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食 品 法 典 委 员 会



联合国
粮食及农业组织



世界
卫生组织

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议题 13

粮农组织/世界卫生组织联合食品标准计划

食品法典委员会

第二十八届会议

2005年7月4-9日，罗马，粮农组织总部

各规范委员会和工作组的报告中提出的事项

包括 2005年3月19日之后提出的事项

食品法典委员会第二十七届会议提出的事项¹

关于巴尔马干酪新标准的建议

1. 食典委第二十七届会议讨论了是否应当开展新的工作制定一项巴尔马干酪标准。然而，由于没有达成共识并且考虑到奶及奶制品规范委员会第七届会议初步定于 2006 年 4 月举行，食典委同意将关于制定一项巴尔马干酪标准的决定推迟到其第二十八届会议作出（ALINORM 04/27/41，第 150 段，附录 X）。

有关规范委员会提出的关于粮农组织/世界卫生组织使用活性氯专家磋商会的拟议职责范围方面的事项

2. 食品卫生规范委员会第三十七届会议在其权限范围内审议了该次磋商会的职责范围（ALINORM 05/28/13，第 170—174 段，附录 VI）。

3. 食品添加剂和污染物规范委员会同意将 CX/FAC 05/37/16 和 CX/FAC 05/37/16-Add.1

¹ 参见 ALINORM 05/28/9D 第 10 至 12 段。

号文件中所包含的修改的职责范围和背景情况提交食典委第二十八届会议以便与食品卫生规范委员会准备的职责范围一起转交粮农组织和世界卫生组织（ALINORM 05/28/12，第 108 段，附录 XV）。

2005 年 3 月 19 日之后其他规范委员会和工作组提出的事项

分析和抽样方法规范委员会

果汁一般标准草案

4. 委员会第二十七届会议忆及其上届会议批准了符合该项标准中具体条款的一些方法，并且在果汁和菜汁政府间特设工作组确定数值之前临时性批准了其他若干方法。
5. 由于尚未确定数值，委员会同意要求食典委从程序的角度就是否可以考虑批准关于真实性和质量标准的这些方法提出咨询意见。
6. 委员会同意建议食典委在 3.4 节“对成分、质量和真实性的验证”末增加以下条款：

可以通过对采用标准中所包含的适当方法所产生的样品数据与同一地区同一种类水果所产生的数据加以比较，并考虑到自然差异、季节性变化和因加工而出现的差异，对于样品的真实性/质量的验证进行评估（ALINORM 05/28/23，第 59—64 段）。

出版年份

7. 委员会忆及其上届会议讨论了油脂规范委员会提出的关于删除出版年份的建议，但是决定保留出版年份，因为若干代表团支持保留。
8. 委员会忆及，在 CAC/GL 27 中提及，在应用 ISO/IEC 17025: 1999 时，要求分析人员采用最新分析方法版本。然而，分析和抽样方法规范委员会批准的方法中提及的出版年份往往过时，并提及看来已经不再使用的方法，这往往带来严重困难。
9. 经过讨论，委员会同意在方法清单（CODEX STAN 234-1999）中包含关于“在应用 ISO/IEC 17025: 1999 时应当采用最新方法版本”的说明（ALINORM 05/28/23，第 84—88 段），以便更加清楚。

食品添加剂和污染物规范委员会

食品添加剂和污染物规范委员会的职责

10. 根据食典委上届会议关于审议有关抽样计划方面职责范围的要求²。委员会同意将其职责范围(d)点改为“审议食品和饲料抽样和分析方法以便加以确定”，并将修改的(d)点移至(b)点之后以便更加清楚（ALINORM 05/28/12，第 9 段，附录 II f）³。

风险分析定义

11. 委员会表示支持“食品安全目标”、“执行目标”和“执行标准”的定义，食典委上届会议通过了这些定义并向涉及风险分析的所有委员会征求关于这些定义的意见（ALINORM 05/28/12，第 10 段）。

食品添加剂通用标准

12. 委员会同意请食典委第二十八届会议修改食品添加剂食典通用标准附件 B（食品类别系统），将椰子水列入食品类别 14.1.2.1（果汁）的说明中（ALINORM 05/28/12，第 11 段，附录 III）。

13. 委员会同意通知食典委第二十八届会议，在所有食典标准中关于 BHA、BHT、TBHQ 这三种防腐剂和酸丙脂的最高使用量原则上应当酌情以油脂含量及其综合使用表示（ALINORM 05/28/12，第 67 段）。

14. 委员会同意请食典秘书处为同一添加剂在同一食品类别中重复输入拟定一份所有草案（步骤 6）食品添加剂条款清单，向食典委第二十八届会议提供这一信息，建议停止关于这些条款的工作（ALINORM 05/28/12，第 78 段）⁴。

15. 委员会同意通知食典委第二十八届会议停止关于一些食品添加剂草案和拟议食品添加剂条款草案的工作（ALINORM 05/28/12，第 83 段，附录 XII）。

食品中污染物和毒素通用标准

16. 食典委第二十七届会议赞同执行委员会第五十四届会议关于修改食品添加剂规范委员会及食品中污染物和毒素通用标准的建议以及食品中污染物和毒素通用标准与食品添加剂和污染物规范委员会提出的食典标准之间的关系。食典委请食典秘书处编写一份与食品中污染物和毒素通用标准不一致的食典商品标准中所包含的污染物和毒素最高含

² ALINORM 04/27/41，第 99 段。

³ 在总原则规范委员会批准之后，食典委预计在食品添加剂和污染物规范委员会的职责中通过这一修改。

⁴ 见附件 3

量清单，以便食典委可以正式予以废除（ALINORM 05/27/41，第 138 段）。

17. 委员会同意特设工作组的建议，即请食典委第二十八届会议取消具体商品食典标准中关于果汁和肉类加工产品的最高铅含量，对表 1 进行相应修改。委员会在提出这一要求时，注意到在食品法典委员会通过关于果汁的食典通用标准草案之后，关于果汁的所有具体商品食典标准将废除（ALINORM 05/28/12，第 119 段，附录 XVII）。

提供科学咨询

18. 委员会同意向食典委第二十八届会议转交关于世界卫生组织对粮农组织/世界卫生组织食品添加剂联合专家委员会活动拨款严重状况的下述声明：“食品添加剂和污染物规范委员会对于食品添加剂联合专家委员会工作的财务状况表示关注。食品添加剂和污染物规范委员会谨请食典委提请世界卫生组织总干事注意这一关注，要求为支持食典委的工作所必需的活动，特别是食品添加剂联合专家委员会和有关活动提供长期可持续资金”（ALINORM 05/28/12，第 224 段）。

食品标签规范委员会

原产国标签

19. 在答复委员会第三十六届会议提出的关于原产国标签的询问时，食典委第二十七届会议认识到，在原产国标签方面是否开展新工作未能得出结论，同意将以下问题提交食品标签委员会审议：

- a) 关于预包装食品标签的食典通用标准中所包含的有关原产国标签的 4.5.1 节和 4.5.2 节中的现行条款是否足以解决成员关于原产国标签方面的需要
- b) 国家在解释这些条款方面是否遇到了困难

20. 委员会第三十三届会议讨论了这个问题，考虑到成员在回答上述问题时的答复，并认识到现阶段没有就是否需要在原产国标签方面开展新工作达成共识。因此，委员会同意不开展新的工作，应当停止审议这一议题（ALINORM 05/28/22，第 85 段）。

其他事项

21. 在考虑赞同关于新鲜水果和蔬菜的标准草案中的标签条款时，澳大利亚代表团建议删除关于接受的脚注，因为总原则委员会建议取消接受程序。秘书处指出，只有在食典委取消接受程序之后才有可能这么做，忆及关于预包装食品标签的通用标准中也有类似脚注。秘书处还指出，在食典标准中删除所有此类内容意味着随后修改取消接受程序。委员会同意提请食典委注意在食典标准中提及接受，以便在接受程序取消之后根据要求

对他们进行修改（ALINORM 05/28/22，第 28 段）。

说明：在关于预包装食品标签的通用植物以及关于水果和蔬菜的所有各项标准中都有脚注提及政府通知接受。关于预包装食品标签的通用标准第 1 节“范围”的脚注如下：

要求政府在通知接受该项标准的立场时，说明本标准未包括的在其本国实施的关于标签方面必须提供的信息的任何条款。

新鲜水果和蔬菜规范委员会

通知接受

22. 新鲜水果和蔬菜规范委员会第十三届会议（2005 年 5 月）根据总原则规范委员会关于取消食品法典委员会程序手册中接受程序的建议，删除提及向食品法典委员会通知接受的脚注，并在关于新鲜水果和蔬菜的各项食典标准采用这一决定（ALINORM 05/28/35，第 19 段、34 段和 53 段）。

23. 在讨论关于新鲜水果和蔬菜的食典标准及西红柿食典标准草案时审议了这一主题，在讨论时决定取消有关接受通知的脚注情况如下：

新鲜水果和蔬菜食典标准的标准格式

第 1 节 - 定义

24. 委员会还同意删除提及接受新鲜水果和蔬菜食典标准，即：“政府在说明接受[关于产品普通名称的]食典标准时，应当通知食典委接受该标准的哪些条款应用于入境口岸以及接受哪些条款应用于出境口岸”。该项决定是根据总原则规范委员会上届会议⁵（2005 年 4 月）关于取消食品法典委员会程序手册中接受程序的建议。委员会注意到，接受程序同世贸组织卫生和植物检疫措施协定以及贸易技术壁垒协定不再相关。

西红柿食典标准草案

第 1 节 - 产品定义

25. 根据总原则规范委员会上届会议⁶关于取消接受程序以及向食典委提交关于这方面对食典程序手册的拟议修改的建议，委员会删除了脚注(1)。委员会同意该项修改适用于关于新鲜水果和蔬菜的所有食典标准。

⁵ ALINORM 05/28/33A，第 80 段、89 段和附录 II。

⁶ ALINORM 05/28/35，第 60 段、64 段和 101 段。

第 7.2 节 - 非零售容器

26. 为了与关于通知食品法典委员会接受标准的前面决定保持一致，委员会删除脚注 (3)，同意这一修改适用于关于新鲜水果和蔬菜的所有食典标准。

修改新鲜水果和蔬菜食典标准

27. 在考虑每组品种的成熟要求及食用葡萄小酱果大小的品种清单时，关于根据品种清单确定质量参数的困难以及保持这种清单方面作了以下考虑：

成熟要求

28. 由于地区、气候和季节性变异等一些因素，很难确定成熟参数，如可溶固形物最低含量（最低白利糖度）及新鲜产品的糖/酸比例，委员会就这些困难方面交换了意见。此外，还就按品种类别列出成熟参数的表格更新标准提出了问题。委员会注意到，在如何更新保持品种清单的食典标准的一个更加一般性问题范围内认识到这个问题。

小酱果品种清单

29. 委员会就编制一份小酱果品种清单的作用交换了意见。关于保持该清单方面表示了同样的关注。委员会注意到，该清单的主要目的是根据这些小酱果品种的每串最低重量来加以区别。

30. 委员会同意请食品法典委员会就制定一项更快的程序修改新鲜水果和蔬菜食典标准，例如列入新品种的可能性提出咨询意见⁶。

⁶ ALINORM 05/28/35，第 60 段、64 段和 101 段。

附件 1

**食品添加剂和污染物规范委员会第三十七届会议
提出停止工作的步骤 6 条款**

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

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

ADIPATES					
Adipic Acid		INS: 355		Sodium Adipate	
Potassium Adipate		INS: 357		Ammonium Adipate	
INS: 355		INS: 356		INS: 359	
Function:		Acidity Regulator, Firming Agent, Raising Agent			
Food Cat. No.	Food Category	Max	Level	Comments	Step

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

ALLURA RED AC					
Allura Red AC	INS: 129				
Function:					
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.1	Unripened cheese		GMP	Note 3	6
01.6.3	Whey cheese		GMP	Note 3	6
01.6.5	Cheese analogues		GMP	Note 3	6
02.1.3	Lard, tallow, fish oil, and other animal fats		GMP		6
02.2.1.2	Margarine and similar products		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6
14.2.1	Beer and malt beverages		GMP		6

AMARANTH					
Amaranth	INS: 123				
Function: Colour					

Food Cat. No.	Food Category	Max Level	Comments	Step
10.1	Fresh eggs	GMP	Notes 3 & 4	6

ANNATTO EXTRACTS

Annatto Extracts INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		6
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 9	6
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	25 mg/kg	Note 9	6
06.4.2	Dried pastas and noodles and like products	12 mg/kg	Note 8	6
06.4.3	Pre-cooked pastas and noodles and like products	12 mg/kg	Note 8	6
07.1	Bread and ordinary bakery wares	GMP		6
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6
10.1	Fresh eggs	GMP	Notes 3 & 4	6
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		6
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		6
13.6	Food supplements	GMP		6

ANNATTO EXTRACTS					
Annatto Extracts		INS: 160b			
Function:		Colour			
Food Cat. No.	Food Category	Max	Level	Comments	Step
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine		GMP		6

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

ASPARTAME					
Aspartame		INS: 951			
Function:		Flavor Enhancer, Sweetener			
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.3.2	Beverage whiteners		GMP	Note 2	6
01.4.1	Pasteurized cream (plain)		GMP		6
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)		GMP		6
01.4.3	Clotted cream (plain)		GMP		6

ASPARTAME

Aspartame

INS: 951

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.5.1	Milk powder and cream powder (plain)	GMP		6
01.6.1	Unripened cheese	GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulsed vegetables, seaweeds in vinegar, oil, brine, or soy sauce)	300 mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6

AZORUBINE

Azorubine

INS: 122

Function: Colour

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

CALCIUM CHLORIDE

Calcium Chloride

INS: 509

Function: Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	3200 mg/kg		6

CARAMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia Process INS: 150c

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.1.2	Margarine and similar products	GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6
06.4.2	Dried pastas and noodles and like products	GMP		6
06.4.3	Pre-cooked pastas and noodles and like products	GMP		6
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6
07.1.2	Crackers, excluding sweet crackers	GMP		6
12.3	Vinegars	GMP		6
14.1.2.2	Vegetable juice	GMP		6
14.1.2.4	Concentrates for vegetable juice	GMP		6
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6

CARAMEL COLOUR, CLASS IV

Caramel Colour, Class IV - Ammonia Sulphite Process INS: 150d

Function: Colour					
Food Cat. No.	Food Category	Max	Level	Comments	Step
02.2.1.2	Margarine and similar products		GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6
06.4.2	Dried pastas and noodles and like products		GMP		6
06.4.3	Pre-cooked pastas and noodles and like products		GMP		6
06.6	Batters (e.g., for breading or batters for fish or poultry)		GMP		6
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)		GMP		6
07.1.2	Crackers, excluding sweet crackers		GMP		6
14.1.2.2	Vegetable juice		GMP		6
14.1.2.4	Concentrates for vegetable juice		GMP		6
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000	mg/kg		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP		6

CAROTENOIDS

Beta-Carotene (Synthetic) INS: 160ai Beta-Carotene (Blakeslea trispora) INS: 160aii

Beta-Apo-8'-Carotenal INS: 160e Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester INS: 160f

Function: Colour

Food Cat. No.	Food Category	Max	Level	Comments	Step
01.3.2	Beverage whiteners		GMP		6
01.4	Cream (plain) and the like		GMP		6
01.5.2	Milk and cream powder analogues		GMP		6

CAROTENOIDS					
Beta-Carotene (Synthetic)	INS: 160ai	Beta-Carotene (Blakeslea trispora)	INS: 160aii		
Beta-Apo-8'-Carotenal	INS: 160e	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f		
Function:	Colour				
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.2.2	Rind of ripened cheese		GMP		6
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)		GMP		6
01.6.5	Cheese analogues		GMP	Note 3	6
01.6.6	Whey protein cheese		GMP		6
04.1.2.3	Fruit in vinegar, oil, or brine		GMP		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 76	6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)		GMP		6
07.1.2	Crackers, excluding sweet crackers		GMP		6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)		GMP		6
07.1.4	Bread-type products, including bread stuffing and bread crumbs		GMP	Note 116	6
07.1.5	Steamed breads and buns		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6
10.2	Egg products		GMP		6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6
14.2.3.2	Sparkling and semi-sparkling grape wines		GMP		6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6

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

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

CURCUMIN					
Curcumin		INS: 100i			
Function:		Colour			
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.1	Unripened cheese		GMP	Note 3	6
01.6.2	Ripened cheese		GMP		6
01.6.3	Whey cheese		GMP	Note 3	6

CURCUMIN					
Curcumin		INS: 100i			
Function:		Colour			
Food Cat. No.	Food Category	Max	Level	Comments	Step
01.6.5	Cheese analogues		GMP	Note 3	6
01.6.6	Whey protein cheese		GMP		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)		GMP		6
07.1.1	Breads and rolls		GMP		6
07.1.2	Crackers, excluding sweet crackers		GMP		6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)		GMP		6
07.1.5	Steamed breads and buns		GMP		6
07.1.6	Mixes for bread and ordinary bakery wares		GMP		6
10.1	Fresh eggs		GMP	Notes 3 & 4	6

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

CYCLAMATES					
Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952					
Function: Flavour Enhancer, Sweetener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
	excluding products of food categories 13.1 - 13.4		g		

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

HYDROXYBENZOATES, p-					
Ethyl p-Hydroxybenzoate INS: 214 Propyl p-Hydroxybenzoate INS: 216					
Methyl p-Hydroxybenzoate INS: 218					
Function: Preservative					
Food Cat. No.	Food Category	Max	Level	Comments	Step
11.6	Table-top sweeteners, including those containing high-intensity sweeteners		GMP	Note 27	6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg	Note 27	6

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

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

MAGNESIUM CARBONATE

Magnesium Carbonate INS: 504i

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

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

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

PHOSPHATES					
Orthophosphoric Acid INS: 338 Monosodium Orthophosphate INS: 339i					

Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii
Monomagnesium Phosphate	INS: 343i	Dimagnesium Orthophosphate	INS: 343ii
Trimagnesium Orthophosphate	INS: 343iii	Disodium Diphosphate	INS: 450i
Trisodium Diphosphate	INS: 450ii	Tetrasodium Diphosphate	INS: 450iii
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi
Calcium Dihydrogen Diphosphate	INS: 450vii	Pentasodium Triphosphate	INS: 451i
Pentapotassium Triphosphate	INS: 451ii	Sodium Polyphosphate	INS: 452i
Potassium Polyphosphate	INS: 452ii	Sodium Calcium Polyphosphate	INS: 452iii
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v
Bone Phosphate	INS: 542		

Function: Anticaking Agent, Acidity Reg., Adj., Antioxidant, Colour Retention Agent, Emulsifier, Flavour Enhancer, Firming Agent, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk (plain)	880 mg/kg	Note 33	6
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	880 mg/kg	Note 33	6
01.5.2	Milk and cream powder analogues	880 mg/kg	Note 33	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	8800 mg/kg	Note 33	6
01.8.2	Dried whey and whey products, excluding whey cheeses	3400 mg/kg	Note 33	6

PHOSPHATES

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii
Monomagnesium Phosphate	INS: 343i	Dimagnesium Orthophosphate	INS: 343ii
Trimagnesium Orthophosphate	INS: 343iii	Disodium Diphosphate	INS: 450i
Trisodium Diphosphate	INS: 450ii	Tetrasodium Diphosphate	INS: 450iii
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi
Calcium Dihydrogen Diphosphate	INS: 450vii	Pentasodium Triphosphate	INS: 451i
Pentapotassium Triphosphate	INS: 451ii	Sodium Polyphosphate	INS: 452i
Potassium Polyphosphate	INS: 452ii	Sodium Calcium Polyphosphate	INS: 452iii
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v
Bone Phosphate	INS: 542		

Function: Anticaking Agent, Acidity Reg., Adj., Antioxidant, Colour Retention Agent, Emulsifier, Flavour Enhancer, Firming Agent, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 33	6
06.2.2	Starches	4000 mg/kg	Note 33	6
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	Note 33	6

PHOSPHATES					
Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i		
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii		
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii		
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i		
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii		
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii		
Monomagnesium Phosphate	INS: 343i	Dimagnesium Orthophosphate	INS: 343ii		
Trimagnesium Orthophosphate	INS: 343iii	Disodium Diphosphate	INS: 450i		
Trisodium Diphosphate	INS: 450ii	Tetrasodium Diphosphate	INS: 450iii		
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi		
Calcium Dihydrogen Diphosphate	INS: 450vii	Pentasodium Triphosphate	INS: 451i		
Pentapotassium Triphosphate	INS: 451ii	Sodium Polyphosphate	INS: 452i		
Potassium Polyphosphate	INS: 452ii	Sodium Calcium Polyphosphate	INS: 452iii		
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v		
Bone Phosphate	INS: 542				
Function: Anticaking Agent, Acidity Reg., Adj., Antioxidant, Colour Retention Agent, Emulsifier, Flavour Enhancer, Firming Agent, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
06.6	Batters (e.g., for breading or batters for fish or poultry)	5300	mg/kg	Note 33	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Notes 22 & 33	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000	mg/kg	Note 33	6
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000	mg/kg	Note 33	6

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

Food Cat. No.	Food Category	Max Level	Comments	Step
		g		
12.2.2	Seasonings and condiments	4000 mg/kg	Note 33	6
14.1.1.2	Table waters and soda waters	890 mg/kg	Note 33	6

POLYGLYCEROL ESTERS OF FATTY ACIDS					
Polyglycerol Esters of Fatty Acids INS: 475					
Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max	Level	Comments	Step
13.6	Food supplements		GMP		6
16.0	Composite foods - foods that could not be placed in categories 01 - 15		GMP		6

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

POTASSIUM DIHYDROGEN CITRATE					
Potassium Dihydrogen Citrate INS: 332i					
Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer					

Food Cat. No.	Food Category	Max Level	Comments	Step
13.1.1	Infant formulae	GMP		6
13.1.2	Follow-up formulae	GMP		6

PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate INS: 405

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

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

SACCHARIN

Saccharin INS: 954 Saccharin (and Sodium, Potassium, Calcium Salts) INS: 954

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.2.7	Candied fruit	500 mg/kg		6

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic INS: 541i Sodium Aluminium Phosphate-Basic INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 6	6

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose INS: 466

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
06.4.2	Dried pastas and noodles and like products	GMP		6

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate INS: 331i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
13.1.1	Infant formulae	GMP		6
13.1.2	Follow-up formulae	GMP		6
13.2	Complementary foods for infants and young children	GMP		6

SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate

INS: 491

Sorbitan Tristearate

INS: 492

Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		
Function:	Emulsifier, Stabilizer		

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6
13.6	Food supplements	GMP		6
14.2.3	Grape wines	GMP		6

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate	INS: 481i	Calcium Stearoyl Lactylate	INS: 482i
Function:	Emulsifier, Stabilizer, Thickener		

Food Cat. No.	Food Category	Max Level	Comments	Step
06.4.2	Dried pastas and noodles and like products	4500 mg/kg		6
06.4.3	Pre-cooked pastas and noodles and like products	4500 mg/kg		6

SUCRALOSE

Sucralose	INS: 955
Function:	Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg		6
04.1.2.1	Frozen fruit	150 mg/kg		6
04.1.2.2	Dried fruit	150 mg/kg		6
04.1.2.3	Fruit in vinegar, oil, or brine	150 mg/kg		6
04.1.2.5	Jams, jellies, marmelades	450 mg/kg		6
04.1.2.11	Fruit fillings for pastries	250 mg/kg		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg		6
10.4	Egg-based desserts (e.g., custard)	250 mg/kg		6
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6
14.1.2.2	Vegetable juice	250 mg/kg		6
14.1.2.4	Concentrates for vegetable juice	1250 mg/kg		6
14.1.3.4	Concentrates for vegetable nectar	1250 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1250 mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg		6

SUCROGLYCERIDES

Sucroglycerides

INS: 474

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		6

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

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

SUNSET YELLOW FCF

Sunset Yellow FCF INS: 110

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6

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

TARTRAZINE

Tartrazine INS: 102

Function: Colour

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

TOCOPHEROLS

Mixed Tocopherols Concentrate INS: 306

Alpha-Tocopherol

INS: 307

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.1.1	Butter and concentrated butter	GMP		6
06.4.2	Dried pastas and noodles and like products	GMP		6
06.4.3	Pre-cooked pastas and noodles and like products	GMP		6

TRIPOTASSIUM CITRATE

Tripotassium Citrate

INS: 332ii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Steps
13.1.1	Infant formulae	GMP		6

XANTHAN GUM

Xanthan Gum INS: 415

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Steps
02.1	Fats and oils essentially free from water	GMP		6
06.4.2	Dried pastas and noodles and like products	4000 mg/kg		6

Notes to the Comments for the General Standard for Food Additives

Note 1:As adipic acid

Note 2:On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3:Surface treatment.

Note 4:For decoration, stamping, marking or branding the product.

Note 5:Used in raw materials for manufacture of the finished food.

Note 6:As aluminium.

Note 7:Use level not in finished food.

Note 8:As bixin.

Note 9:As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: Served at greater than 5-fold dilution.

Note 15: Fat or oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 17: As cyclamic acid.

Note 18: Added level; residue not detected in ready-to-eat food.

Note 19: Used in cocoa fat; use level on ready-to-eat basis.

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

- Note 58: As calcium.
- Note 59: Use as packing gas.
- Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
- Note 61: For use in minced fish only.
- Note 62: As copper.
- Note 63: On amount of dairy ingredients.
- Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65: Carryover from nutrient preparations.
- Note 66: As formaldehyde. For use in provolone cheese only.
- Note 67: Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus.
- Note 68: For use in natural mineral waters only.
- Note 69: Use as carbonating agent.
- Note 70: As the acid.
- Note 71: Calcium, potassium and sodium salts only.
- Note 72: Ready-to-eat basis.
- Note 73: Except whole fish.
- Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
- Note 75: Use in milk powder for vending machines only.
- Note 76: Use in potatoes only.
- Note 77: As mono-isopropyl citrate.
- Note 78: For use in tocino (fresh, cured sausage) only.
- Note 79: For use on nuts only.
- Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.
- Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.
- Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83: For use in sauce only.
- Note 84: For infants over 1 year of age only.
- Note 85: Excluding use in surimi and fish roe products at 500 mg/kg.
- Note 86: Use in whipped dessert toppings other than cream only.
- Note 87: Treatment level.
- Note 88: Carryover from the ingredient.
- Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.
- Note 90: For use in milk-sucrose mixtures used in the finished product.
- Note 91: Benzoates and sorbates, singly or in combination.
- Note 92: On the weight of the protein before re-hydration.
- Note 93: Except natural wine produced from Vitis Vinifera grapes.
- Note 94: For use in loganiza (fresh, uncured sausage) only.
- Note 95: For use in surimi and fish roe products only.

- Note 96: Carryover from use in fats.
- Note 97: In cocoa and chocolate products.
- Note 98: For dust control.
- Note 99: For use in fish fillets and minced fish only.
- Note 100: For use as a dispersing agent in dill oil used in the final food.
- Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.
- Note 102: For use as a surfactant or wetting agent for colours in the food.
- Note 103: Except for use in special white wines at 400 mg/kg.
- Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
- Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.
- Note 106: Except for use in Dijon mustard at 500 mg/kg.
- Note 107: Except for use in food-grade dendritic salt at 29,000 mg/kg as anhydrous sodium ferrocyanide.
- Note 108: For use on coffee beans only.
- Note 109: Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (106 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$
- Note 110: For use in frozen French fried potatoes only.
- Note 111: For use in dipping solution only.
- Note 112: For use in grated cheese only.
- Note 113: Excluding butter.
- Note 114: Excluding cocoa powder.
- Note 115: For use in pineapple juice only.
- Note 116: For use in doughs only.
- Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
- Note 119: As carrier for flavours.
- Note 120: Except for use in caviar at 2500 mg/kg.
- Note 121: Excluding fermented fish products at 1000 mg/kg.
- Note 122: Subject to national legislation of the importing country.
- Note 123: 1000 mg/kg for beverages with pH greater than 3.5.
- Note 124: Only for products containing less than 7% ethanol.
- Note 125: For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126: For releasing dough in dividing or baking only.
- Note 127: As served to the consumer.
- Note 128: INS 334 only.
- Note 129: For use as an acidity regulator in grape juice.
- Note 130: Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).
- Note 131: On a dried weight basis of the high intensity sweetener.
- Note 132: Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.