



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS**

Thirty-fourth Session

Ålesund, Norway

19 – 24 October 2015

PROPOSED FOOD ADDITIVE PROVISIONS IN STANDARDS FOR FISH AND FISHERY PRODUCTS

Prepared by the Electronic Working Group led by the European Union

1. The 33rd Session of the Codex Committee on Fish and Fishery Products (CCFFP), held in Bergen, Norway, on 17-21 February 2014, agreed to establish an electronic Working Group (eWG), led by the European Union and working in English only, to continue with the review of food additive provisions to correct inconsistencies/inaccuracies in the standards for fish and fishery products.

Background

2. At the 29th Session the CCFFP discussed whether to review the additives in current standards for fish and fishery products with a view to update the levels, harmonise the presentation of the sections and ensure consistency with the GSFA. The Committee agreed that it would discuss at its next session the need to update additive provisions in the standards for fish and fishery products¹.

3. The 30th Session of the CCFFP established an electronic Working Group to prepare proposals for food additives in standards for fish and fishery products and to focus on the technological justification for those food additives and if necessary, propose changes to the GSFA².

4. The in-session Working Group³ established at the 31st Session of the CCFFP, reviewed the additive provisions in the adopted standards taking into consideration the related provisions listed in the GSFA. The working group concluded that the provisions in the standards were developed carefully and still satisfactory, and proposed to transfer all provisions to the GSFA following a final call for proposed changes/corrections to the existing additive provisions.

5. At its 32nd Session the CCFFP agreed to establish an electronic Working Group to continue work on the consideration of food additive provisions to conduct a final careful review of the provisions before they are submitted for inclusion into the GSFA. The document prepared by the electronic Working Group for the 33rd Session⁴ addressed the proposals for including new additive provisions, removing provisions and amending provisions for the adopted standards taking into consideration also additives listed in the related food categories in the GSFA. The proposals were discussed by the in-session Working Group and by the CCFFP and the revised lists of the food additives in the standards were forwarded to the CCFA for endorsement and to the Commission for adoption⁵.

6. However, the eWG realised that there were certain inconsistencies/inaccuracies in the standards which were not addressed and invited the CCFFP to consider whether the review of food additive provisions should continue. The CCFFP agreed to establish the eWG addressing the provisions which require further consideration as well as inconsistencies/inaccuracies in the standards for fish and fishery products⁶ in order to finally complete the work on food additive sections of the adopted standards.

¹ [ALINORM 08/31/18](#), paras. 176-177.

² [ALINORM 10/33/18](#), para. 152.

³ FFP/31 [CRD 30](#), Report of the in-Session Working Group on Food Additives

⁴ [CX/FFP 14/33/11](#)

⁵ See [REP14/FFP](#), Appendix VI

⁶ [REP14/FFP](#), para. 108

The Electronic Working Group

7. In response to the invitation to participate in the electronic Working Group (e-WG) twenty-two Codex Members and two Observers expressed their interest⁷. Comments were received from Brazil, Canada, Chile, India, Norway, Peru, Russia, South Africa, Spain, the United States of America and CEFIC.

8. Two rounds of consultations were made. In the first round the provisions requiring further consideration and inconsistencies identified in the standards (i.e. inconsistencies as regards food additive names and subscripts, review of proper use of functional classes, association of food additives with correct functional classes, consideration of a group of additives if only a few food additives from a group are listed, revision of the layout, inclusion of the Guidelines for the Use of Flavourings if a food additive listed in a standard does not have any function in the final product but in flavourings, consistency of the basis on which the maximum use level is expressed with the GSFA etc.) were presented.

9. The eWG members were asked to provide comments and to indicate any other inconsistencies/inaccuracies in the standards which were not captured in the first circular. The second circular summarised the comments received and indicated those issues for which a consensus was reached and those for which a further consultation was needed.

10. In addition to providing comments on specific food additive provisions, some other more general issues were raised by the eWG members as outlined below.

General references to the GSFA

11. One eWG member proposed, if the CCFFP has not already done so, to consider in accordance with the Procedural Manual revising the food additive sections to make a general reference to the GSFA or to provide a justification for why a general reference was not appropriate. In the view of that eWG member if CCFFP identifies provisions in the GSFA that are not technologically justified for standardised products or provisions which are justified for standardised products but are not included in the GSFA then CCFFP should raise these matters to the CCFA as was done during the 33rd session of the CCFFP.

12. It should be noted that this issue had already been tackled by the in-session Working Group established at the 31st CCFFP Session and by the electronic Working Group established at the 32nd CCFFP Session. Additionally, the approach proposed goes beyond the mandate which was given to the current eWG.

Scope of the work of the eWG

13. Two eWG members pointed out that the eWG in accordance with its mandate should only consider minor inconsistencies/inaccuracies in the standards and that it should not recommend changes in allowed additives or change the limits. This comment was taken into account when considering the individual revisions and formulating recommendations.

Discussion and recommendations

14. The proposals for changes of food additive provisions were considered by the e-WG members. The Appendix to this paper summarises the outcomes of the discussion, makes the proposals on the issues on which consensus was reached and indicates the issues which need to be further considered.

Recommendation:

15. The Committee is **invited** to consider the proposals contained in the Appendix to this document.

⁷ Members of eWG: Argentina, Australia, Austria, Brazil, Canada, Chile, the European Union, France, Greece, Iceland, India, Iran, Mexico, Nigeria, Norway, Peru, Poland, Russia, South Africa, Spain, Thailand, the United States of America, CEFIC and IFAC.

Appendix

The Appendix refers only to the standards containing provisions requiring further consideration or in which inconsistencies/inaccuracies were identified. Only the parts of Section 4 for which changes are proposed are outlined (the appendix does not contain the complete Section 4 of the individual standards)

The new text of the Section 4 of the standards is presented in **underlined/bold** font and deletion in ~~strikethrough~~ font.

Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh CODEX STAN 165-1989 (GSFA FC 09.2.1)

Issues identified and eWG comments:

The maximum level for INS 304 was expressed in mg/kg. The names of INS 410 and INS 407 were revised for consistency with the name in JECFA specifications and in CAC/GL 36-1989.

The eWG supported the proposed editorial revisions.

Proposal: to revise the provisions for INS 304, 410 and 407 as outlined below.

304	Ascorbyl palmitate	1000 mg/kg
410	Carob bean (Locust bean) gum	GMP
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	GMP

Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter CODEX STAN 166-1989 (GSFA FC 09.2.2)

Issues identified and eWG comments:

The maximum level for INS 304 was expressed in mg/kg. The names of INS 410, 407, 621, 622, 160b, 160e, 465, 471, 1401, 1402, 1412, 1420, 1421 and 1442 were revised for consistency with the name in JECFA specifications and in CAC/GL 36-1989. The editorial revisions were generally supported. One eWG member was not convinced about the necessity to refer to L-isomers in case of INS 621 and 622, whilst other eWG member preferred to use the reference. For consistency with the name in JECFA specifications the revision indicating L-isomers was kept.

Glutamates (INS 621 and INS 622) – one eWG member proposed to establish the maximum level for the use of glutamates (10 g/kg) in the standard due to the safety considerations. Other eWG member agreeing with the proposal indicated that there is no technological need for higher level than 10 g/kg. The proposal to establish the limit of 10 g/kg was supported by several eWG members, however, the same number of eWG members favoured to keep the current permission at GMP. Taking into account the mandate of the eWG no changes to the use of glutamates are proposed.

Annatto extracts (INS 160b) – changes to the specifications were made in 2006. Therefore, the revision of the provisions for INS 160b is needed. It seemed to be reasonable to refer generally to annatto extracts than to the five individual extracts which are currently recognised in the JECFA specifications. Despite the fact that the standard currently refers to both bixin and norbixin based annatto extracts (i.e. INS 160b(i) and INS 160b(ii)) one eWG member questioned whether all types of annatto extracts are technologically justified taking into account that according to that eWG member bixin-based annatto extracts are suitable for applications requiring an oil-soluble versions of the colour, whereas the norbixin-based extracts are for applications where a water-soluble version is required. However, there was a consensus among the eWG members that the standard should generally refer to Annatto extracts.

Carotenes (INS 160a) – the standard currently refers to β -carotene (Synthetic) (INS 160a(i)). There was a support to refer to carotenes to cover all carotenes assigned to INS160a in JECFA specifications and in CAC/GL 36-1989.

Modified starches (INS 1400 – 1451) - one eWG member requested a clarification what would be the appropriate functional class for modified starches. Whilst the eWG members agreed with a possible association of modified starches with “emulsifiers” based on the comments received it seemed that the main effect relates to their function as “thickeners”. This reflected in the proposed changes.

The inclusion of all modified starches in the standard reflecting the current JECFA specifications was discussed as well. Some eWG members indicated that this issue goes beyond the mandate of the eWG and that generally the eWG should be careful with additions of additives because even the related additives might have been intentionally excluded due to their different technical or product quality characteristics. Considering that modified starches are listed individually in the General Standard on Food Additives and that at the last meeting of the Codex Committee on Food Additives the JECFA Secretariat explained that the specifications monograph for the modified starches be split into 16 individual specifications monograph (REP15/FA, para. 25) no new modified starches were proposed for inclusion in the standard.

Phosphates used as raising agents for breaded or batter coatings – at the 33rd session CCFFP agreed to remove INS 541 sodium aluminium phosphate from CODEX STAN 166-1989 to reduce the use of aluminium containing food additives based on the recommendation of the 67th JECFA meeting. At the same CCFFP meeting the in-session working group on food additives considered the request to increase the use level for other phosphates used as raising agents (from 440 mg/kg to 5600 mg/kg expressed as phosphorus) to compensate for removal of INS 541. The request was rejected due to the lack of information/justification on the requested higher use level (see FFP 33 CRD 22). The request accompanied with some justification was raised again at the eWG in reply to the first circular. The eWG members were asked to consider whether the request falls within the mandate of the current eWG (since it was not indicated in REP14/FFP as a provision requiring further consideration) and if yes to provide their comments. The eWG members who expressed their view were in favour of keeping the current maximum level for phosphates. One eWG member whilst not supporting raising the level asked for re-listing sodium aluminium phosphate in the standard (at 440 mg/kg as phosphorus) stating that suitable substitutes are not available, that INS 541 is widely used and needed in breaded fish products. This issue was not further discussed by the eWG since it was raised as a reply to the second circular. In the absence of any support to a possible revision of the maximum level for phosphates and in the absence of the discussion on the re-introduction of INS 541, no changes were proposed.

Proposal: editorial revisions of INS 304, 410, 407, 621, 622, 160a, 160b, 160e, 465, 471, 1401, 1402, 1412, 1420, 1421 and 1442 and to list all modified starches listed in the standard under the heading “thickeners” as outlined below.

304	Ascorbyl palmitate	1000 mg/kg
Thickeners		
410	Carob bean (Locust bean)-gum	GMP
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	GMP
	Modified Starches	
1401	Acid treated starches	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1421	Starch acetate esterified with vinyl acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl <u>d</u> istarch phosphate	
621	Monosodium <u>L</u> -glutamate	GMP
622	Monopotassium <u>L</u> -glutamate	
160b(i)	Annatto extracts bixin-based	25 mg/kg expressed as bixin or norbixin
160b(ii)	Annatto extract (norbixin-based)	

160a(i)	Carotenes β-carotene (Synthetic)	100 mg/kg singly or in combination
160e	β-apo-carotenal Beta-Apo-8'-carotenal	
410	Carob bean (Locust bean) gum	GMP
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	GMP
465	Methyl_ethyl_cellulose	GMP
471	Monoglycerides Mono- and di- glycerides of fatty acids	GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	GMP
1420	Starch acetate esterified with acetic anhydride	GMP
1421	Starch acetate esterified with vinyl acetate	
1442	Hydroxypropyl d istarch phosphate	GMP

Standard for Salted Atlantic Herring and Salted Sprat CODEX STAN 244-2004 (GSFA FC 09.2.5)

Issues identified and eWG comments:

Sorbates (INS 200 – 203) – in the standard sorbates are associated with the functional class “antioxidants”, however, this functional class is not recognised in CAC/GL 36-1989. Instead, sorbates are typically used as preservatives. The comments of the eWG were generally supportive as regards the revision of the functional class (to “preservatives”).

One eWG member pointed out that the corresponding GSFA food category permits sorbates at 1000 mg/kg and that the levels should be aligned or a note to exclude the standardised products in the GSFA provision should be introduced. It should be noted that no support was expressed for the higher level and the level of 200 mg/kg was considered appropriate.

Furthermore, it was noted that the group of sorbates includes INS 201 sodium sorbate for which neither specifications nor JECFA risk assessment exist. One eWG member raised a safety concern as regards the use of sodium sorbate. Sodium sorbate apparently neither fulfils the conditions for inclusion of an additive in the GSFA nor in a Commodity standard. To reflect the concerns raised a note “the use of INS 201 Sodium sorbate is not permitted” was proposed to be associated with the group of sorbates. Such note could be deleted once the JECFA assessment is available and the specifications for INS 201 are established.

One eWG member supported to use the note “singly or in combination” when it is referred to more additives (to more INS numbers). Such approach is reflected in the proposal.

It should be noted that the eWG did not identify the need for any other preservatives than benzoates and sorbates, therefore, only the mentioned preservatives are considered appropriate and justified for the products falling under this standard.

Ascorbic acid (INS 300), citric acid (INS 330) – two eWG members suggested that there is a need for antioxidants since herring and sprats are fish with high fat content and that ascorbic and citric acids are used as antioxidants in reality. In order to reflect this view the functional class “antioxidants” in addition to “acidity regulators” was proposed to be associated with the mentioned additives.

Proposal: to associate the functional class “antioxidants” in addition to “acidity regulators” with INS 300 and 330; to classify sorbates as preservatives; to exclude the use of INS 201 sodium sorbate; to associate the note “singly or in combination” with benzoates and sorbates as outlined below.

Acidity Regulators, antioxidants		
INS Number	Additive Name	Maximum Level in Product
300	Ascorbic acid	GMP
330	Citric acid	GMP

Antioxidants		
200-203	Sorbates	200 mg/kg (expressed as sorbic acid)
Preservatives		
210-213	Benzoates	200 mg/kg (expressed as benzoic acid), singly or in combination
<u>200-203*</u>	<u>Sorbates</u>	<u>200 mg/kg as sorbic acid, singly or in combination</u>

***The use of INS 201 Sodium sorbate is not permitted**

Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes CODEX STAN 167-1989 (GSFA FC 09.2.5)

Issues identified and eWG comments:

There was a similar discussion on sorbates as per CS 244-2004.

Proposal: to express sorbates as a group and to exclude the use of INS 201 sodium sorbate as outlined below.

Preservatives		
INS Number	Additive Name	Maximum Level in Product
200 <u>200-203</u>	Sorbic acid <u>Sorbates</u>	200 mg/kg expressed as sorbic acid, singly or in combination
201	Sodium sorbate	
202	Potassium sorbate	

*The use of INS 201 Sodium sorbate is not permitted

Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish CODEX STAN 222-2001 (GSFA FC 09.2.5)

Issues identified and eWG comments:

There was a similar discussion on INS 621 monosodium L-glutamate as per CS 166-1989. As regards phosphates the approach to allow all phosphates from the group having the same technological function (i.e. sequestrants) as was done at the last CCFFP session was proposed in the first circular. However, one eWG member recalled the discussion on the use of phosphates in CS 222-2001 taking place at the 33rd CCFFP meeting (see REP 14/FFP, para 105) which concluded to retain the existing provisions for phosphates. Therefore, only editorial changes were included in the proposal below.

Proposal: to list phosphates falling under INS 452 and to express the maximum level as phosphorus.

Only the use of the following additives is permitted.

Sequestrants		
INS Number	Additive Name	Maximum Level in Product
452(i)	Polyphosphates <u>Sodium polyphosphate</u>	<u>2200 mg/kg as phosphorus, 5 g/kg expressed as P₂O₅, singly or in combination</u>
<u>452(ii)</u>	<u>Potassium polyphosphate</u>	
<u>452(iii)</u>	<u>Sodium calcium polyphosphate</u>	
<u>452(iv)</u>	<u>Calcium polyphosphate</u>	
<u>452(v)</u>	<u>Ammonium polyphosphate</u>	
Flavour enhancers		
621	Monosodium <u>L</u> -glutamate	Limited by GMP

Standard for Canned Shrimps or Prawns CODEX STAN 37-1981 (GSFA FC 09.4)**Issues identified and eWG comments:**

The names of INS 124 and 338 were revised for consistency with the name in JECFA specifications and in CAC/GL 36-1989. The maximum level for INS 338 phosphoric acid was expressed as phosphorus. There was a consensus that H₃PO₄ should be used as a basis for recalculation of the use level which would result in maximum level of approx. 540 mg/kg expressed as phosphorus. It should be noted that one eWG member stated that INS 338 was used to prevent struvite crystal formation, therefore, the use and the use level might be reconsidered in light of the discussion on the same subject raised in case of CODEX STAN 90-1981.

The provision for INS 385 was revised to refer to the group of Ethylene diamine tetra acetates for consistency with the way how those additives are listed in the GSFA. The revisions were supported by the eWG.

Proposal: to revise the provisions for INS 124, 385 and 338 as outlined below.

124	Ponceau 4R (Cochineal red A)	
385-386	Calcium disodium EDTA Ethylene diamine tetra acetates	250 mg/kg
338	Orthophosphoric Phosphoric acid	850 mg/kg 540 mg/kg as phosphorus, singly or in combination

Standard for Canned Tuna and Bonito CODEX STAN 70-1981 (GSFA FC 09.4)**Issues identified and eWG comments:**

The names of the functional class (thickeners), INS 407, 466, 1401, 1402, 1412, 1420, 1442, 260 and 450 were revised for consistency with the names in JECFA specifications and in CAC/GL 36-1989. The provisions for flavourings were removed and replaced by the wording laid down in the Procedural Manual (see 23rd edition, p. 51) and by the terminology used in the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

As for the provision on INS 450(i) Disodium diphosphate the same comments as per INS 338 and INS 450 in CODEX STAN 90-1981 were received. Therefore, the same approach should be taken (see comments on the use of INS 338 and INS 450 in CODEX STAN 90-1981 in this appendix).

Proposal: to revise the name of the functional class (thickeners); to revise the provisions for INS 407, 466, 1401, 1402, 1412, 1420, 1442, 260 and 450. The use of INS 450(i) disodium diphosphate as regards the technological justification, the functional class and the maximum level should be considered in view of the discussion on the same additive and INS 338 in CODEX STAN 90-1981.

To remove the provisions for flavourings and to include new text in line with the Procedural Manual and the terminology used in the Guidelines for the Use of Flavourings.

Thickening Thickeners or and Gelling Agents (for use in packing media only)		
407	Carrageenan and its Na, K, and NH₄ salts (including furcelleran	
466	Sodium carboxymethyl cellulose (cellulose gum)	
1401	Acid treated starches (including white and yellow dextrins)	
1402	Alkaline treated starches	
1412	Distarch phosphate esterified	
1420/4421	Starch acetate	GMP

1442	Hydroxypropyl di starch phosphate	
260	Acetic acid, glacial	GMP
Natural Flavours		
Spice oils		
Spice extracts		
Smoke flavours (Natural smoke solutions and extracts)		
Acidity Regulators		
450(i)	Disodium diphosphate	10 mg/kg expressed as P ₂ O ₅ , ? mg/kg as phosphorus , singly or in combination (includes natural phosphate)

Spice oils, spice extracts and smoke flavourings are permitted for use in products covered by this standard. The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CAC/GL 66-2008).

Standard for Canned Crab Meat CODEX STAN 90-1981 (GSFA FC 09.4)

Issues identified and eWG comments:

The names of INS 338, 450, 385 and 621 were revised for consistency with the names in JECFA specifications and in CAC/GL 36-1989.

Phosphoric acid (INS 338) and disodium diphosphate (INS 450(i)) - at the 33rd Session the CCFFP agreed that the provisions for INS 338 and INS 450 in Standard for Canned Crab Meat (CODEX STAN 90-1981) would require further consideration. It included the basis on which the maximum level should be expressed, correction of the additive names and assessment whether the provisions for INS 338 and INS 450 at 10 mg/kg expressed as P₂O₅ singly or in combination (including natural phosphate) should be retained, taking into account the natural phosphate content in crab meat. It should be noted that the in-session working group did not support the request for inclusion of group of phosphates as humectants in the standard⁸.

The eWG considered the provisions. The majority of the eWG members were of the view that the current maximum level did not have any functionality and that it was questionable as such considering that the level takes into account natural phosphate.

The majority of the eWG members were of the view that the mentioned additives act rather as sequestrants (to prevent struvite crystal formation) than acidity regulators. One eWG member was of the view that their function as acidity regulators and sequestrants is interrelated.

The comments were received as regards the use level as well. If INS 338 and INS 450 remain under the "Acidity Regulators" heading one eWG member suggested to increase the level to 540 mg/kg as phosphorus, singly or in combination (in line with the discussion on the level for INS 338 in Codex STAN 37-1991). On the other hand if the functional class is changed to "sequestrants" different levels were proposed and discussed (5 mg/kg, 450 mg/kg, 700 mg/kg, 1500 mg/kg and 2200 mg/kg as phosphorus, singly or in combination).

One eWG member questioned the technological need for INS 338 and INS 450 informing the eWG that based on a long experience in producing canned fish products there were no indication of struvite-problems which are anyway harmless and that the additional exposure to phosphates should be carefully considered in view of the real technological need (such view was shared by other eWG member). The same eWG member pointed out that there was an inconsistency in the permissions of phosphates in the different standards for canned products which further undermines the technological justification for the use of those additives. Another eWG member advocating the need for the mentioned additives suggested that the use of sequestrants to prevent struvite formation in other canned products could be considered in future by a subsequent eWG.

Proposal: only editorial changes are proposed. Taking into account the divergent views of the eWG members the Committee **should further consider** the need for the use of INS 338 phosphoric acid and INS

⁸ See [REP14/FFP](#), para. 102 and [FFP 33 CRD 22](#), p. 4

450(i) disodium diphosphate reflecting the discussion of the eWG and possibly to establish the appropriate maximum level for their use. The appropriate functional class should be considered as well.

Acidity Regulators		
INS Number	Additive Name	Maximum Level in Product
330	Citric acid	GMP
338	Orthophosphoric Phosphoric acid	10 mg/kg expressed as P₂O₅
16. 450(i)	17. Disodium diphosphate	? mg/kg as phosphorus, singly or in combination (includes natural phosphate)
Sequestrants		
385-386	Calcium disodium EDTA Ethylene diamine tetra acetates	250 mg/kg
Flavour enhancers		
621	Monosodium L -glutamate	GMP

Standard for Canned Sardines and Sardine-Type Products CODEX STAN 94-1981 (GSFA FC 09.4)

Issues identified and eWG comments:

Only editorial revisions are proposed. They were supported by the eWG members.

Proposal: to revise the name of the functional class (thickeners); to revise the provisions for INS 407, 466, 1401, 1402, 1412, 1442 and 260. To remove the provisions for flavourings and to include new text in line with the Procedural Manual and the terminology used in the Guidelines for the Use of Flavourings as outlined below.

Thickening Thickeners or and Gelling Agents (for use in packing media only)		
407	Carrageenan and its Na, K, and NH₄ salts (including furcelleran	
466	Sodium carboxymethyl cellulose (cellulose gum)	
1401	Acid treated starches	
1402	Alkaline treated starches	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	GMP
1442	Hydroxypropyl d istarch phosphate	
260	Acetic acid, glacial	GMP
Natural Flavours		
Spice oils		GMP
Spice extracts		
Smoke flavours (Natural smoke solutions and extracts)		

Spice oils, spice extracts and smoke flavourings are permitted for use in products covered by this standard. The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CAC/GL 66-2008).

Standard for Canned Finfish CODEX STAN 119-1981 (GSFA FC 09.4)**Issues identified and eWG comments:**

Only editorial revisions are proposed. They were supported by the eWG members.

Proposal: to revise the name of the functional class (thickeners); to revise the provisions for INS 407, 466, 1401, 1402, 1412, 1420, 1442 and 260. To remove the provisions for flavourings and to include new text in line with the Procedural Manual and the terminology used in the Guidelines for the Use of Flavourings as outlined below.

Thickening Thickeners or and Gelling Agents (for use in packing media only)		
407	Carrageenan and its Na, K, and NH ₄ salts (including furcelleran)	
466	Sodium carboxymethyl cellulose (cellulose gum)	
1401	Acid treated starches (including white and yellow dextrins)	GMP
1402	Alkaline treated starches	
1412	Distarch phosphate esterified	
1420/1424	Starch acetate	
1442	Hydroxypropyl distarch phosphate	
260	Acetic acid, glacial	
Natural Flavourings		
Spice oils		GMP
Spice extracts		
Smoke flavourings (Natural smoke solutions and extracts)		

Spice oils, spice extracts and smoke flavourings are permitted for use in products covered by this standard. The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CAC/GL 66-2008).