, marking or branding the product.</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.0
	<u>150c</u>	<u>Caramel III – ammonia process</u>	<u>GMP</u>	<u>Note 3 - Surface treatment;</u> <u>Note 4 - For decoration, stamping, marking or branding the product;</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.0
	<u>150d</u>	<u>Caramel IV – sulfite ammonia process</u>	<u>GMP</u>	<u>Note 3 - Surface treatment;</u> <u>Note 4 - For decoration, stamping, marking or branding the product;</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.0
	<u>160a(ii)</u>	<u>Carotenes, beta- (vegetable)</u>	<u>20 mg/kg</u>		GSFA Table 1 – food category 8.3.2
<u>4.3</u>		<u>EMULSIFIERS</u>			
	<u>474</u>	<u>Sugroglycerides</u>	<u>5000 mg/kg</u>	<u>Note 15 - fat or oil basis</u>	GSFA Table 1 – food category 8.3.2
<u>4.4</u>		<u>HUMECTANTS</u>			
	<u>338;</u> <u>339(i)-</u> <u>(iii);</u> <u>340(i)-</u> <u>(iii);</u> <u>341(i)-</u> <u>(iii);</u> <u>342(i),(ii);</u> <u>343(i)-</u> <u>(iii);</u> <u>450(i)-</u> <u>(iii),(v)-</u> <u>(vii);</u> <u>451(i),(ii);</u> <u>452(i)-</u> <u>(v); 542</u>	<u>Phosphates</u>	<u>2200 mg/kg</u>	<u>Note 33 - as phosphorous</u>	GSFA Table 1 – food category 8.3
<u>4.5</u>		<u>PRESERVATIVES</u>			
<u>4.1.1</u>	<u>249</u>	<u>Nitrite, potassium and/or sodium salts</u> <u>Nitrite potassium</u>	100 mg/kg, total nitrite expressed as sodium nitrite	0-0.06 mg/kg bw	
	<u>250</u>	<u>Nitrite sodium</u>	Maximum level calculated on the total net content of the final product		
<u>4.1.2</u>	<u>249</u>	<u>Nitrite, potassium and/or sodium salts</u> <u>Nitrite potassium</u>	50 mg/kg total nitrite expressed as sodium nitrite	0-0.06 mg/kg bw	
	<u>250</u>	<u>Nitrite sodium</u>			
<u>4.1.3</u>	<u>508</u>	<u>Potassium chloride</u>	<u>Limited by Good Manufacturing Practice</u>	<u>Not limited</u>	

	INS No.		Maximum Ingoing Amount	Notes	Comments
	<u>385; 386</u>	<u>Ethylene diamine tetra acetates</u>	<u>35 mg/kg</u>	<u>Note 21 - As anhydrous calcium disodium ethylenediaminetetraacetate.</u>	GSFA Table 1 – food category 8.3.2
4.6		<u>SWEETENERS</u>			
	<u>432-436</u>	<u>Polysorbates</u>	<u>5000 mg/kg</u>		GSFA Table 1 – food category 8.3
	<u>954 (i)-(iv)</u>	<u>Saccharins</u>	<u>500 mg/kg</u>	<u>Note 161 - Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.</u>	GSFA Table 1 – food category 8.3.2

4.7 Carry-over

Section 3 of the Principle relating to the Carry Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius, shall apply.

Carry-over of food additives into foods set forth in Section 4 in the Codex General Standard of Food Additives shall apply.

STANDARD FOR LUNCHEON MEAT (CODEX STAN 89-1981) AND STANDARD FOR COOKED CURED CHOPPED MEAT (CODEX STAN 98-1981)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, humectants, preservatives and sweeteners listed in Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this standard.

	INS No.		Maximum Ingoing Amount	ADI	Endorsement Status
4.5		<u>ACIDITY REGULATORS</u>			
4.5.1	575	Glucono-delta-lactone	3000 mg/kg	Not specified	
4.5.2	331(iii)	Sodium citrate	Limited by Good Manufacturing Practice	Not limited	
4.1		<u>ANTIOXIDANTS</u>			
4.2.1	300, 301	Ascorbic acid and its sodium salt	500 mg/kg (expressed as ascorbic acid singly or in combination)	Not specified	
4.2.2	315, 316	Iso-ascorbic acid and its sodium salt		Not specified	
	<u>310</u>	<u>Propyl gallate</u>	<u>200 mg/kg</u>	<u>Note 15 - Fat or oil basis; Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u>	GSFA Table 1 – food category 8.3
	<u>319</u>	<u>Tertiary butylhydroquinone</u>	<u>100 mg/kg</u>	<u>Note 15 - Singly or in combination; Note 130 - butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310); Note 162 - For use in dehydrated products and salami-type products only</u>	GSFA Table 1 – food category 8.3

	INS No.		Maximum Ingoing Amount	ADI	Endorsement Status
	<u>320</u>	<u>Butylated hydroxyanisole</u>	<u>200 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u>	GSFA Table 1 – food category 8.3
	<u>321</u>	<u>Butylated hydroxytoluene</u>	<u>100 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u> <u>Note 162 - For use in dehydrated products and salami-type products only.</u>	GSFA Table 1 – food category 8.3
4.2		COLOURS			
	<u>101(i), (ii)</u>	<u>Riboflavins</u>	<u>1000 mg/kg</u>	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.3
	<u>110</u>	<u>Sunset yellow FCF</u>	<u>300 mg/kg</u>	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.3.2
	<u>120</u>	<u>Carmines</u>	<u>100 mg/kg</u>		GSFA Table 1 – food category 8.3.2
4.7.1	127	Erythrosine (CI 45430) to replace loss of colour (for the product with binder only)	15 mg/kg	0-0.1 mg/kg bw	
	<u>129</u>	<u>Allura Red AC</u>	<u>25 mg/kg</u>	<u>Note 161 - Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.</u>	GSFA Table 1 – food category 8.3.2
	<u>133</u>	<u>Brilliant blue FCF</u>	<u>100/kg</u>	<u>Note 4 - For decoration, stamping, marking or branding the product.</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.0
	<u>150c</u>	<u>Caramel III – ammonia process</u>	<u>GMP</u>	<u>Note 3 - Surface treatment;</u> <u>Note 4 - For decoration, stamping, marking or branding the product;</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.0
	<u>150d</u>	<u>Caramel IV – sulfite ammonia process</u>	<u>GMP</u>	<u>Note 3 - Surface treatment;</u> <u>Note 4 - For decoration, stamping, marking or branding the product;</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.0
	<u>160a(ii)</u>	<u>Carotenes, beta-(vegetable)</u>	<u>20 mg/kg</u>		GSFA Table 1 – food category 8.3.2

	INS No.		Maximum Ingoing Amount	ADI	Endorsement Status
4.3		EMULSIFIERS			
	474	Sugroglycerides	5000 mg/kg	Note 15 - fat or oil basis	GSFA Table 1 – food category 8.3.2
4.3		FLAVOURS			
4.3.1		Natural flavouring substances and nature identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice		
4.4		FLAVOUR ENHANCERS			
4.4.1	627	5'-Guanylate, disodium	Limited by Good Manufacturing Practice	Not specified	
4.4.2	621	5' Inosinate, disodium	Limited by Good Manufacturing Practice	Not specified	
4.4.3	621	Monosodium glutamate	Limited by Good Manufacturing Practice	Not specified	
4.4		WATER RETENTION AGENTS HUMECTANTS			
4.6.1	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Phosphates (naturally present plus added)	8000 mg/kg (expressed as P ₂ O ₅)	70 mg/kg bw (MTDI, as phosphorus from all sources)	*1
4.6.2	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Added phosphates (mono-, di- and sodium and potassium salts, poly-)	3000 mg/kg (expressed as P ₂ O ₅), singly or in combination	70 mg/kg bw (MTDI, as phosphorus from all sources)	*2
4.5		PRESERVATIVES			
4.5.1	249	Nitrite, potassium and/or sodium salts Nitrite potassium	200 mg/kg total nitrite expressed as sodium nitrite	0-0.06 mg/kg bw	
	250	Nitrite sodium			
			Maximum level calculated on the total net content of the final product		

	INS No.		Maximum Ingoing Amount	ADI	Endorsement Status
4.1.2	249	Nitrite, potassium and/or sodium salts Nitrite potassium	125 mg/kg total nitrite expressed as sodium nitrite	0-0.06 mg/kg bw	
	250	Nitrite sodium			
	385; 386	<u>Ethylene diamine tetra acetates</u>	35 mg/kg	<u>Note 21 - As anhydrous calcium disodium ethylenediaminetetraacetate</u>	GSFA Table 1 – food category 8.3.2
4.1.3	508	Potassium chloride	Limited by Good Manufacturing Practice	Not limited	
4.6		<u>SWEETENERS</u>			
	432-436	<u>Polysorbates</u>	5000 mg/kg		GSFA Table 1 – food category 8.3
	954 (i)-(iv)	<u>Saccharins</u>	500 mg/kg	<u>Note 161 - Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.</u>	GSFA Table 1 – food category 8.3.2

*1 Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein

*2 Having INS Nos. 339, 340, 450, 451 and 452

4.7 Flavourings

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

4.8 Carry-over

~~Section 2 of the Principle relating to the Carry Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius, shall apply.~~

Carry-over of food additives into foods set forth in Section 4 in the Codex General Standard of Food Additives shall apply.

STANDARD FOR COOKED CURED HAM (CODEX STAN 96-1981) AND STANDARD FOR COOKED CURED PORK SHOULDER (CODEX STAN 97-1981)

4. FOOD ADDITIVES

Antioxidants, colours, emulsifiers, flavour enhancers, humectants, preservatives and thickeners listed in Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this standard.

	INS No.		Maximum Ingoing Amount	ADI (mg/kg bw)	Endorsement Status
4.1		ANTIOXIDANTS			
4.2.1	300, 301	Ascorbic acid and its sodium salt	500 mg/kg (expressed as ascorbic acid	Not specified	
4.2.2	315, 316	Iso ascorbic acid and its sodium salt	singly or in combination)	Not specified	
	101(i), (ii)	<u>Riboflavins</u>	1000 mg/kg	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.2
	310	<u>Propyl gallate</u>	200 mg/kg	<u>Note 15 - Fat or oil basis; Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u>	GSFA Table 1 – food category 8.2

	INS No.		Maximum Ingoing Amount	ADI (mg/kg bw)	Endorsement Status
	<u>319</u>	<u>Tertiary butylhydroquinone</u>	<u>100 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310);</u> <u>Note 167 - For use in dehydrated products and salami-type products only.</u>	GSFA Table 1 – food category 8.2
	<u>320</u>	<u>Butylated hydroxyanisole</u>	<u>200 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).</u>	GSFA Table 1 – food category 8.2
	<u>321</u>	<u>Butylated hydroxytoluene</u>	<u>100 mg/kg</u>	<u>Note 15 - Fat or oil basis;</u> <u>Note 130 - Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310);</u> <u>Note 167 - For use in dehydrated products and salami-type products only.</u>	GSFA Table 1 – food category 8.2
<u>4.2</u>		<u>COLOURS</u>			
	<u>110</u>	<u>Sunset yellow FCF</u>	<u>300 mg/kg</u>	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.2
	<u>120</u>	<u>Carmines</u>	<u>500 mg/kg</u>	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.2
	<u>133</u>	<u>Brilliant blue FCF</u>	<u>100 mg/kg</u>	<u>Note 4 - For decoration, stamping, marking or branding the product.</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.0
	<u>142</u>	<u>Fast green FCF ⁽²⁾</u>	<u>100 mg/kg</u>	<u>Note 3 - Surface treatment;</u> <u>Note 4 - For decoration, stamping, marking or branding the product</u>	GSFA Table 1 – food category 8.2
	<u>150c</u>	<u>Caramel III – ammonia process</u>	<u>GMP</u>	<u>Note 3 - Surface treatment;</u> <u>Note 4 - For decoration, stamping, marking or branding the product;</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.0

	INS No.		Maximum Ingoing Amount	ADI (mg/kg bw)	Endorsement Status
	<u>150d</u>	<u>Caramel IV – sulfite ammonia process</u>	<u>GMP</u>	<u>Note 3 - Surface treatment;</u> <u>Note 4 - For decoration, stamping, marking or branding the product;</u> <u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.</u>	GSFA Table 1 – food category 8.0
	<u>160a(ii)</u>	<u>Carotenes, beta-(vegetable)</u>	<u>5000 mg/kg</u>	<u>Note 16 - For use in glaze, coatings or decorations for fruit, vegetables, meat or fish</u>	GSFA Table 1 – food category 8.2
<u>4.3</u>		<u>EMULSIFIERS</u>			
	<u>474</u>	<u>Sugroglycerides</u>	<u>5,000 mg/kg</u>	<u>Note 15 - fat or oil basis</u>	GSFA Table 1 – food category 8.2.2
<u>4.3</u>		<u>FLAVOURS</u>			
<u>4.3.1</u>		<u>Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius</u>	<u>Limited by Good Manufacturing Practice</u>		
<u>4.3.2</u>		<u>Smoke flavourings as evaluated by JECFA</u>	<u>Limited by Good Manufacturing Practice</u>		
<u>4.4</u>		<u>Flavour Enhancers</u>			
<u>4.4.1</u>	<u>627</u>	<u>5'-Guanylate, disodium</u>	<u>Limited by Good Manufacturing Practice</u>	<u>Not specified</u>	
<u>4.4.2</u>	<u>631</u>	<u>5'-Inosinate, disodium</u>	<u>Limited by Good Manufacturing Practice</u>	<u>Not specified</u>	
<u>4.4.3</u>	<u>621</u>	<u>Monosodium glutamate</u>	<u>Limited by Good Manufacturing Practice</u>	<u>Not specified</u>	
<u>4.5</u>		<u>Acidity Regulators</u>			
<u>4.5.1</u>	<u>331(iii)</u>	<u>Citrate, sodium salt</u>	<u>Limited by Good Manufacturing Practice</u>	<u>Not limited</u>	
<u>4.4</u>		<u>WATER RETENTION AGENTS/HUMECTANTS</u>			
<u>4.6.1</u>	<u>338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542</u>	Phosphates (naturally present plus added)	8000 mg/kg (expressed as P ₂ O ₅)	70 mg/kg bw (MTDI, as phosphorus from all sources)	*1
<u>4.6.2</u>	<u>338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542</u>	Added phosphates (mono-, di- and poly-), sodium and potassium salts	3000 mg/kg (expressed as P ₂ O ₅), singly or in combination	70 mg/kg bw (MTDI, as phosphorus from all sources)	*2

	INS No.		Maximum Ingoing Amount	ADI (mg/kg bw)	Endorsement Status
4.5		PRESERVATIVES			
4.1.1	249	Nitrite, potassium and/or sodium salts expressed as sodium nitrite Nitrite potassium	200 mg/kg total nitrite	0-0.06 mg/kg bw	
	250	Nitrite sodium			
			Maximum Level Calculated on the Total Net Content of the Final Product		
4.1.2	249	Nitrite, potassium and/or sodium salts expressed as sodium nitrite Nitrite potassium	125 mg/kg total nitrite	0-0.06 mg/kg bw	
	250	Nitrite sodium			
4.1.3	508	Potassium chloride	Limited by Good Manufacturing Practice	Not limited	
4.7		THICKENERS			
4.7.1	406	Agar	Limited by Good Manufacturing Practice	Not limited	
4.7.2	407	Carrageenan	Limited by Good Manufacturing Practice	Not specified	
4.7.3	401, 402	Alginates, potassium and/or sodium salts	10 mg/kg	Not specified	
4.6		SWEETENERS			
	432-436	Polysorbates	5000 mg/kg		GSFA Table 1 – food category 8.2
	954 (i)-(iv)	Saccharins	500 mg/kg	Note 161 - Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.	GSFA Table 1 – food category 8.2.2

*1 Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein.

*2 Having INS Nos. 339, 340, 450, 451 and 452.

4.8 Flavourings

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

4.3 Carry-over

~~Section 3 of the Principle relating to the Carry Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius, shall apply.~~

Carry-over of food additives into foods set forth in Section 4 in the Codex General Standard of Food Additives shall apply.

COMMITTEE ON FISH AND FISHERY PRODUCTS (CCFFP) ⁶

The 30th Session of CCFFP confirmed that the annatto extracts approved for use in the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989) should be bixin- and norbixin-based and agreed that the current maximum level should be changed to 25 mg/kg for both and to inform the CCFA.

Action by 42nd CCFA

The Committee **is invited** to endorse the revised maximum levels of 25 mg/kg for both annatto extracts bixin based (INS 160b(i)) and annatto extracts norbixin based (INS 160b(ii)) in the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989).

COMMITTEE ON MILK AND MILK PRODUCTS (CCMMP)

Inconsistent presentation of food additive provisions in Codex standards for milk and milk products⁷

The 9th Session of CCMMP reviewed the lists of food additives in 29 standards for milk and milk products to identify inconsistencies of an editorial nature by comparing these lists with the Codex *Class Names and International Numbering System* (CAC/GL 36-1989). The revised food additive lists are attached as Annex 1 to this document.

In addition to amendments of editorial nature, the 9th CCMMP noted that the maximum levels of sodium nitrate (INS 251) and potassium nitrate (INS 252) in the standards for *Cheddar* (CODEX STAN 263-1966) and *Danbo* (CODEX STAN 264-1966) stated 37 mg/kg and in the standards for *Edam* (CODEX STAN 265-1966), *Gouda* (CODEX STAN 266-1966), *Havarti* (CODEX STAN 267-1966), *Samsoe* (CODEX STAN 268-1966), *Tilsiter* (CODEX STAN 270-1968), *St. Paulin* (CODEX STAN 271-1968), *Emmental* (CODEX STAN 269-1967) and *Provolone* (CODEX STAN 272-1968) stated 35 mg/kg. The Committee noted that this inconsistency was due to a different rounding in converting the expression of these maximum levels from “sodium nitrate” to “nitrate ion”. In order to ensure consistency among all standards for individual cheese, the Committee agreed to revise the maximum levels for sodium and potassium nitrate in standards for *Cheddar* and *Danbo* to 35 mg/kg.

Action by 42nd CCFA

The Committee **is invited** to endorse the revised maximum levels of 35 mg/kg for sodium and potassium nitrate in standards for *Cheddar* (CODEX STAN 263-1966) and *Danbo* (CODEX STAN 264-1966).

Inconsistencies in functional class / Listing of functional class not listed in CAC/GL 36-1989⁸

The 9th CCMMP noted that sodium gluconate (INS 576) in the *Group Standard for Unripened Cheese, Including Fresh Cheese* (CODEX STAN 221-2001) was listed as a stabilizer/thickener and that this technological purpose was not listed in CAC/GL 36-1989 for this additive. Therefore, the Committee agreed to request the Codex Committee on Food Additives (CCFA) to consider the addition of stabilizer/thickener function to sodium gluconate (INS 576).

The Committee noted that the *Standard for Edible Casein Products* (CODEX STAN 290-1995) included the functional class “neutralizing agents”, which was not listed in CAC/GL 36-1989. Since functional class “acidity regulators” included similar technological purposes, e.g. alkali, base, buffer, buffering agent, pH adjusting agent, the Committee agreed to delete “neutralizing agents” and move all food additives associated with this functional class under “acidity regulators”. The Committee further agreed to request the CCFA to consider the addition of acidity regulator technological purpose to calcium carbonates (INS 170) for consistency.

Action by 42nd CCFA

The Committee **is invited** to consider these matters under Agenda item 7(a).

⁶ ALINORM 10/33/18, para. 11

⁷ ALINORM 10/33/11, paras 63-67 and Appendix IV

⁸ ALINORM 10/33/11, paras 71 and 73

Maximum levels (500 mg/kg) for lycopenes in the *Standard for Fermented Milks*⁹

In response to the request of the 40th Session of the CCFA to clarify the type of lycopene on which were based the maximum levels (500 mg/kg) for lycopenes in the *Standard for Fermented Milks* as well the technical justification for these levels (ALINORM 09/31/12, para. 47), the Committee agreed to reply to the CCFA that:

- The types of lycopenes included: lycopene (synthetic) (INS 160d(i)); lycopene (tomato) (INS 160d(ii)); and lycopene (*Blakeslea trispora*) (INS 160d(iii)); and
- The technical justification for these levels was to provide a consistent colour definition to flavoured fermented milks and flavoured drinks based on fermented milks.

The European Union supported by Switzerland reiterated their strong opposition to the level proposed for lycopenes at 500 mg/kg, emphasized that such a high level was not technologically justified, stressed their concerns regarding the safety of use of lycopenes at such levels and underlined that clarification from JECFA would be welcomed.

Action by 42nd CCFA

The Committee **is invited** to reconsider the endorsement of the provisions for lycopenes in *Codex Standard for Fermented Milks*, including the amendments pertaining to Drinks Based on Fermented Milk, on the basis of the clarification provided by the 9th CCMMP.

Amendments to the *Codex Standard for Fermented Milks (CODEX STAN 243-2003)*, pertaining to **Drinks based on Fermented Milk**¹⁰

The 9th CCMMP agreed to include “carbonating agents” in the table listing the functional classes of food additives technologically justified for use in all four categories of drinks based on fermented milk and to add carbon dioxide at GMP level in the list of food additives.

The underlined texts should be added in Section 4 of Standard for Fermented Milks (CODEX STAN 243-2003):

4. **FOOD ADDITIVES**

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives (CODEX STAN 192-1985)*, additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

Additive Functional Class	<u>Fermented Milks and Drinks based on Fermented Milk</u>		<u>Fermented Milks Heat Treated After Fermentation and Drinks Based on Fermented Milk Heat Treated After Fermentation</u>	
	Plain	Flavoured	Plain	Flavoured
Acidity regulators	-	X	X	X
Acids	-	X	X	X
<u>Carbonating agents</u>	<u>X²</u>	<u>X²</u>	<u>X²</u>	<u>X²</u>
Colours	-	X	-	X
Emulsifiers	-	X	-	X
Flavour Enhancers	-	X	-	X
Packaging gases	-	X	X	X
Preservatives	-	-	-	X

⁹ ALINORM 10/33/11 paras 75-76

¹⁰ ALINORM 10/33/11, para. 34 and Appendix II

Stabilizers	X ¹	X	X	X
Sweeteners	-	X	-	X
Thickeners	X ¹	X	X	X

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

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

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

2 = The use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

(The following food additive provision should be added to the list of the individual food additives allowed for the products covered by the Standard - see Appendix VI of ALINORM 08/31/11)

<u>Carbonating agents</u>			<u>ADI</u>	<u>Endorsement Status</u>
<u>290</u>	<u>Carbon dioxide</u>	<u>GMP</u>	<u>Not Specified</u>	

Action by 42nd CCFA

The Committee **is invited** to endorse the provision carbon dioxide (INS 290) for use in all four categories of drinks based on fermented milk.

Annex 1**REVISED FOOD ADDITIVES LISTINGS IN CODEX STANDARDS FOR MILK AND MILK PRODUCTS¹¹****STANDARD FOR MILK POWDERS AND CREAM POWDER (CODEX STAN 207-1999)**

INS No.	1. Name	Maximum Level
2. Stabilizers		
331	3. Sodium citrates	4. 5000 mg/kg singly or in combination, 5. expressed as anhydrous substances
332	6. Potassium citrates	
7. Firming agents		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
339	Sodium phosphates	5000 mg/kg singly or in combination expressed as anhydrous substances
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Emulsifiers		
322	Lecithins (or phospholipids from natural sources)	Limited by GMP
471	Mono- and di- glycerides of fatty acids	2500 mg/kg
Anticaking Agents		
170(i)	Calcium carbonate	10000 mg/kg singly or in combination
341(iii)	Tricalcium ortho phosphate	
343(iii)	Trimagnesium ortho phosphate	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
Antioxidants		
300	L Ascorbic acid (L -)	500 mg/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole (BHA)	0.01% m/m 100 mg/kg

GROUP STANDARD FOR CHEESES IN BRINE (CODEX STAN 208-1999)

INS No	Name	8. Maximum Level
9. Acidity regulators		
270	10. Lactic acid (L-, D-, and DL-)	11. Limited by GMP
575	12. Glucono delta-lactone (GDL)	13. Limited by GMP

GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE (CODEX STAN 221-2001)

INS No.	Name	Maximum Level
Acid		
260	Acetic acid, (glacial)	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Ortho P hosphoric acid	2 g/kg expressed as P ₂ O ₅
507	Hydrochloric acid	Limited by GMP

¹¹ Editorial amendments are presented as follows: deletion in ~~strike through~~ font and addition in **bold / underlined** font.

INS No.	Name	Maximum Level
Acidity Regulators		
170	Calcium carbonates	Limited by GMP
260	Acetic acid, (glacial)	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	OrthoPhosphoric acid	2 g/kg expressed as P₂O₅ 880 mg/kg expressed as phosphorus
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP
Stabilizers/thickeners		
Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in section 3.2.		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	Limited by GMP
333	Calcium citrates	Limited by GMP
339	Sodium phosphates	1540 mg/kg , singly or in combination, expressed as phosphorus 3-5 g/kg, singly or in combination, expressed as P₂O₅
340	Potassium phosphates	
341	Calcium phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
541	Sodium aluminium phosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5 mg/kg
406	Agar	Limited by GMP
407	Carrageenan and its Na, K, NH ₄ salts (includes Curculerin)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
460	Celluloses	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
576	Sodium gluconate	Limited by GMP
<i>Modified starches as follows:</i>		
1400	Dextrins, roasted starch white and yellow	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starches	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate esterified with acetic anhydride	Limited by GMP
1421	Starch acetate esterified with vinyl acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Colours		
100	Curcumins (for edible cheese rind)	Limited by GMP

INS No.	Name	Maximum Level
101	Riboflavins	Limited by GMP
140	Chlorophylls	Limited by GMP
141	Chlorophylls and chlorophyllins, copper complexes	15 mg/kg, singly or combined
160a(i)	β -Carotenes, <i>beta</i> -, (synthetic)	25 mg/kg
160a(ii)	Carotenes, <i>beta</i> - (natural extracts vegetable)	600 mg/kg
160b(ii)	Annatto extracts — norbixin-based	25 mg/kg
160c	Paprika oleoresin	Limited by GMP
160e	β -apo-8'-Carotenal, <i>beta</i> -apo-8'-	35 mg/kg
160f	β -apo-8'-Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Preservatives		
200	Sorbic acid	1000 mg/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
<i>For surface/rind treatment only:</i>		
235	Pimaricin (natamycin) Natamycin (pimaricin)	2 mg/dm ² of surface. Not present in a depth of 5mm
Foaming agents (for whipped products only)		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP
Sliced, cut, shredded and grated products only (surface treatment)		
Anticaking agents		
460	Celluloses	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1000 mg/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
280	Propionic acid	Limited by GMP
281	Sodium propionate	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
235	Pimaricin (natamycin) Natamycin (pimaricin)	20 mg/kg applied to the surface added during kneading and stretching process

STANDARDS FOR FERMENTED MILKS (CODEX STAN 243-2003)

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
334	Tartaric acid (L(+)-)	2000 mg/kg as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	Sodium L(+)-Disodium tartrate tartrate	
336(i)	Monopotassium tartrate	
336(ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
355	Adipic acid	1500 mg/kg, as adipic acid
356	Sodium adipates	
357	Potassium adipates	
359	Ammonium adipates	

INS No.	Name of Additive	Maximum Level
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate sodium	
102	Tartrazine	300 mg/kg
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (carmoisine)	150 mg/kg
124	Ponceau 4R (Cochineal red A)	150 mg/kg
129	Allura red AC	300 mg/kg
132	Indigotine (Indigo carmine)	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophyllins, copper complexes, potassium and sodium Na and K salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II - caustic sulfite sulphite process	150 mg/kg
150c	Caramel III – ammonia process	2000 mg/kg
150d	Caramel IV – sulfite sulphite ammonia process	2000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	beta -Carotene, beta- , (Ssynthetic)	100 mg/kg
160e	beta -apo-8'-Carotenal, beta-apo-8' -	
160f	beta -apo-8'-Carotenoic acid, Methyl or ethyl ester , beta-apo-8' -	
160a(iii)	beta -Carotenes, beta- (<i>Blakeslea trispora</i>)	
160a(ii)	beta -Carotenes, beta- (vegetable)	600 mg/kg
160b(i)	Annatto extracts, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	500 mg/kg
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin (synthetic)	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	100 mg/kg
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	
473	Sucrose esters of fatty acids	5000 mg/kg
474	Sucroglycerides	5000 mg/kg
475	Polyglycerol esters of fatty acids	2000 mg/kg
477	Propylene glycol esters of fatty acids	5000 mg/kg
481(i)	Sodium stearyl lactylate	10000 mg/kg
482(i)	Calcium stearyl lactylate	10000 mg/kg
491	Sorbitan monostearate	5000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour Enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid (L+)-)	GMP
621	Monosodium L-glutamate, L-	GMP
622	Monopotassium L-glutamate, L-	GMP
623	Calcium di-L -glutamate, di-L-	GMP
624	Monoammonium L-glutamate, L-	GMP
625	Magnesium di-L -glutamate, di-L-	GMP
626	Guanylic acid, 5'-	GMP
627	Disodium 5' -guanylate, 5'-	GMP

INS No.	Name of Additive	Maximum Level
628	Dipotassium 5'-guanylate, 5'	GMP
629	Calcium 5'-guanylate, 5'	GMP
630	Inosinic acid, 5'-	GMP
631	Disodium 5'-inosinate, 5'	GMP
632	Dipotassium Potassium 5'-inosinate, 5'	GMP
633	Calcium 5'-inosinate, 5'	GMP
634	Calcium 5'-ribonucleotides, 5'	GMP
635	Disodium 5'-ribonucleotides, 5'	GMP
636	Maltol	GMP
637	Ethyl maltol	GMP
Preservatives		
200	Sorbic acid	1000 mg/kg as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	300 mg/kg as benzoic acid
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Ortho Phosphoric acid	1000 mg/kg, singly or in combination, as phosphorus
339(i)	Monosodium Orthophosphate Sodium dihydrogen phosphate	
339(ii)	Disodium Orthophosphate hydrogen phosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Orthophosphate Potassium dihydrogen phosphate	
340(ii)	Dipotassium Orthophosphate hydrogen phosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium dihydrogen Orthophosphate	
341(ii)	Dicalcium Calcium hydrogen Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
342(i)	Mono Ammonium dihydrogen Orthophosphate	
342(ii)	Diammonium hydrogen Orthophosphate	
343(i)	Mono magnesium Orthophosphate	
343(ii)	Di Magnesium hydrogen Orthophosphate	
343(iii)	Trimagnesium Orthophosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	GMP
406	Agar	GMP
407	Carrageenan and its Na, K, NH₄, Ca and Mg salts (including furcelleran)	GMP
407a	Processed eucheuma seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
413	Tragacanth gum	GMP

INS No.	Name of Additive	Maximum Level
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya gum	GMP
417	Tara gum	GMP
418	Gellan gum	GMP
425	Konjac flour	GMP
440	Pectins	GMP
459	beta -Cyclodextrin, beta-	5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
467	Ethyl hydroxyethyl cellulose	GMP
468	Cross-linked sodium carboxymethyl cellulose (crossed-linked cellulose gum)	GMP
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (cellulose gum, enzymatically hydrolyzed)	GMP
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	GMP
470(ii)	Salts of oleic acid with calcium, potassium and sodium (Ca, K, Na)	GMP
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
511	Magnesium chloride	GMP
1200	Polydextroses	GMP
1400	Dextrins, roasted starch	GMP
1401	Acid-treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxidized starch	GMP
1405	Enzyme treated Starches, enzyme treated	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
Sweeteners¹²		
420	Sorbitols and Sorbitol Syrup	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharins	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	GMP
965	Maltitols (Including Maltitol Syrup)	GMP

¹² The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

INS No.	Name of Additive	Maximum Level
966	Lactitol	GMP
967	Xylitol	GMP
968	Erythritol	GMP

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

INS No.	Name of Additive	Maximum Level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Monosodium Sodium dihydrogen Orthophosphate	4400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Potassium dihydrogen Orthophosphate	
340(ii)	Dipotassium hydrogen Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium dihydrogen Orthophosphate	
341(ii)	Di Calcium hydrogen Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate s	
452(v)	Ammonium polyphosphate s	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate s	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcelleran)	Limited by GMP
407a	Processed Eucheuma Seaweed (PES)	Limited by GMP

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

INS No.	Name of Additive	Maximum Level
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
339(i)	Monosodium Sodium dihydrogen Orthophosphate	4400 mg/kg, singly or in combination,
339(ii)	Disodium hydrogen Orthophosphate	

INS No.	Name of Additive	Maximum Level
339(iii)	Trisodium Ortho phosphate	as phosphorous
340(i)	Monop Potassium dihydrogen Ortho phosphate	
340(ii)	Dipotassium hydrogen Ortho phosphate	
340(iii)	Tripotassium Ortho phosphate	
341(i)	Monocalcium dihydrogen Ortho phosphate	
341(ii)	Di Calcium hydrogen Ortho phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and d- glycerides of fatty acids	Limited by GMP
Anticaking Agents		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
530	Magnesium oxide	Limited by GMP
551	Silicon dioxide, amorphous	Limited by GMP
552	Calcium silicate	Limited by GMP
553(i)	Magnesium silicate (synthetic)	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium aluminosilicate	Limited by GMP
556	Calcium aluminium silicate	Limited by GMP
559	Aluminium silicate	Limited by GMP
341(iii)	Tricalcium Ortho phosphate	4400 mg/kg, singly or in combination as phosphorous
343(iii)	Trimagnesium Ortho phosphate	
Antioxidants		
300	Ascorbic acid (L-)	500 mg/kg as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	80 mg/kg, singly or in combination, as ascorbyl stearate
305	Ascorbyl stearate	
320	Butylated hydroxyanisole (BHA)	100 mg/kg singly or in combination. Expressed on fat or oil basis
321	Butylated hydroxytoluene (BHT)	
319	Tertiary butylhydroquinone (TBHQ)	

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

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

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
339(i)	Monosodium Sodium dihydrogen Orthophosphate	4400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Potassium dihydrogen Orthophosphate	
340(ii)	Dipotassium hydrogen Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium dihydrogen Orthophosphate	
341(ii)	Dicalcium Calcium hydrogen Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan and its Na, K, NH₄, Ca and Mg salts (including furcelleran)	Limited by GMP
407a	Processed eucheuma seaweed (PES)	Limited by GMP

STANDARD FOR DAIRY FAT SPREADS (CODEX STAN 253-2006)

INS No.	Name of Additive	Maximum Level
Colours		
100(i)	Curcumin	5 mg/kg
160a(i)	beta-e Carotenes, beta- (synthetic)	35 mg/kg, singly or in combination
160a(iii)	beta-e Carotenes, beta- (<i>Blakeslea trispora trispora</i>)	
160e	beta-apo Carotenal, beta-apo-8'	
160f	beta-apo 8'-Carotenoic acid, methyl or ethyl ester, beta-apo-8'	
160b(i)	Annatto extracts, bixin based	20 mg/kg
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	10000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and di- glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
473	Sucrose esters of fatty acids	10000 mg/kg, dairy fat spreads for baking purposes only.
474	Sucroglycerides	10000 mg/kg, dairy fat spreads for baking purposes only.
475	Polyglycerol esters of fatty acids	5000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4000 mg/kg
481(i)	Sodium stearoyl lactylate	10000 mg/kg, singly or in combination
482(i)	Calcium stearoyl lactylate	
491	Sorbitan monostearate	

INS No.	Name of Additive	Maximum Level
492	Sorbitan tristearate	10000 mg/kg, singly or in combination
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Preservatives		
200	Sorbic acid	2000 mg/kg, singly or in combination (as sorbic acid) for fat contents < 59% and 1000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
Stabilizers/thickeners		
340(i)	Monopotassium dihydrogen Ortho phosphate	880 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen Ortho phosphate	
340(iii)	Tripotassium Ortho phosphate	
341(i)	Monocalcium dihydrogen Ortho phosphate	
341(ii)	Di Calcium hydrogen Ortho phosphate	
341(iii)	Tricalcium Ortho phosphate	
450(i)	Disodium diposphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
406	Agar	Limited by GMP
405	Propylene glycol alginate	3000 mg/kg
407	Carrageenan and its Na, K, NH₄, Ca and Mg salts (including furcelleran)	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic (Acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP
418	Gellan gum	Limited by GMP
422	Glycerol	Limited by GMP
440	Pectins	Limited by GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
461	Methyl cellulose	Limited by GMP
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl ethyl cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrin, roasted starch white and yellow	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate esterified with Sodium trimetaphosphate, esterified with phosphorous oxychloride	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate esterified with acetic anhydride	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP

INS No.	Name of Additive	Maximum Level
329	Magnesium lactate (DL-)	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid (L(+)-)	5000 mg/kg, singly or in combination as tartaric acid
335 (i)	Monosodium tartrate	
335 (ii)	Disodium Sodium L (+)-tartrate	
336 (i)	Monopotassium tartrate	
336 (ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
339 (i)	Monosodium dihydrogen Ortho phosphate	
339 (ii)	Disodium <u>hydrogen Ortho</u> phosphate	
339 (iii)	Trisodium <u>Ortho</u> phosphate	
338	Ortho Phosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palmitate	500 mg/kg, as ascorbyl stearate
305	Ascorbyl stearate	
307a	Tocopherols, d-alpha	500 mg/kg
3067b	Mixed Tocopherols concentrate, mixed	
310	Propyl gallate	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (BHA , INS 320), Butylated Hydroxytoluene (BHT , INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
320	Butylated hydroxyanisole	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (BHA , INS 320), Butylated Hydroxytoluene (BHT , INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
321	Butylated hydroxytoluene	75 mg/kg, singly or in combination: Butylated Hydroxyanisole (BHA , INS 320), Butylated Hydroxytoluene (BHT , INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
Anti-foaming agents		
900a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only.
Flavour enhancers		
627	Disodium 5'-guanylate	Limited by GMP
628	Dipotassium 5'-guanylate	Limited by GMP

STANDARD FOR MOZZARELLA (CODEX STAN 262-2007)

INS No.	Name of Additive	Maximum Level
Preservatives		
200	Sorbic acid	1000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (natamycin) Natamycin (Pimaricin)	Not exceeding 2 mg/dm ² and not present in a depth of 5 mm
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP

INS No.	Name of Additive	Maximum Level
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	OrthoPhosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL -malate	Limited by GMP
350(ii)	Sodium DL -malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L-)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Acids		
260	Acetic acid (glacial)	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	OrthoPhosphoric acid	880 mg/kg as phosphorus
507	Hydrochloric acid	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Monosodium Sodium dihydrogen Ortho phosphate	4400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen Ortho phosphate	
339(iii)	Trisodium Ortho phosphate	
340(i)	Monop Potassium dihydrogen Ortho phosphate	
340(ii)	Dipotassium hydrogen Ortho phosphate	
340(iii)	Tripotassium Ortho phosphate	
341(i)	Monocalcium dihydrogen Ortho phosphate	
341(ii)	Di Calcium hydrogen Ortho phosphate	
341(iii)	Tricalcium Ortho phosphate	
342(i)	Monos Ammonium dihydrogen ortho phosphate	
342(ii)	Diammonium hydrogen ortho phosphate	
343(ii)	Di Magnesium hydrogen ortho phosphate	
343(iii)	Trimagnesium ortho phosphate	
450(i)	Disodium diphosphate	
450(ii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
406	Agar	Limited by GMP
407	Carrageenan and its Na-, K-, NH₄-, Ca and Mg salts (includes furcelleran)	Limited by GMP
407a	Processed Eucheema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP

INS No.	Name of Additive	Maximum Level
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
Colours		
140	Chlorophylls	Limited by GMP
141(i)	Chlorophyll copper complexes	5 mg/kg singly or in combination
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	
171	Titanium dioxide	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

STANDARD FOR CHEDDAR (CODEX STAN 263-1966)

INS No.	Name of Additive	Maximum Level
Colours		
101(i)	Riboflavin, synthetic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	beta -Carotenes; beta- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes; beta- (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta-apo-8' -	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester , beta-apo-8' -	
160a(ii)	beta -Carotenes; beta- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	37 35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
2832	Potassium Calcium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg Singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR DANBO (CODEX STAN 264-1966)

INS No.	Name of Additive	Maximum Level
Colours		
101(i)	Riboflavin, synthetic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	beta -Carotenes, beta- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta- (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta -apo-8'-	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester beta -apo-8'-	
160a(ii)	beta -Carotenes, beta- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	37 35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283 2	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR EDAM (CODEX STAN 265-1966)

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta -Carotenes, beta- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta- (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal beta -apo-8'-,	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester, beta -apo-8'-	
160a(ii)	beta -Carotenes, beta- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg
281	Sodium propionate	

INS No.	Name of Additive	Maximum Level
2832	Potassium propionate	Surface Treatment only *
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR GOUDA (CODEX STAN 266-1966)

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta -Carotenes, beta - (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta - (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta -apo-8'-	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester, beta -apo-8'-	
160a(ii)	beta -Carotenes, beta - (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
2832	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR HAVARTI (CODEX STAN 267-1966)

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta -Carotenes, beta - (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta - (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta -apo-8'-	

160f	beta-apo-8'- Carotenoic acid, methyl or ethyl ester, beta- apo-8'-	
160a(ii)	beta- Carotenes, beta- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283 2	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR SAMSO (CODEX STAN 268-1966)

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

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR EMMENTAL (CODEX STAN 269-1967)

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta -Carotenes, beta - (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta - (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta -apo-8'-	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester, beta -apo-8'-	
160a(ii)	beta -Carotenes, beta - (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR TILSITER (CODEX STAN 270-1968)

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta -Carotenes, beta - (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta - (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta -apo-8'-	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester, beta -apo-8'-	
160a(ii)	beta -Carotenes, beta - (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	

INS No.	Name of Additive	Maximum Level
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR SAINT-PAULIN (CODEX STAN 271-1968)

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta -Carotenes, beta- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta- (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta -apo-8'-	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester, beta -apo-8'-	
160a(ii)	beta -Carotenes, beta- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR PROVOLONE (CODEX STAN 272-1968)

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta -Carotenes, beta- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta -Carotenes, beta- (<i>Blakeslea trispora trispora</i>)	
160e	beta-apo-8' Carotenal, beta-apo-8'	
160f	beta-apo-8' Carotenoic acid, methyl or ethyl ester , beta-apo-8'	
160a(ii)	beta -Carotenes, beta- (vegetable)	600 mg/kg
171	Titanium dioxide	Limited by GMP
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
239	Hexamethylene tetramine	25 mg/kg Expressed as formaldehyde
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

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

STANDARD FOR COTTAGE CHEESE (CODEX STAN 273-1968)

INS No.	Name of Additive	Maximum Level
Preservatives		
200	Sorbic acid	1000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP

INS No.	Name of Additive	Maximum Level
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Ortho-Phosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL -malate	Limited by GMP
350(ii)	Sodium DL -malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L -)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Acids		
260	Acetic acid (glacial)	Limited by GMP
270	Lactic acid (L, D, and DL -)	Limited by GMP
296	Malic acid (DL -)	Limited by GMP
330	Citric acid	Limited by GMP
338	Ortho-Phosphoric acid	880 mg/kg as phosphorus
507	Hydrochloric acid	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Monosodium Sodium dihydrogen Ortho phosphate	1300 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen Ortho phosphate	
339(iii)	Trisodium Ortho phosphate	
340(i)	Monop Potassium dihydrogen Ortho phosphate	
340(ii)	Dipotassium hydrogen Ortho phosphate	
340(iii)	Tripotassium Ortho phosphate	
341(i)	Monocalcium dihydrogen Ortho phosphate	
341(ii)	Di Calcium hydrogen Ortho phosphate	
341(iii)	Tricalcium Ortho phosphate	
342(i)	Monos Ammonium dihydrogen ortho phosphate	
342(ii)	Diammonium hydrogen ortho phosphate	
343(ii)	Dim Magnesium hydrogen ortho phosphate	
343(iii)	Trimagnesium ortho phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan and its Na, K, NH₄, Ca and Mg salts (includes Furcelleran)	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP

INS No.	Name of Additive	Maximum Level
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
Stabilizers (Modified Starches)		
1400	Dextrins, roasted Starch	Limited by GMP
1401	Acid-treated Starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP

STANDARD FOR COULOMMIERS (CODEX STAN 274-1969)

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

STANDARD FOR CREAM CHEESE (CODEX STAN 275-1973)

INS No.	Name of Additive	Maximum Level
Preservatives		
200	Sorbic acid	1000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP

INS No.	Name of Additive	Maximum Level
334	Tartaric acid (L(+)-)	1500 mg/kg singly or in combination as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	Disodium L(+)-tartrate	
336(i)	Monopotassium tartrate	
336(ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
338	Orthophosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL -malate	Limited by GMP
350(ii)	Sodium DL -malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L-)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Acids		
260	Acetic acid (glacial)	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Orthophosphoric acid	880 mg/kg as phosphorus
507	Hydrochloric acid	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
334	Tartaric acid (L(+)-)	1500 mg/kg singly or in combination as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	Disodium L(+)-tartrate	
336(i)	Monopotassium tartrate	
336(ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
Stabilizers		
339(i)	Monosodium dihydrogen Orthophosphate	4400 mg/kg singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium dihydrogen Orthophosphate	
340(ii)	Dipotassium hydrogen Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium dihydrogen Orthophosphate	
341(ii)	Calcium hydrogen Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
342(i)	Monammonium dihydrogen orthophosphate	
342(ii)	Diammonium hydrogen orthophosphate	
343(ii)	Dimagnesium hydrogen orthophosphate	
343(iii)	Trimagnesium orthophosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP

INS No.	Name of Additive	Maximum Level
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (includes Furcelleran)	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
Stabilizers (Modified Starches)		
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
470(i)	Salt of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Limited by GMP
470(ii)	Salt of oleic acid with calcium, potassium and sodium	Limited by GMP
471	Mono- and di-glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
Antioxidants		
300	Ascorbic acid (L-)	Limited by GMP
301	Sodium ascorbate	Limited by GMP
302	Calcium ascorbate	Limited by GMP
304	Ascorbyl palmitate	500 mg/kg
305	Ascorbyl stearate	singly or in combination as ascorbyl stearate
307b	Mixed α -Tocopherols concentrate, mixed	200 mg/kg
307c	dl-alpha -Tocopherol, dl-alpha -	singly or in combination
Colours		
160a(i)	beta -Carotenes, beta - (synthetic)	35 mg/kg singly or in combination
160a(iii)	beta -Carotenes, beta - (<i>Blakeslea trispora trispora</i>)	
160e	beta -apo-8'-Carotenal, beta -apo-8'-	
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester, beta -apo-8'-	
160a(ii)	beta -Carotenes, beta - (vegetable)	600 mg/kg
171	Titanium dioxide	Limited by GMP
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Foaming Agent		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP

STANDARD FOR CAMEMBERT (CODEX STAN 276-1973)

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

STANDARD FOR BRIE (CODEX STAN 277-1973)

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

STANDARD FOR EVAPORATED MILKS (CODEX STAN 281-1971)

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
170	Calcium carbonates	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

STANDARD FOR SWEETENED CONDENSED MILKS (CODEX STAN 282-1971)

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
170	Calcium carbonates	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	

341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

STANDARD FOR CHEESE (CODEX STAN 283-1978)

INS No.	Name	Maximum Level
Colours		
100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
120	Carmines (for red marbled cheeses only)	Limited by GMP
140	Chlorophylls (for green marbled cheeses only)	Limited by GMP
141	Chlorophylls and chlorophyllins, copper complexes	15 mg/kg
160a(i)	beta -Carotenes, <i>beta</i> - (synthetic)	25 mg/kg
160a(ii)	Carotenes, beta - (natural extracts) (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	50 mg/kg
160c	Paprika oleoresins	Limited by GMP
160e	beta -apo-8'-Carotenal, <i>beta</i> -apo-8'-	35 mg/kg
160f	beta -apo-8'-Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'-	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Acidity regulators		
170	Calcium carbonates	Limited by GMP
504	Magnesium carbonates	
575	Glucono delta-lactone	
Preservatives		
200	Sorbic acid	3000 mg/kg calculated as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
239	Hexamethylene tetramine (Provolone only)	25 mg/kg, expressed as formaldehyde
251	Sodium nitrate	50 mg/kg, expressed as NaNO ₃
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg, calculated as propionic acid
281	Sodium propionate	
282	Calcium propionate	
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid	1000 mg/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
235	Pimaricin (natamycin) Natamycin (Pimaricin)	2 mg/dm ² of surface. Not present in a depth of 5 mm ²
Miscellaneous additive		
508	Potassium chloride	Limited by GMP
Sliced, cut, shredded or grated cheese		
INS No.	Name	Maximum Level
Anti-caking agents		
460	Celluloses	Limited by GMP
551	Silicon dioxide, amorphous	10,000 mg/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
555	Potassium aluminosilicate	

INS No.	Name	Maximum Level
	aluminium silicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1000 mg/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	

STANDARD FOR CREAM AND PREPARED CREAMS (CODEX STAN 288-1976)

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
270	Lactic acid (L-, D-, and DL-)	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulfate sulphate	GMP
339(i)	Mono Sodium ortho dihydrogen phosphate	1100 mg/kg expressed as phosphorus
339(ii)	Disodium ortho hydrogen phosphate	
339(iii)	Trisodium ortho phosphate	
340(i)	Mono Potassium dihydrogen ortho phosphate	
340(ii)	Dipotassium ortho hydrogen phosphate	
340(iii)	Tripotassium ortho phosphate	
341(i)	Monocalcium ortho dihydrogen phosphate	
341(ii)	Di Calcium ortho hydrogen phosphate	
341(iii)	Tricalcium ortho phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	GMP
407	Carrageenan and its Na, K, NH₄ salts	GMP
407a	Processed eucheuma seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP

INS No.	Name of Additive	Maximum Level
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5000 mg/kg
475	Polyglycerol esters of fatty acids	6000 mg/kg
491	Sorbitan monostearate	5000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant For use only in whipped creams (including creams packed under pressure)		
942	Nitrous oxide	GMP

STANDARD FOR EDIBLE CASEIN PRODUCTS (CODEX STAN 290-1995)

INS No	Name of food additive	Maximum level
Acidity regulators		
170	Calcium carbonates	Limited by GMP
261(i)	Potassium acetate	
262(i)	Sodium acetate	
263	Calcium acetate	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
328	Ammonium lactate	
329	Magnesium lactate (DL-)	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
345	Magnesium citrate	
380	Triammonium citrates	

INS No	Name of food additive	Maximum level
<u>339</u>	<u>Sodium phosphates</u>	<u>4400 mg/kg singly or in combination expressed as P₂O₅ phosphorus*</u>
<u>340</u>	<u>Potassium phosphates</u>	
<u>341</u>	<u>Calcium phosphates</u>	
<u>342</u>	<u>Ammonium phosphates</u>	
<u>343</u>	<u>Magnesium phosphates</u>	
<u>452</u>	<u>Polyphosphates</u>	<u>5 g/kg 2200 mg/kg singly or in combination expressed as phosphorus P₂O₅ *</u>
<u>500</u>	<u>Sodium carbonates</u>	<u>Limited by GMP</u>
<u>501</u>	<u>Potassium carbonates</u>	
<u>503</u>	<u>Ammonium carbonates</u>	
<u>504</u>	<u>Magnesium carbonates</u>	
<u>524</u>	<u>Sodium hydroxide</u>	
<u>525</u>	<u>Potassium hydroxide</u>	
<u>526</u>	<u>Calcium hydroxide</u>	
<u>527</u>	<u>Ammonium hydroxide</u>	
<u>528</u>	<u>Magnesium hydroxide</u>	
Neutralizing agents		
331	Sodium citrates	<u>Limited by GMP</u>
332	Potassium citrates	
333	Calcium citrates	
345	Magnesium citrate	
380	Tri Ammonium citrates	
339	Sodium phosphates	<u>10 g/kg 4400 mg/kg singly or in combination expressed as P₂O₅ phosphorus*</u>
340	Potassium phosphates	
341	Calcium phosphates	
342	Ammonium phosphates	
343	Magnesium phosphates	
170	Calcium carbonates	<u>Limited by GMP</u>
500	Sodium carbonates	
501	Potassium carbonates	
503	Ammonium carbonates	
504	Magnesium carbonates	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
527	Ammonium hydroxide	
528	Magnesium hydroxide	
Emulsifiers		
322	Lecithins	<u>Limited by GMP</u>
471	Mono- and di-glycerides of fatty acids	
Bulking agents		
325	Sodium lactate	<u>Limited by GMP</u>
Anti-caking agents		
170(i)	Calcium carbonate	<u>10 g/kg 4400 mg/kg or in combination *</u>
341(iii)	Tricalcium ortho phosphate	
343(iii)	Trimagnesium ortho phosphate	
460	Celluloses	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
1442	Hydroxypropyl distarch phosphate	

* Total amount of P₂O₅ phosphorus shall not exceed 10 g/kg 4400 mg/kg