

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 13

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-eighth Session

FAO Headquarters, Rome, 4 – 9 July 2005

MATTERS ARISING FROM REPORTS OF CODEX COMMITTEES AND TASK FORCES

Matters including those arising after 19 March 2005

Matters from the 27th Session of the Codex Alimentarius Commission¹

Proposal for a New Standard on Parmesan Cheese

1. The 27th Session of the Commission discussed whether or not new work should be started to develop a Standard for Parmesan Cheese. However, in view of the lack of consensus and considering that the 7th Session of the CCMMP was tentatively scheduled in April 2006, the Commission agreed to defer its decision on the development of a Standard on Parmesan cheese until its 28th Session (ALINORM 04/27/41, para 150, Appendix X).

Matters from relevant Codex Committees on the proposed Terms of Reference for an FAO/WHO Expert Consultation on the Use of Active Chlorine

2. The 37th Session of the Codex Committee on Food Hygiene (CCFH) considered the Terms of Reference for the Consultation within its mandate (ALINORM 05/28/13, paras 170-174, Appendix VI).

3. The 37th Session of the Codex Committee on Food Additives and Contaminants (CCFAC) agreed to forward the revised terms of reference and background information contained in document CX/FAC 05/37/16 and CX/FAC 05/37/16-Add.1, to the 28th Session of the Commission for transmission to FAO and WHO, along with the terms of reference prepared by the CCFH (ALINORM 05/28/12, para 108, Appendix XV).

¹ See also the paras 10 to 12 of ALINORM 05/28/9D.

Matters arising from other Codex Committees and Task Forces after 19 March 2005

CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

Draft General Standard for Fruit Juices and Nectars

4. The 27th Session of the Committee recalled that its last session had endorsed a number of methods that corresponded to specific provisions in the standard, and had temporarily endorsed several other methods pending the establishment of numerical values by the Task Force Intergovernmental Task Force on Fruit and Vegetable Juices.
5. The Committee agreed to ask the advice of the Commission as to whether, from the procedural point of view, these methods could be considered for endorsement in relation to authenticity and quality criteria, as no numerical value had been established.
6. The Committee agreed to propose to the Commission to add the following provisions at the end of section 3.4 Verification of Composition, Quality and Authenticity:

The verification of a sample's authenticity / quality can be assessed by comparison of data for the sample, generated using appropriate methods included in the standard, with that produced for fruit of the same type and from the same region, allowing for natural variations, seasonal changes and for variations occurring due to processing (ALINORM 05/28/23, paras. 59-64).

Year of Publication

7. The Committee recalled that its last session had discussed the proposals from the Committee on Fats and Oils to delete the year of publication but had decided to retain it, as it was supported by several delegations.
8. The Committee recalled that in application of ISO/IEC 17025: 1999, referred under CAC/GL 27, analysts were required to use the most updated version of methods of analysis. However, the year of publication mentioned in methods endorsed by the CCMAS was often outdated and reference was made to methods that were no longer "deemed to exist", which created serious difficulties.
9. After some discussion, the Committee agreed to include a note for clarification purposes in the list of methods (CODEX STAN 234-1999) to the effect that "the most updated version of the method should be used, in application of ISO/IEC 17025: 1999" (ALINORM 05/28/23, paras. 84-88).

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Mandate of the CCFAC

10. In response to the request of the last session of the Commission to review its terms of reference in relation to sampling plans², the Committee agreed to revise point (d) of its terms of reference to read "To consider methods of sampling and analysis for their determination in food and feed" and to move the revised point (d) after point (b) for clarity purpose (ALINORM 05/28/12, para. 9, Appendix Iif)³.

Risk Analysis Definitions

11. The Committee expressed its support to the definitions of "Food Safety Objective", "Performance Objective" and "Performance Criterion" which the last session of the Commission adopted and had referred the definitions to all Committees involved in risk analysis for advice (ALINORM 05/28/12, para. 10).

General Standard for Food Additives (GSFA)

² ALINORM 04/27/41, para. 99.

³ The Commission is expected to adopt this amendment in the mandate of the CCFAC after the endorsement by the CCGP.

12. The Committee agreed to request the 28th Session of the Commission to amend Annex B (Food Category System) of the Codex General Standard for Food Additives by including coconut water as an example in the description of food category 14.1.2.1 (Fruit juices) (ALINORM 05/28/12, para.11, Appendix III).

13. The Committee agreed to inform the 28th Session of the Commission that in principle the maximum use levels for BHA, BHT, TBHQ, and Propyl Gallate in all Codex standards should be expressed on the fat or oil content, as appropriate, and on their combined use (ALINORM 05/28/12, para.67).

14. The Committee agreed to request the Codex Secretariat to prepare a list of all draft (Step 6) food additive provisions for the double entries for the same additive in the same food category and provide this information to the 28th Session of the Commission with a recommendation to discontinue work on these provisions (ALINORM 05/28/12, para. 78)⁴.

15. The Committee agreed to inform the 28th Session of the Commission of discontinuation of work on a number of food additive draft and proposed draft food additive provisions (ALINORM 05/28/12, para. 83 , Appendix XII).

General Standard for Contaminants and Toxins in Foods(GSCTF)

16. The 27th session of the Commission endorsed the recommendations of the 54th Session of the Executive Committee concerning the amendments to the GSFA and GSCTF and the relation between the GSCTF and Codex Standards proposed by the CCFAC. It requested the Codex Secretariat to prepare a list of maximum levels for contaminants and toxins contained in Codex commodity standards, which are inconsistent with the GSCTF, so that they could be formally revoked by the Commission (ALINORM 04/27/41, para 138).

17. The Committee agreed with the recommendation of the *ad hoc* Working Group to request the 28th Session of the Commission to delete the maximum levels for lead in specific commodity Codex Standards for fruit juices and nectars and for processed meat products and to amend Schedule I accordingly. While making this request, the Committee noted that all specific commodity Codex Standards for fruits juices and nectars would be revoked when the draft Codex General Standard for Fruit Juices and Nectars was adopted by the Codex Alimentarius Commission (ALINORM 05/28/12, para. 119, Appendix XVII).

Provisions of Scientific Advice

18. The Committee agreed to forward the following statement to the 28th Session of the Commission with regard to the serious situation of the WHO contribution for JECFA activities: “The CCFAC expresses its concern about the financial situation regarding the work of JECFA. CCFAC would like to request the Commission to bring this concern to the attention of the Director General of WHO and to ask for long-term sustainable funding of the activities necessary to support the work of Commission, in particular JECFA and related activities” (ALINORM 05/28/12, para. 224).

CODEX COMMITTEE ON FOOD LABELLING

Country of Origin Labelling

19. In response to the inquiry from the 32nd Session of the Committee on country of origin labelling, the 27th Session of the Commission recognized that no conclusion could be reached at that stage on whether or not to undertake new work on country of origin labelling and agreed to forward the following questions for consideration by the Committee on Food Labelling:

- a) *whether the current provisions in sections 4.5.1 and 4.5.2 for Country of Origin Labelling contained in the Codex General Standard for the Labelling of Prepackaged Foods were adequate to address Members’ needs with respect to country of origin labelling*

⁴ See Annex 3

- b) *whether countries have encountered difficulties with the interpretation of those provisions*

20. The 33rd Session of the Committee discussed this issue taking into account the replies of members in response to the above mentioned questions and recognized that there was no consensus on the need for new work on country of origin labelling at this stage. Therefore, the Committee agreed that no new work should be started and that consideration of this Agenda Item should be discontinued (ALINORM 05/28/22, para. 85).

Other Matters

21. While considering the endorsement of labelling provisions in the Draft Standards for Fresh Fruits and Vegetables, the Delegation of Australia proposed to delete the footnote referring to acceptance as the Committee on General Principles had proposed the abolition of the Acceptance Procedure. The Secretariat indicated that this would be possible only after the acceptance procedure had been abolished by Commission and recalled that a similar footnote appeared in the General Standard for the Labelling of Prepackaged Foods. It was also noted that the deletion of all such references in Codex standards would be a consequential amendment to the abolition of the Acceptance Procedure. The Committee agreed to draw the attention of the Commission to the reference to acceptance in Codex standards, in order to amend them as required, following the abolition of the Acceptance Procedure (ALINORM 05/28/22, para. 28).

Note : Footnotes referring to the notification of acceptance by governments appear in the *General Standard for the Labelling of Prepackaged Foods* and in all standards for fruits and vegetables. The footnote to Section 1. Scope of the *General Standard for the Labelling of prepackaged Foods* is the following:

When notifying their position on the acceptance of this standard, governments are requested to indicate any provisions concerning the presentation of mandatory information on the label and in labelling, in force in their country which are not covered by this standard.

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

NOTIFICATION OF ACCEPTANCE

22. The 13th Session of the Codex Committee on Fresh Fruits and Vegetables (May 2005) deleted the footnotes referring to the notification of acceptance to the Codex Alimentarius Commission in the light of the recommendation of the Codex Committee on General Principles to abolish the Acceptance Procedure in the Procedural Manual of the Codex Alimentarius Commission and to apply this decision across Codex standards for fresh fruits and vegetables (ALINORM 05/28/35 paras. 19, 34 and 53).

23. This topic was considered during the discussion of the Standard Layout for Codex Standards for Fresh Fruits and Vegetables and the draft Codex Standard for Tomatoes in which the decision was taken to remove the footnotes related to the notification of acceptance from this and all Codex standards for fresh fruits and vegetables as follows:

Standard Layout for Codex Standards for Fresh Fruits and Vegetables

Section 1 – Definition

24. The Committee also **agreed to delete the footnote referring to the acceptance of Codex standards for fresh fruits and vegetables** namely: “*Governments, when indicating the acceptance of the Codex Standard for [common name of the produce], should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export*”. This decision was taken in the light of the recommendation of the last session of the Codex Committee on General Principles⁵ (April 2005) to abolish the Acceptance Procedure in the Procedural Manual of the Codex Alimentarius Commission. The Committee noted that the Acceptance Procedure was not relevant anymore in the framework of the WTO SPS and TBT Agreements.

⁵ ALINORM 05/28/33A, para. 80, 89 and Appendix II.

Draft Codex Standard for Tomatoes

Section 1 - Definition of Produce

25. In view of the recommendation of the last session of the Codex Committee on General Principles⁹ (CCGP) to abolish the Acceptance Procedure and to forward to the Commission proposed amendments to the Codex Procedural Manual to this effect, the Committee deleted footnote (1). **It was agreed that this amendment would apply to all Codex standards for fresh fruits and vegetables.**

Section 7.2 – Non-retail Containers

26. For consistency with previous decision regarding the notification of the acceptance of the Standard to the Codex Alimentarius Commission, the Committee deleted footnote (3) and **agreed that this amendment would apply to all Codex standards for fresh fruits and vegetables.**

AMENDMENTS TO CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

27. When considering maturity requirements per group of varieties and the list of small-berry size varieties for table grapes, the following considerations were made in regard to the difficulties of establishing quality parameters based on list of varieties and the maintenance of such lists:

Maturity requirements

28. The Committee had an exchange of views on the difficulties of establishing maturity parameters e.g. minimum soluble solids content (minimum Brix levels) and sugar/acid ratio for fresh products due to a number of factors such as regional, climatic and seasonal variations. **In addition, questions were raised as to the criteria for updating the table listing the maturity parameters by grouping of varieties.** It was noted that this matter fell within a more general question on how to update Codex standards holding list of varieties.

List of small-berry varieties

29. The Committee had an exchange of views on the usefulness of having a list of small-berry varieties. **The same concern in regard to the maintenance of the list was expressed.** It was noted that the main aim of the list was to distinguish small-berry varieties vis-à-vis the setting of a minimum bunch weight for these varieties.

30. **The Committee agreed to request the advice of the Codex Alimentarius Commission on the possibility to establish a more expeditious procedure for amending Codex standards for fresh fruits and vegetables e.g. inclusion of new varieties⁶.**

⁶ ALINORM 05/28/35, paras. 60, 64 and 101.

ANNEX 1

Step 6 Provisions Proposed for Discontinuation by the 37th CCFAC

ACESULFAME POTASSIUM					
Acesulfame Potassium		INS: 950			
Function:		Flavour Enhancer, Sweetener			
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)		GMP		6
01.3.2	Beverage whiteners		GMP		6
01.4	Cream (plain) and the like		GMP		6
01.6.1	Unripened cheese		GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6
04.1.2.10	Fermented fruit products		GMP		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	200	mg/kg		6
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10		GMP		6
05.1.4	Cocoa and chocolate products	1000	mg/kg		6
07.1	Bread and ordinary bakery wares		GMP		6
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
11.6	Table-top sweeteners, including those containing high-intensity sweeteners		GMP		6
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)		GMP		6
12.3	Vinegars	500	mg/kg		6
13.5	Dietetic foods (e.g., supplementary foods for dietary use)		GMP		6

ACESULFAME POTASSIUM					
Acesulfame Potassium INS: 950					
Function: Flavour Enhancer, Sweetener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
	excluding products of food categories 13.1 - 13.4				
14.1.2.4	Concentrates for vegetable juice	500	mg/kg	Note 127	6
14.1.3.4	Concentrates for vegetable nectar	500	mg/kg	Note 127	6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP		6
14.2.3	Grape wines		GMP		6
14.2.4	Wines (other than grape)		GMP		6
14.2.5	Mead		GMP		6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol		GMP		6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350	mg/kg		6

ADIPATES					
Adipic Acid INS: 355 Sodium Adipate INS: 356					
Potassium Adipate INS: 357 Ammonium Adipate INS: 359					
Function: Acidity Regulator, Firming Agent, Raising Agent					
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.2.1	Fermented milks (plain)		GMP	Note 1	6

ALLURA RED AC					
Allura Red AC INS: 129					

Function:					
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.1	Unripened cheese		GMP	Note 3	6
01.6.3	Whey cheese		GMP	Note 3	6
01.6.5	Cheese analogues		GMP	Note 3	6
02.1.3	Lard, tallow, fish oil, and other animal fats		GMP		6
02.2.1.2	Margarine and similar products		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6
14.2.1	Beer and malt beverages		GMP		6

AMARANTH					
Amaranth		INS: 123			
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
10.1	Fresh eggs		GMP	Notes 3 & 4	6

ANNATTO EXTRACTS					
Annatto Extracts		INS: 160b			
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10	mg/kg		6

ANNATTO EXTRACTS					
Annatto Extracts		INS: 160b			
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	100	mg/kg	Note 9	6
04.1.2.4	Canned or bottled (pasteurized) fruit		GMP		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	25	mg/kg	Note 9	6
06.4.2	Dried pastas and noodles and like products	12	mg/kg	Note 8	6
06.4.3	Pre-cooked pastas and noodles and like products	12	mg/kg	Note 8	6
07.1	Bread and ordinary bakery wares		GMP		6
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	15	mg/kg	Note 9	6
10.1	Fresh eggs		GMP	Notes 3 & 4	6
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3		GMP		6
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		GMP		6
13.6	Food supplements		GMP		6
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine		GMP		6

ASCORBIC ACID					
Ascorbic Acid		INS: 300			
Function: Antioxidant, Colour Retention Agent					
Food Cat. No.	Food Category	Max	Level	Comments	Step

ASCORBIC ACID					
Ascorbic Acid		INS: 300			
Function:		Antioxidant, Colour Retention Agent			
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.2.3	Grape wines	200	mg/kg		6

ASPARTAME					
Aspartame		INS: 951			
Function:		Flavor Enhancer, Sweetener			
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.3.2	Beverage whiteners		GMP	Note 2	6
01.4.1	Pasteurized cream (plain)		GMP		6
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)		GMP		6
01.4.3	Clotted cream (plain)		GMP		6
01.5.1	Milk powder and cream powder (plain)		GMP		6
01.6.1	Unripened cheese		GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pul seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP		6

AZORUBINE					
Azorubine		INS: 122			

Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6

CALCIUM CHLORIDE					
Calcium Chloride INS: 509					
Function: Firming Agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	3200	mg/kg		6

CARAMEL COLOUR, CLASS III					
Caramel Colour, Class III - Ammonia Process INS: 150c					
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
02.2.1.2	Margarine and similar products		GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6
06.4.2	Dried pastas and noodles and like products		GMP		6
06.4.3	Pre-cooked pastas and noodles and like products		GMP		6
06.6	Batters (e.g., for breading or batters for fish or poultry)		GMP		6
07.1.2	Crackers, excluding sweet crackers		GMP		6
12.3	Vinegars		GMP		6

CARAMEL COLOUR, CLASS III					
Caramel Colour, Class III - Ammonia INS: 150c Process					
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.1.2.2	Vegetable juice		GMP		6
14.1.2.4	Concentrates for vegetable juice		GMP		6
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000	mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP		6

CARAMEL COLOUR, CLASS IV					
Caramel Colour, Class IV - Ammonia Sulphite INS: 150d Process					
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
02.2.1.2	Margarine and similar products		GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6
06.4.2	Dried pastas and noodles and like products		GMP		6
06.4.3	Pre-cooked pastas and noodles and like products		GMP		6
06.6	Batters (e.g., for breading or batters for fish or poultry)		GMP		6
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)		GMP		6
07.1.2	Crackers, excluding sweet crackers		GMP		6
14.1.2.2	Vegetable juice		GMP		6
14.1.2.4	Concentrates for vegetable juice		GMP		6

CARAMEL COLOUR, CLASS IV					
Caramel Colour, Class IV - Ammonia Sulphite INS: 150d Process					
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000	mg/kg		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP		6

CAROTENOIDS					
Beta-Carotene (Synthetic) INS: 160ai Beta-Carotene (Blakeslea trispora) INS: 160aii					
Beta-Apo-8'-Carotenal INS: 160e Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester INS: 160f					
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.3.2	Beverage whiteners		GMP		6
01.4	Cream (plain) and the like		GMP		6
01.5.2	Milk and cream powder analogues		GMP		6
01.6.2.2	Rind of ripened cheese		GMP		6
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)		GMP		6
01.6.5	Cheese analogues		GMP	Note 3	6
01.6.6	Whey protein cheese		GMP		6
04.1.2.3	Fruit in vinegar, oil, or brine		GMP		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 76	6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers,		GMP		6

CAROTENOIDS					
Beta-Carotene (Synthetic)	INS: 160ai	Beta-Carotene (<i>Blakeslea trispora</i>)	INS: 160aii		
Beta-Apo-8'-Carotenal	INS: 160e	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f		
Function:	Colour				
Food Cat. No.	Food Category	Max	Level	Comments	Step
	pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)				
07.1.2	Crackers, excluding sweet crackers		GMP		6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)		GMP		6
07.1.4	Bread-type products, including bread stuffing and bread crumbs		GMP	Note 116	6
07.1.5	Steamed breads and buns		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6
10.2	Egg products		GMP		6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6
14.2.3.2	Sparkling and semi-sparkling grape wines		GMP		6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6

CARRAGEENAN					
Carrageenan	INS: 407				
Function:	Emulsifier, Filler, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max	Level	Comments	Step
13.1.2	Follow-up formulae	1000	mg/kg		6

CITRIC ACID					
Citric Acid		INS: 330			
Function:		Acidity Regulator, Antioxidant, Sequestrant			
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.2.3	Grape wines	700	mg/kg		6

CURCUMIN					
Curcumin		INS: 100i			
Function:		Colour			
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.1	Unripened cheese		GMP	Note 3	6
01.6.2	Ripened cheese		GMP		6
01.6.3	Whey cheese		GMP	Note 3	6
01.6.5	Cheese analogues		GMP	Note 3	6
01.6.6	Whey protein cheese		GMP		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)		GMP		6
07.1.1	Breads and rolls		GMP		6
07.1.2	Crackers, excluding sweet crackers		GMP		6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)		GMP		6
07.1.5	Steamed breads and buns		GMP		6

CURCUMIN					
Curcumin		INS: 100i			
Function:		Colour			
Food Cat. No.	Food Category	Max	Level	Comments	Step
07.1.6	Mixes for bread and ordinary bakery wares		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6

CYCLAMATES					
Cyclamic Acid (and Sodium, Potassium, Calcium Salts)		INS: 952			
Function:		Flavour Enhancer, Sweetener			
Food Cat. No.	Food Category	Max	Level	Comments	Step
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	1300	mg/kg	Note 17	6

ERYTHORBIC ACID					
Erythorbic Acid		INS: 315		Isoascorbic Acid	
				INS: 315	
Function:		Antioxidant, Colour Retention Agent			
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.2.3	Grape wines		GMP		6

HYDROXYBENZOATES, p-					
Ethyl p-Hydroxybenzoate		INS: 214		Propyl p-Hydroxybenzoate	
				INS: 216	

Methyl p-Hydroxybenzoate INS: 218					
Function: Preservative					
Food Cat. No.	Food Category	Max	Level	Comments	Step
11.6	Table-top sweeteners, including those containing high-intensity sweeteners		GMP	Note 27	6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg	Note 27	6

INDIGOTINE					
Indigotine INS: 132					
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.1	Unripened cheese		GMP	Note 3	6
01.6.3	Whey cheese		GMP	Note 3	6
01.6.5	Cheese analogues		GMP	Note 3	6
02.1.3	Lard, tallow, fish oil, and other animal fats		GMP		6
02.2.1.2	Margarine and similar products		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6

ISOMALT					
Isomalt INS: INS: 953					
Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener					
Food Cat. No.	Food Category	Max	Level	Comments	Step

ISOMALT					
Isomalt		INS: INS: 953			
Function:		Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener			
Food Cat. No.	Food Category	Max	Level	Comments	Step
13.1.1	Infant formulae		GMP		6
13.1.2	Follow-up formulae		GMP		6
13.2	Complementary foods for infants and young children		GMP		6

MAGNESIUM CARBONATE					
Magnesium Carbonate		INS: 504i			
Function:		Acidity Regulator, Anticaking Agent, Colour Retention Agent			
Food Cat. No.	Food Category	Max	Level	Comments	Step
06.2.1	Flours		GMP	Note 57	6
12.1.2	Salt Substitutes		GMP		6
12.2.1	Herbs and spices		GMP	Note 51	6

MALIC ACID (DL-)					
Malic Acid (DL-)		INS: 296			
Function:		Acidity Regulator, Sequestrant			
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.2.3	Grape wines	1	mg/kg		6

NITRITES					
Potassium Nitrite	INS: 249	Sodium Nitrite	INS: 250		
Function:	Colour Retention Agent, Preservative				
Food Cat. No.	Food Category	Max	Level	Comments	Step
09.2.4.1	Cooked fish and fish products	50	mg/k g	Note 32	6

PHOSPHATES					
Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i		
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii		
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii		
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i		
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii		
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii		
Monomagnesium Phosphate	INS: 343i	Dimagnesium Orthophosphate	INS: 343ii		
Trimagnesium Orthophosphate	INS: 343iii	Disodium Diphosphate	INS: 450i		
Trisodium Diphosphate	INS: 450ii	Tetrasodium Diphosphate	INS: 450iii		
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi		
Calcium Dihydrogen Diphosphate	INS: 450vii	Pentasodium Triphosphate	INS: 451i		
Pentapotassium Triphosphate	INS: 451ii	Sodium Polyphosphate	INS: 452i		
Potassium Polyphosphate	INS: 452ii	Sodium Calcium Polyphosphate	INS: 452iii		
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v		
Bone Phosphate	INS: 542				
Function:	Anticaking Agent, Acidity Reg., Adj., Antioxidant, Colour Retention Agent, Emulsifier, Flavour Enhancer, Firming Agent, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener				

Food Cat. No.	Food Category	Max	Level	Comments	Step
01.1.1	Milk and buttermilk (plain)	880	mg/kg	Note 33	6
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	880	mg/kg	Note 33	6
01.5.2	Milk and cream powder analogues	880	mg/kg	Note 33	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	8800	mg/kg	Note 33	6
01.8.2	Dried whey and whey products, excluding whey cheeses	3400	mg/kg	Note 33	6
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000	mg/kg	Note 33	6
06.2.2	Starches	4000	mg/kg	Note 33	6
06.4.3	Pre-cooked pastas and noodles and like products	2000	mg/kg	Note 33	6
06.6	Batters (e.g., for breading or batters for fish or poultry)	5300	mg/kg	Note 33	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Notes 22 & 33	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000	mg/kg	Note 33	6
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000	mg/kg	Note 33	6
12.2.2	Seasonings and condiments	4000	mg/kg	Note 33	6
14.1.1.2	Table waters and soda waters	890	mg/kg	Note 33	6

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids INS: 475

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
13.6	Food supplements	GMP		6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	GMP		6

PONCEAU 4R				
Ponceau 4R INS: 124				
Function: Colour				
Food Cat. No.	Food Category	Max Level	Comments	Step
01.6.1	Unripened cheese	GMP	Note 3	6
01.6.3	Whey cheese	GMP	Note 3	6
01.6.5	Cheese analogues	GMP	Note 3	6
10.1	Fresh eggs	GMP	Notes 3 & 4	6
14.1.2.2	Vegetable juice	GMP		6

POTASSIUM DIHYDROGEN CITRATE				
Potassium Dihydrogen Citrate INS: 332i				
Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Comments	Step
13.1.1	Infant formulae	GMP		6
13.1.2	Follow-up formulae	GMP		6

PROPYLENE GLYCOL ALGINATE				
Propylene Glycol Alginate INS: 405				

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000	mg/kg		6
03.0	Edible ices, including sherbet and sorbet	7500	mg/kg		6
12.5	Soups and broths		GMP		6

SACCHARIN					
Saccharin		INS: 954		Saccharin (and Sodium, Potassium, Calcium Salts) INS: 954	
Function: Flavour Enhancer, Sweetener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
04.1.2.7	Candied fruit	500	mg/kg		6

SODIUM ALUMINIUM PHOSPHATES					
Sodium Aluminium Phosphate-Acidic		INS: 541i		Sodium Aluminium Phosphate-Basic INS: 541ii	
Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4		GMP	Note 6	6

SODIUM CARBOXYMETHYL CELLULOSE					
Sodium Carboxymethyl Cellulose		INS: 466			

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
06.4.2	Dried pastas and noodles and like products		GMP		6

SODIUM DIHYDROGEN CITRATE					
Sodium Dihydrogen Citrate INS: 331i					
Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max	Level	Comments	Step
13.1.1	Infant formulae		GMP		6
13.1.2	Follow-up formulae		GMP		6
13.2	Complementary foods for infants and young children		GMP		6

SORBITAN ESTERS OF FATTY ACIDS					
Sorbitan Monostearate INS: 491 Sorbitan Tristearate INS: 492					
Sorbitan Monolaurate INS: 493 Sorbitan Monooleate INS: 494					
Sorbitan Monopalmitate INS: 495					
Function: Emulsifier, Stabilizer					
Food Cat. No.	Food Category	Max	Level	Comments	Step
04.1.1.2	Surface-treated fresh fruit		GMP	Note 16	6
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4		GMP		6
13.6	Food supplements		GMP		6
14.2.3	Grape wines		GMP		6

STEAROYL-2-LACTYLATES					
Sodium Stearoyl Lactylate		INS: 481i		Calcium Stearoyl Lactylate	
				INS: 482i	
Function: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
06.4.2	Dried pastas and noodles and like products	4500	mg/kg		6
06.4.3	Pre-cooked pastas and noodles and like products	4500	mg/kg		6

SUCRALOSE					
Sucralose		INS: 955			
Function: Sweetener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250	mg/kg		6
04.1.2.1	Frozen fruit	150	mg/kg		6
04.1.2.2	Dried fruit	150	mg/kg		6
04.1.2.3	Fruit in vinegar, oil, or brine	150	mg/kg		6
04.1.2.5	Jams, jellies, marmelades	450	mg/kg		6
04.1.2.11	Fruit fillings for pastries	250	mg/kg		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1500	mg/kg		6
10.4	Egg-based desserts (e.g., custard)	250	mg/kg		6
11.6	Table-top sweeteners, including those containing high-intensity		GMP		6

SUCRALOSE					
Sucralose		INS: 955			
Function:		Sweetener			
Food Cat. No.	Food Category	Max	Level	Comments	Step
	sweeteners				
14.1.2.2	Vegetable juice	250	mg/kg		6
14.1.2.4	Concentrates for vegetable juice	1250	mg/kg		6
14.1.3.4	Concentrates for vegetable nectar	1250	mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1250	mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250	mg/kg		6

SUCROGLYCERIDES					
Sucroglycerides		INS: 474			
Function:		Emulsifier, Stabilizer, Thickener			
Food Cat. No.	Food Category	Max	Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	5000	mg/kg		6

SUCROSE ESTERS OF FATTY ACIDS					
Sucrose Esters of Fatty Acids		INS: 473			
Function:		Adjuvant, Emulsifiers, Stabilizer, Thickener			

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		6
01.4.4	Cream analogues	GMP		6
04.1.1.2	Surface-treated fresh fruit	GMP		6
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		6
07.1	Bread and ordinary bakery wares	GMP		6
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6
13.6	Food supplements	GMP		6

Food Cat. No.	Food Category	Max Level	Comments	Step
SUNSET YELLOW FCF				
Sunset Yellow FCF INS: 110				
Function: Colour				
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6

Food Cat. No.	Food Category	Max Level	Comments	Step
TARTRATES				
Tartaric Acid (L(+)-) INS: 334 Monosodium Tartrate INS: 335i				
Disodium Tartrate INS: 335ii Monopotassium Tartrate INS: 336i				
Dipotassium Tartrate INS: 336ii Potassium Sodium Tartrate INS: 337				
Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Comments	Step

TARTRATES					
Tartaric Acid (L(+)-)	INS: 334	Monosodium Tartrate	INS: 335i		
Disodium Tartrate	INS: 335ii	Monopotassium Tartrate	INS: 336i		
Dipotassium Tartrate	INS: 336ii	Potassium Sodium Tartrate	INS: 337		
Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.1	Unripened cheese	26200	mg/kg	Notes 5 & 45	6
02.1	Fats and oils essentially free from water		GMP	Note 45	6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts		GMP	Note 45	6
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10		GMP	Note 45	6
05.1.3	Cocoa-based spreads, including fillings	2000	mg/kg	Note 45	6
06.2	Flours and starches (including soybean powder)		GMP	Note 45	6
12.6.4	Clear sauces (e.g., fish sauce)		GMP	Note 45	6
14.2.3.2	Sparkling and semi-sparkling grape wines	2600	mg/kg	Note 45	6
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	2600	mg/kg	Note 45	6

TARTRAZINE					
Tartrazine	INS: 102				
Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step

TARTRAZINE					
Tartrazine		INS: 102			
Function:		Colour			
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.1	Unripened cheese		GMP	Note 3	6
01.6.3	Whey cheese		GMP	Note 3	6
01.6.5	Cheese analogues		GMP	Note 3	6
02.1.3	Lard, tallow, fish oil, and other animal fats		GMP		6
02.2.1.2	Margarine and similar products		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6
14.1.2.2	Vegetable juice		GMP		6
14.2.1	Beer and malt beverages		GMP		6

TOCOPHEROLS					
Mixed Tocopherols Concentrate		INS: 306		Alpha-Tocopherol INS: 307	
Function:		Antioxidant			
Food Cat. No.	Food Category	Max	Level	Comments	Step
02.2.1.1	Butter and concentrated butter		GMP		6
06.4.2	Dried pastas and noodles and like products		GMP		6
06.4.3	Pre-cooked pastas and noodles and like products		GMP		6

TRIPOTASSIUM CITRATE					
Tripotassium Citrate		INS: 332ii			

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max	Level	Comments	Step
13.1.1	Infant formulae		GMP		6

XANTHAN GUM					
Xanthan Gum		INS: 415			
Function: Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
02.1	Fats and oils essentially free from water		GMP		6
06.4.2	Dried pastas and noodles and like products	4000	mg/kg		6

Notes to the Comments for the General Standard for Food Additives

- Note 1: As adipic acid
- Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3: Surface treatment.
- Note 4: For decoration, stamping, marking or branding the product.
- Note 5: Used in raw materials for manufacture of the finished food.
- Note 6: As aluminium.
- Note 7: Use level not in finished food.
- Note 8: As bixin.
- Note 9: As total bixin or norbixin.
- Note 10: As ascorbyl stearate.
- Note 11: Flour basis.
- Note 12: Carryover from flavouring substances.
- Note 13: As benzoic acid.
- Note 14: Served at greater than 5-fold dilution.
- Note 15: Fat or oil basis.
- Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17: As cyclamic acid.
- Note 18: Added level; residue not detected in ready-to-eat food.
- Note 19: Used in cocoa fat; use level on ready-to-eat basis.

- Note 20: On total amount of stabilizers, thickeners and/or gums.
- Note 21: As anhydrous calcium disodium EDTA.
- Note 22: For use in smoked fish products only.
- Note 23: As iron.
- Note 24: As anhydrous sodium ferrocyanide.
- Note 25: As formic acid.
- Note 26: For use in baking powder only.
- Note 27: As p-hydroxybenzoic acid.
- Note 28: ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:
[(33000 U/kg bw) x (0.025 µg/U) x (1 mg/1000 µg)] = 0.825 mg/kg bw
- Note 29: Reporting basis not specified.
- Note 30: As residual NO₃ ion.
- Note 31: Of the mash used.
- Note 32: As residual NO₂ ion.
- Note 33: As phosphorus.
- Note 34: Anhydrous basis.
- Note 35: For use in cloudy juices only.
- Note 36: Residual level.
- Note 37: As weight of nonfat milk solids.
- Note 38: Level in creaming mixture.
- Note 39: Only when product contains butter or other fats and oils.
- Note 40: INS 451i only, to enhance the effectiveness of benzoates and sorbates.
- Note 41: Use in breading or batter coatings only.
- Note 42: As sorbic acid
- Note 43: As tin.
- Note 44: As residual SO₂.
- Note 45: As tartaric acid.
- Note 46: As thiodipropionic acid.
- Note 47: On egg yolk weight, dry basis.
- Note 48: For olives only.
- Note 49: For use on citrus fruits only.
- Note 50: For use in fish roe only.
- Note 51: For use in herbs only.
- Note 52: For use in butter only.
- Note 53: For use in coatings only.
- Note 54: For use in cocktail cherries and candied cherries only.
- Note 55: Added level.
- Note 56: Provided starch is not present.
- Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by
- Note 58: As calcium.
- Note 59: Use as packing gas.
- Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.

- Note 61: For use in minced fish only.
- Note 62: As copper.
- Note 63: On amount of dairy ingredients.
- Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65: Carryover from nutrient preparations.
- Note 66: As formaldehyde. For use in provolone cheese only.
- Note 67: Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus.
- Note 68: For use in natural mineral waters only.
- Note 69: Use as carbonating agent.
- Note 70: As the acid.
- Note 71: Calcium, potassium and sodium salts only.
- Note 72: Ready-to-eat basis.
- Note 73: Except whole fish.
- Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
- Note 75: Use in milk powder for vending machines only.
- Note 76: Use in potatoes only.
- Note 77: As mono-isopropyl citrate.
- Note 78: For use in tocino (fresh, cured sausage) only.
- Note 79: For use on nuts only.
- Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.
- Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.
- Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83: For use in sauce only.
- Note 84: For infants over 1 year of age only.
- Note 85: Excluding use in surimi and fish roe products at 500 mg/kg.
- Note 86: Use in whipped dessert toppings other than cream only.
- Note 87: Treatment level.
- Note 88: Carryover from the ingredient.
- Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.
- Note 90: For use in milk-sucrose mixtures used in the finished product.
- Note 91: Benzoates and sorbates, singly or in combination.
- Note 92: On the weight of the protein before re-hydration.
- Note 93: Except natural wine produced from Vitis Vinifera grapes.
- Note 94: For use in loganiza (fresh, uncured sausage) only.
- Note 95: For use in surimi and fish roe products only.
- Note 96: Carryover from use in fats.
- Note 97: In cocoa and chocolate products.
- Note 98: For dust control.
- Note 99: For use in fish fillets and minced fish only.
- Note 100: For use as a dispersing agent in dill oil used in the final food.

- Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.
- Note 102: For use as a surfactant or wetting agent for colours in the food.
- Note 103: Except for use in special white wines at 400 mg/kg.
- Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
- Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.
- Note 106: Except for use in Dijon mustard at 500 mg/kg.
- Note 107: Except for use in food-grade dendridic salt at 29,000 mg/kg as anhydrous sodium ferrocyanide.
- Note 108: For use on coffee beans only.
- Note 109: Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (106 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$
- Note 110: For use in frozen French fried potatoes only.
- Note 111: For use in dipping solution only.
- Note 112: For use in grated cheese only.
- Note 113: Excluding butter.
- Note 114: Excluding cocoa powder.
- Note 115: For use in pineapple juice only.
- Note 116: For use in doughs only.
- Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
- Note 119: As carrier for flavours.
- Note 120: Except for use in caviar at 2500 mg/kg.
- Note 121: Excluding fermented fish products at 1000 mg/kg.
- Note 122: Subject to national legislation of the importing country.
- Note 123: 1000 mg/kg for beverages with pH greater than 3.5.
- Note 124: Only for products containing less than 7% ethanol.
- Note 125: For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126: For releasing dough in dividing or baking only.
- Note 127: As served to the consumer.
- Note 128: INS 334 only.
- Note 129: For use as an acidity regulator in grape juice.
- Note 130: Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).
- Note 131: On a dried weight basis of the high intensity sweetener.
- Note 132: Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.