

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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

Agenda Items 4a and 4b

CRD03

Original language only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-Second Session

Virtual, 1-10 September 2021

REPORT OF THE VIRTUAL WORKING GROUP (25 JUNE 2021) ON ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

AND

THE VIRTUAL WORKING GROUP (24 JUNE 2021) ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

The 51st session of the CCFA (CCFA51) agreed to establish a Physical Working Group (PWG), chaired by Australia to meet prior to CCFA52. The PWG was to consider and prepare recommendations for the plenary on the report of the Electronic Working Group (EWG) on Alignment; and the endorsement of food additive provisions referred by commodity committees (REP 19/FA para 61).

CCFA51 also agreed to establish an Alignment EWG chaired by Australia and co-chaired by the United States of America (USA) and Japan, and working in English only (REP 19/FA para 58) to consider:

- a) The alignment of the following commodity standards listed in the forward workplan: with the assistance of IDF, the following milk and milk commodity standards including finishing the cheese standards: CXS 208-1999, CXS 221-2001, CXS 250-2006, CXS 251-2006, CXS 252-2006, CXS 273-1968, CXS 275-1973, CXS 278-1978 and CXS 283-1978 (Annexes 1 & 2); plus additional commodity standards (CCFO) CXS 19-1981, CXS 33-1981, CXS 210-1999, CXS 211-1999, CXS 256-2007, CXS 329-2017 (Annex 3 & 4); and (CCSCH) CXS 326-2017, CXS 327-2017 and CXS 328-2017 (Annex 5 & 6);
- b) How future divergence of the GSFA and the commodity standards can be avoided as the commodity committees amend or develop new food-additive provisions (Annex 8); and
- c) Revision to the food additive section of the commodity standards as indicated CRD2 Annex 1 Part A to include tamarind seed polysaccharide (INS 437) under the appropriate functional class header with a maximum use level (ML) of Good Manufacturing Practice (GMP) (See CRD 2 –Recommendation 2)¹

After publishing CX/FA 20/52/6, CCFA52 was rescheduled to September 2021 due to the COVID-19 pandemic. Document CX/FA 20/52/6 was updated to include some editorial corrections as CX/FA 20/52/6 Rev.1 and the elaboration of the issues outlined in Appendix 1.

In anticipation of holding the 52nd meeting of the CCFA to be held virtually, a series of Virtual Working Groups (VWG) were convened during the week beginning 21 June. The Alignment and Endorsement VWGs were held on 24 and 25 June, respectively.

The Alignment and Endorsement VWGs were chaired by Australia (Steve Crossley) with co-rapporteurs provided by the USA (LaShonda Cureton) and Australia (Mark FitzRoy).

The Chair warmly welcomed the delegates to the VWGs and thanked all those delegations who had participated in the Alignment EWG since the last session of the Committee. The Chair also acknowledged the hard work undertaken in the drafting of CX/FA 21/52/6, including by the USA and Japan as co-chairs of the Alignment EWG, and the technical input by the IDF in relation to the CCMMP standards.

The following Members and Observer Organizations participated as members of the virtual WG: Argentina, Australia, Azerbaijan, Belgium, Brazil, Burkina Faso, Canada, Chile, China, Costa Rica, Czech Republic,

¹ See Annex 7 of this Report.

Denmark, Dominican Republic, European Union, Fiji, Finland, France, Germany, Hungary, India, Indonesia, Ireland, Israel, Japan, Kenya, Lebanon, Madagascar, Malaysia, Mauritius, Mexico, Morocco, New Zealand, Nigeria, Norway, Paraguay, Philippines, Poland, Portugal, Qatar, Republic of Korea, Russian Federation, Senegal, Slovenia, South Africa, Spain, Switzerland, Syrian Arab Republic, Thailand, Uganda, United Arab Emirates, United Kingdom, United Republic of Tanzania, United States of America, Viet Nam, African Union, Economic Community of West African States (ECOWAS), CCC, CEFS, EFAD, EFEMA, EU Speciality Food Ingredients, FIA, FoodDrinkEurope, GOED, IACM, IADSA, ICA, ICGA, IDF, IFAC, IFT, IFU, IGTC, ILSI, ISA, ISCO, ISDI, NATCOL, SSAFE, USP, UNIDO, FAO.

1. **Endorsement of food additive provisions in commodity standards**

The Chair introduced the task of the WG and indicated that its role was to provide the CCFA with recommendations in relation to the endorsement of food additives presented by commodity committees. The WG Chair emphasised that the commodity committee had already considered the technological function of the food additives.

Food additive provisions for Endorsement were received from six Committees as noted in CL 2021/23-FA and detailed in CX/FA 21/52/5 (being an updated version of CX/FA 20/52/5) and CX/FA 21/52/5 Add.1, as follows:

- i) the 23rd Session of the FAO/WHO Coordinating Committee for Africa – CCAFRICA (REP20/AFRICA) related to:
 - o Draft regional standard for fermented cooked cassava-based products (at Step 8)
- ii) the 15th Session of the FAO/WHO Coordinating Committee for North America and the South West Pacific – CCNASWP (REP20/NASWP) related to:
 - o Proposed draft regional standard for fermented noni fruit juice (at Step 5)
 - o Proposed draft regional standard for kava products for use as a beverage when mixed with water (at Step 5)
- iii) the 10th Session of the FAO/WHO Coordinating Committee for the Near East – CCNE (REP20/CCNE) related to:
 - o Draft regional standard for mixed zaatar (at Step 8)
- iv) the 41st Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses – CCNFSDU (REP20/NFSDU) related to:
 - o Proposed Draft Guidelines for Ready to Use Therapeutic Foods (RUTF) (at Step 5)
- v) the 29th Session of Codex Committee on Processed Fruits and Vegetables – CCPFV (working by correspondence) (REP20/PFV) related to:
 - o Standard for gochujang (Conversion of Regional Standard for Gochujang (CXS 294R-2009), (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - o Standard for chili sauce (Conversion of Regional Standard for Chili Sauce (CXS 306R-2011), (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - o Revision to the Standard for Mango Chutney (CXS 160-1987) (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - o General standard for dried fruits (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - o General standard for canned mixed fruits (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
- vi) the 5th Session of the Codex Committee on Spices and Culinary Herbs – CCSCH (REP21/SCH) related to:
 - o Draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger (at step 8)
 - o Proposed draft standard for dried seeds – Nutmeg (at step 5)

The Chair noted there were eleven standards and one guideline for consideration of endorsement food additive provisions.

CCAFRICA, CCNASWP and CCNE

The Chair noted that the draft standards from CCAFRICA (Regional standard for fermented cooked cassava-based products), CCNASWP (Draft regional standard for fermented noni fruit juice) and CCNE (Regional standard for mixed zaatar, for grade 1 and grade 2 mixed zaatar) that no food additives are permitted for these standards and were provided for information only. No comments were received on these standards.

Recommendation 1

The VWG recommends that the Committee note the food additive provisions for the draft standards provided by CCAFRICA, CCNASWP AND CCNE that did not permit any food additives. These were provided for information only.

The CCNE's draft regional Standard for Mixed Zaatar, for the food additive provisions for Grade 3 mixed zaatar lists citric acid (INS 330) for use in product permitted at a level of GMP. No comments were received to the Endorsement circular letter, CL 2021/23-FA or during the VWG discussion. The Chair's proposal was to endorse the food additive provision as provided by CCNE which was supported.

Recommendation 2

The VWG recommends that the Committee endorses the proposed food additive provision for citric acid to be added into the draft Regional Standard for Mixed Zaatar, for grade 3 mixed zaatar.

CCNFSDU

The Chair highlighted the proposal from CCNFSDU for a food additives section including food additive provisions for a proposed draft Guidelines for Ready to Use Therapeutic Foods (RUTF). It was noted this is a draft Guideline, not a Standard. The Chair also noted that it is unclear which GSFA food category these products relate to; a recommendation was not provided by the CCNFSDU. The Chair noted that the guidelines could be covered by food category 13.3 – Dietetic foods intended for special medical purposes (excluding products for category 13.1), or food category 13.5 - Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6, or a new food category. Noting these issues the Chair proposed that the VWG agree to the endorsement of the food additive provisions which are similar to those for comparable CCNFSDU standards, and add the Guideline to the list of CCNFSDU standards for Alignment. These are listed on the Alignment future workplan to commence soon.

During the discussion on this proposal, the USA asked that it be noted that among issues to be addressed by the future Alignment EWG will be a determination of the GSFA food category the Guidelines relates to. The Chair noted the intervention by the USA and recommended that this aspect also be tasked to the future Alignment EWG.

Recommendation 3

The VWG recommends that the Committee endorse the proposed food additive provisions provided for the draft Guidelines for Ready to Use Therapeutic Foods (RUTF).

The WG further recommends that the Guidelines for RUTF be added to tranche of CCNFSDU standards awaiting future Alignment work. This work will also consider the appropriate GSFA food category.

CCPFV

Five standards had been provided from CCPFV for endorsement. The Chair noted paragraph 4 of CL 2021/23-FA that in view of the complexity of the food additive provisions submitted by CCPFV, as well as their close relationship with the alignment work, it had been proposed to refer this matter for consideration by the Alignment EWG to be established by CCFA52.

A range of written comments were received to CL 2021/23-FA. It was pointed out that endorsement and alignment were different exercises, and that Alignment would normally occur after CCFA had endorsed the food additive provisions in a commodity standard. Further comments related to the timing of the inclusion of the general reference to the GSFA in the commodity standard. Several other comments noted possible inconsistencies and errors and provided details aimed to fix the proposed text in the draft standards.

The Chair noted that the CCPFV had undertaken a partial alignment exercise with several technical issues being identified in the written comments that required a detailed assessment. There was also a recognition of the limited time available to discuss endorsement in the VWG. Furthermore, the CCPFV had worked by correspondence over the last number of years and given it is now *sine die* (adjourned), there is no opportunity

for the CCFA to request further clarification on the technical issues from the Commodity Committee for response.

In view of the above, the Chair stated that while it was not necessarily to initiate alignment work *per se*, referring the standards to the Alignment EWG would afford an opportunity for further CCFA consideration including resolution of the technical issues that were identified with the proposed standards. Taking in consideration the comments provided by member countries, the Chair proposed that CCFA52 task the next Alignment EWG to consider the draft standard food additive provisions from the CCPFV for endorsement and to subsequently be considered by the Alignment EWG.

The VWG agreed to this proposal. However, at the request of the USA it is recorded that endorsement and alignment are two separate exercises and that alignment should not be considered as a requirement for endorsement. It noted such an example was the CCFV Guidelines for RUTF where the food category was not known but the VWG still endorsed the provisions. An intervention by India also made a similar point.

Recommendation 4

The VWG recommends that the Committee refer the CCPFV food additive provisions to the Alignment EWG to resolve the technical issues identified by the VWG in their consideration of endorsement.

CCSCH

Two draft CCSCH standards were considered for endorsement as outlined in CX/FA 21/52/5 Add.1. The Chair noted that CCFA51 had provided advice to CCSCH related to the appropriateness of adding food additive provisions for the use of anticaking agents used for powdered forms of the commodities. The sentence relating to anticaking agents has been proposed for both the draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger (at step 8), and the proposed draft standard for dried seeds – nutmeg (at step 5).

The Chair noted that details related to the proposed food additive and processing aid provisions for endorsement for the dried roots, rhizomes and bulbs – dried or dehydrated ginger were provided in CRD33 and summarized in REP21/SCH (para 37-66 and Appendix III). Further, the Chair stated that the use of calcium oxide and sulfur dioxide was proposed by CCSCH for use as processing aids for bleaching purposes for the draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger.

The VWG discussed the appropriateness of calcium oxide and sulphur dioxide being considered processing aids rather than food additives for the proposed purpose. A number of member countries considered that sulfur dioxide has the technological function as a food additive not a processing aid for the proposed purpose, contrary to the CCSCH proposal.

In their intervention, the USA noted that sulfur dioxide also has the preservative function so it accepts residual levels of sulfur dioxide will continue to have a food additive technological function. It distinguishes between sulfur dioxide as a food additive and calcium oxide as a processing aid.

In their intervention, the EU noted that it believed both substances had the technological function as a food additive, as bleaching agents, for the proposed purpose, not processing aids, and this includes calcium oxide.

After the discussion, the Chair proposed that sulfur dioxide not be considered a processing aid and so the entry in the draft standard for section 4.2.2 sulfur dioxide (INS 220) be removed under the processing aid heading. The entry for calcium oxide was endorsed and remained as a processing aid. This proposal was supported, noting the USA and EU interventions.

The joint submission by Nigeria and India in CDR12 requested that the unit of value for calcium oxide be corrected from mg/kg to “on dry basis by mass, %”. It was explained that this was an error during the adoption of the CCSCH report, with the correct units in CRD33. The Chair proposed that this error be corrected in the endorsement of the provisions. This was supported.

After the discussion, the Chair proposed the VWG endorse the food additive and processing aid provisions for the draft standard for dried roots, rhizomes and bulbs – dried ginger or dehydrated but with two amendments. The Chair recommended that the entry for sulfur dioxide as a processing aid be removed. Also, the units for calcium oxide be changed so that the maximum level is “2.5 on dry basis by mass, %” rather than “2.5 mg/kg”. This proposal was supported.

The Chair moved to the last standard for endorsement, being the draft Standard for dried seeds – Nutmeg. As noted earlier it had the same standard sentence for the use of anticaking agents listed in Table 3 for the powdered form of the product, which had been supported earlier.

Recommendation 5

The VWG recommends that the Committee endorse the following CCSCCH food additive provisions:

The draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger (at step 8), but with two changes: (i) The entry for sulfur dioxide as a processing aid (entry section 4.2.2) be removed; and (ii) The units for the maximum level of calcium oxide be changed from “mg/kg” to “on dry basis by mass, %”.

The proposed draft standard for dried seeds – nutmeg (at step 5).

Postscript: After the VWG, a further amendment to the standard was considered for sulfur dioxide as a bleaching agent for the draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger. Since it was considered after the VWG, this is detailed in the addendum in annex 9, for consideration at the CCFA52 meeting. India, as the host country for the CCSCCH, has been consulted.

2. Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA

The Chair outlined the history of the alignment work and reminded the WG that the aim was to align the food additive provisions of the Commodity Standards with those of the GSFA. The Chair reiterated that the WG's overarching principle is to make the GSFA the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the Commodity Standards.

The Codex Information Document titled "Guidance to Commodity Committees on the Alignment of Food Additive Provisions"², contains a decision tree describing the process under which Commodity Standards are aligned. This Codex Information Document was finalised at CCFA50 and currently guides the alignment between the food additive provisions of the Commodity Standards with those of the GSFA.

It was noted that the EWG had drafted two circulars during 2019 in which consultation had been sought from EWG members on the alignment proposals that reflected the Terms of Reference established by CCFA51 (REP 19/FA para 58). The work of the EWG is reflected in CX/FA 21/52/6. Subsequently, CL 2021/24-FA sought comments from all CCFA Members and Observers on CX/FA 21/52/6.

The Chair noted that the EWG had been reconvened in 2020 to undertake additional new alignment work, in particular those relating to CCMMP commodity standards. Two circulars were prepared and a revised alignment proposal prepared. The documents associated with this additional new alignment work were not considered by the VWG because of time and capacity constraints.

The VWG agenda was agreed and it was decided to discuss the following items focusing on the substantive issues:

Three key issues arising from EWG deliberations as outlined in CX/FA 21/52/6, Appendix 1 - Explanatory document

- Issue 1 – Development of table 3 notes
- Issue 2 – Proposed amendments to Codex Standard titles listed in Annex C of GSFA
- Issue 3 – Should the general processing aid sentence be added to all cheese commodity standards, or all dairy standards?

Other comments in response to CL 2021/24-FA

- Appendix 6 – guidance aimed to avoid divergence of food additive provisions
- Appendix 2, 3, 4 & 5 – Proposed amendments to food additive provisions

It was noted that some of the proposed amendments for alignment were also addressed by the VWG on GSFA and would be reflected in the Alignment VWG report (CRD3) to ensure consistency. These are included in a new addendum section of the document as part of annex 9. During the discussion, the Chair addressed the responses to CL 2021/24-FA for each agenda item in turn.

Responses to the three issues in **Appendix 1 Part A** of CX/FA 21/52/6 are summarised below with recommendations.

Issue 1 – Development of Table 3 notes

The Chair explained that an issue had been identified by one Member in their written comments to CL 2021/24-FA.

The issue

Consistent with the preamble of the GSFA, CCFA has historically not included provisions for the use of Table 3 additives in Tables 1 and 2 of the GSFA for food categories that are not listed in the Annex to Table 3, as the general use of Table 3 additives in those food categories is already allowed by the listing of the additive in table 3.

However, during the recent alignment of the food additive provisions of the GSFA and corresponding commodity standards (notably at the CCFA51 in 2019), the committee agreed a number of cases where provisions were added to Tables 1 and 2 of the GSFA in food categories that are not in the Annex to Table 3 when a corresponding commodity standard has specific restrictions on the use of a Table 3 additive. This was done to ensure that the GSFA included any restrictions (such as a numerical use level, or use singly or in combination with other additives) on the use of the Table 3 additives listed in a commodity standard

² http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e.pdf

corresponding to a specific food category that is not in the Annex to Table 3. These restrictions would otherwise have been lost.

This new approach has led to a problem in that it is not now consistent with the preamble text relating to Table 3. It could be interpreted that Table 3 additives without provisions in those food categories in Tables 1 and 2 cannot be used in other foods that fall within the scope of the food category but are not within the scope of the commodity standard.

Proposed solution

In summary, the suggestion was to allow for a separate list of notes for Table 3 of the GSFA, similar to the existing list of notes for Tables 1 and 2.

The Chair further clarified that the Table 3 proposal did not envisage transferring all GMP food additives currently in Tables 1 and 2 into Table 3, as the Annex to Table 3 still applies. It is also not proposed to change the purpose or function of Table 3. The proposal is just to use Table 3 notes, similar to those in Tables 1 and 2, to ensure clarity in the use of those food additives with numeric use levels and to avoid complicated condition requirements once a commodity standard has been aligned with the GSFA. Changes to the GSFA would be required to address the changes since some Table 3 additives have already been listed in Tables 1 and 2 of the GSFA due to earlier CCMMP alignment work; this could be undertaken by a future Alignment EWG.

The VWG considered the written comments received in response to CL 2021/24-FA. A number of questions arose with respect to how the proposed approach would be implemented which were not fully resolved by the VWG.

Recommendation 6

The VWG recommends that:

- a) the Committee agree *in-principle* to the introduction of Table 3 notes into the GSFA.**
- b) the next Alignment EWG be tasked with considering the implementation issues around Table 3 notes. The Codex Secretariat would also be consulted to identify any issues associated with the inclusion of the new notes in the GSFA database.**

Issue 2 – Proposed amendments to title and food category number for CXS 283 in Annex C of the GSFA

The Chair noted the EWG's recommendation to the Codex secretariat to remove the second entry for CXS 283-2978 in the tables of Annex C of the GSFA referring to food category 01.6.1. The justification for this was to limit the confusion inherent in the current entries, especially for people less familiar with the standard. The proposed changes are indicated using strikethrough below. The Chair noted the comments from the EWG Members and responses to CL 2021/24-FA in support of the proposed changes. Other comments requested more details and clarity on the proposal or questioned the need for removal of the listing in Annex C. The Chair's proposal to recommend removal of the entry as noted to assist in ensuring clarity of the food additive provisions was supported.

Standard No	Codex Standard Title	Food Cat. No.
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
283-1978	Cheese (unripened, including fresh cheese) – See also CODEX STAN 221-2001	01.6.1

Recommendation 7

The VWG recommends the Codex Secretariat remove the entry as noted above from the tables of Annex C of the GSFA.

Issue 3 – Should the general processing aid sentence be added to all cheese commodity standards, or all dairy standards?

The Alignment EWG recommended adding the standard processing aid sentence to both CXS 278-1978 and CXS 283-1978 since they both permit specific processing aids. The standard processing aid sentence is "Processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010)". The question posed to the EWG was, should the standard processing aid sentence be added to all cheese standards since various processing aids are used in their production, or even for all dairy standards?

The Chair noted that there were a range of comments and responses to CL 2021/24-FA from the EWG Members indicating support for adding the standard processing aids sentence to commodity standards that reference and permit processing aids, support for the addition of the sentence to all dairy standards, or requested further discussion at the VWG. Considering the comments from EWG Members, the Chair proposed the recommendation that the standard processing aid sentence be added to those Commodity Standards only refer and permit processing aids, and not to all dairy standards. The Codex Secretariat questioned whether the proposal was for all Codex Standards. The Chair confirmed the recommendation was only for any dairy standards that refer to and permit processing aids, and not for all dairy standards.

Recommendation 8

The VWG recommends that the committee agree to the use of the standard processing aid sentence “Processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids (CXG 75-2010)*” in any dairy commodity standard that refers specifically to processing aids, but not as a general approach for all cheese or all dairy standards.

Appendix 6 – Alignment of food additive provisions in the GSFA – avoiding future divergence between the GSFA and commodity standards

The Chair highlighted that a key objective of the CCFA was having the GSFA as the single source of Codex food additive provisions. Concern has been expressed that once the alignment work has been completed that any future amendments to Commodity Standards agreed by commodity committees may not be updated in the GSFA. The problem identified was that commodity committees may continue to incorporate new food additive provisions in Commodity Standards after they have been aligned with the GSFA, thereby leading to further divergence.

The Alignment EWG was tasked to consider this issue and consulted in two circulars producing Appendix 6 of CX/FA 21/52/6.

A key issue related to whether to retain a reference to the functional class in the general reference to the GSFA within the commodity standards after alignment. Most submissions received from the EWG supported keeping the reference to functional classes. This was noted by the Chair in relation to a comment from one EWG member questioning the use of including the functional classes in Section 4.0 of commodity standards.

Comments were also received on Appendix 6 as part of the CL 2021/24-FA. They were in particular to the two recommendations in Appendix 6, which were read out by the Chair. The first recommendation was that the CCFA agree to the Guideline provided in Annex 2 of the Appendix 6. The second recommendation was that if the CCFA agree to this recommendation then this guideline should be communicated to the active commodity committees and published as an Information Document. The Chair also summarised the additional comments received.

Several comments from EWG Members were in support for the recommendation were received, while a comment from one EWG member provided in CRD10 included some editorial changes. The Chair noted that editorial changes had merit and should be considered by the VWG. The Chair proposed the editorial amendments based on proposed text from the EU as described in Appendix 6. The VWG supported the Chair's recommendation. An outcome of the discussion of the VWG, the Chair recommended the amended draft guidance document including a decision tree, provided as Annex 8.

Recommendation 9

The VWG recommends that the Committee agree to the draft Guideline document to prevent the future divergence of food additive provisions of commodity standards with the GSFA, as amended by the WG. It is further proposed that the Guideline be communicated to the active commodity committees and published as an Information Document.

The draft amended Guideline document is contained in Annex 8.

One member noted that their comments included a question on whether further guidance was required compared to what is already provided in the Procedural Manual. They stated their support for the editorial amendments recommended by the VWG if the VWG agreed that the Guidance document is required, but they did not support changes to the Procedural Manual. Another member stated their support for the Guidance document, and possibly strengthening it by perhaps incorporating it, or making reference to it, in the Procedural Manual.

From this additional discussion, the Chair proposed an additional recommendation that the next Alignment EWG be tasked to investigate whether the current information in the Procedural Manual is sufficient to ensure divergence of the GSFA and commodity standards does not occur in the future. If the Procedural Manual is

not sufficient in addressing future divergence, then to consider appropriate additions to the Procedural Manual. This was supported.

Recommendation 10

The VWG recommends that the Alignment EWG consider whether the information in the Procedural Manual is sufficient to ensure future divergence of the GSFA and commodity standards does not occur, noting the development of the Guideline Information document.

If the Procedural Manual is not sufficient in addressing future divergence, then the Alignment EWG to also consider appropriate additions to the Procedural Manual.

Comments on other items noted in Appendix 1 – Part B

The Chair then moved onto other comments from Members and Observers related to issues raised in Part B of Appendix 1, relating to Appendices 2-5. The Chair noted that, in the interests of time, comments related to straightforward typographical or obvious errors have not been brought to the VWG but have been made and will be included in the CRD3. The Chair thanked EWG Members for their thorough review of Appendix 6.

Item 2, request to add lecithin, partially hydrolysed (322(ii)) to Table 3

The Chair addressed Item 2, request to add lecithin, partially hydrolysed (322(ii)) to Table 3. One Observer requested the EWG add lecithin, partially hydrolysed (INS 322(ii)) to Table 3. The Chair indicated that this issue had been dealt with previously by the Alignment EWG and would not be considered during this session. However, the Codex secretariat, confirmed by the Chair of the GSFA, that the GSFA VWG had recently discussed this provision in Appendix 2 of the CX/FA 21/52/7 document (page 21) and had recommended adding this additive into Table 3 of the GSFA. As such, the Chair deferred the decision since it has already been made by the VWG of the GSFA.

Item 15, additional function class qualification notes for Table 3

During the discussion of Item 15, additional function class qualification notes for Table 3, the Chair noted that one Observer questioned whether the ML for lysozyme (INS 1105) and paprika oleoresin (INS 160c(i)) is appropriate as GMP and for them to be added to Table 3 due to alignment with CXS 283-1978. The Chair noted the Observer's request related to the age of JECFA's assessment and specification of them. The Chair initially proposed adding these additives into Table 3 as there had been no dissenting comments on these additives in the EWG. One Member suggested it would be best to defer these decisions until seeking clarification from JECFA on the status of the additives, noting that the JECFA Secretariat was not at the VWG meeting at that time to provide specific comment. The Chair noted that there was some uncertainty about the JECFA assessments of these two additives, including the assessment of paprika oleoresin, which may have been evaluated only for use as a flavouring and not for use as a colour.

Noting the Members comments, the Chair amended the recommendation to deferring the decision on adding lysozyme and paprika oleoresin to Table 3 of the GSFA pending further advice from the JECFA Secretariat regarding their ADI status of whether they can be considered GMP food additives. The Chair stated to be hopeful such advice can be provided at the September CCFA52 plenary and if that is not possible then maybe a formal request to JECFA requesting it provide a formal view of their ADI status of whether lysozyme and paprika oleoresin (not as a flavouring) can be considered GMP food additives.

Recommendation 11

The VWG request JECFA secretariat provide advice at the CCFA52 plenary on the ADI and GMP food additive status of lysozyme and paprika oleoresin (not as a flavouring). If that is not possible, then the Committee to request JECFA to provide advice on the ADI and GMP food additive status of lysozyme and paprika oleoresin (not as a flavouring).

Issues 36 and 37 (related to removal of Note 51 ("For use in herbs only"))

The Chair noted that issues 36 and 37 were related to whether CCFA needs to request assistance from the CCSCCH on whether anticaking agents are required for powdered form of both herbs and spices. More specifically, whether there is a need to use Note 51 ("for use in herbs only") when aligning specific CCSCCH standards with food category 12.2.1 (Herbs and spices). The Chair noted that CRD10 contained a comment from one Member supporting the option to seek advice from the CCSCCH on this issue but suggested that the questions proposed needed to be reworded to be more relevant to CCSCCH. The Chair sought comments from the VWG and during the discussion the Codex Secretariat and one Member supported a request from CCSCCH. The Chair stated that the CCSCCH had already provided advice that anticaking agents are technologically justified for use in the powdered form of both herbs and spices. Therefore, CCFA can make the decision itself to remove 51 from the provisions listed in food category 12.2.1 of the GSFA.

However, the Chair noted that no recommendation is required as CCFA will not seek comment from the CCSCCH and Note 51 is not required for the food additive provisions in food category 12.2.1 of the GSFA as part of the alignment work.

Comments on other items not covered in Appendix 1 – Part A or B

The Chair then moved to considering issues raised on other matters not covered in Appendix 1. These are noted below.

Notes EE and FF in the GSFA

The Chair noted that one Member indicated errors currently in the GSFA where Note EE should be replaced by Note 460, while Note FF should be replaced by Note 461. The Chair asked the Codex Secretariat to address this issue. The Codex secretariat stated that the errors would be addressed when the GSFA is updated after CCFA52. The Chair noted that no recommendation for CCFA is required on this topic.

The Chair moved the discussion to the Alignment of the Commodity Standards and considered the comments received in the EWG and as part of the CL 2021/24-FA. Comments were grouped as required under the appropriate commodity committee.

Alignment of Commodity Standards related to Milk and Milk Products (CCMMP)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of nine (9) milk and milk products (CCMMP), with the assistance of the IDF, specifically *Cheeses in Brine* (CXS 208-1999), *Unripened Cheese including Fresh Cheese* (CXS 221-2001), *Blend of Evaporated Skimmed Milk and Vegetable Fat* (CXS 250-2006), *Blend of Skimmed Milk and Vegetable Fat in Powdered Form* (CXS 251-2006), *Blend of Sweetened Condensed Milk and Vegetable Fat* (CXS 252-2006), *Cottage Cheese* (CXS 273-1968), *Cream Cheese* (CXS 275-1973), *Extra Hard Grating Cheese* (CXS 278-1978), *General Standard for Cheese* (CXS 283-1978).

The Chair noted that no written comments or interventions were made in the VWG related to the alignment of Commodity Standards of the CCMMP. Therefore, the proposed changes to the Commodity Standards provided in CX/FA 21/52/6 are unchanged and contained in Annex 1.

Recommendation 12

The VWG recommends the amendments to the following CCMMP Commodity Standards as a result of the alignment exercise: CXS 208-1999, CXS 221-2001, CXS 250-2006, CXS 251-2006, CXS 252-2006, CXS 273-1968, CXS 275-1973, CXS 278-1978 and CXS 283-1978.

The recommended amendments are contained in Annex 1.

As a result of the comments provided to the CL 2021/24-FA and the VWG discussions, a small number of suggested changes to Table 1 and 2 of the GSFA were discussed as noted below.

The Chair summarized the suggestions to remove the term 'singly or in combination' in various notes for food additive provisions of a group of additives (e.g. phosphates and more recently the GSFA VWG work on sucrose esters). The VWG supported the Chair's recommendations and these changes have been made within Annex 2.

The Chair noted a slight amendment of Note C283 to make it consistent with comparable notes, e.g. Note J221, and to ensure greater clarity, rewording of Note C283 was recommended. The note has been included below for information:

Original

Note C283: Except for surface or rind treatment of sliced, cut, shredded or grated cheese only for products conforming to the *General Standard for Cheese* (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg, singly or in combination.

Proposed amendment

Note C283: **For use in the cheese mass at 3000 mg/kg, and** Except for surface or rind treatment of sliced, cut, shredded or grated cheese only **at 1000 mg/kg,** for products conforming to the *General Standard for Cheese* (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), **as sorbic acid,** at 1000 mg/kg, singly or in combination.

The VWG supported the Chair's proposed amendments and these changes have been made within Annex 2.

Recommendation 13

The VWG recommends the amendments to the GSFA as a result of the alignment of the following CCMMP Commodity Standards: CXS 208-1999, CXS 221-2001, CXS 250-2006, CXS251-2006, CXS252-2006, CXS273-1968, CXS 275-1973, CXS 278-1978 and CXS 283-1978, with amendments as proposed.

The recommended amendments are contained in Annex 2.

Alignment of Commodity Standards related to Fats and Oils (CCFO)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following CCFO Commodity Standards: *Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981), *Olive Oils and Olive Pomace Oils* (CXS 33-1981), *Named Vegetable Oils* (CXS 210-1999), *Named Animal Fats* (CXS 211-1999), *Fat Spreads and Blended Spreads* (CXS 256-2007) and *Fish Oils* (CXS 329-2017).

The Chair noted that no written comments or interventions were made in the VWG related to the alignment of Commodity Standards of the CCFO. Therefore, the proposed changes to the Commodity Standards provided in CX/FA 21/52/6 are unchanged and contained in Annex 3.

Recommendation 14

The WG recommends the amendments to the following CCFO Commodity Standards as a result of the alignment exercise: CXS 19-1981, CXS 33-1981, CXS 210-1999, CXS 211-1999, 256-2007 and CXS 329-2017.

The recommended amendments are contained in Annex 3.

The Chair noted that a number of outstanding issues identified by comments to CL 2021/24-FA. The Chair systematically discussed these comments and allowed further VWG discussion, relating to proposed amendments to the GSFA. One Member's comments in CRD10 on three substantive issues which were discussed by the VWG.

Food category 02.1.1 (Butter oil, anhydrous milkfat, ghee)

The Chair noted that the Member indicated that the alignment of CXS 19-1981 was undertaken without considering the earlier alignment of CXS 280-1973 which occurred in 2018. In particular a number of provisions for CXS 19-1981 relate to additives not then considered as part of the CXS 280-1973 alignment. The Member therefore suggested there are two options for the VWG to consider: 1) the status quo, i.e. leave the alignment work as done or 2) add XS280 to a number of provisions.

The Chair recommended the status quo since this proposal has not been considered before and could be quite complicated to address before the plenary. The Chair also noted that the CXS 280-1973 alignment in 2018 did not occur through the Alignment EWG process and sought comments from the VWG on this issue. Given that no further discussion was presented by the VWG, the proposal was to not add note XS280 to the aligned provisions due to CXS 19-1981 and to leave the alignment work as it been undertaken.

Food category 02.1.3 (Fat spreads, dairy fat spreads and blended spreads)

The Chair noted that the Member proposed that the note XS329 should be added to the provisions for polydimethylsiloxane (INS 900a) and thiodipropionates (INS 388, 289) within the GSFA as result of the alignment of CXS 329-2017. The Chair noted that CXS 329-2017 permits the use of food additives having the functional class of antioxidants, sequestrants, antifoaming agents and emulsifiers in Tables 1 and 2 for Food Category 02.1.3 in the GSFA. The Chair noted that these two food additives have these functional classes, polydimethylsiloxane (emulsifier) and thiodipropionic acid (antioxidant) so Note XS329 is not required. The Chair sought comments from the VWG on this issue. Given that no further discussion was presented by the VWG, the proposal was to not add XS329 to the provisions.

Food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads)

The Chair noted that the Member indicated that lycopene, tomato (INS 160d(ii)) is a Table 3 additive and so applicable for products conforming to CXS 256-2007, thus Note 215 ("excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007)") is not required. The Chair noted the Member's comment as being correct but notes that this is a draft provision which will not be made in CRD3, so no change is required. The Member further noted that further consideration is necessary when aligning the *Standard for Dairy Fat Spreads* (CXS 253-2006) which also relates to food category 02.2.2. The Chair stated that the alignment work of both CXS 253 and CXS 256 will be considered together in the next tranche of alignment work, along with the recommendation of the EWG on the GSFA on these same provisions as this work is too complicated to address during this VWG.

The Chair noted that no written comments or interventions were made in the VWG related to the Table 1 and 2 of the GSFA. Therefore, the proposed changes to the GSFA provided in CX/FA 21/52/6 are unchanged and contained in Annex 4.

Recommendation 15

The WG recommends the amendments to the GSFA as a result of the alignment of the following CCFO commodity standards: CXS 19-1981, CXS 33-1981, CXS 210-1999, CXS 211-1999, 256-2007 and CXS 329-2017.

The recommended amendments are contained in Annex 4.

Alignment of Commodity Standards related to Spices and Culinary Herbs (CCSCH)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following CCSCCH Commodity Standards: *Black, White and Green (BWG) Peppers* (CXS 326-2017), *Cumin* (CXS 327-2017) and *Dried Thyme* (CXS 328-2017).

The Chair noted that no written comments or interventions were made in the VWG related to the alignment of Commodity Standards of the CCSCCH. Therefore, the proposed changes to the Commodity Standards provided in CX/FA 21/52/6 are unchanged and contained in Annex 5.

Recommendation 16

The WG recommends the amendments to the following CCSCCH Commodity Standards as a result of the alignment exercise: CXS 326-2017, CXS 327-2017 and CXS 328-2017.

The recommended amendments are contained in Annex 5.

The Chair noted that CX/FA 21/52/6 contained a recommendation (issues 35 in Appendix 1) that the GSFA EWG consider the GSFA notes dealing with aspartame (INS 951), acesulfame potassium (INS 950) and the aspartame-acesulfame salt (INS 962) to ensure they are correct and appropriate. This issue was not discussed in any submissions to the CL 2021/24-FA, raised by the Chair or during the VWG.

Postscript: To ensure that this issue is addressed, a new recommendation has been added post-VWG for the consideration of the Committee.

Recommendation 17

It is recommended by the Chair that the Committee task the GSFA EWG to consider whether the notes in the GSFA linked to aspartame, acesulfame potassium and the aspartame-acesulfame salt are correct and appropriate.

The Chair noted that no written comments or interventions were made in the VWG related to the Table 1 and 2 of the GSFA. Therefore, the proposed changes to the GSFA provided in CX/FA 21/52/6 are unchanged and contained in Annex 6.

Recommendation 18

The VWG recommends the amendments to the GSFA as a result of the alignment of the following CCSCCH Commodity Standards: CXS 326-2017, CXS 327-2017 and CXS 328-2017.

The recommended amendments are contained in Annex 6.

Alignment of Tamarind seed polysaccharide provisions related to CXS 249, CXS 273, CXS 275 and CXS 288 with the GSFA

The Chair noted this request was a recommendation in Annex 1 Part A of CRD2 of CCFA51 to consider the revision of the food additive section of the Commodity Standards of column 5 of Table 3 of the GSFA including tamarind seed polysaccharide (INS 437).

The Chair noted that no written comments or interventions were made in the VWG related to the alignment of tamarind seed polysaccharide. Therefore, the proposed changes to Table 3 of the GSFA provided in Appendix 5 of CX/FA 21/52/6 are unchanged and contained in Annex 7.

Recommendation 19

The VWG recommends the amendments to the entry for Tamarind seed polysaccharide in Table 3 of the GSFA contained in Annex 7.

5. Consistency of Alignment and GSFA provisions forwarded from the GSFA VWG

It was noted by the Chair during the meeting that the outcomes from the GSFA VWG, held earlier in the week, needed to be taken into account in the Alignment proposals to ensure consistency of provisions between the two VWGs where the same food additive provisions were under consideration.

These matters were addressed after the Alignment VWG in the provisions in the Tables of the different annexes. They are identified by using grey highlight because they had not been considered by the Alignment VWG. The details of the changes are provided in the addendum within Annex 9 for information.

Recommendation 20

The VWG recommends the proposed consequential alignment amendments that had been forwarded from the GSFA VWG. These amendments aim to ensure consistency of provisions as outlined in the addendum within Annex 9.

Update on the future workplan on alignment

The Chair provided a general update on thoughts for the Terms of Reference (ToR) for the Alignment EWG to be developed at the CCFA52 meeting in September, to include the additional work arising from the Endorsement and Alignment VWGs. The Chair suggested there would be three matters for the ToR; however, there will only be six months before the next meeting, due in March 2022. The Chair suggested the future work needed to be limited, including having only one round of consultation.

The new Alignment EWG established at the CCFA52 in September 2021 could focus its Terms of Reference on:

- Recirculating for a third time the final tranche of nine CCMMP standards for alignment. These had been considered in 2020 including two rounds of consultation.
- Investigate the development and the implementation issues associated with Table 3 notes, consulting with the Codex Secretariat (Recommendation 6)
- Taking into account the Guideline document to prevent the future divergence of food additive provisions of commodity standards with the GSFA, consider whether the information in the Procedural Manual is sufficient to ensure future divergence of the GSFA and commodity standards does not occur.

A more detailed draft ToR will be developed for consideration at the CCFA52 meeting, in consultation with the Codex secretariat, and taking account of any further recommendations arising from the consideration of the GSFA.

An updated version of the Alignment future workplan is provided as annex 10 for information only.

Annex 1**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF VARIOUS MILK AND MILK PRODUCT COMMODITY STANDARDS**

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *GROUP STANDARD FOR CHEESES IN BRINE (CXS 208-1999)*

The following amendments to Section 4 of the Group Standard for Cheeses in Brine (CXS 208-1999) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Only certain acidity regulators in Table 3 of the *General Standard for Food Additives (CXS 192-1995)* are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified use</u>
<u>Colours</u>	:
<u>Bleaching agents</u>	:
<u>Acidity regulators</u>	<u>X</u>
<u>Stabilizers</u>	:
<u>Thickeners</u>	:
<u>Emulsifiers</u>	:
<u>Antioxidants</u>	:
<u>Preservatives</u>	:
<u>Foaming agents</u>	:
<u>Anticaking agents</u>	:
<u>Packaging gas</u>	:

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

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

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

<u>INS no.</u>	<u>Name of additive</u>	<u>Maximum level</u>
<u>Acidity regulators</u>		
270	Lactic acid, L-, D- and DL-	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE (CXS 221-2001)*

The following amendments to Section 4 of the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, anticaking agents, colours, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS 192-1995)* in food category 01.6.1 (Unripened cheese including fresh cheese) and only certain acidity regulators, anticaking agents, colours, foaming agents, preservatives, stabilizers and

thickeners in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	<u>X</u>	<u>X^(d)</u>
Bleaching agents:	=	=
Acidity regulators:	<u>X</u>	=
Stabilizers:	<u>X^(c)</u>	=
Thickeners:	<u>X^(c)</u>	=
Emulsifiers:	=	=
Antioxidants:	=	=
Preservatives:	<u>X</u>	<u>X^(a)</u>
Foaming agents:	<u>X^(b)</u>	=
Anticaking agents:	=	<u>X^(a)</u>
Packaging gas	=	=

(a) For the surface treatment of sliced, cut, shredded or grated cheese only

(b) For whipped products only

(c) Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in Section 3.2.

(d) For edible cheese rind

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

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

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

INS no.	Name of additive	Maximum level
Acidity regulators		
170	Calcium carbonates	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
270	Lactic acid, L-, D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg expressed as phosphorous
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta lactone (GDL)	Limited by GMP
Stabilizers/thickeners		

INS no.	Name of additive	Maximum level
Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in Section 3.2.		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
333	Calcium citrates	
339	Sodium phosphates	1-540 mg/kg, singly or in combination, expressed as phosphorous
340	Potassium phosphates	
341	Calcium phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	5 g/kg
406	Agar	Limited by GMP
407	Carrageenan	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	Limited by GMP
440	Pectins	
460	Cellulose	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
576	Sodium gluconate	
<i>-Modified starches as follows:</i>		
1400	Dextrins, roasted starch white and yellow	Limited by GMP
1401	Acid-treated starch	
1402	Alkaline-treated starch	
1403	Bleached starched	
1404	Oxidized starch	
1405	Starches, enzyme-treated	
1410	Monostarch phosphate	

INS no.	Name of additive	Maximum level
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
Colours		
100	Curcumins (<i>for edible cheese rind</i>)	Limited by GMP
101	Riboflavins	Limited by GMP
140	Chlorophyll	Limited by GMP
141	Copper chlorophylls	15 mg/kg, singly or combined
160a(i)	Carotene, <i>beta</i> -, synthetic	25 mg/kg
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
160b(ii)	Annatto extracts — norbixin based	25 mg/kg
160c	Paprika oleoresins	Limited by GMP
160e	Carotenal, <i>beta</i> -apo-8'	35 mg/kg
160f	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Preservatives		
200	Sorbic acid	
202	Potassium sorbate	1000mg/kg of cheese, singly or in combination, expressed as sorbic acid
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	
281	Sodium propionate	Limited by GMP
282	Calcium propionate	
283	Potassium propionate	
<i>-For surface/rind treatment only:</i>		
235	Natamycin (pimaricin)	2 mg/dm ² of surface. Not present in a depth of 5 mm.
Foaming agents (for whipped products only)		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP
Anticaking agents (Sliced, cut, shredded and grated products only (surface treatment))		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination.

INS no.	Name of additive	Maximum level
552	Calcium silicate	Silicates calculated as silicon dioxide
553	Magnesium silicates	
560	Potassium silicate	
Preservatives (Sliced, cut, shredded and grated products only (surface treatment))		
200	Sorbic acid	1000mg/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
235	Natamycin (pimaricin)	20 mg/kg applied to the surface added during kneading and stretching process.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT (CXS 250-2006)

The following amendments to Section 4 of the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.3.2 (Beverage whiteners), and only certain acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified use</u>
<u>Colours</u>	:
<u>Bleaching agents</u>	:
<u>Acidity regulators</u>	<u>X</u>
<u>Stabilizers</u>	<u>X</u>
<u>Thickeners</u>	<u>X</u>
<u>Emulsifiers</u>	<u>X</u>
<u>Antioxidants</u>	:
<u>Preservatives</u>	:
<u>Foaming agents</u>	:
<u>Anticaking agents</u>	:
<u>Packaging gas</u>	:

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

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

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

INS no.	Name of additive	Maximum level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4-400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Dicalcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP

INS no.	Name of additive	Maximum level
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM (CXS 251-2006)

The following amendments to Section 4 of the Standard for the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, anticaking agents and antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.5.2 (Milk and cream powder analogues), and only certain acidity regulators, anticaking agents, emulsifiers and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified use</u>
<u>Colours</u>	:
<u>Bleaching agents</u>	:
<u>Acidity regulators</u>	<u>X</u>
<u>Stabilizers</u>	<u>X</u>
<u>Thickeners</u>	:
<u>Emulsifiers</u>	<u>X</u>
<u>Antioxidants</u>	<u>X</u>
<u>Preservatives</u>	:
<u>Foaming agents</u>	:
<u>Anticaking agents</u>	<u>X</u>
<u>Packaging gas</u>	:

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

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

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

INS no.	Name of additive	Maximum level
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP

INS no.	Name of additive	Maximum level
339(i)	Sodium dihydrogen phosphate	4-400 mg/kg, singly or in combination as phosphoreous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Dicalcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono and diglycerides of fatty acids	Limited by GMP
Anticaking agents		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
530	Magnesium oxide	Limited by GMP
551	Silicon dioxide, amorphous	Limited by GMP
552	Calcium silicate	Limited by GMP
553(i)	Magnesium silicate, synthetic	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium aluminium silicate	570 mg/kg, expressed as aluminium

INS no.	Name of additive	Maximum level
341(iii)	Tricalcium phosphate	4-400 mg/kg, singly or in combination as phosphorous
343(iii)	Trimagnesium phosphate	
Antioxidants		
300	Ascorbic acid, L-	500 mg/kg as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	80 mg/kg, singly or in combination as ascorbyl stearate
305	Ascorbyl stearate	
319	Tertiary butylhydroquinone	100 mg/kg singly or in combination. Expressed on fat or oil basis
320	Butylated hydroxyanisole	
321	Butylated hydroxytoluene	

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT (CXS 252-2006)

The following amendments to Section 4 of the Standard for the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.3.2 (Beverage whiteners), and only certain acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified use</u>
<u>Colours</u>	:
<u>Bleaching agents</u>	:
<u>Acidity regulators</u>	<u>X</u>
<u>Stabilizers</u>	<u>X</u>
<u>Thickeners</u>	<u>X</u>
<u>Emulsifiers</u>	<u>X</u>
<u>Antioxidants</u>	:
<u>Preservatives</u>	:
<u>Foaming agents</u>	:
<u>Anticaking agents</u>	:
<u>Packaging gas</u>	:

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

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

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

INS no.	Name of additive	Maximum level
Emulsifiers		

INS no.	Name of additive	Maximum level
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4-400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Dicalcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		

INS no.	Name of additive	Maximum level
407	Carrageenan	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COTTAGE CHEESE (CXS 273-1968)

The following amendments to Section 4 of the Standard for the Standard for Cottage cheese (CXS 273-1968) are proposed.

4. FOOD ADDITIVES

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

Acidity regulators, preservatives and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.1 (Unripened cheese), and only certain acidity regulators, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use	
	Cheese mass ^(b)	Surface/rind treatment
Colours:	–	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	X ^(a)	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	–
Foaming agents:	–	–
Anti-caking agents:	–	–

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

(b) Cheese mass includes creaming mixture.

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

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

INS no.	Name of additive	Maximum level
Preservatives		
200	Sorbic acid	1000mg/kg singly or in combinations sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP

INS no.	Name of additive	Maximum level
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid, L-, D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg expressed as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta lactone (GDL)	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium phosphate	1-300 mg/kg, singly or in combination, expressed as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	

INS no.	Name of additive	Maximum level
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Ammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	1-300 mg/kg, singly or in combination, expressed as phosphorous
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium phosphate	
450(vi)	Dicalcium phosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Garrageenan	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP

INS no.	Name of additive	Maximum level
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starched	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAM CHEESE (CXS 275-1973)

The following amendments to Section 4 of the Standard for the Standard for Cream cheese (CXS 275-1973) are proposed.

4. FOOD ADDITIVES

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

Acidity regulators, antioxidants, colours, emulsifiers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.1 (Unripened cheese) and only certain acidity regulators, antioxidants, colours, emulsifiers, foaming agents, preservatives, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	X(b)	–
Thickeners:	X(b)	–
Emulsifiers:	X	–
Antioxidants:	X	–
Preservatives:	X(b)	–
Foaming agents:	X(c)	–
Anticaking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches

as provided for in section 3.2.

- (c) For whipped products, only.
- X The use of additives belonging to the class is technologically justified.
- The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Preservatives		
200	Sorbic acid	1000mg/kg singly or in combinations sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid, L-, D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
334	Tartaric acid, L(+)-	1500 mg/kg singly or in combination -as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)-tartrate	
338	Phosphoric acid	880 mg/kg as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP

INS no.	Name of additive	Maximum level
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone (GDL)	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
339(i)	Sodium phosphate	4-400 mg/kg, singly or in combination, expressed as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Ammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium phosphate	
450(vi)	Dicalcium phosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg

INS no.	Name of additive	Maximum level
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP
410	Carob bean-gum	Limited by GMP
412	Guar-gum	Limited by GMP
413	Tragacanth-gum	Limited by GMP
415	Xanthan-gum	Limited by GMP
416	Karaya-gum	Limited by GMP
417	Tara-gum	Limited by GMP
418	Gellan-gum	Limited by GMP
466	Sodium-carboxymethyl-cellulose (Cellulose-gum)	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starched	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
470(i)	Salt of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Limited by GMP
470(ii)	Salt of oleic acid with calcium, potassium and sodium	Limited by GMP
471	Mono- and di-glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacyltartaric and fatty acid esters of glycerol	10 000 mg/kg
Antioxidants		

INS no.	Name of additive	Maximum level
300	Ascorbic acid, L-	Limited by GMP
301	Sodium ascorbate	Limited by GMP
302	Calcium ascorbate	Limited by GMP
304	Ascorbyl palmitate	500 mg/kg
305	Ascorbyl stearate	singly or in combination as ascorbyl stearate
307b	Tocopherol concentrate, mixed	200 mg/kg
307c	Tocopherol, <i>dl-alpha</i> -	singly or in combination
Colours		
160a(i)	Carotene, <i>beta</i> -, synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i>	
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'-	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
160b(ii)	Annatto extracts — norbixin based	25 mg/kg
171	Titanium dioxide	Limited by GMP
Foaming agent		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP

H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR EXTRA HARD GRATING CHEESE (CXS 278-1978)

The following amendments to section 3.2.2 (Optional additions) for the *Standard for Extra Hard Grating Cheese* (CXS 278-1978) that relate to food additive provisions are proposed.

3.2.2 *Optional additions:*

- calcium chloride, max. 200 mg anhydrous/kg of the milk used
- harmless flavour producing bacteria
- harmless enzymes to assist in flavour development (solids of preparation not to exceed 0.1% of weight of milk used)
- chlorophyll, including copper-chlorophyll complex, max. 15 mg/kg cheese
- sorbic acid or its sodium or potassium salts, maximum 1 g/kg calculated as sorbic acid in the final product.

The insertion of a new Section 4 of the *Group Standard for Extra Hard Grating Cheese* (CXS 278-1978) is proposed as detailed below. This will require a renumbering of subsequent sections.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) are acceptable for use in foods conforming to this standard.

4.1 Processing aids

Processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

<u>Additive functional class</u>	<u>Justified use</u>
<u>Colours</u>	<u>X</u>
<u>Bleaching agents</u>	-
<u>Acidity regulators</u>	-
<u>Stabilizers</u>	-
<u>Thickeners</u>	-
<u>Emulsifiers</u>	-
<u>Antioxidants</u>	-
<u>Preservatives</u>	<u>X</u>
<u>Foaming agents</u>	-
<u>Anticaking agents</u>	-
<u>Packaging gas</u>	-

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

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

I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GENERAL STANDARD FOR CHEESE (CXS 283-1978)

An amendment to section 3.2 (Permitted ingredients) of the General Standard for Cheese (CXS 283-1978) is proposed.

3.2 Permitted ingredients

- Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms
- Safe and suitable enzymes
- Sodium chloride and potassium chloride as a salt substitute
- Potable water

The following amendments and additions to Section 4 of the General Standard for Cheese (CXS 283-1978) are proposed.

4. FOOD ADDITIVES

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

Unripened cheeses

As listed in the *Group Standard for Unripened Cheese Including Fresh Cheese* (CXS 221-2001).

Cheeses in brine

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

Ripened cheeses, including mould ripened cheeses

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

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 are acceptable for use in foods conforming to this standard.

4.1 Processing aids

Processing aids used in products conforming to this standard should be consistent with the

Guidelines on Substances used as Processing Aids (CXG 75-2010).

<u>Additive functional class</u>	<u>Justified use</u>	
	<u>Cheese mass</u>	<u>Surface/rind treatment</u>
<u>Colours:</u>	<u>X</u>	<u>X^(b)</u>
<u>Bleaching agents:</u>	<u>=</u>	<u>=</u>
<u>Acidity regulators:</u>	<u>X</u>	<u>=</u>
<u>Stabilizers:</u>	<u>=</u>	<u>=</u>
<u>Thickeners:</u>	<u>=</u>	<u>=</u>
<u>Emulsifiers:</u>	<u>=</u>	<u>=</u>
<u>Antioxidants:</u>	<u>=</u>	<u>=</u>
<u>Preservatives:</u>	<u>X</u>	<u>X</u>
<u>Foaming agents:</u>	<u>=</u>	<u>=</u>
<u>Anticaking agents:</u>	<u>=</u>	<u>X^(a)</u>
<u>Packaging gas</u>	<u>=</u>	<u>=</u>

(a) For the surface of sliced, cut, shredded or grated cheese only

(b) For edible cheese rind

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

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

<u>INS no.</u>	<u>Name of additive</u>	<u>Maximum level</u>
<u>Colours</u>		
100	Curcumins (<i>for edible cheese rind</i>)	Limited by GMP
101	Riboflavin	Limited by GMP
120	Carmines (<i>for red marbled cheeses only</i>)	Limited by GMP
140	Chlorophylls (<i>for green marbled cheeses only</i>)	Limited by GMP
141	Chlorophylls, copper complexes	15 mg/kg
160a(i)	Carotene, <i>beta</i> -, synthetic	25 mg/kg
160a(ii)	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i>	600 mg/kg
160b(ii)	Annatto extracts—norbixin based	50 mg/kg
160e	Paprika oleoresin	Limited by GMP
160e	Carotenal, <i>beta</i> -apo-8'	35 mg/kg
160f	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'	35 mg/kg
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
162	Bet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
<u>Acidity regulators</u>		
170	Calcium carbonates	Limited by GMP
504	Magnesium carbonates	
575	Glucono-delta-lactone	

INS no.	Name of additive	Maximum level
Preservatives		
200	Sorbic acid	3000 mg/kg calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
239	Hexamethylene tetramine (<i>Provolone only</i>)	25 mg/kg, expressed as formaldehyde
251	Sodium nitrate	50 mg/kg, expressed as NaNO ₃
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg, calculated as propionic acid
281	Sodium propionate	
282	Calcium propionate	
1105	Lysoyme	Limited by GMP
<i>For surface/rind treatment only:</i>		
200	Sorbic acid	1 000 mg/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
235	Natamycin (pimaricin)	2 mg/dm ² of surface. Not present in a depth of 5 mm
Miscellaneous additive		
508	Potassium chloride	Limited by GMP
Anti-caking agents (Sliced, cut, shredded or grated cheese)		
460	Celluloses	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination. Silicates calculated as silicone dioxide
552	Calcium silicate	
553	Magnesium silicates	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1 000 mg/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	

Annex 2**PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS MILK AND MILK PRODUCT STANDARDS****PROPOSED AMENDMENTS TO TABLE 1**

Acesulfame potassium INS 950: Functional class: Sweetener, Flavour enhancer					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	2000 mg/kg	161 ₁ & 188 ₁ , <u>XS250 & XS252</u>	2008	Endorse
01.5.2	Milk and cream powder analogues	1000 mg/kg	161 ₁ & 188 ₁ , <u>XS251</u>	2008	Endorse

Annatto extracts, norbixin-based INS 160b(ii): Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>25 mg/kg</u>	<u>185, AA221275, XS273</u>		Endorse
01.6.2.1	Ripened Cheese, includes rind	25 mg/kg	185, 463, <u>I283, XS208, XS278</u>	2019	Endorse

Ascorbyl esters INS 304, 305: Functional class: Antioxidant					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	80 mg/kg	10, <u>XS250 & XS252</u>	2001	Endorse
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>500 mg/kg</u>	<u>10, XS221, XS273</u>		Endorse
01.6.2.1	Ripened Cheese, includes rind	500 mg/kg	10, 112, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, <u>XS208, XS278, XS283</u>	2019	Endorse

Aspartame INS 951: Functional class: Sweetener, Flavour enhancer					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations

01.3.2	Beverage whiteners	6000 mg/kg	161 ₁ & 191 ₁ , <u>XS250 & XS252</u>	2008	Endorse
01.5.2	Milk and cream powder analogues	2000 mg/kg	161 ₁ & 191 ₁ , <u>XS251</u>	2007	Endorse
01.6.1	Unripened Cheese	1000 mg/kg	161 ₁ & 191 ₁ , <u>XS221, XS273, XS275</u>	2008	Endorse

Butylated Hydroxyanisole INS 320: Functional class: Antioxidant					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	100 mg/kg	15 ₁ & 195 ₁ , <u>XS250 & XS252</u>	2007	Endorse
<u>01.5.2</u>	<u>Milk and cream powder analogues</u>	<u>100 mg/kg</u>	<u>15, A251</u>		Endorse

Butylated Hydroxytoluene INS 321: Functional class: Antioxidant					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	100 mg/kg	15 ₁ & 195 ₁ , <u>XS250 & XS252</u>	2007	Endorse
<u>01.5.2</u>	<u>Milk and cream powder analogues</u>	<u>100 mg/kg</u>	<u>15, A251</u>		Endorse

Calcium propionate INS 282: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, <u>XS208, XS278, E283</u>	2019	Endorse

Calcium silicate INS 552: Functional class: Anticaking agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>GMP</u>	<u>E221, XS273, XS275</u>		Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277,	2019	Endorse

			<u>D283,</u> <u>XS208,</u> <u>XS278</u>		
--	--	--	---	--	--

Canthaxanthin INS 161g: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	15 mg/kg	201, <u>XS221,</u> <u>XS273,</u> <u>XS275</u>	2011	Endorse
01.6.2	Ripened Cheese	15 mg/kg	201, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, <u>XS208,</u> <u>XS278,</u> <u>XS283</u>	2019	Endorse

Caramel III, ammonia caramel INS 150c: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	1000 mg/kg	<u>XS250 &</u> <u>XS252</u>	2009	Endorse
01.5.2	Milk and cream powder analogues	5000 mg/kg	<u>XS251</u>	2010	Endorse
01.6.1	Unripened Cheese	15 000 mg/kg	201, <u>XS221,</u> <u>XS273,</u> <u>XS275</u>	2012	Endorse

Caramel IV, sulfite ammonia caramel INS 150d: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	1000 mg/kg	<u>XS250 &</u> <u>XS252</u>	2009	Endorse
01.5.2	Milk and cream powder analogues	5000 mg/kg	<u>XS251</u>	2009	Endorse
01.6.1	Unripened Cheese	50 000 mg/kg	201, <u>XS221,</u> <u>XS273,</u> <u>XS275</u>	2011	Endorse
01.6.2.1	Ripened Cheese, includes rind	50000 mg/kg	201, XS263, XS264, XS265, XS266, XS267,	2019	Endorse

			XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, <u>XS208,</u> <u>XS278,</u> <u>XS283</u>		
--	--	--	--	--	--

Carmines INS 120: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese, includes rind	125 mg/kg	178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, <u>XS208, XS278,</u> <u>H283</u>	2019	Endorse

Carotenes, beta-, vegetable INS 160a(ii): Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	1000 mg/kg	<u>XS250 & XS252</u>	2005	Endorse
01.5.2	Milk and cream powder analogues	1000 mg/kg	<u>XS251</u>	2005	Endorse
01.6.2.1	Ripened Cheese, includes rind	600 mg/kg	463, <u>XS208,</u> <u>XS278</u>	2019	Endorse

Carotenoids INS 160a(i),a(iii),e,f: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	100 mg/kg	<u>XS250 & XS252</u>	2011	Endorse
01.5.2	Milk and cream powder analogues	100 mg/kg	209, <u>XS251</u>	2011	Endorse
01.6.1	Unripened Cheese	100 mg/kg	<u>F221, F275,</u> <u>XS273</u>	2011	Endorse
01.6.2.1	Ripened Cheese, includes rind	100 mg/kg	458, <u>XS208,</u> <u>XS278,</u> <u>B283</u>	2019	Endorse

Chlorophylls and chlorophyllins, copper complexes INS 141(i), 141(ii): Functional class: Colour					
--	--	--	--	--	--

Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	50 mg/kg	161, <u>A221</u> , <u>XS273</u> , <u>XS275</u>	2009	Endorse
01.6.2.1	Ripened Cheese, includes rind	15 mg/kg	62, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, <u>XS208</u>	2019	Endorse

Curcumin					
100(i): Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>GMP</u>	<u>I221</u> , <u>XS273</u> , <u>XS275</u>		Endorse
<u>01.6.2</u>	<u>Ripened Cheese</u>	<u>GMP</u>	<u>A283</u> , <u>XS208</u> , <u>XS278</u>		Endorse

Diacetyltartaric and fatty acid esters of glycerol					
INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	5000 mg/kg	<u>XS250 & XS252</u>	2005	Endorse
01.5.2	Milk and cream powder analogues	100 mg/kg	<u>209</u> , <u>XS251</u>	2011	Endorse
<u>01.6.1</u>	<u>Cream cheese</u>	<u>10000 mg/kg</u>	<u>M275</u> , <u>XS221</u> , <u>XS273</u>		Endorse
01.6.2.1	Ripened Cheese, includes rind	10000 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, <u>XS208</u> , <u>XS278</u> , <u>XS283</u>	2019	Endorse

Grape skin extract INS 163(ii): Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.5.2	Milk and cream powder analogues	150 mg/kg	181, 201 ₁ & 209, XS251	2011	Endorse

Hexamethylene tetramine INS 239: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese, includes rind	25 mg/kg	66, 298, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278	2019	Endorse

Indigotine (Indigo Carmine) INS 132: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	200 mg/kg	3, XS221, XS273, XS275	2009	Endorse

Lauric arginate ethyl ester INS 243: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	200 mg/kg	XS221, XS273, XS275	2011	Endorse
01.6.2.1	Ripened Cheese, includes rind	200 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278, XS283	2019	Endorse

Lysozyme INS 1105: Functional class: Preservative					
--	--	--	--	--	--

Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2	Ripened Cheese	GMP	XS274, XS276, XS277, <u>XS208</u> , <u>XS278</u>	2019	Endorse

Magnesium silicate, synthetic INS 553(j): Functional class: Anticaking agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>GMP</u>	<u>E221</u> , <u>XS273</u> , <u>XS275</u>		Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, <u>XS208</u> , <u>XS278</u> , <u>D283</u>	2019	Endorse

Natamycin (Pimaricin) INS 235: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	40 mg/kg	3, &-80, <u>B221</u> , <u>XS273</u> , <u>XS275</u>	2006	Endorse
01.6.2	Ripened Cheese	40 mg/kg	3, 80, XS274, XS276, XS277, <u>XS208</u> , <u>XS278</u>	2019	Endorse

Neotame INS 961: Functional class: Flavour enhancer, Sweetener					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	65 mg/kg	161, <u>XS250</u> & <u>XS252</u>	2008	Endorse
01.5.2	Milk and cream powder analogues	65 mg/kg	161, <u>XS251</u>	2008	Endorse

Nisin INS 234: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2	Ripened Cheese	12.5 mg/kg	233, XS274, XS276, XS277, <u>XS208</u> , <u>XS278</u>	2019	Endorse

Nitrates (Sodium nitrate, Potassium nitrate) INS 251, 252: Functional class: Preservative, Colour retention agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2	Ripened Cheese	35 mg/kg	30, 464, XS274, XS276, XS277, <u>XS208</u> , <u>XS278</u>	2019	Endorse

Paprika oleoresin INS 160c(i): Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>GMP</u>	<u>39, XS273, XS275</u>		Endorse
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>39, XS208, XS278</u>		Endorse

Phosphates INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii) 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	13000 mg/kg	33, <u>C250252</u>	2012	Endorse
01.5.2	Milk and cream powder analogues	4400 mg/kg	33, 88, <u>B251, C251</u>	2009	Endorse
01.6.1	Unripened Cheese	4400 mg/kg	33, <u>C221, K273, L275</u>	2012	Endorse

Polysorbates INS 432-436: Functional class: Emulsifier, Stabilizer					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	4000 mg/kg	<u>XS250 & XS252</u>	2007	Endorse
01.5.2	Milk and cream powder analogues	4000 mg/kg	<u>XS251</u>	2007	Endorse
01.6.1	Unripened Cheese	80 mg/kg	38, <u>XS221, XS273, XS275</u>	2008	Endorse

Ponceau 4R (Cochineal red A) INS 124: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	100 mg/kg	3, &-161, <u>XS221, XS273, XS275</u>	2008	Endorse

Potassium silicate INS 560: Functional class: Anticaking agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>GMP</u>	<u>E221, XS273, XS275</u>		Endorse
<u>01.6.2.1</u>	<u>Ripened Cheese includes rind</u>	<u>GMP</u>	<u>3, XS208, XS278, D283</u>		Endorse

Propionic acid INS 280: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, <u>XS208, XS278, E283</u>	2019	Endorse

Propylene glycol esters of fatty acids INS 477: Functional class: Emulsifier, Flour treatment agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	1000 mg/kg	<u>XS250 & XS252</u>	2001	Endorse
01.5.2	Milk and cream powder analogues	100000 mg/kg	<u>XS251</u>	2001	Endorse

Riboflavins INS 101(i),(ii),(iii): Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	300 mg/kg	<u>XS250 & XS252</u>	2005	Endorse
01.5.2	Milk and cream powder analogues	300 mg/kg	<u>XS251</u>	2005	Endorse
01.6.1	Unripened Cheese	300 mg/kg	<u>G221, XS273, XS275</u>	2005	Endorse
01.6.2.1	Ripened Cheese includes rind	300 mg/kg	462, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277,	2019	Endorse

			<u>XS208,</u> <u>XS278, G283</u>		
--	--	--	-------------------------------------	--	--

Silicon dioxide, amorphous INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>GMP</u>	<u>3, E221,</u> <u>XS273,</u> <u>XS275</u>		Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, <u>XS208,</u> <u>XS278, D283</u>	2019	Endorse

Sodium aluminio <u>aluminium</u> silicate INS 554: Functional class: Anticaking agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	570 mg/kg	6, & 260, <u>XS250 &</u> <u>XS252</u>	2013	Endorse
01.5.2	Milk and cream powder analogues	570 mg/kg	6 & 259	2013	Endorse

Sodium propionate INS 281: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, <u>XS208,</u> <u>XS278, E283</u>	2019	Endorse

Sorbates INS 200, 202,203: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	200 mg/kg	42, <u>XS250 &</u> <u>XS252</u>	2009	Endorse
01.6.1	Unripened Cheese	1000 mg/kg	42, & 223, <u>H273275,</u> <u>J221</u>	2012	Endorse
01.6.2	Ripened Cheese	3000 mg/kg	42, 457, XS274, XS276, XS277, <u>XS208,</u> <u>B278, C283</u>	2019	Endorse

Steviol glycosides INS 960a, 960b(i): Functional class: Sweetener					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.5.2	Milk and cream powder analogues	330 mg/kg	26, &-201, <u>XS251</u>	2011	Endorse

Sucralose (Trichlorogalactosucrose) INS 955: Functional class: Flavour enhancer, Sweetener					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	580 mg/kg	161, <u>XS250</u> & <u>XS252</u>	2008	Endorse

Sucrose esters INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.5.2	Milk and cream powder analogues	5000 mg/kg	350, <u>XS251</u>	2016	Endorse, consistent with GSFA WG

Sunset yellow FCF INS 110: Functional class: Colour					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	300 mg/kg	3, <u>XS221</u> , <u>XS273</u> , <u>XS275</u>	2008	Endorse

Talc INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
<u>01.6.1</u>	<u>Unripened Cheese</u>	<u>GMP</u>	<u>3, E221, XS273, XS275</u>		Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, <u>XS208</u> , <u>XS278, D283</u>	2019	Endorse

Tertiary Butylhydroquinone INS 319: Functional class: Antioxidant					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.3.2	Beverage whiteners	100 mg/kg	15 &-195, <u>XS250</u> & <u>XS252</u>	2007	Endorse
<u>01.5.2</u>	<u>Milk and cream powder analogues</u>	<u>100 mg/kg</u>	<u>15, A251</u>		Endorse

Tocopherols					
INS 307a, b, c: Functional class: Antioxidant					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	200 mg/kg	168, & 351, <u>XS221</u> , <u>XS273</u>	2017	Endorse

PROPOSED AMENDMENTS TO TABLE 2

Food category 01.3.2 Beverage whiteners					
Additive	INS	Year adopted	Max Level	Notes	Recommendations
Acesulfame potassium	950	2008	2000 mg/kg	161 ₁ & 188 ₁ , <u>XS250</u> , <u>XS252</u>	Endorse
Ascorbyl esters	304, 305	2001	80 mg/kg	10, <u>XS250</u> , <u>XS252</u>	Endorse
Aspartame	951	2008	6000 mg/kg	161 ₁ & 191 ₁ , <u>XS250</u> , <u>XS252</u>	Endorse
Butylated Hydroxyanisole	320	2007	100 mg/kg	15 ₁ & 195 ₁ , <u>XS250</u> , <u>XS252</u>	Endorse
Butylated Hydroxytoluene	321	2007	100 mg/kg	15 ₁ & 195 ₁ , <u>XS250</u> , <u>XS252</u>	Endorse
Caramel III, ammonia caramel	150c	2009	1000 mg/kg	<u>XS250</u> , <u>XS252</u>	Endorse
Caramel IV, sulfite ammonia caramel	150d	2009	1000 mg/kg	<u>XS250</u> , <u>XS252</u>	Endorse
Carotenes, beta-, vegetable	160a(ii)	2005	1000 mg/kg	<u>XS250</u> , <u>XS252</u>	Endorse
Carotenoids	160a(i), a(iii), e, f	2011	100 mg/kg	<u>XS250</u> , <u>XS252</u>	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	2005	5000 mg/kg	<u>XS250</u> , <u>XS252</u>	Endorse
Neotame	961	2008	65 mg/kg	161, <u>XS250</u> , <u>XS252</u>	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i), (ii), 452(i)-(v), 542	2012	13000 mg/kg	33, <u>C250252</u>	Endorse
Polysorbates	432-436	2007	4000 mg/kg	<u>XS250</u> , <u>XS252</u>	Endorse

Propylene glycol esters of fatty acids	477	2001	1000 mg/kg	XS250, XS252	Endorse
Riboflavins	101(i), (ii), (iii)	2005	300 mg/kg	XS250, XS252	Endorse
Sodium alumine <u>aluminium</u> silicate	554	2013	570 mg/kg	6 ₁ & 260 ₁ XS250, XS252	Endorse
Sorbates	200, 202, 203	2009	200 mg/kg	42, XS250, XS252	Endorse
Sucralose (Trichlorogalactosucrose)	955	2008	580 mg/kg	161, XS250, XS252	Endorse
Tertiary Butylhydroquinone	319	2007	100 mg/kg	15 ₁ & 195 ₁ XS250, XS252	Endorse

Food category 01.5.2: Milk and cream powder analogues					
Additive	INS	Year adopted	Max Level	Notes	Recommendations
Acesulfame potassium	950	2008	1000 mg/kg	161 ₁ & 188, XS251	Endorse
Aspartame	951	2007	2000 mg/kg	161 ₁ & 191, XS251	Endorse
Butylated Hydroxyanisole	320		100 mg/kg	15, A251	Endorse
Butylated Hydroxytoluene	321		100 mg/kg	15, A251	Endorse
Caramel III, ammonia caramel	150c	2010	5000 mg/kg	XS251	Endorse
Caramel IV, sulfite ammonia caramel	150d	2009	5000 mg/kg	XS251	Endorse
Carotenes, beta-, vegetable	160a(ii)	2005	1000 mg/kg	XS251	Endorse
Carotenoids	160a(i),a(iii),e,f	2011	100 mg/kg	209, XS251	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	2005	10000 mg/kg	XS251	Endorse
Grape skin extract	163(ii)	2011	150 mg/kg	181, 201 ₁ & 209 ₁ XS251	Endorse
Neotame	961	2008	65 mg/kg	161, XS251	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii) 450(i)-(iii),(v)-(vii), (ix) 451(i),(ii), 452(i)-(v), 542	2009	4440 mg/kg	33, 88, B251, C251	Endorse
Polysorbates	432-436	2007	4000 mg/kg	XS251	Endorse

Propylene glycol esters of fatty acids	477	2001	100000 mg/kg	<u>XS251</u>	Endorse
Riboflavins	101(i), (ii), (iii)	2005	300 mg/kg	<u>XS251</u>	Endorse
Sodium aluminum aluminium silicate	554	2013	570 mg/kg	6 & 259	Endorse
Steviol glycosides	960a, 960b(i)	20000011	330 mg/kg	26 ₁ & 201, <u>XS251</u>	Endorse
Sucrose esters	473, 473a, 474	2016	5000 mg/kg	350, <u>XS251</u>	Endorse, consistent with GSFA WG
<u>Tertiary butylhydroxyquinone</u>	<u>319</u>		<u>100 mg/kg</u>	<u>15, A251</u>	Endorse

Food category 01.6.1 Unripened cheese					
Additive	INS	Year adopted	Max Level	Notes	Recommendations
<u>Annatto extracts – norbixin-based</u>	<u>160b(ii)</u>		<u>25 mg/kg</u>	<u>185, AA221275, XS273</u>	Endorse
<u>Ascorbyl esters</u>	<u>304, 305</u>		<u>500 mg/kg</u>	<u>10, XS221, XS273</u>	Endorse
Aspartame	951	2008	1000 mg/kg	161 ₁ & 194 ₁ , <u>XS221, XS273, XS275</u>	Endorse
<u>Calcium silicate</u>	<u>552</u>		<u>GMP</u>	<u>E221, XS273, XS275</u>	Endorse
Canthaxanthin	161g	2011	15 mg/kg	201, <u>XS221, XS273, XS275</u>	Endorse
Caramel III, ammonia caramel	150c	2012	15000 mg/kg	201, <u>XS221, XS273, XS275</u>	Endorse
Caramel IV, sulfite ammonia caramel	150d	2011	50000 mg/kg	201, <u>XS221, XS273, XS275</u>	Endorse
Carotenoids	160a(i), a(iii), e, f	2011	100 mg/kg	<u>F221, F275, XS273</u>	Endorse
Chlorophylls and chlorophyllins, copper complexes	141(i), 141(ii)	2009	50 mg/kg	161, <u>A221, XS273, XS275</u>	Endorse
<u>Curcumin</u>	<u>100(ii)</u>		<u>GMP</u>	<u>I221, XS273, XS275</u>	Endorse
<u>Diacetyltartaric and fatty acid esters of glycerol</u>	<u>472e</u>		<u>10000 mg/kg</u>	<u>M275, XS221, XS273</u>	Endorse
Indigotine (Indigo Carmine)	132	2009	200 mg/kg	3, <u>XS221, XS273, XS275</u>	Endorse
Lauric arginate ethyl ester	243	2011	200 mg/kg	<u>XS221, XS273, XS275</u>	Endorse
<u>Magnesium silicate, synthetic</u>	<u>553(i)</u>		<u>GMP</u>	<u>E221, XS273, XS275</u>	Endorse
Natamycin (Pimaricin)	235	2006	40 mg/kg	3, & -80, <u>B221, XS273, XS275</u>	Endorse

<u>Paprika oleoresin</u>	<u>160c(i)</u>		<u>GMP</u>	<u>39, XS273, XS275</u>	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	2012	4400 mg/kg	33, <u>C221, K273, L275</u>	Endorse
Polysorbates	432-436	2008	80 mg/kg	38, <u>XS221, XS273, XS275</u>	Endorse
Ponceau 4R (Cochineal red A)	124	2008	100 mg/kg	3, &-161, <u>XS221, XS273, XS275</u>	Endorse
<u>Potassium silicate</u>	<u>560</u>		<u>GMP</u>	<u>E221, XS273, XS275</u>	Endorse
Riboflavins	101(i), (ii), (iii)	2005	300 mg/kg	<u>G221, XS273, XS275</u>	Endorse
<u>Silicon dioxide, amorphous</u>	<u>551</u>		<u>GMP</u>	<u>3, E221, XS273, XS275</u>	Endorse
Sorbates	200, 202, 203	2012	1000 mg/kg	42, &-223, <u>H273275, J221</u>	Endorse
Sunset yellow	110	2008	300 mg/kg	3, <u>XS221, XS273, XS275</u>	Endorse
<u>Talc</u>	<u>553(iii)</u>		<u>GMP</u>	<u>3, E221, XS273, XS275</u>	Endorse
Tocopherols	307a, b, c	2017	200 mg/kg	168, &-351, <u>XS221, XS273</u>	Endorse

Food category 01.6.2 Ripened cheese					
Additive	INS	Year adopted	Max Level	Notes	Recommendations
Canthaxanthin	161g	2019	15 mg/kg	201, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS279, XS271, XS272, XS274, XS276, XS277, <u>XS208, XS221, XS283</u>	Endorse
<u>Curcumin</u>	<u>100(i)</u>		<u>GMP</u>	<u>A283, XS208, XS278</u>	Endorse
Lysozyme	1105	2019	GMP	XS274, XS276, XS277, <u>XS208, XS278</u>	Endorse
Natamycin (Pimaricin)	235	2019	40 mg/kg	3, 80, XS274, XS276, XS277, <u>XS208, XS278</u>	Endorse

Nisin	234	2019	12.5 mg/kg	233, XS274, XS276, XS277, XS208, XS278	Endorse
Nitrates	251, 252	2019	35 mg/kg	30, 464, XS274, XS276, XS277, XS208, XS278	Endorse
Sorbates	200, 202, 203	2019	3000 mg/kg	42, 457, XS274, XS276, XS277, XS208, B278, C283	Endorse

Food category 01.6.2.1 Ripened cheese, includes rind					
Additive	INS	Year adopted	Max Level	Notes	Recommendations
Annatto extracts – norbixin-based	160b(ii)	2019	25 mg/kg	185, 463, I283, XS208, XS278	Endorse
Ascorbyl esters	304, 305	2019	500 mg/kg	10, 112, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278, XS283	Endorse
Calcium propionate	282	2019	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, E283	Endorse
Calcium silicate	552	2019	GMP	459, 461, XS274, XS276, XS277, D283, XS208, XS278	Endorse
Caramel IV – sulfite ammonia caramel	150d	2019	50000 mg/kg	201, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278	Endorse
Carmines	120	2019	125 mg/kg	178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278, H283	Endorse
Carotenes, Beta-, vegetable	160a(ii)	2019	600 mg/kg	463, XS208, XS278	Endorse
Carotenoids	160a(i),a (iii),e,f	2019	100 mg/kg	458, XS208, XS278, B283	Endorse
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	2019	15 mg/kg	62, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208	Endorse

Diacetyltartaric and fatty acid esters of glycerol	472e	2019	10000 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278, XS283	Endorse
Hexamethylene tetramine	239	2019	25 mg/kg	66, 298, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278	Endorse
Lauric arginate ethyl ester	243	2019	200 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278, XS283	Endorse
Magnesium silicate, synthetic	553(i)	2019	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, D283	Endorse
Paprika oleoresin	160c(i)		GMP	39, XS208, XS278	Endorse
Potassium silicate	560		GMP	3, XS208, XS278, D283	Endorse
Propionic acid	280	2019	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, E283	Endorse
Riboflavins	101(i), (ii), (iii)	2019	300 mg/kg	462, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS208, XS278, G283	Endorse
Silicon dioxide, amorphous	551	2019	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, D283	Endorse
Sodium propionate	281	2019	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, E283	Endorse
Talc	553(iii)	2019	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, D283	Endorse

NOTES TO THE GSFA

XS208: **Excluding products conforming to the Group Standard for Cheeses in Brine (CXS 208-2001).**

XS221: **Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).**

XS250: **Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006).**

- XS251:** Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006).
- XS252:** Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006).
- XS273:** Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
- XS275:** Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
- XS278:** Excluding products conforming to the Standard for Extra Hard Grating cheese (CXS 278-1978).
- XS283:** Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
- C250252:** Except for use in products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) and the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 4,400 mg/kg as phosphorus.
- A251** For use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006), singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroxyquinone (TBHQ, INS 319).
- B251** Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)) for use as anticaking agents only.
- C251** Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators only.
- A221:** Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.
- AA221275** Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).

- B221:** Except for use in the surface treatment of sliced, cut, shredded, and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): at 20 mg/kg applied to the surface, added during kneading and stretching process.
- C221:** Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)) and trisodium diphosphate (INS 450(ii)), as stabilizers/thickeners at 1540 mg/kg as phosphorus, in cheese mass only.
- E221:** Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560), singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.
- F221:** Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg for carotenes, *beta*-, synthetic (INS 160a(i)) and 35 mg/kg for both carotenal, *beta*-apo-8' (INS 160e) and carotenoic acid, ethyl ester, *beta*-apo-08'- (INS 160f) only, i.e. no provision for carotenes, *beta*-, *Blakeslea trispora* (INS 160a(iii)).
- F275:** Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973), for carotenes, *beta*-, synthetic (INS 160a(i)), *beta*-, *Blakeslea trispora* (INS 160a(iii)), carotenal, *beta*-apo-8' (INS 160e) and carotenoic acid, ethyl ester, *beta*-apo-08'- (INS 160f), singly or in combination, at 35 mg/kg.
- G221:** Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at GMP.
- H273275:** For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
- I221:** For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.
- J221:** For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
- K273:** Except for use in products conforming to the Standard for Cottage cheese (CXS 273-1968): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 1,300 mg/kg as phosphorus, in cheese mass only.

- L275:** Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, in cheese mass only.
- M275:** Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.
- A283:** Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
- B278:** Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
- B283:** Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 25 mg/kg for carotenes, *beta*-, synthetic (INS 160a(i)) and 35 mg/kg for both carotenal, *beta*-apo-8' (INS 160e) and carotenoic acid, ethyl ester, *beta*-apo-08'- (INS 160f) only, i.e. no provision for carotenes, *beta*-, *Blakeslea trispora* (INS 160a(iii)).
- C283:** For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the *General Standard for Cheese* (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid.
- D283:** Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560) as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.
- E283:** Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.
- G283:** Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP.
- H283:** Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP for red marbled cheeses only.
- I283:** Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.

PROPOSED AMENDMENTS TO TABLE 3**Proposed Amendments to Table 3**

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
260	Acetic acid	Acidity regulator, Preservative	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 275-1973</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	<u>CS 251-2006, CS 275-1973</u>
162	Beet Red	Colour	1999	<u>CS 221-2001, CS 283-1978</u>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<u>CS 273-1968, CS 275-1973</u>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
302	Calcium ascorbate	Antioxidant	1999	<u>CS 275-1973</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 283-1978</u>

509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<u>CS 250-2006, CS 251-2006, CS 252-2006</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS 273-1968, CS 275-1973</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS 273-1968, CS 275-1973</u>
352(ii)	Calcium malate, D,L	Acidity regulator	1999	<u>CS 273-1968, CS 275-1973</u>
282	Calcium propionate	Preservative	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
552	Calcium silicate	Anticaking agent	1999	<u>CS 251-2006</u>
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	<u>CS 221-2001 (for whipped products only), CS 275-1973</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
140	Chlorophylls	Colour	1999	<u>CS 221-2001, CS 283-1978 (for green marbled cheeses only)</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 275-1973</u>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 275-1973</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS 208-1999, CS 221-2001, CS 273-1968, CS 275-1973, CS 283-1978</u>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
507	Hydrochloric acid	Acidity regulator	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<u>CS 208-1999, CS 221-2001, CS 273-1968, CS 275-1973</u>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Stabilizer, Thickener	1999	<u>CS 275-1973</u>

322(i)	Lecithin	Antioxidant, emulsifier	1999	<u>CS 250-2006, CS 251-2006, CS 252-2006, CS 275-1973</u>
1105	Lysozyme	Preservative		<u>CS 283-1978</u>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<u>CS 251-2006, CS 273-1968, CS 275-1973, CS 283-1978</u>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	<u>CS 273-1968, CS 275-1973, CS 283-1978</u>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	<u>CS 251-2006</u>
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	<u>CS 251-2006</u>
296	Malic acid	Acidity regulator, Sequestrant	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 283-1978 (for use in sliced, cut, shredded or grated cheese only)</u>
471	Mono- and diglycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<u>CS 251-2006, CS 275-1973</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	<u>CS 221-2001 (for whipped products only), CS 275-1973</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
160c(i)	Paprika oleoresin	Colour		<u>CS 283-1978</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<u>CS 273-1968, CS 275-1973</u>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<u>CS 250-2006, CS 251-2006, CS 252-2006</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Raising agent, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<u>CS 273-1968, CS 275-1973</u>

501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<u>CS 273-1968, CS 275-1973</u>
283	Potassium propionate	Preservative	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 283-1978 (for use in sliced, cut, shredded or grated cheese only)</u>
407a	Processed eucheuna seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<u>CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
280	Propionic acid	Preservative	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<u>CS275-1973</u>
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<u>CS275-1973</u>
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	<u>CS 251-2006</u>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<u>CS 273-1968, CS 275-1973</u>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
301	Sodium ascorbate	Antioxidant	1999	<u>CS 251-2006, CS 275-1973</u>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising Agent, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	1999	<u>CS 221-2001</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent,	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS</u>

		Raising Agent, Stabilizer, Thickener		<u>252-2006, CS 273-1968, CS 275-1973</u>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	<u>CS 273-1968, CS 275-1973</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<u>CS 273-1968, CS 275-1973</u>
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	<u>CS 273-1968, CS 275-1973</u>
281	Sodium propionate	Preservative	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent,	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	<u>CS 251-2006</u>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
171	Titanium dioxide	Colour	1999	<u>CS 221-2001, CS 275-1973, CS 283-1978</u>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973</u>
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006</u>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 221-2001, CS 273-1968, CS 275-1973</u>

Proposed Amendments to Section 2 of the Annex to Table 3

01.3. 2	Beverage whiteners
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
Codex standards	Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006), Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006)

01.5. 2	Milk and cream powder analogues
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard
Codex standards	Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006)

01.6.1	Unripened Cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard
Codex standards	Unripened Cheese including Fresh Cheese (CXS 221-2001), Cottage Cheese (CXS 273-1968), Cream Cheese (CXS 275-1973)

01.6.2.1	Ripened Cheese, includes rind
	Only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to CXS 283-1978, and only certain acidity regulators in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to CXS 208-1999.
Codex standards	Cheeses in Brine (CXS 208-1999) General Standard for Cheese (CXS 283-1978)

Annex 3**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR FATS AND OILS**

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

1. Proposed amendments to the Codex commodity standards for fats and oils**A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS (CXS 19-1981)****3. FOOD ADDITIVES**

Antifoaming agents, antioxidants and colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.1 (Fats and oils essentially free from water) and its sub-categories, and emulsifiers in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this standard.

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

3.1—Colours

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

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

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

3.2—Flavourings

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

3.3—Antioxidants

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

3.4—Antioxidant synergists

INS No.	Additive	Maximum Use Level
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(ii)	Tripotassium citrate	GMP
333(iii)	Tricalcium citrate	GMP
384	Isopropyl citrates	100 mg/kg
472e	Citric and fatty acid esters of glycerol	(Singly or in combination)

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

INS No.	Additive	Maximum Use Level
471	Mono- and di-glycerides of fatty acids	GMP
900a	Polydimethylsiloxane	10 mg/kg

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS (CXS 33-1981)

4. FOOD ADDITIVES

Antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this standard.

4.1 — Virgin olive oils

No additives are permitted in virgin olive oils covered by this Standard these products.

4.2 — Refined olive oil, olive oil, refined olive pomace oil and olive pomace oil

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

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR NAMED VEGETABLE OILS (CXS 210-1999)

4. FOOD ADDITIVES

Antifoaming agents, antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this standard

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

4.1 — Flavouring

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

4.2 — Antioxidants

INS No.	Additive	Maximum Use Level
304	Ascorbyl palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl stearate	
307a	Tocopherol, <i>d-alpha</i>	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, <i>dl-alpha</i>	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
Any combination of gallates, BHA, BHT, or TBHQ not to exceed 200 mg/kg within individual limits		

322(i)	Lecithin	GMP
389	Dilauryl thiodipropionate	200 mg/kg

4.3 — Antioxidant synergists

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

4.4 — Anti-foaming agents (oils for deepfrying)

INS No.	Additive	Maximum Use Level
900a	Polydimethylsiloxane	10 mg/kg

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR NAMED ANIMAL FATS (CXS 211-1999)

4. FOOD ADDITIVES

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

4.1 — Colours

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

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

4.2 Antioxidants

INS No.	Additive	Maximum Use Level
304	Ascorbyl palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl stearate	
307a	Tocopherol, <i>d-alpha</i> -	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, <i>dl-alpha</i>	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
Any combination of gallates, BHA, BHT, or TBHQ		200 mg/kg but limits above not to be exceeded
322(i)	Lecithin	GMP

4.3 Antioxidant synergists

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

4.4 Antifoaming agents (for oils and fats for deep frying)

INS No.	Additive	Maximum Use Level
471	Mono- and di-glycerides of fatty acids	GMP

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FAT SPREADS AND BLENDED SPREADS (CXS 256-2007)

4. FOOD ADDITIVES

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) are acceptable for use in foods conforming to this standard. Additionally, packaging gases used in accordance with Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

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

Additive Functional Classes

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

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

4.1 Acidity Regulators

INS No.	Additive	Maximum Use Level
262(ii)	Sodium diacetate	1,000 mg/kg
334; 335 (ii); 337	Tartrates	100 mg/kg (as tartaric acid)
338; 339(i), (ii), (iii); 340(i), (ii), (iii); 341(i), (ii), (iii); 342(i), (ii); 343(i), (ii), (iii); 450(i), (ii), (iii), (v), (vi); (vii), 451(i), (ii); 452(i), (ii), (iii), (iv), (v); 542	Phosphates	1,000 mg/kg (as Phosphorus)

4.2 Antifoaming Agents

INS No.	Additive	Maximum Use Level
900a	Polydimethylsiloxane	10 mg/kg (frying purposes, only)

4.3 — Antioxidants

INS No.	Additive	Maximum Use Level
304, 305	Ascorbyl esters	500 mg/kg (as ascorbyl stearate)
307a	Tocopherol, <i>d-alpha</i> -	500 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, <i>dl-alpha</i>	
310	Propyl gallate	
319	Tertiary butylhydroquinone	200 mg/kg (fat or oil basis) singly or in combination.
320	Butylated hydroxyanisole	
321	Butylated hydroxytoluene	
384	Isopropyl citrates	
385, 386	EDTAs	100 mg/kg
388, 389	Thiodipropionates	100 mg/kg (as anhydrous calcium disodium EDTA)
		200 mg/kg (as thiodipropionic acid)

4.4 — Colours

INS No.	Additive	Maximum Use Level
100(i)	Curcumin	10 mg/kg
101(i), (ii)	Riboflavin	300 mg/kg
120	Carmines	500 mg/kg
150b	Caramel II — caustic sulfite process	500 mg/kg
150c	Caramel III — ammonia process	500 mg/kg
150d	Caramel IV — sulfite ammonia process	500 mg/kg
160a(ii)	beta-Carotenes, (vegetable)	1000 mg/kg
160a(i)	beta-Carotenes (synthetic)	35 mg/kg singly or in combination
160a(iii)	beta-Carotenes (<i>Blakeslea trispora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	100 mg/kg (as bixin)

4.5 — Emulsifiers

INS No.	Additive	Maximum Use Level
432, 433, 434, 435, 436	Polysorbates	10,000 mg/kg (singly or in combination)
472e	Diacetyltartaric and fatty acid esters of glycerol	10,000 mg/kg
473	Sucrose esters of fatty acids	10,000 mg/kg
474	Sucroglycerides	10,000 mg/kg
475	Polyglycerol esters of fatty acids	5,000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4,000 mg/kg
477	Propylene glycol esters of fatty acids	20,000 mg/kg
479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	5,000 mg/kg (in fat emulsions for frying or baking purpose, only).
481(i), 482(i)	Stearoyl-2-lactylates	10,000 mg/kg (singly or in combination)
484	Stearyl citrate	100 mg/kg (fat or oil basis)
491, 492, 493, 494, 495	Sorbitan esters of fatty acids	10,000 mg/kg (singly or in combination)

4.6 — Flavouring

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

4.7 — Preservatives

INS No.	Additive	Maximum Use Level
---------	----------	-------------------

200, 202, 203	Sorbates	2,000 mg/kg (singly or in combination (as sorbic acid))
210, 211, 212, 213	Benzoates	1,000 mg/kg (singly or in combination (as benzoic acid))
If used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.		

4.8 Stabilizers and Thickeners

INS No.	Additive	Maximum Use Level
405	Propylene glycol alginate	3,000 mg/kg

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FISH OILS (CXS 329-2017)

4. FOOD ADDITIVES

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

The following additives may be used in addition:

INS	Additive name	Maximum level
Antioxidant		
300	Ascorbic acid, L-	GMP
304, 305	Ascorbyl esters	2500 mg/kg, as ascorbyl stearate
307a, b, c	Tocopherols	6000 mg/kg, singly or in combination
Emulsifier		
322 (i)	Lecithin	GMP
471	Mono and di-glycerides of fatty acids	GMP

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

PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO FATS AND OILS

PROPOSED AMENDMENTS TO TABLE 1

Annatto extracts, bixin based: INS: 160b(i) Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.1	Butter oil, anhydrous milkfat, ghee	10 mg/kg	8, <u>A2-CXS19</u>		Endorse
02.1.2	Vegetable oils and fats	10 mg/kg	8, <u>A3-CXS19, A2-CXS19, XS33, XS210</u>		Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	8, <u>A2-CXS19211, XS329</u>		Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	8		Endorse

Ascorbic acid, L-: INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	<u>XS19, XS211</u>		<u>Endorse</u>

Ascorbyl esters: INS: 304, 305 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	500 mg/kg	10, <u>A-CXS19210, XS33</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	500 mg/kg	10, <u>A-CXS329</u>	2006	Endorse

Benzoates: INS: 210-213 Functional class: Preservative					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	13, <u>B-CXS256</u>	2001	Endorse

Butylated hydroxyanisole:					
INS: 320 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.1	Butter oil, anhydrous milkfat, ghee	175 mg/kg	15, 133, 171, <u>C-CXS19</u>	2006	Endorse
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, <u>A-CXS19210, C2-CXS19210, XS33</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, <u>C2-CXS19211</u>	2006	Endorse

Butylated hydroxytoluene:					
INS: 321 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.1	Butter oil, anhydrous milkfat, ghee	75 mg/kg	15, 133, 171, <u>C-CXS19</u>	2006	Endorse
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, <u>A-CXS19210, C2-CXS19210, XS33</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, <u>C2-CXS19211</u>	2006	Endorse

Caramel II - sulfite caramel:					
INS: 150b Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.2.2</u>	<u>Fat spreads, dairy fat spreads and blended spreads</u>	<u>500 mg/kg</u>	<u>A-CXS256</u>		Endorse

Carotenes, beta-, vegetable:					
INS: 160a(ii) Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	1000 mg/kg	<u>A3-CXS19, E2-CXS19, XS33, XS210</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	<u>E2-CXS19211, XS329</u>	2006	Endorse

Carotenoids:					
INS:160a(i), a(iii),e,f Functional class: Colour					

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	25 mg/kg	232, A3-CXS19, A2-CXS19, XS33, XS210	2012	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	25 mg/kg	A2-CXS19211, XS329	2011	Endorse

Citric acid:

INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	15, & 277, A-CXS19210, XS33	2014	Endorse

Citric and fatty acid esters of glycerol:

INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	100 mg/kg	277, A-CXS19210, G-CXS19210, XS33	2015	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	322, G-CXS19211	2015	Endorse

Curcumin:

INS: 100(i) Functional class: Colour

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.2</u>	<u>Vegetable oils and fats</u>	<u>5 mg/kg</u>	<u>A3-CXS19, A2-CXS19, XS33, XS210</u>		Endorse
<u>02.1.3</u>	<u>Lard, tallow, fish oil, and other animal fats</u>	<u>5 mg/kg</u>	<u>A2-CXS19211, XS329</u>		Endorse
<u>02.2.2</u>	<u>Fat spreads, dairy fat spreads and blended spreads</u>	<u>10 mg/kg</u>	<u>A-CXS256</u>		Endorse

Diacetyltartaric and fatty acid esters of glycerol:

INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
------------------	---------------	-----------	-------	--------------	----------------

02.1.2	Vegetable oils and fats	10000 mg/kg	<u>XS19, XS33, XS210</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	<u>XS19, XS211</u>	2006	Endorse

Fast green FCF:**INS: 143 Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	<u>XS19, XS211, XS329</u>	1999	Endorse

Guaiac resin:**INS: 314 Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	1000 mg/kg	<u>XS19, XS33, XS210</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	<u>XS19, XS211</u>	2006	Endorse

Hydroxybenzoates, para-:**INS:214, 218 Functional class: Preservative**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	27, <u>215, XS256</u>	2012	Endorse

Indigotine (Indigo carmine):**INS: 132 Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	161, <u>XS19, XS211, XS329</u>	2009	Endorse

Isopropyl citrates:**INS: 384 Functional class: Antioxidant, Preservative, Sequestrant**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	<u>A-CXS19210, G-CXS19210, XS33</u>	2005	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	<u>G-CXS19211</u>	2001	Endorse

Lecithin:					
INS: 322(i) Functional class: Antioxidant, Emulsifier					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.1</u>	<u>Butter oil, anhydrous milkfat, ghee</u>	<u>GMP</u>	<u>A-CXS19</u>		<u>Endorse</u>
02.1.2	Vegetable oils and fats	GMP	277, A-CXS19210, XS33, F-CXS19210	2018	Endorse

Mono- and di-glycerides of fatty acids:					
INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.1</u>	<u>Butter oil, anhydrous milkfat, ghee</u>	<u>GMP</u>	<u>A-CXS19</u>		Endorse
<u>02.1.2</u>	<u>Vegetable oils and fats</u>	<u>GMP</u>	<u>A-CXS19210, I-CXS19, XS33, XS210</u>		Hold, waiting advice CCFO, from GSFA WG request
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	408, XS211, I-CXS19211	2018	Endorse

Phosphates:					
INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i), (ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i), (ii), 452(i)-(v), 542 Functional class: Acidity regulator, Antioxidant, Emulsifier, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33, <u>E-CXS256</u>	2009	Endorse

Polydimethylsiloxane:					
INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10 mg/kg	<u>A-CXS19210, I-CXS19210, XS33</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	<u>I-CXS19, XS211</u>	2006	Endorse

Polyglycerol esters of fatty acids:					
INS: 475 Functional class: Emulsifier, Stabilizer					

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.2</u>	<u>Vegetable oils and fats</u>	<u>10000 mg/kg</u>	<u>A-CXS19210, XS33, XS19</u>		Endorse

Polysorbates:**INS 432-436 Functional class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	5000 mg/kg	102, <u>XS19, XS33, XS210</u>	2007	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	102, <u>XS19, XS211</u>	2007	Endorse

Propyl gallate:**INS: 310 Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	15, 133, 171, <u>C-CXS19</u>	2006	Endorse
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, <u>A-CXS19210, C2-CXS19210, XS33</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, <u>C2-CXS19211</u>	2006	Endorse

Propylene glycol esters of fatty acids:**INS: 477 Functional class: Emulsifier**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10000 mg/kg	<u>XS19, XS33, XS210</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	<u>XS19, XS211</u>	2006	Endorse

Sodium dihydrogen citrate:**INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	<u>277, A-CXS19210, XS33</u>	2015	Endorse
<u>02.1.3</u>	<u>Lard, tallow, fish oil, and other animal fats</u>	<u>GMP</u>	<u>H-CXS19211, XS329</u>		<u>Endorse</u>

Sorbates: INS: 200, 202, -203 Functional class: Preservative					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42, <u>B-CXS256</u>	2009	Endorse

Sorbitan esters of fatty acids: INS 491-495 Functional class: Emulsifier, Stabilizer					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.2</u>	<u>Vegetable oils and fats</u>	<u>750 mg/kg</u>	<u>A-CXS19210, XS19, XS33</u>		Endorse

Stearoyl lactylates: INS 481(i), 482(i) Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.2</u>	<u>Vegetable oils and fats</u>	<u>300 mg/kg</u>	<u>A-CXS19210, XS19, XS33</u>		Endorse

Stearyl citrate: INS 484 Functional class: Emulsifier, Sequestrant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	<u>XS19, XS33, XS210</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	<u>XS19, XS211</u>	2006	Endorse

Sunset yellow FCF: INS: 110 Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	161, <u>XS19, XS211, XS329</u>	2008	Endorse

Tertiary butylhydroquinone: INS 319 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.1</u>	<u>Butter oil, anhydrous milkfat, ghee</u>	<u>120 mg/kg</u>	<u>15, 171, C-CXS19</u>		Endorse
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, <u>A-CXS19210, C2-CXS19210, XS33</u>	2006	Endorse

02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, <u>C2-</u> <u>CXS19211</u>	2006	Endorse
--------	---	-----------	--	------	---------

Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids :					
INS: 479 Functional class: Emulsifier					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	<u>F-CXS256</u>	1999	Endorse

Thiodipropionates:					
INS 388, 389 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	46, <u>A-</u> <u>CXS19210</u> , <u>XS33</u>	2006	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	46, <u>XS211</u>	2006	Endorse

Tocopherols:					
INS 307a, b, c Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	171, <u>B-CXS19</u>	2006	Endorse
02.1.2	Vegetable oils and fats	300 mg/kg	356, 357, <u>A-</u> <u>CXS19210</u> ,	2016	Endorse
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	358, <u>B-CXS329</u>	2016	Endorse

Tricalcium citrate:					
INS 333(iii) Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.1</u>	<u>Butter oil, anhydrous milkfat, ghee</u>	<u>GMP</u>	<u>A-CXS19</u>		Endorse
02.1.2	Vegetable oils and fats	GMP	277, <u>A-</u> <u>CXS19210</u> , XS33	2018	Endorse
<u>02.1.3</u>	<u>Lard, tallow, fish oil, and other animal fats</u>	<u>GMP</u>	<u>A-CXS19</u> , <u>XS211</u>		<u>Adopt</u>

Tripotassium citrate:					
INS 332(ii) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
<u>02.1.1</u>	<u>Butter oil, anhydrous milkfat, ghee</u>	<u>GMP</u>	<u>A-CXS19</u>		Endorse
02.1.2	Vegetable oils and fats	GMP	277, <u>A-CXS19210, XS33</u>	2018	Endorse
<u>02.1.3</u>	<u>Lard, tallow, fish oil, and other animal fats</u>	<u>GMP</u>	<u>A-CXS19, XS211</u>		<u>Adopt</u>

Trisodium citrate:					
INS 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	277, <u>A-CXS19210, XS33</u>	2015	Endorse
<u>02.1.3</u>	<u>Lard, tallow, fish oil, and other animal fats</u>	<u>GMP</u>	<u>H-CXS19211, XS329</u>		Endorse

PROPOSED AMENDMENTS TO TABLE 2

Food category 02.1.1 Butter oil, anhydrous milkfat, ghee					
Additive	INS	Max Level	Notes	Year Adopted	Recommendation
<u>Annatto extracts, bixin based</u>	<u>160b(i)</u>	<u>10 mg/kg</u>	<u>8, A2-CXS19</u>		Endorse
Butylated hydroxyanisole	320	175 mg/kg	15, 133, 171, <u>C-CXS19</u>	2006	Endorse
Butylated hydroxytoluene	321	75 mg/kg	15, 133, 171, <u>C-CXS19</u>	2006	Endorse
<u>Lecithin</u>	<u>322(i)</u>	<u>GMP</u>	<u>A-CXS19</u>		Endorse
<u>Mono- and di-glycerides of fatty acids</u>	<u>471</u>	<u>GMP</u>	<u>A-CXS19</u>		Endorse
Propyl gallate	310	100 mg/kg	15, 133, 171, <u>C-CXS19</u>	2006	Endorse
<u>Tertiary butylhydroquinone</u>	<u>319</u>	<u>120</u>	<u>15, 171, C-CXS19</u>		Endorse
Tocopherols	307a, b, c	500 mg/kg	171, <u>B-CXS19</u>	2006	Endorse
<u>Tricalcium citrate</u>	<u>333(iii)</u>	<u>GMP</u>	<u>A-CXS19</u>		Endorse
<u>Tripotassium citrate</u>	<u>332(ii)</u>	<u>GMP</u>	<u>A-CXS19</u>		Endorse

Food category 02.1.2 Vegetable oils and fats					
Additive	INS	Max Level	Notes	Year Adopted	Recommendation
<u>Annatto extracts, bixin based</u>	<u>160b(i)</u>	<u>10 mg/kg</u>	<u>8, A3-CXS19, A2-CXS19, XS33, XS210</u>		Endorse
Ascorbyl esters	304, 305	500 mg/kg	10, <u>A-CXS19210, XS33</u>	2006	Endorse
Butylated hydroxyanisole	320	200 mg/kg	15, 130, <u>A-CXS19210, C2-CXS19210, XS33</u>	2006	Endorse
Butylated hydroxytoluene	321	200 mg/kg	15, 130, <u>A-CXS19210, C2-CXS19210, XS33</u>	2006	Endorse
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	<u>A3-CXS19, E2-CXS19, XS33, XS210</u>	2006	Endorse
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	232, <u>A3-CXS19, A2-CXS19, XS33, XS210</u>	2012	Endorse

Citric acid	330	GMP	15, 277, <u>A-CXS19210, XS33</u>	2014	Endorse
Citric and fatty acid esters of glycerol	472c	100 mg/kg	277, <u>A-CXS19210, G-CXS19210, XS33</u>	2015	Endorse
<u>Curcumin</u>	<u>100(i)</u>	<u>5 mg/kg</u>	<u>A3-CXS19, A2-CXS19, XS33, XS210</u>		<u>Endorse</u>
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	<u>XS19, XS33, XS210</u>	2006	Endorse
Guaiac resin	314	1000 mg/kg	<u>XS19, XS33, XS210</u>	2006	Endorse
Isopropyl citrates	384	200 mg/kg	<u>A-CXS19210, G-CXS19210, XS33</u>	2005	Endorse
Lecithin	322(i)	GMP	277, <u>A-CXS19210, XS33, F-CXS19210</u>	2018	Endorse
<u>Mono- and di-glycerides of fatty acids</u>	<u>471</u>	<u>GMP</u>	<u>A-CXS19210, I-CXS19, XS33, XS210</u>		<u>Hold, waiting advice CCFO, from GSFA WG request</u>
Polydimethylsiloxane	900a	10 mg/kg	<u>A-CXS19210, I-CXS19210, XS33</u>	2006	Endorse
<u>Polyglycerol esters of fatty acids</u>	<u>475</u>	<u>10000 mg/kg</u>	<u>A-CXS19210, XS19, XS33, G-CXS210 A</u>		<u>Endorse</u>
Polysorbates	432-436	5000 mg/kg	102, <u>XS19, XS33, XS210</u>	2007	Endorse
Propyl gallate	310	200 mg/kg	15, 130, <u>A-CXS19210, C2-CXS19210, XS33</u>	2006	Endorse
Propylene glycol esters of fatty acids	477	10000 mg/kg	<u>XS19, XS33, XS210</u>	2006	Endorse
Sodium dihydrogen citrate	331(i)	GMP	277, <u>A-CXS19210, XS33</u>	2015	Endorse
<u>Sorbitan esters of fatty acids</u>	<u>491-495</u>	<u>750 mg/kg</u>	<u>A-CXS19210, XS19, XS33, G-CXS210 A</u>		<u>Endorse</u>
<u>Stearoyl lactylates</u>	<u>481(i), 482(i)</u>	<u>300 mg/kg</u>	<u>A-CXS19210, XS19, XS33</u>		<u>Endorse</u>
Stearyl citrate	484	GMP	<u>XS19, XS33, XS210</u>	2006	Endorse

Tertiary butylhydroquinone	319	200 mg/kg	15, 130, A- <u>CXS19210,</u> <u>C2-</u> <u>CXS19210,</u> <u>XS33</u>	2006	Endorse
Thiodipropionates	388, 389	200 mg/kg	46, _____ A- <u>CXS19210,</u> <u>XS33</u>	2006	Endorse
Tocopherols	307a, b, c	300 mg/kg	356- & 357, A- <u>CXS19210</u>	2016	Endorse
Tricalcium citrate	333(iii)	GMP	277, _____ A- <u>CXS19210,</u> <u>XS33</u>	2018	Endorse
Tripotassium citrate	332(ii)	GMP	277, _____ A- <u>CXS19210,</u> <u>XS33</u>	2018	Endorse
Trisodium citrate	331(iii)	GMP	277, _____ A- <u>CXS19210,</u> <u>XS33</u>	2015	Endorse

Food category 02.1.3 Lard, tallow, fish oil, and other animal fats					
Additive	INS	Max Level	Notes	Year Adopted	Recommendation
<u>Annatto extracts, bixin based</u>	<u>160b(i)</u>	<u>10 mg/kg</u>	8, _____ A2- <u>CXS19211,</u> <u>XS329</u>		Endorse
<u>Ascorbic acid, L-</u>	<u>300</u>	<u>GMP</u>	<u>XS19,</u> <u>XS211</u>		Endorse
Ascorbyl esters	304, 305	500 mg/kg	10, _____ A- <u>CXS329</u>	2006	Endorse
Butylated hydroxyanisole	320	200 mg/kg	15, 130, C2- <u>CXS19211</u>	2006	Endorse
Butylated hydroxytoluene	321	200 mg/kg	15, 130, C2- <u>CXS19211</u>	2006	Endorse
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	E2- <u>CXS19211,</u> <u>XS329</u>	2006	Endorse
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	A2- <u>CXS19211,</u> <u>XS329</u>	2011	Endorse
Citric and fatty acid esters of glycerol	472c	100 mg/kg	322, _____ G- <u>CXS19211</u>	2015	Endorse
<u>Curcumin</u>	<u>100(i)</u>	<u>5 mg/kg</u>	A2- <u>CXS19211,</u> <u>XS329</u>		Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	<u>XS19,</u> <u>XS211</u>	2006	Endorse
Fast green FCF	143	GMP	<u>XS19,</u> <u>XS211,</u> <u>XS329</u>	1999	Endorse
Guaiac resin	314	1000 mg/kg	<u>XS19,</u> <u>XS211</u>	2006	Endorse
Indigotine (Indigo carmine)	132	300 mg/kg	161, XS19, <u>XS211,</u> <u>XS329</u>	2009	Endorse
Isopropyl citrates	384	200 mg/kg	G- <u>CXS19211</u>	2001	Endorse

Mono- and di-glycerides of fatty acids	471	GMP	408, XS214 <u>I-CXS19211</u>	2018	Endorse
Polydimethylsiloxane	900a	10 mg/kg	<u>I-CXS19,</u> <u>XS211</u>	2006	Endorse
Polysorbates	432-436	5000 mg/kg	102, <u>XS19,</u> <u>XS211</u>	2007	Endorse
Propyl gallate	310	200 mg/kg	15, &—130, <u>C2-</u> <u>CXS19211</u>	2006	Endorse
Propylene glycol esters of fatty acids	477	10000 mg/kg	<u>XS19,</u> <u>XS211</u>	2006	Endorse
<u>Sodium dihydrogen citrate</u>	<u>331(i)</u>	<u>GMP</u>	<u>H-</u> <u>CXS19211,</u> <u>XS329</u>		Endorse
Stearyl citrate	484	GMP	<u>XS19,</u> <u>XS211</u>	2006	Endorse
Sunset yellow FCF	110	300 mg/kg	161, <u>XS19,</u> <u>XS211,</u> <u>XS329</u>	2008	Endorse
Tertiary butylhydroquinone	319	200 mg/kg	15, 130, <u>C2-</u> <u>CXS19211</u>	2006	Endorse
Thiodipropionates	388, 389	200 mg/kg	46, <u>XS211</u>	2006	Endorse
Tocopherols	307a, b, c	300 mg/kg	358, <u>B-</u> <u>CXS329</u>	2016	Endorse
<u>Tricalcium citrate</u>	<u>333(iii)</u>	<u>GMP</u>	<u>A-CXS19,</u> <u>XS211</u>		<u>Endorse</u>
<u>Tripotassium citrate</u>	<u>332(ii)</u>	<u>GMP</u>	<u>A-CXS19,</u> <u>XS211</u>		<u>Endorse</u>
<u>Trisodium citrate</u>	<u>331(iii)</u>	<u>GMP</u>	<u>H-</u> <u>CXS19211,</u> <u>XS329</u>		Endorse

Food category 02.2.2 Fat spreads, dairy fat spreads and blended spreads					
Additive	INS	Max Level	Notes	Year Adopted	Recommendations
<u>Annatto extracts, bixin based</u>	<u>160b(i)</u>	<u>100 mg/kg</u>	<u>8</u>		Endorse
Benzoates	210-213	1000 mg/kg	13, <u>B-</u> <u>CXS256</u>	2001	Endorse
<u>Caramel II - sulfite caramel</u>	<u>150b</u>	<u>500 mg/kg</u>	<u>A-CXS256</u>		Endorse
<u>Curcumin</u>	<u>100(i)</u>	<u>10 mg/kg</u>	<u>A-CXS256</u>		Endorse
Hydroxybenzoates, para-	214, 218	300 mg/kg	27, <u>215</u> <u>XS256</u>	2012	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i), (ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i), (ii), 452((i)-(v), 542	2200 mg/kg	33, <u>E-</u> <u>CXS256</u>	2009	Endorse
Sorbates	200, <u>202</u> , 203	2000 mg/kg	42, <u>B-</u> <u>CXS256</u>	2009	Endorse

Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5000 mg/kg	F-CXS256	1999	Endorse
--	-----	------------	-----------------	------	---------

NOTES TO THE GSFA

- XS19** Excluding products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981).
- XS210** Excluding products conforming to the Standard for Named Vegetable Oils (CODEX STAN 210-1999).
- XS211** Excluding products conforming to the Standard for Named Animal Fats (CODEX STAN 211-1999).
- XS256** Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).
- XS329** Excluding products conforming to the Standard for Fish Oils (CODEX STAN 329-2017).
- A-CXS19** For use in products conforming to the Standard for Edible fats and Oils Not Covered by Individual Standards (CXS 19-1981).
- A2-CXS19** For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of restoring natural colour lost in processing, or standardizing colour only.
- A3-CXS19** Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
- A-CXS210** Excluding virgin and cold pressed oils in products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
- A-CXS19210** Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999).
- A2-CXS19211** For use in products conforming to the Standard for Edible fats and oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) for the purposes of restoring natural colour lost in processing, or standardizing colour only.
- B-CXS19** Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) at 300 mg/kg.
- C-CXS19** Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
- C2-CXS19210** Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
- C2-CXS19211** Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS

320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.

- E2-CXS19 Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
- E2-CXS19211 Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
- F-CXS19210 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999) as an antioxidant only.
- G-CXS19210 Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), the Standard for Named Vegetable Oils (CXS 210-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
- G-CXS19211 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
- H-CXS19211 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).
- I-CXS19 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), as an antifoaming agent in oils for deep frying only.
- I-CXS19210 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999), as an antifoaming agent in oils for deep frying only.
- I-CXS19211 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), as an antifoaming agent in oils for deep frying only.
- A-CXS329 Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017) at 2500 mg/kg.
- B-CXS329 Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017), singly or in combination at 6000 mg/kg.
- A-CXS256 For use in products conforming to the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007).
- B-CXS256 For use in products conforming to the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.
- E-CXS256 Except for use in products conforming to the *Standard for Spreads and Blended Spreads* (CXS 256-2007): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS

452(i), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 1000 mg/kg as phosphorus.

F-CXS256

For use in products conforming to the *Standard for Spreads and Blended Spreads* (CXS 256-2007); for use in fat emulsions for frying or baking purpose only.

PROPOSED AMENDMENTS TO TABLE 3**Proposed Amendment to Section 2 of the Annex to Table 3**

02.2.2	Fat spreads, dairy fat spreads and blended spreads
	Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packaging gases, preservatives, stabilizers and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standards	Fat Spreads and Blended Spreads (CXS 256-2007)

Annex 5**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR SPICES AND CULINARY HERBS**

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR BLACK, WHITE AND GREEN PEPPERS (CXS 326-2017)**4. FOOD ADDITIVES**

Preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.2.1 (Herbs and spices) are acceptable for use in green peppers only conforming to this standard.

~~The following additive is permitted for use in Green Peppers only.~~

Table 6 – Food Additive

INS Number	Additive Name	Type of peppers		
		Black Peppers	White Peppers	Green Peppers
Preservatives				
INS 220	Sulphur dioxide	None permitted	None permitted	150 (mg/kg), max.

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CUMIN (CXS 327-2017)**4. FOOD ADDITIVES**

Anticaking agents as listed in Table ~~##~~ **3** of the General Standard for Food Additives (CXS 192-1995) are permitted for use in ground cumin only.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED THYME (CXS 328-2017)**4. FOOD ADDITIVES**

Anticaking agents listed in Tables 1 and 2 of food category 12.2.1 (Herbs and Spices) of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in powdered thyme.

~~Only the anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in powdered thyme, at GMP.~~

Annex 6**PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO SPICES AND CULINARY HERBS****PROPOSED AMENDMENTS TO TABLE 1**

Food category 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)

Acesulfame Potassium: Functional Class: Flavour enhancer, Sweetener INS 950					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	2000	161, 188, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2008	Endorse

Ascorbyl Esters: Functional class: Antioxidant INS 304, 305					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	500	10, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2001	Endorse

Butylated Hydroxyanisole: Functional class: Antioxidant INS 320					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2005	Endorse

Butylated Hydroxytoluene: Functional class: Antioxidant INS 321					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2006	Endorse

Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer INS 170(i)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Calcium silicate: Functional class: Anticaking agent INS 552					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Caramel IV – Sulfite Ammonia Caramel: Functional class: Colour INS 150d					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	10000	<u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2010	Endorse

Ethylene Diamine Tetraacetates: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer INS 385, 386					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	70	21, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2001	Endorse

Hydroxypropyl distarch phosphate: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener INS 1442					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Isomalt (Hydrogenated Isomaltulose): Functional class: Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener INS 953					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Magnesium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour retention agent INS 504(i)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Magnesium hydroxide carbonate: Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent INS 504(ii)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Magnesium oxide: Functional class: Acidity regulator, Anticaking agent INS 530					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Magnesium silicate, synthetic: Functional class: Anticaking agent INS 553(i)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Magnesium Stearate: Functional class: Anticaking agent, Emulsifier, Thickener INS 470(iii)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener INS 421					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Microcrystalline cellulose (Cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener INS 460(i)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Neotame: Functional class: Flavour enhancer, Sweetener INS 961					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	32	161, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2008	Endorse

Polysorbates: Functional class: Emulsifier, Stabilizer INS 432-436					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	2000	<u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2008	Endorse

Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener INS 460(ii)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Propyl Gallate: Functional class: Antioxidant INS 310					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2001	Endorse

Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(i)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(ii)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Silicon Dioxide, Amorphous: Functional class: Anticaking agent, Antifoaming agent, Carrier INS 551					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Sodium carbonate: Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener INS 500(i)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Sodium hydrogen carbonate: Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener INS 500(ii)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Sodium sesquicarbonate: Functional class: Acidity regulator, Anticaking agent, Raising agent INS 500(iii)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	GMP	A-CXS328		Endorse

Sorbates: Functional class: Preservative INS 200, 202, 203					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	1000	42, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2009	Endorse

Sucrose esters: Functional class: Emulsifier INS 473, 473a, 474					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	2000	422, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2018	Endorse, consistent with GSFA WG

Sucralose (Trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener INS 955					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	400	161, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2008	Endorse

Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative INS 220-225, 539					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2.1	Herbs and spices	150	44, <u>A-</u> <u>CXS326</u> , <u>XS327</u> , <u>XS328</u>	2006	Endorse

Talc: Functional class: Anticaking agent, Glazing agent, Thickener INS 553(iii)					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>A-CXS328</u>		Endorse

Tertiary Butylhydroquinone: Functional class: Antioxidant INS 319					
Food category No	Food category	Max level	Notes	Year Adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	2005	Endorse

PROPOSED AMENDMENTS TO TABLE 2

Food category 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)					
Food additive	INS	Maximum Level	Year Adopted	Notes	Recommendation
ACESULFAME POTASSIUM	950	2000	2008	161, 188, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
ASCORBYL ESTERS	304, 305	500	2001	10, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
BUTYLATED HYDROXYANISOLE	320	200	2005	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
BUTYLATED HYDROXYTOLUENE	321	200	2006	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
CAMEL IV - SULFITE AMMONIA CAMEL	150d	10000	2010	<u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	70	2001	21, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
NEOTAME	961	32	2008	161, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
PROPYL GALLATE	310	200	2001	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
SORBATES	200, 202 , 203	1000	2009	42, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse
TERTIARY BUTYLHYDROQUINONE	319	200	2005	15, 130, <u>XS326</u> , <u>XS327</u> , <u>XS328</u>	Endorse

Food category 12.2.1 Herbs and spices					
Food additive	INS	Maximum Level	Year Adopted	Notes	Recommendation
<u>CALCIUM CARBONATE</u>	<u>170(i)</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse
<u>CALCIUM SILICATE</u>	<u>552</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse
<u>HYDROXYPROPYL DISTARCH PHOSPHATE</u>	<u>1442</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse
<u>ISOMALT (HYDROGENATED ISOMALTULOSE)</u>	<u>953</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse
<u>MAGNESIUM CARBONATE</u>	<u>504(i)</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse
<u>MAGNESIUM HYDROXIDE CARBONATE</u>	<u>504(ii)</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse
<u>MAGNESIUM OXIDE</u>	<u>530</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse
<u>MAGNESIUM SILICATE, SYNTHETIC</u>	<u>553(i)</u>	<u>GMP</u>	<u>1999</u>	<u>A-CXS328</u>	Endorse

MAGNESIUM STEARATE	470(iii)	GMP	2016	A-CXS328	Endorse
MANNITOL	421	GMP	1999	A-CXS328	Endorse
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	1999	A-CXS328	Endorse
POLYSORBATES	432-436	2000	2008	XS326, XS327, XS328	Endorse
POWDERED CELLULOSE	460(ii)	GMP	1999	A-CXS328	Endorse
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	1999	A-CXS328	Endorse
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	1999	A-CXS328	Endorse
SILICON DIOXIDE, AMORPHOUS	551	GMP	1999	A-CXS328	Endorse
SODIUM CARBONATE	500(i)	GMP	1999	A-CXS328	Endorse
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	1999	A-CXS328	Endorse
SODIUM SESQUICARBONATE	500(iii)	GMP	1999	A-CXS328	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	2008	161, XS326, XS327, XS328	Endorse
SUCROSE ESTERS	473, 473a, 474	2000	2018	422, XS326, XS327, XS328	Endorse, consistent with GSFA WG
SULFITES	220-225, 539	150	2006	44, A-CXS326, XS327, XS328	Endorse
TALC	553(III)	GMP	1999	A-CXS328	Endorse

NOTES TO THE GSFA

XS326 **Excluding products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017).**

XS327 **Excluding products conforming to the Standard for Cumin (CXS 327-2017).**

XS328 **Excluding products conforming to the Standard for Dried Thyme (CXS 328-2017).**

A-CXS326 **For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers.**

A-CXS327 **For products conforming to the Standard for Cumin (CXS 327-2017), only for use in ground cumin.**

A-CXS328 **For herbs use is limited to herbs that have been ground or processed into powder only.**

PROPOSED AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 263-1966, CS 264- 1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272- 1968 (for use in cheese mass only for these standards), CS 249-2006, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
552	Calcium silicate	Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
1442	Hydroxypropyl phosphate distarch	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981,

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for use in cheese mass only for these standards), <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
504(ii)	Magnesium carbonate hydroxide	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 291-2010, CS 319-2015, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
553(i)	Magnesium synthetic silicate,	Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <u>CS 327-2017 (anticaking agents in ground cumin only)</u>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 327-2017 (anticaking agents in ground cumin only)
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 309R-2011, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards), CS 327-2017 (anticaking agents in ground cumin only)
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 309R-2011, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards), CS 327-2017 (anticaking agents in ground cumin only)
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 327-2017

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				<u>(anticaking agents in ground cumin only)</u>
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 327-2017 (anticaking agents in ground cumin only)
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 327-2017 (anticaking agents in ground cumin only)
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 249-2006, CS 327-2017 (anticaking agents in ground cumin only)
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 249-2006, CS 327-2017 (anticaking agents in ground cumin only)
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 291-2010, CS 319-2015, CS 327-2017 (anticaking agents in ground cumin only)
553(iii)	Talc	Anticaking agent, Glazing agent,	1999	CS 117-1981 (anticaking agents in

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
		Thickener		dehydrated products only), CS 105-1981, CS 327-2017 (<u>anticaking agents in ground cumin only</u>)

Proposed Amendments to Section 2 of the Annex to Table 3

12.2.1	Herbs and spices (EXCLUDING SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
Codex Standards	Black, White and Green Peppers (CXS 326-2017)
	Anticaking agents listed in Table 3 are acceptable for use in ground cumin only, conforming to this standard.
Codex standards	Cumin (CXS 327-2017)

**PROPOSED AMENDMENTS TO THE GSFA FOR ALIGNMENT OF TAMARIND SEED
POLYSACCHARIDE FOR CXS 273-1968 & CXS 275-1973**

The Alignment EWG was tasked to consider:

- revision to the food additive section of the commodity standards as indicated CRD2 Annex 1 Part A to include tamarind seed polysaccharide (INS 437) under the appropriate functional class header with a maximum use level (ML) of Good Manufacturing Practice (GMP) (See CRD2 – Recommendation 2)³.

The commodity standards relevant to this request are: CXS 249-2006 (Instant noodles), CXS 273-1968 (Cottage cheese), CXS 275-1973 (Cream cheese) and CXS 288-1976 (Cream and prepared cream).

The EWG assessment was that no changes related to CXS 249-2006 were required to the Table 3 as it had already been aligned. The EWG assessment was that the alignment of tamarind seed polysaccharide related to CXS 288-1976 should wait until the full alignment of this standard was undertaken (likely to be at the CCFA53 meeting).

The EWG assessment was that the current entries for tamarind seed polysaccharide in Table 3 for CXS 273-1968 and CXS 275-1973 should be amended to remove specific reference to the functional class, to be consistent with other entries in Table 3 and to keep the notes as short as possible.

Therefore the EWG recommendation is to make the proposed changes (indicated by strikethrough) to the tamarind seed polysaccharide entry in Table 3.

INS	Additive	Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
437	Tamarind seed polysaccharide	Emulsifier, Gelling agent, Stabilizer, Thickener	Adopted	2019	CS 66-1981 (as a thickener in table olives with stuffing) only), CS 94-1981, CS 117-1981, CS 119-1981, CS 243-2003, CS 249-2006, CS 256-2007, CS 273-1968 (as a stabilizer in cheese mass only), CS 275-1973 (as an emulsifier, stabilizer and thickener in cheese mass only), CS 288-1976, CS 296-2009, CS 309R-2011

³ REP 19/FA, para. 58 (i)c

GUIDELINE DOCUMENT TO AVOID FUTURE DIVERGENCE BETWEEN THE GSFA AND COMMODITY STANDARDS

Background

At the 38th, 39th and 40th sessions, CCFA discussed extensively the relationship between the GSFA and the food additives provisions in the Codex commodity standards, and reached a consensus with respect to the procedure for developing the GSFA, involving in a clear and transparent manner the responsible Codex commodity committee for those food categories that are covered by a commodity standard.

The key objective that was agreed by CCFA was that of having the GSFA as the single source of Codex food additive provisions and bringing the work on alignment to completion.

CCFA has each year established an electronic working group (EWG) to consider the alignment of tranches of commodity standards with the GSFA. Through this work, the EWG developed a decision tree to facilitate the alignment work and as a way to progressively achieve the goal of the GSFA being the single Codex reference for food additives.

Alignment work has now been completed for scores of Commodity Standards, including for meat products, bouillons and consommés, chocolate and cocoa products, fish and fish products, and processed cheeses. The aligned commodity standards now include a general reference to the GSFA with respect to food additive provisions.

The physical WG (PWG) on Endorsement and Alignment (ref. CRD 3, CCFA51) which met just prior to CCFA51, discussed the issue of future divergence of the GSFA and the commodity standards as the commodity committees amend or develop new food additive provisions. The PWG Chair suggested that the process for such new food additive provisions be further considered so that the work on alignment can be completed and the GSFA can be maintained as the single reference point for food additives in the Codex Alimentarius. Subsequently, CCFA51 agreed to ask the EWG on Alignment to consider the issue of how future divergence of the GSFA and the commodity standards can be avoided.

EWG activity

First circular paper

The first circular to the EWG on Alignment sought the views of EWG members on four questions relating to how future divergence of the GSFA and the commodity standards can be avoided. In response to these four questions, submissions were received from ISDI, ICBA, New Zealand, Singapore and USA.

Second circular paper

A paper was distributed as part of the second circular to the EWG on alignment in October 2019. The questions, recommendations and key decision points that were put to the EWG on Alignment are at *Annex 1*. In response to the second circular paper, submissions were received from ISDI, ICBA, Brazil, New Zealand, Malaysia and Japan.

Discussion

Active committee committees

Several of the comments received from EWG participants highlighted that the process for ensuring that future divergence does not occur depends on whether there is an *active* Codex commodity committee (with physical meetings). For food categories without an active commodity committee, responsibility for new or changed food additive provisions rests with CCFA.

For food categories where there is an *active* commodity committee (with physical meetings), the *active* commodity committees (*with physical meetings*) should not make changes to the Food Additive section of the commodity standard without the agreement of CCFA. Rather, a general reference to the GSFA should be maintained and the commodity committee should make any request for the addition or change to a food additive provision directly to CCFA after considering the technological function(s) undertaken by each food additive(s).

In addition to *active* commodity committees (*with physical meetings*), there are also adjourned commodity committees and active commodity committees (working by correspondence only). The role of these other commodity committees can be classified as follows:

- (i) **Adjourned Committees:** It is the responsibility of CCFA to make new or changed food additive provisions.

(ii) Active commodity committees (*working by correspondence only*): commodity committees working by correspondence if they only work on a specific task (e.g. development of a standard), it is the responsibility of CCFA to make new or changed food additive provisions, unless the specific mandate for the Committee includes the consideration of food additive provisions. In this latter case, the Committee should work in conjunction with CCFA and be considered as an active commodity committee.

Technological justification

Where there is an *active* commodity committee relevant to the food additive provision under consideration, it is recognised that they are in the best position to decide on whether the use of a particular additive is technologically justified in the commodities standards under their purview. Furthermore, it is recognised that they have expertise to confirm the need, and where necessary, clarify the technological function(s) undertaken by each food additive(s). This important role will contribute to an understanding of the nature/purpose of the provisions.

Functional Class

It is long established practice to include a list of specific functional classes in the general reference to the GSFA within the commodity standards, as part of the alignment work. Where there is an *active* commodity committee, it might consider the listing of a new/amended functional class in consultation with CCFA.

Three questions were posed to the EWG with respect to the functional class issue – see *Part A*. All of the submissions received in response to the second circular supported the retention of the listing of specific functional classes in the commodity standards. Submitters did *not* consider it appropriate to only include this information in the GSFA in the future.

Chair's proposal

It is proposed to keep the functional classes in the standard sentence referring to the GSFA in the commodity standard, as an outcome of CCFA's alignment work.

Decision Tree and decision points

Taking into account the comments provided during the work of the EWG, a proposed concise decision tree has been developed for the consideration of CCFA. The decision tree aims to avoid future divergence of food additive provisions in the GSFA with Commodity Standards.

Recommendations

1. It is recommended that the CCFA agree to the *Guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards* that is at Part B of this annex.
2. The Guideline, if agreed by the CCFA, should be communicated to the active commodity committees and published as an information document.

Part A – Questions, recommendations and key decision points that were put to the EWG on Alignment, as part of the Second Circular.

The EWG on Alignment was asked to consider the following **questions and recommendations** as part of the 2nd circular that was distributed in October 2019.

Questions in 2nd circular

1. Is the practice of listing specific functional classes in the general reference to the GSFA within the commodity standards required?
2. How is this information used?
3. Could this information be included only in the GSFA in the future? For example, the commodity standard could state that “Food additives used in accordance with Table 1 and 2 (and 3 if relevant) of the General Standard for Food Additives (CXS 192-1995) in food category x.x.x (name) are acceptable for use in foods conforming to this standard”. If a food additive provision is only for a certain type of functional class that will be addressed by a note in the GSFA?

Recommendations in 2nd circular

1. That once the alignment of the commodity standard is complete, no further changes be made to the food additive section of commodity standards, other than the consideration of the listing of a new/amended functional class in consultation with the CCFA. The commodity standard would maintain a general reference to the GSFA.
2. For food categories without an active commodity committee, responsibility for new or changed food additive provisions rests with the CCFA.
3. For food categories with an active commodity committee, the primary responsibility for new or changed food additive provisions rests with the CCFA. However, the commodity committee would confirm the need, and where necessary, clarify the technological function(s) undertaken by each food additive(s).
4. CCFA recommend a formal process that can be shared with the Codex commodity committees with the aim of avoiding future divergence for commodity standards for which alignment is complete. This process to be contained in a short Guidance document⁴ with a schematic decision tree.

Key decision points in the 2nd circular.

The key **decision points** that are envisaged in the decision tree (referred to in recommendation 4 above) when considering a proposed new or amended food additive provision(s) are:

1. Has the alignment been completed for the relevant commodity standard(s)?
2. Is there an *active* commodity committee (with physical meetings)?
3. Where there is an *active* commodity committee (with physical meetings), does that committee consider that there is a technological justification for the proposed new or amended food additive uses?

⁴ This Guidance document would outline the procedural steps that would be taken to request additions or changes to additive provisions and be compatible with the Codex Procedural Manual e.g. “Relations Between Commodity Committees and General Subject Committees”.

Part B – Guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards

Background

CCFA has agreed that the GSFA needs to be the single source of Codex food additive provisions. This requires the food additive provisions in commodity standards to be 'aligned'; that is removed from the commodity standards and added to the GSFA with any relevant amendments or notes as required. This work is undertaken by a CCFA EWG using a decision tree approach and is ongoing⁵. When commodity standards have been aligned a general reference is added to the food additives section of the commodity standard referring to the appropriate sections of the GSFA.

While Commodity Committees have the right to develop specific food additive lists for commodity standards and it is recognised that the food additive provisions may be revised as necessary in light of the risk assessment by JECFA or of changing technological need and justification for use (e.g. add or remove food additive provisions, amend functional classes, or alter conditions of use of the food additives), any changes to the food additive provisions applicable to commodity standards, which have already been aligned with the GSFA, should be done in the GSFA and not in the commodity standards to ensure that the GSFA stays current and is maintained as the single source of food additive provisions. Therefore it is recommended that if any changes are sought relating to food additive provisions by commodity committees such requests need to be made to CCFA so changes can be made to the GSFA, and if needed, changes to the general reference to the GSFA in the commodity standard.

This draft guidance document has been written with the aim to ensure there is no divergence of food additive provisions in the GSFA with commodity standards after alignment has been completed.

Commodity committees

Active commodity committees (with physical meetings)

A general reference to the GSFA should be maintained in commodity standards, which have been aligned with the GSFA. The commodity committee should make any request for the addition, removal or change to be introduced to the GSFA, for a food additive provision applicable to the commodity standard, directly to CCFA after considering the technological need and justification for use for each food additive.

Abolished commodity committee

The responsibility for new or changed food additive provisions rests with CCFA.

Adjourned commodity committees and active commodity committees (working by correspondence only)

- Adjourned commodity committees: It is the responsibility of CCFA to make new or changed food additive provisions.
- Active commodity committees (*working by correspondence only*): commodity committees working by correspondence, if they only work on a specific task (e.g. development of a standard), it is the responsibility of CCFA to make new or changed food additive provisions, unless the specific mandate for the committee includes the consideration of food additive provisions. In this latter case, the committee should work in conjunction with CCFA and be considered as an active commodity committee.

Technological justification

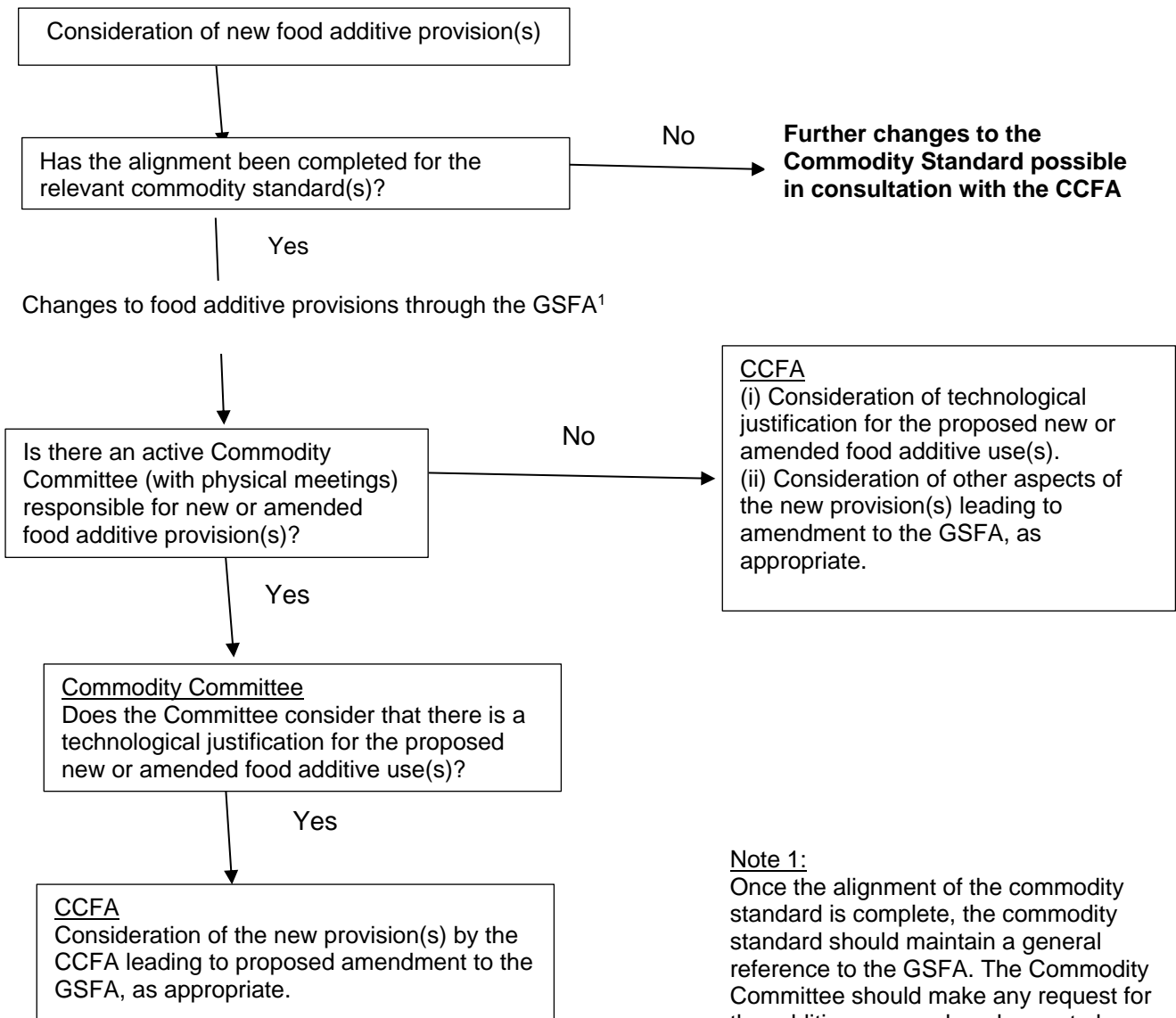
Where there is an *active* commodity committee relevant to the food additive provision under consideration, it is recognised that they are in the best position to decide on whether the use of a particular food additive is technologically justified in the commodities standards under their purview. Furthermore it is recognised that they have expertise to confirm the need, and where necessary, clarify the technological function(s) undertaken by each food additive(s). This important role will contribute to an understanding of the nature/purpose of the provisions.

Functional Class

It is long established practice to include a list of specific functional classes in the general reference to the GSFA within the commodity standards, as part of the alignment work. Where there is an *active* commodity committee, any suggestion to include a new or amended functional class should be made in consultation with CCFA.

⁵ Guidance to commodity committees on the alignment of food additive provisions, http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf

A concise decision tree to facilitate understanding of this guidance is given below.



Note 1:

Once the alignment of the commodity standard is complete, the commodity standard should maintain a general reference to the GSFA. The Commodity Committee should make any request for the addition, removal or change to be introduced to the GSFA, for a food additive provision applicable to the commodity standard, directly to CCFA after considering the technological need and justification for use for each food additive. As a consequence, the general reference to the GSFA in the commodity standard may need to be updated.

ADDENDUM

Amendments proposed post the VWG meeting

Part A: Amendments proposed forwarded from GSFA VWG

The GSFA VWG provided proposed amendments for the Alignment WG to consider to ensure consistency between the outcomes of the same provisions by the two WGs.

Methacrylate copolymer, basic (INS 1205), adding functional class of ‘carrier’ and ‘glazing agent’ to the Standard for Bouillons and Consommés (CXS 117-1981)

The GSFA VWG (from CX/FA 21/52/7, Appendix 2) proposed that the Alignment WG consider revising the *Standard for Bouillons and Consommés* (CXS 117-1981) to include the functional class of ‘carrier’ and ‘glazing agent’. This relates to the GSFA WG recommending adopting the provision for methacrylate copolymer, basic (INS 1205) to Table 3 with these additional functional classes and being acceptable for the commodity standard CXS 117-1981 – Bouillons and Consommés. These proposed changes are accepted.

Since they are not part of the current alignment work, they need to be considered as additional amendments by CCFA. Therefore to ensure they are not lost they have been identified using grey highlight.

It is noted that CXS 117-1981 was aligned in 2015. The proposed change picking up the request to the standard paragraph referencing the GSFA in the food additives section of CXS 117-1981 is:

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

The same amendment is also required for the table for food category 12.5 – Soups and broths in the annex to Table 3.

12.5	Soups and broths
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners, thickeners and only certain carriers and glazing agents listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Bouillons and consommés (CXS 117-1981)

Methacrylate copolymer, basic (INS 1205) adding functional class of ‘carrier’ and ‘glazing agent’ for the Standard for Wheat Flour (CXS 152-1985) related to food category 06.2.1

Methylate copolymer, basic (INS 1205) was added by the VWG on GSFA due to CX/FA 21/52/7, Appendix 4, as a carrier and glazing agent to FC 06.2.1 (Flours). The request was to add the functional classes of ‘carrier’ and ‘glazing agent’ to the alignment statement in CXS 152-1985 since it was aligned in 2019.

Therefore, the amendment to the food additive section in CXS 152-1985 is:

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

Provisions for emulsifiers and mono- and diglycerides of fatty acids (INS 471) in FC 02.1.2, due to CXS 19-1981 & CXS 210-1999

The GSFA VWG (from CX/FA 21/52/7, Appendix 2) proposed that the Alignment WG make changes to provisions for emulsifiers in FC 02.1.2 due to CXS 19-1981 and CXS 210-1999. The GSFA VWG made the recommendation after information was provided by CCFO that the emulsifiers polyglycerol esters of fatty acids (INS 475), sorbitan esters of fatty acids (INS 491-495) and stearyl lactylates (INS 481(i), 482(ii)) are appropriate for CXS 19 and CXS 210, so XS210 is not required. These changes had already been made in the alignment work.

It was also noted that the statement in CXS 19-1981 post alignment needs to refer to provisions of emulsifiers for FC 02.1.2, but providing note XS19 to other emulsifiers, as appropriate. This has been done but many of the additives have other functional classes and so a XS19 note was not required for all additives due to other provisions. Amendments as required have been made in annex 4 and highlighted in grey.

Separately the GSFA VWG is requesting guidance from CCFO on its proposal to allow the use of mono- and diglycerides of fatty acids (INS 471) as an antifoaming agent in CXS 210-1999 similar to CXS 19-1981. It suggests the Alignment WG note this work and not add XS210 note for INS 471 in FC 02.1.2 (but suggest with a note awaiting advice from CCFO). This has been made and highlighted in grey in annex 4.

Anticaking agents provisions for powdered herbs, magnesium stearate (INS 470 (iii)) and silicon dioxide, amorphous (INS 551), CXS 328-2017

The GSFA VWG noted the information provided by the CCSCHE that anticaking agents are suitable for powdered form of herbs. For the current alignment work, this relates only to CXS 328-2017 (Standard for Dried Thyme). Explanation of this work for alignment was provided in item 34 in Appendix 1 of CX/FA 21/52/6. The GSFA VWG provisions relate to magnesium stearate (INS 470(iii)) and silicon dioxide, amorphous (INS 551). The alignment provisions for FC 12.2.1 (Herbs and spices) due to CXS 328-2017 includes the new note A-CXS328 for anticaking agents referring only to CXS 328-2017. The VWG provision was to write a new note to broaden the reference to all herbs. Therefore a change has been made (highlighted in grey in annex 6):

A-CXS328 **For herbs use is limited to herbs that have been ground or processed into powder only.**

Part B: Identified errors to be fixed

Post the Alignment VWG some errors were noted which required being considered and if agreed, then fixed to ensure accuracy of aligned provisions in both the commodity standards and the GSFA. In particular these were submitted by Japan, on the alignment of the CCFO standards it performed. The Chair thanks the careful checking performed as it is important to limit any errors.

CXS 210-1999 – Standard for named vegetable oils

It is noted that the standard has no provisions for colours. This has impact for alignment with FC 02.1.2, and notes A-CXS19210 and XS210. These errors were checked and agreed, with amendments made in annex 4, highlighted in grey.

The impacted colours are:

annatto extracts, bixin based (INS 160b(i));

carotenes, beta-, vegetable (INS 160a(ii));

carotenoids (INS 160a(i),(iii),e,f

curcumin (INS 100(i))

The food additive provisions for mono- and diglycerides of fatty acids (INS 471) is the same situation. It is permitted in CXS 19 but not in CXS 210, so the below changes also apply. But note this provision was also considered by the GSFA VWG with a separate proposal, seeking advice from CCFO, noted above within this annex, so it is on hold.

It was also noted the requirement of an amended note A-CXS19210 to create the new note A3-CXS19, and the addition of XS210 for these additives only.

Current

A-CXS19210 **Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999).**

Proposed alternative new note for these colours:

A3-CXS19 **Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).**

CXS 19-1981 – Standard for edible fats and oils not covered by individual standards

These comments relate to the same issue and proposals from the GSFA VWG above for emulsifiers from comments received from CCFO that INS 475, 491-495, 481(i) & 482(i) are appropriate for both CXS 19 and

CXS 210. From the alignment point of view these three groups of emulsifiers do not have provisions in CXS 19, but are in CXS 210. So changes to notes were proposed. However, due to the recent decisions made by the VWG after further advice from CCFO these proposed changes as alignment errors will not be made, but the consistent changes due to GSFA VWG highlighted are proposed instead.

CXS 211-1999 – Standard for named animal fats

It is noted that CXS 19-1981 has provisions for tripotassium citrate (INS 332(ii)) and tricalcium citrate (INS 333(iii)) as antioxidant synergists while CXS 211-1999 does not. New entries are required for these two additives in Tables 1 and 2 for the alignment of these standards, related to food category 02.1.3 (Lard, tallow, fish oil, and other animal fats). Plus the new note A-CXS19 and XS211 were added. These have been made in annex 4, highlighted in grey.

It was further noted that CXS 329-2017 – Standard for fish oil has general provisions for antioxidants in Tables 1 and 2 of the GSFA. CXS 19 and CXS 211 have provisions for trisodium citrate (INS 331(iii)) with the technological purpose of antioxidant synergist which is within the functional class of antioxidant. However, CXG 36-1989 does not have a functional class of antioxidant for trisodium citrate so it is unclear whether the provision is considered appropriate, so XS329 is maintained for FC 02.1.3 and trisodium citrate.

Part C: Consideration after the VWG meetings relating endorsement of sulfur dioxide provisions for draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger

The VWG agreed to remove provisions for sulfur dioxide as a processing aid for the draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger. It was agreed that the technological function of the substance for the proposed purpose was not as a processing aid. This is explained in the earlier endorsement work on pages 5- 6. The conclusions was:

After the discussion the Chair proposed that sulfur dioxide not be considered a processing aid and so the entry in the draft standard for section 4.2.2 sulfur dioxide (INS 220) be removed under the processing aid heading. The entry for calcium oxide was endorsed and remained as a processing aid. This proposal was supported, noting the USA and EU interventions.

However, later considerations by the Chair, consulting with India (as the Chair of CCSCCH) suggested that the provisions for sulfur dioxide was still important for use as a bleaching agent, with the technological function as a food additive. It was separately noted that there is a food additive provision for SO₂ in the GSFA for the relevant food category ie 12.2.1 (herbs and spices) at 150 mg/kg with note 44 (as residual SO₂), and a similar permission in the EU regulations but only for 1 specific spice (cinnamon).

It is then suggested that it is appropriate to remove the processing aid provision for SO₂ but add it into the food additive provisions where at the moment there is only the usual anticaking agent statement. If this is not done then there will be no provisions for SO₂ for dried ginger, and no alignment with the GSFA later. What is being proposed is copied below:

Current

4. FOOD ADDITIVES

4.1 Anticaking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.				Text is proposed by CCFA51 and aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)
4.2 Processing aids The following processing aids used in products conforming to this Standard should be consistent with the <i>Guidelines on Substances used as Processing Aids</i> (CXG 75-2010).				
	Ins No.	Processing Aid	Maximum Level	Calcium (as oxide) and sulfur dioxide were confirmed for use as processing aids. Text is aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)
4.2.1	529	Calcium oxide	2.5 mg/kg	
4.2.2	220	Sulfur dioxide	150 mg/kg, as residual SO ₂	

Proposed

4. FOOD ADDITIVES

4.1.1 Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

	INS No.	Food additive	Maximum Level
4.1.2	220	Sulfur dioxide	150 mg/kg, as residual SO₂

4.2 Processing aids

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

	Ins No.	Processing Aid	Maximum Level
4.2.1	529	Calcium oxide	2.5 mg/kg on dry basis by mass, %
4.2.2	220	Sulfur dioxide	150 mg/kg, as residual SO ₂

Annex 10**Workplan for the future alignment of the food additive provisions of commodity standards for CCFA53, reduced workload due to shorter time post delayed CCFA52**

Codex Stds (CXS) numbers	Commodity Committee	Number of Stds	CCFA53 2022	CCFA54 2023	CCFA55 2024	CCFA56 2025
207, 243, 253, 262, 281, 282, 288, 290, 331	CCMMP ²	31	9 Other milks and the rest 207, 243,253, 262, 281, 282, 288, 290, 331	Any remaining?		
17, 60, 62, 78, 99, 145, 241, 242, 297 (Canned) 38, 52, 67, 75, 115, 130, 143, 160, 177, 223, 240, 296 (the rest) 39, 69, 76, 103, 131, 321 [Already aligned: 66, 260, 320]	CCPFV ¹	29 [3, already aligned]	1 160	9 Canned 17, 60, 62, 78, 99, 145, 241, 242, 297	11 The rest, split 38, 52, 67, 75, 115, 130, 143, 177, 223, 240, 296	9 Others 39, 69, 76, 103, 131, 321 [Already aligned (3) 66, 260, 320]
72, 73, 74, 156, 181 203	CCNFSDU ¹	6		7 72, 73, 74, 156, 181, 203, guideline RUTF		
Total			10	16	11	9
Any unfinished still to be completed				As required	As required	
All regional CS <u>CCAFRICA</u> 325R <u>CCASIA</u> 294R, 298R, 301R, 306R, 313R, 322R, 323R <u>CCNEA</u> 257R, 258R, 308R, 309R, 314R	CCAFRICA ¹ CCASIA ¹ CCNEA ¹ CCLAC ¹ CCEURO ¹	1 7 5 1 1	2 294R, 306R		An appropriate split 6 308R, 313R, 314R, 323R, 324R, 325R	As required, the rest 7 40R, 257R, 258R, 298R, 301R, 309R, 322R

Codex Stds (CXS) numbers	Commodity Committee	Number of Stds	CCFA53 2022	CCFA54 2023	CCFA55 2024	CCFA56 2025
<u>CCLAC</u> 324R <u>CCEURO</u> 40R						
247	TFFJ ³	1	2		1 247	
Total			12	16	18	16

Notes

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