# codex alimentarius commission E





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Agenda Item 5

CX/MMP 08/8/7 August 2007

### JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Eighth Session Queenstown, New Zealand, 4-8 February 2008

## ADDITIVE LISTINGS FOR THE CODEX STANDARD FOR FERMENTED MILKS (FLAVOURED FERMENTED MILKS)

(Prepared by the United States of America)

Governments and international organizations wishing to submit comments on the Specific Food Additives Listing for the Codex Standard for Fermented Milk Products are invited to do so <u>no later</u> than 30 October 2007 to: Codex Committee on Milk and Milk Products, New Zealand Food Safety Authority, 68 - 86 Jervois Quay, P.O. Box 2835, Wellington, New Zealand (Facsimile: +64 4 8942530 or E-mail: Audrey.Taulalo@nzfsa.govt.nz), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Fax No + 39 06 57054593; E-mail: codex@fao.org).

#### INTRODUCTION

- 1. The 7<sup>th</sup> Session of the Codex Committee on Milk and Milk Products (CCMMP) agreed that the United States would revise the food additive provisions (of the flavoured fermented milks), as contained in CX/MMP 06/7/10 on the basis of the written comments,<sup>1</sup> for circulation, comments and consideration by the next Session of the Committee. It further agreed that the revised list of food additive provisions should explicitly list each food additive within a food additive functional class (i.e. stabilizer, thickener); should be consistent with the food additive provisions in the plain fermented milk categories; and should clearly identify the food additives that are currently adopted in Table 3 of the Codex *General Standard for Food Additives* (GSFA).
- 2. The 7<sup>th</sup> CCMMP also agreed to forward to the Codex Committee on Food Additives and Contaminants (CCFAC), the lists of food additive provisions for fermented milks (plain) and heat-treated fermented milks (plain) for endorsement.<sup>2</sup>
- 3. The 38<sup>th</sup> CCFAC endorsed all the food additive provisions (see Annex I) and reassigned all food additives forwarded for use as "acids" to the category "acidity regulators". In addition, the 38<sup>th</sup> CCFAC requested CCMMP to consider whether microcrystalline cellulose (INS 460i) and powdered cellulose (INS 460ii) should also be listed as acceptable stabilizers and thickeners for use in these two categories of fermented milks.<sup>3</sup>

<sup>&</sup>lt;sup>1</sup> CX/MMP 06/7/10 Add. 1 (Comments from: Argentina, Australia, Japan, Lithuania, New Zealand and International Dairy Federation); CX/MMP 06/7/10 Add. 2 (Comments from: Colombia, European Community, India, Kenya, Thailand and United States of America); CRD 6 (Comments from: Kenya and India) and CRD 11 (Comments from: European Community).

<sup>&</sup>lt;sup>2</sup> ALINORM 06/29/11, paras 147-150.

<sup>&</sup>lt;sup>3</sup> ALINORM 06/29/12, para. 45 and Appendix IV.

4. The 30<sup>th</sup> Codex Alimentarius Commission (CAC) amended the food additives sub-section of the "Format for Codex Commodity Standards" section of the Procedural Manual.<sup>4</sup> The Commission also amended the food additives sub-section of "Relations between Commodity Committees and General Committees" section<sup>5</sup>. Accordingly, commodity committees should examine the General Standard for Food Additives with a view toward incorporating a reference to the General Standard. For information purposes, Annex II contains a list of food additives by functional classes that have been adopted by the Commission in Table 3 of the GSFA for use in foods generally, including the two categories of flavoured fermented milks. The Committee may wish to consider the information in Annex II and elaborate a cross-reference to the GSFA, for consistency with the Codex rules and procedures, rather than establishing lists of additives and their maximum use levels in the Codex Standard for Fermented Milks.

5. The following introductory text is contained in the food additive section of the Codex Standard for Fermented Milks (CODEX STAN 243-2003).

#### "4 Food Additives

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

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

Additive Functional Class	Ferme	ented Milks	Fermented Milks Heat- Treated After Fermentatio	
	Plain	Flavoured	Plain	Flavoured
Acidity Regulators	-	Х	Χ	Χ
Acids	-	Х	Χ	Χ
Colours	-	Х	-	Χ
Emulsifiers	-	Х	-	Χ
Flavour Enhancers	-	X	-	Χ
Packing Gases	-	X	Χ	Χ
Preservatives	-	-	-	Χ
Stabilizers	X <sup>1</sup>	Х	Χ	Χ
Sweeteners	-	Х	-	Х
Thickeners	$X^1$	X	Χ	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
- <sup>1</sup> = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer."
- 1. Only those additives that have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and assigned an INS number by the Codex Alimentarius Commission have been considered for inclusion in this standard.

#### FERMENTED MILKS

#### **Recommendation 1**

2. The CCMMP should agree on the inclusion of microcrystalline cellulose (INS 460(i)) and powdered cellulose (INS 460(ii)) in the list of acceptable stabilizers and thickeners for fermented milks with limitations of good manufacturing practice (GMP). Annex I contains a complete list of all stabilizers and thickeners endorsed by the 38<sup>th</sup> CCFAC for use in fermented milks.

<sup>&</sup>lt;sup>4</sup> ALINORM 07/30/REP para. 29 and Appendix III.

<sup>&</sup>lt;sup>5</sup> ALINORM 07/30/REP para. 38 and Appendix III.

#### **HEAT-TREATED FERMENTED MILKS**

#### **Recommendation 2**

3. The CCMMP should agree on the inclusion of microcrystalline cellulose (INS 460(i)) and powdered cellulose (INS 460(ii)) in the list of acceptable stabilizers and thickeners for heat-treated fermented milks with limitations of GMP. Annex I contains a complete list of all acidity regulators, packing gases, stabilizers and thickeners endorsed by the 38<sup>th</sup> CCFAC for use in heat-treated fermented milks.

#### FERMENTED MILKS (FLAVOURED)

- 4. Recommendation 3 (below) contains a table of proposed food additives and their acceptable maximum use level for use in flavoured fermented milks. The table contains information on whether the food additive has been adopted by the CAC in Table 3 of the GSFA, and in some cases requests additional information that the CCMMP needs to reach a consensus decision. If the additional information is not provided to the 8<sup>th</sup> Session of the CCMMP, the Committee may wish to discontinue further consideration of these food additives.
- 5. It is noted that the table below does not contain any listing of colors, emulsifiers or flavour enhancers, all of which the CCMMP has previously identified as food additive functional classes that are justified for use in flavoured fermented milks (see paragraph 5). The Committee may wish to consider including the colors, emulsifiers and flavour enhancers listed as acceptable for use in heat-treated, flavoured fermented milks.

#### **Recommendation 3**

6. The CCMMP should agree on the following food additives for use in flavoured fermented milks.

Fermented Milks (Flavoured)				
INS#	Substance	ML	GSFA Table 3 <sup>6</sup>	Additional Information Requested
Acidity	Regulators			<u>-</u>
260	Acetic Acid, Glacial	GMP	Y	
261	Potassium Acetates	GMP	Y	
270	Lactic Acid	GMP	Y	
296	Malic Acid	GMP	Y	
297	Fumaric Acid	GMP	Y	
300	Ascorbic Acid	GMP	Y	
325	Sodium Lactate	GMP	Y	
326	Potassium Lactate	GMP	Y	
327	Calcium Lactate	GMP	Y	
330	Citric Acid	GMP	Y	
331(i)	Sodium Dihydrogen Citrate	GMP	Υ	
331(iii)	Trisodium Citrate	GMP	Υ	
332(i)	Potassium Dihydrogen Citrate	GMP	Υ	
332(ii)	Tripotassium Citrate	GMP	Y	
334	Tartaric Acid (L(+)			
335(i)	Monosodium Tartrate	0.000//		
335(ii	Disodium Tartrate	2,000 mg/kg as tartaric		
336(i)	Monopotassium Tartrate	as tartanc acid		
336(ii)	Dipotassium Tartrate	aciu		
337	Potassium Sodium Tartrate			
355	Adipic Acid	4500		
356	Sodium Adipate	1500 mg/kg,		
357	Potassium Adipate	as adipic acid		
359	Ammonium Adipate	aciu		
500(i)	Sodium Carbonate	GMP	Y	
500(ii)	Sodium Hydrogen Carbonate	GMP	Υ	
501(i)	Potassium Carbonate	GMP	Υ	
504(i)	Magnesium Carbonate	GMP	Y	
504(ii)	Magnesium Hydrogen Carbonate	GMP	Υ	
507	Hydrochloric Acid	GMP	Υ	
524	Sodium Hydroxide	GMP	Υ	

<sup>&</sup>lt;sup>6</sup> Y = Yes indicates that the food additive is included in Table 3 of the Codex General Standard for Food Additives and has been adopted by the Codex Commission for use in foods generally, including fermented milks (flavoured).

Fermented Milks (Flavoured)				
INS#	Substance	ML	GSFA Table 3 <sup>6</sup>	Additional Information Requested
526	Calcium Hydroxide	GMP	Y	
527	Ammonium Hydroxide	GMP	Y	
528	Magnesium Hydroxide	GMP	Y	
529	Calcium Oxide	GMP	Y	
575	Glucono Delta-Lactone	GMP	Υ	
576	Sodium Gluconate	GMP	Y	
Dacking	g Gases			
290	Carbon Dioxide	GMP	Υ	
941	Nitrogen	GMP	Y	
		1	•	
	ers and Thickeners	OMB		
170i	Calcium Carbonate	GMP	Y	
339(i)	Monosodium Orthophosphate			
339(ii)	Disodium Orthophosphate			
339(iii)	Trisodium Orthophosphate			
340(i)	Monopotassium Orthophosphate			
340(ii)	Dipotassium Orthophosphate	<u> </u>		
340(iii)	Tripotassium Orthophosphate	_		
341(i)	Monocalcium Orthophosphate	_		
341(ii)	Dicalcium Orthophosphate	]		
341(iii)	Tricalcium Orthophosphate	1		
342(i)	Monoammonium Orthophosphate	970 mg/kg,		
342(ii)	Diammonium Orthophosphate	singly or in		
343(ii)	Dimagnesium Orthophosphate	combination,		
343(iii)	Trimagnesium Orthophosphate	as		
450(i)	Disodium Diphosphate	phosphorus		
450(iii)	Tetrasodium Diphosphate	Prioopriorae		
450(III) 450(v)	Tetrapotassium Diphosphate	-{		
		_		
450(vi)	Dicalcium Diphosphate	4		
451(i)	Pentasodium Triphosphate	4		
451(ii)	Pentapotassium Triphosphate	4		
452(i)	Sodium Polyphosphate	4		
452(ii)	Potassium Polyphosphate			
452(iv)	Calcium Polyphosphate			
452(v)	Ammonium Polyphosphate			
400	Alginic Acid		Υ	
401	Sodium Alginate	GMP, Singly	Υ	
402	Potassium Alginate	or in	Y	
403	Ammonium Alginate	combination	Y	
404	Calcium Alginate	]	Y	
406	Agar	GMP	Y	
407	Carrageenan and its Na, K, NH <sub>4</sub> , Ca			Justification for whether a numeric
	and Mg salts (including furcelleran)	GMP	Υ	ML of 5000 mg/kg is necessary.
407a	Processed Eucheuma Seaweed	GMP	Y	
410	Carob Bean Gum	GMP	Y	
412	Guar Gum	GMP	Y	
413	Tragacanth Gum	GMP	Ý	
414	Gum Arabic	GMP	Y	<u> </u>
415	Xanthan Gum	GMP	Y	
416	Karaya Gum	GMP	Y	
			Y	
417	Tara Gum	GMP		<u> </u>
418	Gellan Gum	GMP	Y	
425	Konjac Flour	GMP	Y	
440	Pectins	GMP	Y	
460(i)	Microcrystalline Cellulose <sup>7</sup>	GMP	Y	
460(ii)	Powdered Cellulose	GMP	Y	
461	Methyl Cellulose	GMP	Y	
463	Hydroxypropyl Cellulose	GMP	Y	
464	Hydroxypropyl Methyl Cellulose	GMP	Y	

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<sup>&</sup>lt;sup>7</sup> CCMMP should consider if 460i and 460ii should be included per the recommendation of the 38<sup>th</sup> CCFAC.

	Fermented Milks (Flavoured)					
INS#	Substance	ML	GSFA Table 3 <sup>6</sup>	Additional Information Requested		
465	Methyl Ethyl Cellulose	GMP	Υ	·		
466	Sodium Carboxymethyl Cellulose	GMP	Υ			
470	Salts of Oleic Acid (Ca, K, Na)	GMP	Υ			
471	Mono- and Di- glycerides	GMP	Υ			
472a	Acetic and Fatty Acid Esters of Glycerol	GMP	Y			
472b	Lactic and Fatty Acid Esters of Glycerol	GMP	Y			
472c	Citric and Fatty Acid Esters of Glycerol	GMP	Υ			
508	Potassium Chloride	GMP	Υ			
509	Calcium Chloride	GMP	Υ			
1200	Polydextrose	GMP	Υ			
1400	Dextrins, Roasted Starch	GMP	Υ			
1401	Acid Treated Starch	GMP	Υ			
1402	Alkaline Treated Starch	GMP	Υ			
1403	Bleached Starch	GMP	Υ			
1404	Oxidized Starch	GMP	Υ			
1405	Enzyme Treated Starch	GMP	Υ			
1410	Mono Starch Phosphate	GMP	Υ			
1412	Distarch Phosphate	GMP	Υ			
1413	Phosphated Distarch Phosphate	GMP	Υ			
1414	Acetylated Distarch Phosphate	GMP	Υ			
1420	Starch Acetate	GMP	Υ			
1422	Acetylated Distarch Adipate	GMP	Υ			
1440	Hydroxypropyl Starch	GMP	Υ			
1442	Hydroxypropyl Distarch Phosphate	GMP	Υ			
1450	Starch Sodium Octenyl Succinate	GMP	Υ			
1451	Acetylated Oxidized Starch	GMP	Υ			
Sweete	ners <sup>8</sup>					
420	Sorbitol and Sorbitol Syrup	GMP	Υ			
950	Acesulfame Potassium	1,000	•	Justification for this ML and why		
000	7.000dilamo i otaosidiii	mg/kg <sup>9</sup>		500 mg/kg is not adequate.		
951	Aspartame	3.000		Justification for this ML and why an		
		mg/kg <sup>10</sup>		ML of 600 mg/kg or 1000 mg/kg is not adequate.		
952	Cyclamates	250 mg/kg <sup>11</sup>				
954	Saccharin	100 mg/kg <sup>12</sup>		Justification for this ML, why 200 mg/kg is not adequate.		
955	Sucralose	400 mg/kg <sup>13</sup>		Justification for this ML, why 300 mg/kg is not adequate.		
956	Alitame	100 mg/kg <sup>14</sup>				
961	Neotame	GMP <sup>15</sup>		Proposal for a numeric ML.		
962	Aspartame-Acesulfame	1,100 mg/kg				
966	Lactitol	GMP	Y			

<sup>&</sup>lt;sup>8</sup> The use of sweeteners is limited to milk-and milk derivative-based drinks energy reduced or with no added sugar.

<sup>&</sup>lt;sup>9</sup> The 30<sup>th</sup> CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

<sup>&</sup>lt;sup>10</sup> The 30<sup>th</sup> CAC adopted an ML of 1000 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

<sup>&</sup>lt;sup>11</sup> The 30<sup>th</sup> CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

<sup>&</sup>lt;sup>12</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

<sup>&</sup>lt;sup>13</sup> The 30<sup>th</sup> CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

<sup>&</sup>lt;sup>14</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

<sup>&</sup>lt;sup>15</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt). with no limitation on whether the food is energy reduced or contains no added sugar.

#### **Recommendation 4**

7. The Committee may wish to simplify this list of food additives by explicitly listing only those food additives and their maximum use levels that have not been adopted by the Codex Alimentarius Commission in Table 3 of the GSFA and replacing the "Table 3 food additives" with the following text:

8. "Acidity regulators, packing gases, stabilizers, and thickeners used in accordance with Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to flavoured fermented milks described in this standard."

#### **HEAT-TREATED FERMENTED MILKS (FLAVORED)**

9. Recommendation 3 (below) contains a table of proposed food additives and their acceptable maximum use level for use in heat-treated, flavored fermented milks. The table contains information on whether the food additive has been adopted by the CAC in Table 3 of the GSFA, and in some cases requests additional information that the CCMMP needs to reach a consensus decision. If the requested information is not provided to the 8<sup>th</sup> Session of the CCMMP, the Committee may wish to discontinue further consideration of these food additives.

#### **Recommendation 5**

10. The CCMMP should agree on the following food additives for use in flavoured, heat-treated fermented milks.

INS#	Substance	ed Fermented Mi	GSFA	Additional Information
11 <b>43</b> #	Substance	IVIL	Table 3 <sup>16</sup>	Requested
Acidity	Regulators		145100	1.00400.00
260	Acetic Acid, Glacial	GMP	Υ	
261	Potassium Acetates	GMP	Y	
270	Lactic Acid (L-)	GMP	Y	
296	Malic Acid	GMP	Y	
297	Fumaric Acid	GMP	Y	
300	Ascorbic Acid	GMP	Y	
325	Sodium Lactate	GMP	Y	
326	Potassium Lactate	GMP	Y	
327	Calcium Lactate	GMP	Y	
330	Citric Acid	GMP	Y	
331i	Sodium Dihydrogen Citrate	GMP	Y	
331(iii)	Trisodium Citrate	GMP	Y	
332(i)	Potassium Dihydrogen Citrate	GMP	Y	
332(ii)	Tripotassium Citrate	GMP	Y	
334	Tartaric Acid (L(+)			
335(i)	Monosodium Tartrate			
335(ii	Disodium Tartrate	2,000 mg/kg as		
336(i)	Monopotassium Tartrate	tartaric acid		
336(ii)	Dipotassium Tartrate			
337	Potassium Sodium Tartrate			
355	Adipic Acid			
356	Sodium Adipate	1500 mg/kg, as		
357	Potassium Adipate	adipic acid		
359	Ammonium Adipate			
500(i)	Sodium Carbonate	GMP	Y	
500(ii)	Sodium Hydrogen Carbonate	GMP	Υ	
501(i)	Potassium Carbonate	GMP	Υ	
504(i)	Magnesium Carbonate	GMP	Y	
504(ii)	Magnesium Hydrogen Carbonate	GMP	Υ	
507	Hydrochloric Acid	GMP	Y	
524	Sodium Hydroxide	GMP	Y	
526	Calcium Hydroxide	GMP	Y	
527	Ammonium Hydroxide	GMP	Y	
528	Magnesium Hydroxide	GMP	Y	

<sup>&</sup>lt;sup>16</sup> Y = Yes. The inclusion of the food additive in Table 3 of the Codex General Standard for Food Additives has been adopted by the Codex Commission for use in foods generally, including heat-treated fermented milks (flavoured).

	Heat-Treated Fermented Milks (Flavoured)				
INS#	Substance	ML	GSFA Table 3 <sup>16</sup>	Additional Information Requested	
529	Calcium Oxide	GMP	Υ	·	
575	Glucono Delta-Lactone	GMP	Υ		
576	Sodium Gluconate	GMP	Y		
0-1					
Colours 100i	Curcumin	100 mg/kg	1	lustification for a higher level at	
		100 mg/kg		Justification for a higher level at 150 mg/kg	
101(i)	Riboflavin	GMP		Proposal for numeric ML <sup>17</sup>	
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		Justification for use as a colour	
122	Azorubine	150 mg/kg			
124	Ponceau 4R	150 mg/kg			
127	Erythrosine	300 mg/kg			
128	Red 2G	30 mg/kg			
129	Allura Red AC	300 mg/kg			
132	Indigotine	100 mg/kg			
133	Brilliant Blue FCF	150 mg/kg			
141(i)	Chlorophylls, Copper Complexes				
141(ii)	Chlorophyllins, Copper Complexes, Na and K Salts	500 mg/kg			
143	Fast Green FCF	100 mg/kg 150 mg/kg <sup>18</sup>			
150b	Caramel Class II	150 mg/kg <sup>16</sup>			
150c	Caramel Class III	2,000 mg/kg <sup>19</sup>		Justification for use of these colors	
150d	Caramel Class IV	2,000 mg/kg <sup>20</sup>		at significantly higher MLs than for INS 150b	
151	Brilliant Black PN	150 mg/kg			
155	Brown HT	150 mg/kg			
160a(i)	Beta-Carotene (Synthetic)				
160e	Beta-Apo-8'-Carotenal	100 mg/kg			
160f	Beta-Apo-8'Carotenoic Acid, Methyl or Ethyl Ester	100 mg/kg			
160a(ii)	Carotenes, Vegetable	600 mg/kg			
160b	Annatto Extracts	100 mg/kg		Clarification of the basis of the maximum use level on either bixin (160b(i)) or norbixin (160b(ii)) basis	
160d	Lycopene	500 mg/kg			
161b(i)	Lutein from Tagetes erecta	GMP		Proposal for numeric ML <sup>21</sup>	
162	Beet Red	GMP	Υ		
163ii	Grape Skin Extract	100 mg/kg			
172(i)	Iron Oxide, Black				
172(ii)	Iron Oxide, Red	GMP		Proposal for numeric ML <sup>22</sup>	
172(iii)	Iron Oxide, Yellow			]	
F 1.10					
Emulsifi		OMB		1	
322	Lecithins	GMP	Y	heatification for the con-	
432	Polyoxyethylene (20) Sorbitan	3,000 mg/kg		Justification for the use of	

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<sup>&</sup>lt;sup>17</sup> The 28<sup>th</sup> CAC adopted an acceptable maximum level of 300 mg/kg for Rivoflavins (INS 101(i) and 101(ii)) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>&</sup>lt;sup>18</sup> The GSFA contains a proposed draft (Step 4) acceptable maximum level of 50,000 mg/kg for Caramel Colour II (INS 150b) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>&</sup>lt;sup>19</sup> The 23<sup>rd</sup> CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour III (INS 150c) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>&</sup>lt;sup>20</sup> The 23<sup>rd</sup> CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour IV (INS 150d) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>&</sup>lt;sup>21</sup> The GSFA contains a proposed draft (Step 4) ML of 150 mg/kg for Lutein from *Tagetes erecta* (161b(i)) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>&</sup>lt;sup>22</sup> The 28<sup>th</sup> CAC adopted an acceptable maximum level of 100 mg/kg for Iron Oxides (INS 172(i-iii)) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

	Heat-Treat	ted Fermented Mi	lks (Flavou	red)
INS#	Substance	ML ML	GSFA Table 3 <sup>16</sup>	Additional Information Requested
	Monolaurate			
433	Polyoxyethylene (20) Sorbitan Monooleate			and the state of t
434	Polyoxyethylene (20) Sorbitan Monopalmitate			polysorbates as emulsifiers in fermented milks.
435	Polyoxyethylene (20) Sorbitan			
436	Polyoxyethylene (20) Sorbitan			†
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	10,000 mg/kg		
473	Sucrose Esters of Fatty Acids	5,000 mg/kg		
474	Sucroglycerides	5,000 mg/kg		
475	Polyglycerol Esters of Fatty Acids	2,000 mg/kg		Justification for establishing an ML of 10,000 mg/kg
477	Propylene Glycol Esters Of Fatty Acids	5,000 mg/kg		or ro,oco mg/kg
481(i)	Sodium Stearoyl Lactylate	10 000		
482(i)	Calcium Stearoyl Lactylate	10,000 mg/kg		
491	Sorbitan Monostearate			
492	Sorbitan Tristearate			
493	Sorbitan Monolaurate	5,000 mg/kg		
494	Sorbitan Monooleate			
495	Sorbitan Monopalmitate			
900a	Polydimethylsiloxane	50 mg/kg		
	,			
Flavour	Enhancers			
636	Maltol	GMP		Proposal for a numeric ML <sup>23</sup>
637	Ethyl Maltol	GMP		Proposal for a numeric ML <sup>24</sup>
	g Gases	_		
290	Carbon Dioxide	GMP	Υ	
941	Nitrogen	GMP	Υ	
Preserv	vatives			
200	Sorbic Acid			
201	Sodium Sorbate	1000 mg/kg as		
202	Potassium Sorbate	sorbic acid		
203	Calcium Sorbate			
210	Benzoic Acid			
211	Sodium Benzoate	300 mg/kg as		
212	Potassium Benzoate	benzoic acid		
213	Calcium Benzoate			
214	Ethyl p-Hydroxybenzoate <sup>25</sup>	120 mg/kg as p-		
218	Methyl p-Hydroxybenzoate	hydroxybenzoate		
220	Sulphur Dioxide			
221	Sodium Sulphite	1		
222	Sodium Hydrogen Sulphite	]		
223	Sodium Metabisulphite	1		
224	Potassium Metabisulphite	100 mg/kg		
	Potassium Sulphite			
225		1		
225 227	Calcium Hydrogen Sulphite			
227	Calcium Hydrogen Sulphite Potassium Bisulphite			
227 228	Potassium Bisulphite			
227 228 539	Potassium Bisulphite Sodium Thiosulphate	500 ma/ka		
227 228	Potassium Bisulphite	500 mg/kg GMP	Y	

<sup>&</sup>lt;sup>23</sup> The GSFA contains a draft (Step 7) ML of 200 mg/kg for Maltol (INS 636) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>24</sup> The GSFA contains a draft (Step 7) ML of 200 mg/kg for Ethyl Maltol (INS 637) in GSFA food category 01.7

<sup>(</sup>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

25 Propyl p-Hydroxybenzoate (INS 216) is not included because the Joint FAO/WHO Expert Committee on Food

Additives withdrew its ADI.

	Heat-Treat	ted Fermented Mi	lks (Flavou	red)
INS#	Substance	ML ML	GSFA Table 3 <sup>16</sup>	Additional Information Requested
280	Propionic Acid	GMP	Υ	
281	Sodium Propionate	GMP	Y	
282	Calcium Propionate	GMP	Υ	
283	Potassium Propionate	GMP	Υ	
307b	Tocopherols Concentrate, Mixed	GMP		
307a	Alpha - Tocopherol	GMP		
Stabilize	ers and Thickeners			
170(i)	Calcium Carbonate	GMP	Υ	
339(i)	Monosodium Orthophosphate			
339(ii)	Disodium Orthophosphate			
339(iii)	Trisodium Orthophosphate			
340(i)	Monopotassium Orthophosphate			
340(ii)	Dipotassium Orthophosphate			
340(iii)	Tripotassium Orthophosphate			
341(i)	Monocalcium Orthophosphate			
341(ii)	Dicalcium Orthophosphate			
341(iii)	Tricalcium Orthophosphate			
342(i)	Monoammonium			
	Orthophosphate	970 mg/kg, singly		
342(ii)	Diammonium Orthophosphate	or in		
343(ii)	Dimagnesium Orthophosphate	combination, as		
343(iii)	Trimagnesium Orthophosphate	phosphorus		
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) 400	Ammonium Polyphosphate		Y	
400	Alginic Acid Sodium Alginate		Y	
401		GMP, Singly or in	Y	
402	Potassium Alginate Ammonium Alginate	combination	Y	
404			Y	
404	Calcium Alginate	GMP	Y	
406	Agar Carrageenan and its Na, K, NH <sub>4</sub> ,	GIVIF	ī	Justification for whether a numeric
	Ca and Mg salts (including furcelleran)	GMP	Y	ML of 5000 mg/kg is necessary.
407a	Processed Eucheuma Seaweed	GMP	Υ	
410	Carob Bean Gum	GMP	Υ	
412	Guar Gum	GMP	Y	
413	Tragacanth Gum	GMP	Υ	
414	Gum Arabic	GMP	Υ	
415	Xanthan Gum	GMP	Υ	
416	Karaya Gum	GMP	Υ	
417	Tara Gum	GMP	Y	
418	Gellan Gum	GMP	Υ	
425	Konjac Flour	GMP	Y	
440	Pectins	GMP	Υ	
459	Beta-Cyclodextrin	5 mg/kg		
460(i)	Microcrystalline Cellulose <sup>26</sup>	GMP	Υ	
460(ii)	Powdered Cellulose	GMP	Υ	
461	Methyl Cellulose	GMP	Y	
463	Hydroxypropyl Cellulose	GMP	Y	
464	Hydroxypropyl Methyl Cellulose	GMP	Υ	
465	Methyl Ethyl Cellulose	GMP	Υ	

<sup>&</sup>lt;sup>26</sup> CCMMP should consider if 460i and 460ii should be included per the recommendation of the 38<sup>th</sup> CCFAC.

	Heat-Treat	ed Fermented M	ilks (Flavou	red)
INS#	Substance	ML	GSFA Table 3 <sup>16</sup>	Additional Information Requested
466	Sodium Carboxymethyl Cellulose	GMP	Υ	·
470	Salts of Oleic Acid (Ca, K, Na)	GMP	Υ	
471	Mono- and Di- glycerides	GMP	Υ	
472a	Acetic and Fatty Acid Esters of Glycerol	GMP	Y	
472b	Lactic and Fatty Acid Esters of Glycerol	GMP	Y	
472c	Citric and Fatty Acid Esters of Glycerol	GMP	Y	
508	Potassium Chloride	GMP	Υ	
509	Calcium Chloride	GMP	Υ	
1200	Polydextrose	GMP	Υ	
1400	Dextrins, Roasted Starch	GMP	Υ	
1401	Acid Treated Starch	GMP	Υ	
1402	Alkaline Treated Starch	GMP	Υ	
1403	Bleached Starch	GMP	Υ	
1404	Oxidized Starch	GMP	Υ	
1405	Enzyme Treated Starch	GMP	Υ	
1410	Mono Starch Phosphate	GMP	Υ	
1412	Distarch Phosphate	GMP	Υ	
1413	Phosphated Distarch Phosphate	GMP	Υ	
1414	Acetylated Distarch Phosphate	GMP	Υ	
1420	Starch Acetate	GMP	Υ	
1422	Acetylated Distarch Adipate	GMP	Υ	
1440	Hydroxypropyl Starch	GMP	Υ	
1442	Hydroxypropyl Distarch Phosphate	GMP	Y	
1450	Starch Sodium Octenyl Succinate	GMP	Y	
1451	Acetylated Oxidized Starch	GMP	Υ	
Sweete	ners <sup>27</sup>			
420	Sorbitol and Sorbitol Syrup	GMP	Y	
950	Acesulfame Potassium	1,000 mg/kg <sup>28</sup>		Justification for this ML and why 500 mg/kg is not adequate
951	Aspartame	3,000 mg/kg <sup>29</sup>		Justification for this ML and why an ML of 600 mg/kg or 1000 mg/kg is not adequate.
952	Cyclamates	250 mg/kg <sup>30</sup>		
954	Saccharin	100 mg/kg <sup>31</sup>		Justification for this ML, why 200 mg/kg is not adequate.
955	Sucralose	400 mg/kg <sup>32</sup>		Justification for this ML, why 300 mg/kg is not adequate.
956	Alitame	100 mg/kg <sup>33</sup>		
961	Neotame	GMP <sup>34</sup>		Proposal for a numeric ML.
962	Aspartame-Acesulfame	1,100 mg/kg		·

<sup>&</sup>lt;sup>27</sup> The use of sweeteners is limited to milk-and milk derivative-based drinks energy reduced or with no added sugar.

<sup>&</sup>lt;sup>28</sup> The 30<sup>th</sup> CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>&</sup>lt;sup>29</sup> The 30<sup>th</sup> CAC adopted an ML of 1000 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>&</sup>lt;sup>30</sup> The 30<sup>th</sup> CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>&</sup>lt;sup>31</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>&</sup>lt;sup>32</sup> The 30<sup>th</sup> CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>&</sup>lt;sup>33</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>&</sup>lt;sup>34</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

	Heat-Treated Fermented Milks (Flavoured)				
INS#	Substance	ML	GSFA Table 3 <sup>16</sup>	Additional Information Requested	
966	Lactitol	GMP	Y		

#### **Recommendation 6**

- 11. The Committee may wish to simplify this list of food additives by explicitly listing only those food additives and their maximum use levels that have not been adopted by the Codex Alimentarius Commission in Table 3 of the GSFA and replacing the "Table 3 food additives" with the following text:
- 12. "Acidity regulators, colours, emulsifiers, flavour enhancers, packing gases, preservatives, stabilizers, sweeteners and thickeners used in accordance with Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to flavoured, heat-treated fermented milks described in this standard."

Annex I

The following food additives have been endorsed by the 38<sup>th</sup> Codex Committee on Food Additives and Contaminants in fermented milks (Plain) and Heat-treated fermented milks (Plain).

INO No	FERMENTED MILKS (PLAIN)	Mandana I and
INS No.	Name of Additive	Maximum Level
	and Thickeners	Limita d to CMD
331(iii)	Trisodium Citrate	Limited to GMP
334	Tartaric Acid (L(+)-)	Limited to GMP
335(i)	Monosodium Tartrate	Limited to GMP
335(ii)	Disodium Tartrate	Limited to GMP
336(i)	Monopotassium Tartrate	Limited to GMP
336(ii)	Dipotassium Tartrate	Limited to GMP
337	Potassium Sodium Tartrate	Limited to GMP
339(i)	Monosodium Orthophosphate	
339(ii)	Disodium Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Orthophosphate	
340(ii)	Dipotassium Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium Orthophosphate	
341(ii)	Dicalcium Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
342(i)	Monoammonium Orthophosphate	
342(ii)	Diammonium Orthophosphate	970 mg/kg, singly or in
343(ii)	Dimagnesium Orthophosphate	combination, as
343(iii)	Trimagnesium Orthophosphate	phosphorus
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	
401	Sodium Alginate	Limited to GMP
405	Propylene Glycol Alginate	Limited to GMP
406	Agar	Limited to GMP
407	Carrageenan and its Na, K, NH <sub>4</sub> , Ca and Mg salts (including furcelleran)	Limited to GMP
407a	Processed Eucheuma Seaweed	Limited to GMP
410	Carob Bean Gum	Limited to GMP
412	Guar Gum	Limited to GMP
415	Xanthan Gum	Limited to GMP
416	Karaya Gum	Limited to GMP
417	Tara Gum	Limited to GMP
418	Gellan Gum	Limited to GMP
425	Konjac Flour	Limited to GMP
440	Pectins	Limited to GMP
460(i)	Microcrystalline Cellulose	Limited to GMP
460(ii)	Powdered Cellulose <sup>35</sup>	Limited to GMP
466	Sodium Carboxymethyl Cellulose	Limited to GMP
1400	Dextrins, Roasted Starch	Limited to GMP
1400	Acid Treated Starch	Limited to GMP
1402	Alkaline Treated Starch	Limited to GMP
1403	Bleached Starch	Limited to GMP
1404	Oxidized Starch	Limited to GMP
1405	Enzyme Treated Starch	Limited to GMP
1410	Monostarch Phosphate	Limited to GMP
1412	Distarch Phosphate	Limited to GMP

<sup>&</sup>lt;sup>35</sup> CCMMP should consider if 460(i) and 460(ii) should be included per the recommendation of the 38<sup>th</sup> CCFAC.

FERMENTED MILKS (PLAIN)			
INS No.	Name of Additive	Maximum Level	
1413	Phosphated Distarch Phosphate	Limited to GMP	
1414	Acetylated Distarch Phosphate	Limited to GMP	
1420	Starch Acetate	Limited to GMP	
1422	Acetylated Distarch Adipate	Limited to GMP	
1440	Hydroxypropyl Starch	Limited to GMP	
1442	Hydroxypropyl Distarch Phosphate	Limited to GMP	
1450	Starch Sodium Octenyl Succinate	Limited to GMP	

INS No.   Name of Additive   Maximum Level		HEAT-TREATED FERMENTED MILKS (PLAIN)						
Acetic Nacid, Glacial  270	INS No							
Acetic Acid, Glacial   Limited to GMP			Maximum Level					
			Limited to GMP					
296 Malic Acid (DL-) 327 Calcium Lactate 328 Potassium Lactate 327 Calcium Lactate 338 Citric Acid 339 Citric Acid 330 Citric Acid 331 Sodium Dihydrogen Citrate 331(ii) Trisodium Citrate 332(ii) Potassium Dihydrogen Citrate 332(ii) Trisodium Citrate 332(ii) Tripotassium Citrate 3356 Sodium Adipate 357 Potassium Adipate 359 Ammonium Adipate 359 Ammonium Adipate 359 Ammonium Adipate 359 Limited to GMP 350(ii) Sodium Carbonate 359 Limited to GMP 360(ii) Sodium Hydrogen Carbonate 360(ii) Sodium Hydrogen Carbonate 361 Limited to GMP 362(ii) Magnesium Carbonate 363 Limited to GMP 364(ii) Magnesium Carbonate 364(ii) Magnesium Hydrogen Carbonate 365 Limited to GMP 366 Sodium Adipate 367 Hydrochloric Acid 368 Limited to GMP 368 Limited to GMP 369 Limited to GMP 360 Sodium Mydroxide 360 Limited to GMP 360 Sodium Hydroxide 361 Limited to GMP 362 Sodium Hydroxide 363 Limited to GMP 363 Magnesium Hydroxide 364 Limited to GMP 365 Magnesium Hydroxide 365 Limited to GMP 366 Sodium Adipate 366 Sodium Adipate 367 Hydrochloric Acid 368 Limited to GMP 368 Magnesium Hydroxide 369 Limited to GMP 370 Magnesium Hydroxide 371 Limited to GMP 372 Ammonium Hydroxide 373 Limited to GMP 374 Ammonium Hydroxide 375 Glucono Delta-Lactone 376 Limited to GMP 377 Ammonium Hydroxide 378 Limited to GMP 378 Magnesium Hydroxide 379 Limited to GMP 370 Magnesium Hydroxide 370 Magnesium Orthophosphate 370 Tripotassium Orthophosphate 370 Tripotassium Orthophosphate 371 Tripotassium Orthophosphate 372 Millium Tripotassium Orthophosphate 373(ii) Diammonium Orthophosphate 374(ii) Diammonium Orthophosphate 375 Limited to GMP 376 Mydroxide 377 Mydroxide 378 Mydroxide 378 Mydroxide 378 Mydroxide 379 Mydroxide 379 Mydroxide 379 Mydroxide 379 Mydroxide 370 Myd								
Potassium Lactate								
Section   Calcium Lactate   Limited to GMP   Limited to GMP   Section   Limited to GMP   Limited to GMP   Section   Limited to GMP   Section   Limited to GMP   Section   Limited to GMP   Limited to GMP   Section   Limited to GMP   Section   Limited to GMP   Limited t		` '						
330 Citric Acid Limited to GMP 331(iii) Sodium Dihydrogen Citrate Limited to GMP 331(iii) Trisodium Citrate Limited to GMP 332(ii) Potassium Dihydrogen Citrate Limited to GMP 332(ii) Tripotassium Citrate Limited to GMP 355 Adipic Acid 368 Sodium Adipate 1500 mg/kg, as adipic acid 369 Ammonium Adipate 2500(ii) Sodium Carbonate Limited to GMP 500(ii) Sodium Carbonate Limited to GMP 500(ii) Sodium Carbonate Limited to GMP 501(i) Potassium Carbonate Limited to GMP 501(i) Potassium Carbonate Limited to GMP 504(ii) Magnesium Tearbonate Limited to GMP 504(ii) Magnesium Hydrogen Carbonate Limited to GMP 504(ii) Magnesium Hydrogen Carbonate Limited to GMP 5054 Sodium Hydroxide Limited to GMP 526 Calcium Hydroxide Limited to GMP 527 Ammonium Hydroxide Limited to GMP 528 Magnesium Hydroxide Limited to GMP 529 Calcium Oxide Limited to GMP 529 Calcium Oxide Limited to GMP 529 Calcium Oxide Limited to GMP 539 Carbon Dioxide Limited to GMP 541 Nitrogen Limited to GMP 5539(i) Carbon Dioxide Limited to GMP 554 Sodium Hydroxide Limited to GMP 555 Glucono Delta-Lactone Limited to GMP 566 Calcium Oxide Limited to GMP 575 Glucono Delta-Lactone Limited to GMP 576 Glucono Delta-Lactone Limited to GMP 577 Trisodium Orthophosphate Jimited to GMP 578 Glucono Delta-Lactone Limited to GMP 580(iii) Disodatium Orthophosphate Jimited to GMP 590 Carbon Dioxide Limited to GMP 591 Calcium Carbonate Jimited to GMP 592 Calcium Carbonate Jimited to GMP 593(iii) Disodatium Orthophosphate Jimited to GMP 593(iii) Disodatium Orthophosphate Jimited J								
331(iii) Trisodium Citrate								
331(iii) Trisodium Citrate Limited to GMP 2332(ii) Potassium Dihydrogen Citrate Limited to GMP 332(ii) Tripotassium Citrate Limited to GMP 355 Adipic Acid 356 Sodium Adipate 1500 mg/kg, as adipic acid 359 Ammonium Adipate 1500(i) Sodium Carbonate Limited to GMP 500(ii) Sodium Hydrogen Carbonate Limited to GMP 500(ii) Sodium Hydrogen Carbonate Limited to GMP 500(ii) Sodium Hydrogen Carbonate Limited to GMP 501(ii) Potassium Carbonate Limited to GMP 504(ii) Magnesium Hydrogen Carbonate Limited to GMP 504(ii) Magnesium Hydrogen Carbonate Limited to GMP 507 Hydrochloric Acid Limited to GMP 507 Hydrochloric Acid Limited to GMP 524 Sodium Hydroxide Limited to GMP 526 Calcium Hydroxide Limited to GMP 527 Ammonium Hydroxide Limited to GMP 528 Magnesium Hydroxide Limited to GMP 529 Calcium Oxide Limited to GMP 530 Carbon Delta-Lactone Limited to GMP 541 Nitrogen Carbonate Limited to GMP 542 Sodium Hydroxide Limited to GMP 543 Magnesium Orthophosphate 970 mg/kg, singly 396(ii) Disodium Orthophosphate 970 mg/kg, singly 396(ii) Trisodium Orthophosphate 970 mg/kg, singly 396(ii) Trisodium Orthophosphate 970 mg/kg, singly 340(ii) Monocalcium Orthophosphate 970 mg/kg, singly 341(iii) Dicalcium Orthophosphate 342(ii) Monoammonium Orthophosphate 343(ii) Dimagnesium Diphosphate 343(ii) Dicalcium Diphosphate 343(ii) Dicalcium Diphosphate 343(ii) Dicalcium Diphosphate 343(ii) Dicalcium								
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355								
356   Sodium Adipate   1500 mg/kg, as adipic acid   357   Potassium Adipate   2000(i)   Sodium Carbonate   Limited to GMP   5001(ii)   Sodium Hydrogen Carbonate   Limited to GMP   5011(ii)   Potassium Carbonate   Limited to GMP   5011(ii)   Magnesium Carbonate   Limited to GMP   5041(ii)   Magnesium Carbonate   Limited to GMP   5041(ii)   Magnesium Carbonate   Limited to GMP   5041(ii)   Magnesium Hydrogen Carbonate   Limited to GMP   507   Hydrochloric Acid   Limited to GMP   507   Hydrochloric Acid   Limited to GMP   526   Calcium Hydroxide   Limited to GMP   527   Armonium Hydroxide   Limited to GMP   528   Magnesium Hydroxide   Limited to GMP   529   Calcium Oxide   Limited to GMP   529   Calcium Oxide   Limited to GMP   529   Calcium Oxide   Limited to GMP   575   Glucono Delta-Lactone   Limited to GMP   576   Glucono Delta-Lactone   Limited to GMP   577   Glucono Delta-Lactone   Limited to GMP   578   Glucono Delta-Lactone   Limited to GMP   579   Calcium Oxide   Limited to GMP   579   Calcium Oxide   Limited to GMP   570   Calcium Oxide   Limited to GMP   Calcium Oxide   Calcium			Emiliod to Givii					
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Sot       Potassium Carbonate   Limited to GMP   Sot     Magnesium Carbonate   Limited to GMP   Sod     Magnesium Hydrogen Carbonate   Limited to GMP   Sof   Hydrochloric Acid   Limited to GMP   Sof   Hydrochloric Acid   Limited to GMP   Sof   Hydrochloric Acid   Limited to GMP   Limited to G								
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524       Sodium Hydroxide       Limited to GMP         526       Calcium Hydroxide       Limited to GMP         527       Ammonium Hydroxide       Limited to GMP         528       Magnesium Hydroxide       Limited to GMP         529       Calcium Oxide       Limited to GMP         575       Glucono Delta-Lactone       Limited to GMP         Packing Gases         290       Carbon Dioxide       Limited to GMP         941       Nitrogen       Limited to GMP         Stabilizers and Thickeners         170i       Calcium Carbonate       Limited to GMP         339(ii)       Monosodium Orthophosphate       970 mg/kg, singly or in combination, as phosphorus         339(ii)       Disodium Orthophosphate       as phosphorus         340(ii)       Dipotassium Orthophosphate       as phosphorus         341(ii)       Monocalcium Orthophosphate       as phosphorus         341(iii)       Tricalcium Orthophosphate       as phosphorus         342(ii)       Diammonium Orthophosphate         343(iii)       Trimagnesium Orthophosphate         343(iii)       Trimagnesium Orthophosphate         450(ii)       Disodium Diphosphate         450(vi)       Dica								
526       Calcium Hydroxide       Limited to GMP         527       Ammonium Hydroxide       Limited to GMP         528       Magnesium Hydroxide       Limited to GMP         529       Calcium Oxide       Limited to GMP         575       Glucono Delta-Lactone       Limited to GMP         Packing Gases         290       Carbon Dioxide       Limited to GMP         941       Nitrogen       Limited to GMP         Stabilizers and Thickeners         170i       Calcium Carbonate       Limited to GMP         339(i)       Monosodium Orthophosphate       970 mg/kg, singly or in combination, as phosphorus         339(ii)       Disodium Orthophosphate       340(ii)       Trisodium Orthophosphate         340(ii)       Monopotassium Orthophosphate       340(ii)       As phosphorus         341(ii)       Monocalcium Orthophosphate       341(ii)       Monocalcium Orthophosphate         341(iii)       Dicalcium Orthophosphate       342(ii)       Diammonium Orthophosphate         343(iii)       Trimagnesium Orthophosphate         345(iii)       Dimagnesium Orthophosphate         450(iii)       Tetrapotassium Diphosphate         450(vi)       Dicalcium Diphosphate								
527 Ammonium Hydroxide Limited to GMP 528 Magnesium Hydroxide Limited to GMP 529 Calcium Oxide Limited to GMP 575 Glucono Delta-Lactone Limited to GMP 575 Glucono Delta-Lactone Limited to GMP 576 Glucono Delta-Lactone Limited to GMP 577 Glucono Delta-Lactone Limited to GMP 578 Limited to GMP 579 Limited to GMP 580 Carbon Dioxide Limited to GMP 580 Monosodium Orthophosphate 580 Monosodium Orthophosphate 580 Dioxidum Orthophosphate 580 Monosodium Orthophosphate 581 Monosodium Orthophosphate 581 Monosodium Orthophosphate 582 Monosomium Orthophosphate 583 Monosomium Orthophosphate 584 Monosomium Orthophosphate 585 Monosomium Orthophosphate 586 Monosomium Orthophosphate 587 Monosomium Orthophosphate 587 Monosomium Orthophosphate 588 Monosomium Orthophosphate 589 Monosomium Orthophosphate 590 Monosomium Ortho								
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529       Calcium Oxide       Limited to GMP         575       Glucono Delta-Lactone       Limited to GMP         Packing Gases         290       Carbon Dioxide       Limited to GMP         941       Nitrogen       Limited to GMP         Stabilizers and Thickeners         170i       Calcium Carbonate       Limited to GMP         339(ii)       Monosodium Orthophosphate       970 mg/kg, singly or in combination, as phosphorus         339(ii)       Disodium Orthophosphate       as phosphorus         340(ii)       Dipotassium Orthophosphate       as phosphorus         340(iii)       Tripotassium Orthophosphate       as phosphorus         341(ii)       Monocalcium Orthophosphate       as phosphorus         341(ii)       Monoammonium Orthophosphate       as phosphorus         342(ii)       Diammonium Orthophosphate       as phosphorus         342(ii)       Diammonium Orthophosphate       as phosphorus         343(ii)       Dimagnesium Orthophosphate       primagnesium Orthophosphate         450(i)       Disodium Diphosphate       primagnesium Diphosphate         450(vi)       Dicalcium Diphosphate         450(vi)       Dicalcium Diphosphate								
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450(vi) Dicalcium Diphosphate								

	HEAT-TREATED FERMENTED MILKS (PLAIN)					
INS No.	Name of Additive	Maximum Level				
451(ii)	Pentapotassium Triphosphate					
452(i)	Sodium Polyphosphate					
452(ii)	Potassium Polyphosphate					
452(iv)	Calcium Polyphosphate					
452(v)	Ammonium Polyphosphate					
400	Alginic Acid					
401	Sodium Alginate	Limited by GMP				
402	Potassium Alginate	Singly or in				
403	Ammonium Alginate	combination.				
404	Calcium Alginate					
406	Agar	Limited to GMP				
407	Carrageenan and its Na, K, NH <sub>4</sub> , Ca and Mg salts (including furcelleran)	Limited to GMP				
407a	Processed Eucheuma Seaweed	Limited to GMP				
410	Carob Bean Gum	Limited to GMP				
412	Guar Gum	Limited to GMP				
413	Tragacanth Gum	Limited to GMP				
414	Gum Arabic	Limited to GMP				
414	Xanthan Gum	Limited to GMP				
416						
417	Karaya Gum Tara Gum	Limited to GMP				
		Limited to GMP				
418	Gellan Gum	Limited to GMP				
425	Konjac Flour	Limited to GMP				
440	Pectins 36	Limited to GMP				
460(i)	Microcrystalline Cellulose <sup>36</sup>	Limited to GMP				
460(ii)	Powdered Cellulose	Limited to GMP				
461	Methyl Cellulose	Limited to GMP				
463	Hydroxypropyl Cellulose	Limited to GMP				
464	Hydroxypropyl Methyl Cellulose	Limited to GMP				
465	Methyl Ethyl Cellulose	Limited to GMP				
466	Sodium Carboxymethyl Cellulose	Limited to GMP				
470	Salts of Oleic Acid (Ca, K, Na)	Limited to GMP				
471	Mono- and Di- Glycerides	Limited to GMP				
472a	Acetic and Fatty Acid Esters of Glycerol	Limited to GMP				
472b	Lactic and Fatty Acid Esters of Glycerol	Limited to GMP				
472c	Citric and Fatty Acid Esters of Glycerol	Limited to GMP				
1200	Polydextrose	Limited to GMP				
1400	Dextrins, Roasted Starch	Limited to GMP				
1401	Acid Treated Starch	Limited to GMP				
1402	Alkaline Treated Starch	Limited to GMP				
1403	Bleached Starch	Limited to GMP				
1404	Oxidized Starch	Limited to GMP				
1405	Enzyme Treated Starch	Limited to GMP				
1410	Mono Starch Phosphate	Limited to GMP				
1412	Distarch Phosphate	Limited to GMP				
1413	Phosphated Distarch Phosphate	Limited to GMP				
1414	Acetylated Distarch Phosphate	Limited to GMP				
1420	Starch Acetate	Limited to GMP				
1422	Acetylated Distarch Adipate	Limited to GMP				
		Limited to GMP				
1440	Hydroxypropyr Starch	Limited to Givin				
1440 1442	Hydroxypropyl Starch Hydroxypropyl Distarch Phosphate	Limited to GMP				

<sup>&</sup>lt;sup>36</sup> CCMMP should consider if 460(i) and 460(ii) should be included per the recommendation of the 38<sup>th</sup> CCFAC.

Annex II

All Acidity Regulators, Colours, Emulsifiers, Flavour Enhancers, Packing Gases, Preservatives, Stabilizers, Sweeteners and Thickeners listed in Table 3 of the Codex General Standard for Food Additives (CX-STAN 192).

	GSFA Table 3 Acidity Regulators					
INS	Additive	INS	Additive			
260	Acetic Acid, Glacial	365	Sodium Fumarate			
261	Potassium Acetates	380	Triammonium Citrate			
262i	Sodium Acetate	500i	Sodium Carbonate			
263	Calcium Acetate	500ii	Sodium Hydrogen Carbonate			
264	Ammonium Acetate	500iii	Sodium Sesquicarbonate			
270	Lactic Acid	501i	Potassium Carbonate			
296	Malic Acid (DL-)	501ii	Potassium Hydrogen Carbonate			
297	Fumaric Acid	503i	Ammonium Carbonate			
326	Potassium Lactate	503ii	Ammonium Hydrogen Carbonate			
327	Calcium Lactate	504i	Magnesium Carbonate			
328	Ammonium Lactate	504ii	Magnesium Hydrogen Carbonate			
329	Magnesium Lactate (DL-)	507	Hydrochloric Acid			
330	Citric Acid	514	Sodium Sulphate			
331i	Sodium Dihydrogen Citrate	515	Potassium Sulphate			
331iii	Trisodium Citrate	524	Sodium Hydroxide			
332i	Potassium Dihydrogen Citrate	525	Potassium Hydroxide			
332ii	Tripotassium Citrate	526	Calcium Hydroxide			
333	Calcium Citrates	527	Ammonium Hydroxide			
350i	Sodium Hydrogen Malate	528	Magnesium Hydroxide			
350ii	Sodium Malate	529	Calcium Oxide			
351i	Potassium Hydrogen Malate	575	Glucono delta-Lactone			
351ii	Potassium Malate	578	Calcium Gluconate			
352ii	Calcium Malate	580	Magnesium Gluconate			

	GSFA Table 3 Colours					
INS	Additive	INS	Additive			
162	Beet Red	140	Chlorophylls			
150a	Caramel Colour, Class I	171	Titanium Dioxide			

	GSFA Table 3 Emulsifiers				
INS	Additive	INS	Additive		
322	Lecithins	965	Maltitol (Including Maltitol Syrup)		
331i	Sodium Dihydrogen Citrate	966	Lactitol		
331iii	Trisodium Citrate	967	Xylitol		
413	Tragacanth Gum	1001	Choline Salts		
460i	Microcrystalline Cellulose	1401	Acid-Treated Starch		
460ii	Powdered Cellulose	1402	Alkaline Treated Starch		
461	Methyl Cellulose	1403	Bleached Starch		
463	Hydroxypropyl Cellulose	1404	Oxidized Starch		
464	Hydroxypropyl Methyl Cellulose	1405	Starches, Enzyme Treated		
465	Methyl Ethyl Cellulose	1410	Monostarch Phosphate		
466	Sodium Carboxymethyl Cellulose	1412	Distarch Phosphate		
467	Ethyl Hydroxyethyl Cellulose	1414	Acetylated Distarch Phosphate		
470	Salts of Myristic, Palmitic and Stearic Acids (NH <sub>4</sub> , Ca, K, Na)	1422	Acetylated Distarch Adipate		
470	Salts of Oleic Acids (Ca, K, Na)	1440	Hydroxypropyl Starch		
471	Mono- and Diglycerides	1440	Hydroxypropyl Starch		
472a	Acetic and Fatty Acid Esters of Glycerol	1442	Hydroxypropyl Distarch Phosphate		
472c	Citric and Fatty Acid Esters of Glycerol	1450	Starch Sodium Octenyl Succinate		
472b	Lactic and Fatty Acid Esters of Glycerol	1451	Acetylated Oxidized Starch		

	GSFA Table 3 Flavour Enhancers					
INS	Additive	INS	Additive			
1101iii	Bromelain	626	Guanylic Acid, 5'-			
623	Calcium Glutamate, DI-L-	630	Inosinic Acid, 5'-			
629	Calcium Guanylate, 5'-	1104	Lipase (Animal Sources)			
633	Calcium Inosinate, 5'-	1104	Lipase (Aspergillus oryzae Var.)			
634	Calcium Ribonucleotides, 5'-	580	Magnesium Gluconate			
628	Dipotassium Guanylate, 5'-	625	Magnesium Glutamate, DI-L-			
632	Dipotassium Inosinate, 5'-	624	Monoammonium Glutamate, L-			
627	Disodium Guanylate, 5'-	622	Monopotassium Glutamate, L-			
631	Disodium Inosinate, 5'-	621	Monosodium Glutamate, L-			
635	Disodium Ribonucleotides, 5'-	1101ii	Papain			
968	Erythritol	508	Potassium Chloride			
620	Glutamic Acid (L+)-	957	Thaumatin			

GSFA Table 3 Packing Gases				
INS Additive IN			Additive	
290	Carbon Dioxide	941	Nitrogen	

	GSFA Table 3 Preservatives					
INS	Additive	INS	Additive			
260	Acetic Acid, Glacial	280	Propionic Acid			
261	Potassium Acetates	281	Sodium Propionate			
262i	Sodium Acetate	282	Calcium Propionate			
263	Calcium Acetate	283	Potassium Propionate			

	GSFA Table 3 Stabilizers				
INS		INS	Additive		
170i	Calcium Carbonate	467	Ethyl Hydroxyethyl Cellulose		
263	Calcium Acetate	468	Cross-Linked Carboxymethyl Cellulose		
331i	Sodium Dihydrogen Citrate	470	Salts of Myristic, Palmitic and Stearic Acids (NH <sub>4</sub> , Ca, K, Na)		
331iii	Trisodium Citrate	470	Salts of Oleic Acids (Ca, K, Na)		
332i	Potassium Dihydrogen Citrate	471	Mono- and Diglycerides		
332ii	Tripotassium Citrate	472a	Acetic and Fatty Acid Esters of Glycerol		
400	Alginic Acid	472b	Lactic and Fatty Acid Esters of Glycerol		
401	Sodium Alginate	472c	Citric and Fatty Acid Esters of Glycerol		
402	Potassium Alginate	501i	Potassium Carbonate		
403	Ammonium Alginate	501ii	Potassium Hydrogen Carbonate		
404	Calcium Alginate	965	Maltitol (Including Maltitol Syrup)		
406	Agar	967	Xylitol		
407	Carrageenan	1101iii	Bromelain		
407a	Processed Eucheuma Seaweed	1200	Polydextroses		
410	Carob Bean Gum	1202	Insoluble Polyvinylpyrrolidone		
412	Guar Gum	1400	Dextrins, White and Yellow, Roasted Starch		
413	Tragacanth Gum	1401	Acid Treated Starch		
414	Gum Arabic	1402	Alkaline Treated Starch		
415	Xanthan Gum	1403	Bleached Starch		
416	Karaya Gum	1404	Oxidized Starch		
417	Tara Gum	1405	Starches, Enzyme Treated		
418	Gellan Gum	1410	Monostarch Phosphate		
440	Pectins	1412	Distarch Phosphate		
457	Cyclodextrin, alpha-	1413	Phosphated Distarch Phosphate		
458	Cyclodextrin, gamma-	1420	Starch Acetate		
461	Methyl Cellulose	1422	Acetylated Distarch Adipate		
463	Hydroxypropyl Cellulose	1442	Hydroxypropyl Distarch Phosphate		
464	Hydroxypropyl Methyl Cellulose	1450	Starch Sodium Octenyl Succinate		
465	Methyl Ethyl Cellulose	1451	Acetylated Oxidized Starch		
466	Sodium Carboxymethyl Cellulose				

	GSFA Table 3 Sweeteners					
INS	Additive	INS	Additive			
420	Sorbitol (Including Sorbitol Syrup)	965	Maltitol (Including Maltitol Syrup)			
421	Mannitol	966	Lactitol			
953	Isomalt	967	Xylitol			
957	Thaumatin	968	Erythritol			
964	Polyglycitol Syrup					

	GSFA Table 3 Thickeners					
INS	Additive	INS	Additive			
400	Alginic Acid	466	Sodium Carboxymethyl Cellulose			
401	Sodium Alginate	467	Ethyl Hydroxyethyl Cellulose			
402	Potassium Alginate	469	Sodium Carboxymethyl Cellulose, Enzymatically Hydrolyzed			
403	Ammonium Alginate	967	Xylitol			
404	Calcium Alginate	1200	Polydextroses			
406	Agar	1400	Dextrins, White and Yellow, Roasted Starch			
407	Carrageenan	1401	Acid Treated Starch			
407a	Processed Eucheuma Seaweed	1402	Alkaline Treated Starch			
410	Carob Bean Gum	1403	Bleached Starch			
412	Guar Gum	1404	Oxidized Starch			
413	Tragacanth Gum	1405	Enzyme Treated Starch			
414	Gum Arabic	1410	Monostarch Phosphate			
415	Xanthan Gum	1412	Distarch Phosphate			
416	Karaya Gum	1413	Phosphated Distarch Phosphate			
417	Tara Gum	1414	Acetylated Distarch Phosphate			
418	Gellan Gum	1420	Starch Acetate			
425	Konjac Flour	1422	Acetylated Distarch Adipate			
440	Pectins	1440	Hydroxypropyl Starch			
461	Methyl Cellulose	1442	Hydroxypropyl Distarch Phosphate			
463	Hydroxypropyl Cellulose	1450	Starch Sodium Octenyl Succinate			
464	Hydroxypropyl Methyl Cellulose	1451	Acetylated Oxidized Starch			
465	Methyl Ethyl Cellulose					