

# CODEx ALIMENTARIUS COMMISSION

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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](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**REP24/FA**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEx ALIMENTARIUS COMMISSION**

*Forty-Seventh Session*

*CICG, Geneva, Switzerland*

*25 - 30 November 2024*

## **REPORT OF THE FIFTY FOURTH SESSION OF THE CODEx COMMITTEE ON FOOD ADDITIVES**

**Chengdu, China**

**22 - 26 April 2024**

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## SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
CCEXEC87/ CAC47	Adoption	Proposed draft Specifications for the Identity and Purity of Food Additives	CXA 6	5/8	48, 133 and App. III
		Draft and proposed draft food-additive provisions of the GSFA and revisions to adopted provisions	CXS 192-1995	-	103i and App. VI, Part B
		Revisions to the descriptors to the Annex B of the GSFA preamble (FC 01.4.3) and Annex C of the GSFA preamble			66iii and App. VI, Part A.1.1
		Proposed draft revision of the <i>Class Names and the International Numbering System for Food Additives</i>	CXG 36-1989	5/8	122 and App. X
		Revised food additive provisions of the GSFA in relation to the alignment of two standards from CCMMP, four standards from CCPFV, two standards from CCNE, two standards from CCASIA and one standard from CCLAC	CXS 192-1995	-	66iii and App. VI, Parts A.1.2, A.1.3, A.1.4, A.2, A.3
		Consequential amendments to the Tables 1, 2 and 3 of the GSFA, due to the change of INS number for gellan gum to INS 418 (i)			-
		Revised food additive sections of two standards from CCMMP, one standard from CCPFV, one standard from CCASIA and one standard from CCLAC	Various Codex Standards	-	66i and App. V, Parts B1, B3, B4, B5, B6
		Revisions to the food additives provisions to the <i>Standard for Pickled Cucumbers (Cucumber Pickles)</i> (CXS 115-1981) and <i>Standard for Jams, Jellies and Marmalades</i> (CXS 296-2009)	CXS 115-1981 and CXS 296-2009		22i and App. V., Part A
		Editorial corrections to the <i>General Standard for Cheese</i>	CXS 283-1978		66ii and App. V, Part B2
		Consequential amendments to the <i>Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream</i> due to the change of INS number for gellan gum to INS 418(i)	CXS 240-2003		123i and App. V, Part D
CCEXEC87 CAC47	Adoption	The food additive provisions of the GSFA (revocation)			44ii, 103ii and App. VII
		Draft and proposed draft food additive provisions of the GSFA (discontinuation)			103iii and App. VIII
CCEXEC87 CAC47	Information	New proposed draft food additive provisions of the GSFA at Step 2			103iv and App. IX
CCASIA	Action	Requested to:			22ii

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
		<ul style="list-style-type: none"> <li>confirm the acceptability of deleting riboflavin, synthetic (INS 101(i)) from the table to Section 4 of CXS 298R-2009, acknowledging its use as a Table 3 additive;</li> <li>clarify if other individual additives in the group of RIBOFLAVINS are acceptable for use in foods conforming to CXS 298R-2009, or if there is reason to limit use to Riboflavin, synthetic (INS 101(i)); and</li> <li>provide justification and maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(iii), 160a(iv), INS 160a(ii) and INS 160e) in the table to Section 4 of CXS 322R-2015, acknowledging the CCFA's risk management approach to beta-carotenes.</li> </ul>			
		Provide a response to the following question: "For laver products covered by CXS 323R-2017, in addition to association with the GSFA food categories 04.2.2.2 and 04.2.2.8, could these products also be associated with one or more of the following processed vegetable food categories: 04.2.2.1; 04.2.2.3; 04.2.2.4; 04.2.2.5; 04.2.2.6; 04.2.2.7?"			59i
CCFO	Action	Requested to provide guidance on the technological justification for the use of INS 243 as a preservative in products conforming to the <i>Standard for Fat Spreads and Blended Spreads</i> (CXS 256-2007).			95
CCNFSDU	Action	Requested to appraise the technological need/justification of methacrylate copolymer, basic (BMC) (INS 1205) in commodity standards under their purview in GSFA FCs 13.1, 13.2, and 13.3. These commodity standards include CXS 72-1981, CXS 156-1987, CXS 73-1981, CXS 74-1981, and the Codex Guideline CXG 95-2022.			100
CAC47 FAO/WHO	Information Follow-up	Priority List of substances proposed for evaluation by JECFA			137i and App. XI
Members	Information action	Actions required as a result of changes to the status of ADI and other recommendations of the 96th and 97th JECFA meetings			44 and App. II
Members EWG (Canada, USA and Japan) CCFA55	Drafting Discussion	Align the CCASIA regional standards: CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023; CXS 355R-2023; align the CCNE regional standards: CXS 257R-2007; CXS 258R-2007; CXS 259R-2007; CXS 341R-2020; align the CCSCCH standards: CXS 342-2021; CXS 343-2021; CXS 344-2021; CXS 345-2021; CXS 347-2019; CXS 351-2022; CXS 352-2022; CXS 353-2022; verify and update the provisions for colours in the GSFA FC 02.1.2 reflecting that colours were not permitted in vegetable oils covered by CXS 19-1981 prior to the alignment of the standard with the GSFA; introduce the limited use of methacrylate copolymer, basic (BMC) (INS 1205) in fortified rice, by: <ul style="list-style-type: none"> <li>introducing a food additive section in the Standard for Rice (CXS 198-1995), including an appropriate reference to certain carriers in FC 06.1 of the GSFA;</li> <li>making consequential changes to the food additive provisions of FC 06.1, as necessary; and</li> </ul> update the list of Table 3 additives that should be migrated from Tables 1 and 2 of the GSFA, following the Table 3 Notes approach.			67
Members PWG (Canada) CCFA55	Discussion	The report of the EWG on the Alignment and the endorsement of food-additive provisions referred by commodity committees			69
Members EWG (USA) CCFA55	Drafting Discussion	Replies from CCFO28 on the technological justification for the use of paprika extract (INS 160c (ii) in FC 02.2.2 of the GSFA; revocation of the adopted provision for annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1; the adopted provision for aspartame (INS 951) in FC 07.1 for comment on the actual use level and application of the alternative Note; the draft, and proposed draft provisions, respectively, for colours in FCs 01.0 through to 08.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 01.0 through to 08.0 and their subcategories with the exception of colours addressed in bullet points i and ii above; and provisions entered at Step 2 of the GSFA contained in CRD02 Annex 5.			105
Members PWG on the	Discussion	The report of the EWG on the GSFA; and responses to the CL on proposals for new and/or revised provisions of the GSFA.			107

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
GSFA (USA) CCFA55					
Members EWG (Belgium and Iran) CCFA55	Comments Drafting Discussion	Consider replies to a CL requesting proposals for change and/or addition to Section 3 of the <i>Class Names and International Numbering System for Food Additives</i> (CXG 36-1989) and prepare a proposal for circulation for comments at Step 3; deleting azodicarbonamide (INS 927a); and assessing the information provided by Chile on phycocyanin produced by bacteria for use as a blue colour, including the authorization in other countries.			124
Members CCFA55	Comments Discussion	Specifications for the Identity and Purity of Food Additives			ongoing
Members PWG on the GSFA (USA) CCFA55	Comments Discussion	New or revised provisions of the GSFA			ongoing
Members CCFA55	Comments Discussion	Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA			ongoing
China, Australia, Brazil, Canada, EU, Senegal and USA CCFA54	Drafting	Development of a document on the working practices and the engagement plan to avoid divergence between the GSFA, commodity standards and other related Codex texts			150
Members EWG (China, France, and Türkiye) CCFA55	Drafting Discussion	The development of a proposed draft standard for baker's yeast			163ii

**LIST OF ABBREVIATIONS**

ADI	Acceptable Daily Intake
BMC	methacrylate copolymer, basic
bw	body weight
CAC	Codex Alimentarius Commission
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFO	Codex Committee on Fats and Oils
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CCMMP	Codex Committee on Milk and Milk Products
CCNE	FAO/WHO Coordinating Committee for Near East
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	Circular Letter
CRD	Conference Room Document
EU	European Union
CXG	Codex Guidelines
CXS	Codex Standard
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FC	Food Category
GSFA	General Standard for Food Additives
INS	International Numbering System
IWG	In-session working group
ISO	International Organisation for Standardisation
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	Maximum Level
PWG	Physical Working Group
USA	United States of America
WHO	World Health Organization
WG	Working Group

## INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its fifty-fourth session in Chengdu, China, from 22 to 26 April 2024, at the kind invitation of the Government of the People's Republic of China. Dr Yongxiang Fan, Professor, Deputy Director, China National Centre for Food Safety Risk Assessment, chaired the session, which was attended by 41 Member Countries, one Member Organization, 23 Observer Organizations, FAO and WHO. A list of participants is contained in Appendix I.

## OPENING OF THE SESSION

2. Dr Cao Xuetao, Vice Minister, the National Health Commission, opened the meeting and extended a warm welcome to all participants. He emphasized the critical role of food safety in assuring public health globally and its impact on socio-economic development. Mr. Cao reiterated China's commitment, as a host country, towards the work of CCFA and further expressed readiness to collaborate with other Members in establishing Codex standards to promote fair practice in food trade and protect consumer health.
3. Dr Tareq Elhouby, Chairman of the National Food Safety Authority of Egypt, conveyed his gratitude for the work accomplished by Codex, particularly CCFA, in guiding food regulators worldwide, and expressed appreciation to the Government of the People's Republic of China for their leadership in hosting and supporting the activities of CCFA.
4. Dr Markus Lipp and Mr Kim Petersen welcomed the delegates on behalf of FAO and WHO, respectively. Ms Lingping Zhang of the Codex Secretariat addressed the session.
5. Mr Steve Wearne, Chairperson of the Codex Alimentarius Commission (CAC), also addressed the Committee via video message.

## Division of competence<sup>1</sup>

6. CCFA54 noted the division of competence between the European Union (EU) and its Member States, according to paragraph 5, Rule II, of the Rules of Procedure of the Codex Alimentarius Commission.

## ADOPTION OF THE AGENDA (Agenda item 1)<sup>2</sup>

7. CCFA54 adopted the provisional agenda as its agenda for the session.
8. CCFA54 agreed to establish two in-session working groups (IWGs) on the following topics, open to all Members and Observers and working in English only:
  - International Numbering System (INS) for food additives, to consider and prepare recommendations for the plenary on proposed draft revisions to the *International Numbering System for Food Additives* (CXG 36-1989) (agenda item 6) (chaired by Belgium); and
  - Priority List of food additives proposed for evaluation by the FAO/WHO Joint Expert Committee on Food Additives (JECFA), to consider and prepare recommendations for the plenary on proposals for additions and changes to the Priority List (agenda item 7) (chaired by Kenya).

## MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES (Agenda item 2)<sup>3</sup>

9. CCFA54 noted that some matters were for information only.
10. A Member Organization emphasized the need for the timely submission of accurate, and comprehensive data on carotenoids and other food additives, as outlined in specific paragraphs of CAC46 report (see REP23/CAC paragraphs 60, 66 and 67), to ensure effective updates to the JECFA's exposure assessment.
11. The Member Organization further informed the Committee of their risk management decisions, in 2022, regarding the prohibition of ethylene oxide (EtO) for sterilizing food additives, specifying that no residues above 0.1 mg/kg were allowed in the EU.
12. CCFA54 considered the matters for action, noted that the views expressed were appropriate, and took the respective decisions as highlighted in the paragraphs below:

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<sup>1</sup> CRD01

<sup>2</sup> CX/FA 24/54/1; CRD29 (Burundi)

<sup>3</sup> CX/FA 24/54/2; CX/FA 24/54/2 Add.1; CX/FA 24/54/2 Add.2; CRD6 (EU, Japan, and Senegal); CRD17 (South Africa); CRD21 (India); CRD26 (Russian Federation); CRD29 (Brundi)



**Matters from the 11th session of the FAO/WHO Coordinating Committee for Near East (CCNE11)**Alignment of the food additive provisions in the Regional Standards with the GSFA

13. A Member Organization called for further discussion of the appropriate Food Category (FC) for products conforming to the *Regional Standard for Mixed Zaatar* (Near East) (CXS 341R-2020) taking into account the composition of the products conforming to the standard. It was highlighted that the products conforming to CXS 341R-2020 consisted of, to a large extent (more than 50 %), sesame seed and other ingredients like grains and nuts, legumes, pomegranate, molasses, vegetable oil, and wheat bran, which were not herbs. FC 12.2.2 “Seasonings and condiments” might be more appropriate for the products under consideration.
14. CCFA54 agreed to refer the information submitted by CCNE11 to the alignment EWG established by CCFA54 for consideration.

**Matters from CCFA53**

15. CCFA54 considered the recommendations related to the draft provisions for riboflavins and carotene-related food additives in the *Standards for Pickled Cucumbers (cucumber pickles)* (CXS 115-1981); *Fermented Milks* (CXS 243-2003); *Jams, Jellies and Marmalades* (CXS 296-2009); *Regional Standards for Fermented Soybean Paste* (Asia) (CXS 298R-2009); and *Non-Fermented Soybean Products* (Asia) (322R-2015) in CX/FA 24/54/2 paragraphs 24 and 25 and took the following decisions:

Carotene-related food additives

16. CCFA54 considered the recommendation to the FAO/WHO Coordinating Committee for Asia (CCASIA) on the proposed deletion of carotene-related food additives from CXS 322R-2015 while noting the following views.
17. A Member proposed for CCFA to request CCASIA to provide technological justification and maximum use levels for carotenoids (INS 160a(i), 160a(iii), 160e, 160f) and carotenes, beta-, vegetable (INS 160a(ii)) in the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as its alignment with GSFA had not yet been conducted.
18. A Member Organization highlighted that the aim for revising carotene-related food additives was to minimize exposure in line with the recent JECFA evaluations, and that it was within the mandate of CCFA to confirm the appropriate use level of food additives. While Commodity Committees and the FAO/WHO Coordinating Committees were tasked with assessing technological justifications for products within their scope, the endorsement decision on any proposed food additive provisions was under the purview of CCFA.
19. The Codex Secretariat clarified that it was customary for CCFA to make recommendations to active Commodity Committees or the FAO/WHO Coordinating Committees to consider revoking food additive provisions within their jurisdiction. In case CCFA followed this practice, then slight adjustments could be made, such as removing INS 160f from the list of carotenoid-related food additives and replacing it with 160a(iv).
20. CCFA54 agreed to propose the corresponding recommendation to CCASIA for their consideration (see paragraph 22ii).

Standard for Fermented Milk (CXS 243-2003)

21. CCFA54 noted that the food additive section in the *Standard for Fermented Milk* (CXS 243-2003) would be considered for alignment to the provisions in the GSFA under Agenda Item 4b and agreed to remove the revision to this standard under this agenda item.

**Conclusion**

22. CCFA54 agreed to:
  - i. forward all revisions to the food additives provisions to the *Standard for Pickled Cucumbers (Cucumber Pickles)* (CXS 115-1981); *Standard for Jams, Jellies and Marmalades* (CXS 296-2009) listed in CX/FA 24/54/2 Appendices I and II to CAC47 for adoption, (Appendix V, Part A);
  - ii. request CCASIA to:
    - a. confirm the acceptability of deleting riboflavin, synthetic (INS 101(i)) from the table to Section 4 of CXS 298R-2009, acknowledging its use as a Table 3 additive;
    - b. clarify if other individual additives in the group of RIBOFLAVINS are acceptable for use in foods conforming to CXS 298R-2009, or if there is reason to limit use to Riboflavin, synthetic (INS 101(i)); and
    - c. provide justification and maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(iii), 160a(iv), INS 160a(ii) and INS 160e) in the table to Section 4 of CXS 322R-2015, acknowledging the CCFA's risk management approach to beta-carotenes.

### **Matters from the 28<sup>th</sup> session of the Codex Committee on Fats and Oils (CCFO28)**

23. CCFA54 noted the responses from CCFO28, which indicated that there was no technological justification for the use of:
- chlorophylls (INS 140) in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981); and
  - paprika extract (INS 160c (ii)) in products conforming to the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007).
24. CCFA54 further noted that the *Standard for Dairy Fat Spreads* (CXS 253-2006) fell outside the purview of CCFO.
25. A Member Organization pointed out that prior to its alignment with the GSFA, the standard CXS 19-1981 did not allow the use of colours in vegetable oils covered by that standard, and this aspect was never reflected when aligning the GSFA provisions in the FC 02.1.2. (Vegetable oils and fats) and proposed to make corresponding correction.
26. CCFA54 agreed with the proposal by the Member Organization (see paragraph 67 iv).

### **Conclusion**

27. CCFA54 agreed to forward the responses from CCFO28:
- i. regarding the use of chlorophylls (INS 140) in CXS 19-1981, as well as the necessary corrections to reflect that no colours were permitted for use in vegetable oils conforming to CXS 19-1981, to the alignment EWG established by CCFA54 for consideration; and
  - ii. concerning the usage of paprika extract (INS 160c (ii)) in CXS 256-2007 and CXS 253-2007, to the GSFA EWG established by CCFA54 for consideration.

### **MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 96TH AND 97TH MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) RESPECTIVELY (Agenda item 3(a))<sup>4</sup>**

28. The WHO JECFA Secretariat presented CX/FA 24/54/3 and summarised the main conclusions of the scientific advice from the 96th and 97th JECFA meetings, with particular emphasis on aspartame (INS 951) and titanium dioxide (INS 171).
29. Members expressed their appreciation to JECFA for the work carried out.
30. CCFA54 noted the importance of a timely publication of the related JECFA reports and monographs in advance of the CCFA meetings. This would allow for a timely consideration of JECFA assessments based on all relevant information and facilitate discussions. It was also noted that this had been a recurring issue.

### **Matters from the 96th JECFA meeting**

#### Aspartame (INS 951)

31. The WHO JECFA Secretariat reported that aspartame (INS 951) had been evaluated by both JECFA and the International Agency for Research on Cancer independently. JECFA had concluded to reaffirm the previously established Acceptable Daily Intake (ADI) of 0-40 mg/kg body weight (bw).

#### Flavouring agents - Esters of aliphatic acyclic primary alcohols with branched-chain aliphatic acyclic acids and Hydroxy- and alkoxy-substituted benzyl derivatives

32. The WHO JECFA Secretariat reported that JECFA had evaluated:
- all six (06) substances in esters of aliphatic acyclic primary alcohols with branched-chain aliphatic acyclic acids as “no safety concern”; and
  - all nine (09) substances in hydroxy- and alkoxy-substituted benzyl derivatives as “no safety concern”.

### **Matters from the 97th JECFA meeting**

#### Titanium dioxide (TiO<sub>2</sub>) (INS 171)

33. The WHO JECFA Secretariat reported that JECFA had reaffirmed the previously established ADI “not specified” for titanium dioxide (INS 171).

<sup>4</sup> CX/FA 24/54/3; CX/FA 24/54/3 Add.1; CX/FA 24/54/3 Add.2; CRD07 (Canada, Kenya, Philippines, Senegal, the United States of America, JECFA); CRD17 (South Africa); CRD23 (IFT); CRD26 (Russian Federation); CRD27 (Nigeria); CRD28 (Ghana); CRD29 (Burundi); CRD31 (IUFoST)

34. The EU noting that the full JECFA monograph was not yet published, pointed out that the available information was indicating limitations and some equivocal findings in the available evidence for genotoxicity and the lack of suitable testing methodologies for nanoparticles. In addition, the EU, referring to the latest scientific opinion of the European Food Safety Authority, pointed out that titanium dioxide (INS 171) was not authorised for use in food in the EU.

Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups (4 substances)

35. The WHO JECFA Secretariat reported that JECFA had concluded the assessment of four (04) substances ((±)-6-Methoxy-2,6-dimethylheptanal (No. 2308), ethyl 5-formyloxydecanoate (No. 2309), mixture of ricinoleic acid, linoleic acid and oleic acid (No. 2310), ethyl 3-methyl-2-oxopentanoate (No. 2311)) in aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups as “no safety concern”.

Linear and branched-chain aliphatic, unsaturated and unconjugated alcohols, aldehydes, acids and related esters (12 substances)

36. The WHO JECFA Secretariat reported that JECFA had evaluated linear and branched-chain aliphatic, unsaturated and unconjugated alcohols, aldehydes, acids and related esters and concluded twelve (12) substances as “no safety concern” except 4,7-decadienal (mixture of isomers) (No. 2298).

Saturated aliphatic acyclic linear primary alcohols, aldehydes and acids (5 substances)

37. The WHO JECFA Secretariat reported that JECFA had concluded that there was no safety concerns on five (05) substances: pentadecanoic acid (No. 2300), tridecanal (No. 2301), tridecanoic acid (No. 2302), acetaldehyde di-isobutyl acetal (No. 2304), acetaldehyde ethyl isobutyl acetal (No. 2305)) in saturated aliphatic acyclic linear primary alcohols, aldehydes and acids were of “no safety concern”; and that the evaluation of flavouring agents 2299, 2303 and 2306 was not completed due to toxicological concerns.
38. In addition, JECFA concluded that the use of acetaldehyde (No. 80) as a flavouring agent needed to be re-evaluated as acetaldehyde was the structural analogue of flavouring agents Nos 2299, 2303 and 2306.

**Other issues**

Azodicarbonamide (INS 927a)

39. The Codex Secretariat introduced CX/FA 24/54/3 Add.1 related to the deletion of azodicarbonamide (INS 927a).
40. A Member noted that the ADI for this substance had been withdrawn, yet neither the report on the WHO website (<https://apps.who.int/food-additives-contaminants-jecfa-database/Home/Chemical/538>) nor CCFA53 report had clearly indicated the rationale for the withdrawal and requested for clarification on the procedure for the withdrawal of ADIs established by JECFA, as this would ensure better transparency should a similar action happened in the future.
41. The FAO JECFA Secretariat clarified that the establishment or the withdrawal of any health-based guidance values was exclusively within the purview of the risk assessment body, JECFA or in lieu of that the JECFA Secretariat, and recalled that the discussions on azodicarbonamide (INS 927a) in CCFA dated back to 2019. However, it had been the JECFA secretariat’s oversight that the discussion was not sufficiently captured in the report to ensure sufficient transparency of the decision-making process. The JECFA secretariat would ensure that in the future the relevant discussions would be captured accordingly.
42. The WHO JECFA Secretariat suggested a procedure for withdrawal of an ADI whose safety use was no longer supported by Members. For transparency purposes, it was proposed that CCFA include these food additives in the priority list of food additives for JECFA evaluation, but with a note that if no sponsor is identified to provide data at future meeting, all provisions in the GSFA may be removed. This would alert Members that JECFA may formally withdraw an ADI without a full safety assessment.
43. Based on the above discussion, the Codex Secretariat proposed a mechanism for withdrawal of ADIs, noting following elements:
- CCFA will inform JECFA of safety concerns for a food additive and request re-evaluation (under the agenda for JECFA Priority list for evaluation).
  - JECFA will review the data provided and decide whether to revise the ADI, including withdrawal. If no data has been submitted and there is no interest in using the substance, the JECFA Secretariat will address the issue.
  - JECFA will inform the CCFA of its decision on the review of ADIs and the CCFA will discuss the appropriate risk management approach (under the agenda on matters of interest from FAO and WHO).

**Conclusion**

44. CCFA54 agreed:
- i. to the summary of the final recommendations arising from the 96th and 97th JECFA meetings (Appendix II).
  - ii. to forward to CAC47 for revocation of the provision for azodicarbonamide (INS 927a) from Tables 1 and 2 of the GSFA (Appendix VII, Part A); and
  - iii. with the proposed mechanism especially for the communication on the revision or withdrawal of ADIs (see paragraph 43).

**PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 96<sup>TH</sup> AND 97<sup>TH</sup> JECFA MEETINGS RESPECTIVELY (Agenda item 3(b))<sup>5</sup>**

45. The FAO JECFA Secretariat informed CCFA54 of the main conclusions regarding the draft specifications for the identity and purity of food additives arising from the 96<sup>th</sup> and 97<sup>th</sup> JECFA meetings as summarized in CX/FA 24/54/4.
46. The FAO JECFA Secretariat noted that:
- the specifications were revised for six food additives and thirty-six flavouring agents from the following flavouring groups: esters of aliphatic acyclic primary alcohols with branched-chain aliphatic acyclic acids, structural class I, hydroxy- and alkoxy-substituted benzyl derivatives, structural class I, aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups, structural class I, linear and branched-chain aliphatic, unsaturated and unconjugated alcohols, aldehydes, acids and related esters, structural class I, and saturated aliphatic acyclic linear primary alcohols, aldehydes and acids
  - the specifications were withdrawn for the flavouring agent ethyl levulinate propyleneglycol ketal, JECFA No. 1973, as information to allow the completion of the safety review of the flavouring agent has not been provided to the Committee in a timely manner.
  - the specifications were established for three flavouring agents JECFA numbers 2303, 2306, 2299 of the saturated aliphatic acyclic linear primary alcohols, aldehydes and acids group were designated as Tentative due to their incomplete safety evaluation.
  - requests for corrections reported to the CCFA and JECFA Secretariat, were evaluated at the ninety-sixth and the ninety-seventh JECFA meetings and found to be necessary are in Annex 2 of CX/FA 24/54/4. Corrections will be made only in the online database for specifications.
47. The FAO JECFA Secretariat thanked all the experts that served during the JECFA 96<sup>th</sup> and 97<sup>th</sup> meetings for their work during the past year and their employers for facilitating their participation in the JECFA meetings.

**Conclusion**

48. CCFA54 agreed to forward full specifications for food additives to CAC47 for adoption at Step 5/8 and make the consequential amendment to the *List of Codex Specifications for Food Additives* (CXA 6-2023) (Appendix III).

**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)<sup>6</sup>**

49. Canada, the Chair of the physical working group (PWG) held immediately prior to the plenary session, presented the report of the PWG on endorsement/alignment contained in CRD03, noting that the endorsement proposals included three standards put forward by the Codex Committee on Spices and Culinary Herbs (CCSCH) and the Codex Committee for Processed Fruits and Vegetables (CCPFV) and made two (2) recommendations.
50. CCFA54 considered the recommendations and took the following decisions:

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<sup>5</sup> CX/FA 24/54/4; CX/FA 24/54/4 Add.1 (Replied to CL 2024/19-FA of Chile, Cuba, Ecuador, Egypt, Guatemala, Iraq, Peru and United Arab Emirates); CRD08 (Kenya, Senegal); CRD17 (South Africa); CRD23 (IFT); CRD27 (Nigeria); CRD28 (Ghana); CRD29 (Burundi)

<sup>6</sup> CX/FA 24/54/5; CRD03 (Report of the 54th CCFA's Physical Working Group on endorsement and alignment); CRD09 (Kenya); CRD17 (South Africa); CRD21 (India); CRD27 (Nigeria); CRD28 (Ghana); CRD29 (Burundi); CRD31 (IUFoST)

Recommendation 1 - Standard from CCSCCH

51. CCFA54 endorsed the food additives provisions in the *Standard for dried or dehydrated roots, rhizomes and bulbs – turmeric* (Appendix IV).

Recommendation 2 - Standards from CCPFV

52. CCFA54 endorsed the food additives provisions in the *General Standard for Dried Fruits and the General Standard for Canned Mixed Fruits* (Appendix IV).

**ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda item 4b)<sup>7</sup>**

53. Canada, the Chair of the PWG, introduced the report of the PWG (CRD03) and explained that the PWG had prepared nine (9) recommendations related to alignment of 12 commodity standards from the Codex Committee on Milk and Milk Products (CCMMP), FAO/WHO Coordinating Committee for Latin America and Caribbean (CCLAC); CCPFV; CCASIA; and CCNE.

**Discussion**

54. CCFA54 considered the recommendations and took the following decisions:

Recommendation 3 – Annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1

55. CCFA54 endorsed the recommendation to refer the provision for annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1 of the GSFA to the electronic working group (EWG) of the GSFA established by CCFA54 for revocation (see paragraph 105ii under item 5).

Recommendation 4 – CCMMP standards

56. CCFA54 endorsed the recommendation on the amendments to:

- i. the food additives provisions in the following CCMMP Standards as a result of the alignment exercise: *Standards for Fermented Milks* (CXS 243-2003); *Cream and Prepared Creams* (CXS 288-1976) and correction of *General Standard for Cheese* (CXS 283-1978) (Appendix V, parts B.1, B.2 and B.3); and
- ii. Tables 1, 2 and 3 of the GSFA relating to the alignment of CXS 243-2003 and CXS 288-1976 (Appendix VI, Part A.1).

Recommendation 5 – CCPFV standards

57. CCFA54 endorsed the recommendation on the amendments to:

- i. the food additive provisions in the *Standard for Table Olives* (CXS 66-1981) (Appendix V, Part B.4); and
- ii. Tables 1, 2 and 3 of the GSFA relating to the alignment of CXS 57-1981, CXS 66-1981, CXS 260-2007 and CXS 320-2015 (Appendix VI, Part A.2).

58. CCFA54 noted that no changes were necessary for the food additive provisions in the following CCPFV standards: *Standards for Processed Tomato Concentrates* (CXS 57-1981); *Pickled Fruits and Vegetables* (CXS 260-2007); and *Quick Frozen Vegetables* (CXS 320-2015).

Recommendations 6 and 8 – Regional standards

59. CCFA54 endorsed the recommendation:

- i. to consult with CCASIA on the following question:
 

“For laver products covered by CXS 323R-2017, in addition to association with the GSFA food categories 04.2.2.2 and 04.2.2.8, could these products also be associated with one or more of the following processed vegetable food categories: 04.2.2.1; 04.2.2.3; 04.2.2.4; 04.2.2.5; 04.2.2.6; 04.2.2.7?”
- ii. for the following amendments to:
  - a. the food additives provisions in the *Regional Standards for Laver Products* (CXS 323R-2017); and *Yacon* (Latin America and the Caribbean) (CXS 324R-2017) as a result of the alignment exercise (Appendix V, parts B.5 and B.6); and

<sup>7</sup> CX/FA 24/54/6; CRD03 (Report of the 54th CCFA's Physical Working Group on endorsement and alignment); CRD10 (Australia, Canada, Kenya, Senegal, Thailand, IDF); CRD17 (South Africa); CRD26 (Russian Federation); CRD27 (Nigeria); CRD28 (Ghana); CRD29 (Burundi); CRD31 (IUFOST)

- b. Tables 1, 2 and 3 of the GSFA relating to the alignment of the *Regional Standards for Harissa (Red Hot Pepper Paste)* (Near East) (CXS 308R-2011); *Tempe* (Asia) (CXS 313R-2013); *Date Paste* (Near East) (CXS 314R-2013); *Laver Products* (Asia) (CXS 323R-2017); and *Yacon* (Latin America and the Caribbean) (CXS 324R-2017) (Appendix VI, Part A.3).

#### Recommendation 7 – Addition of XS Notes to GSFA

60. CCFA54 endorsed the recommendation that “XS Notes” be added to the GSFA during alignment, even if their absence would not affect the current understanding of the food additive provisions.

#### Recommendations 9 - 10 - Table 3 Notes

61. CCFA54 endorsed the following recommendations related to Table 3 Notes:
  - i. That CCFA pause work on the Table 3 Notes to the GSFA until the functionality of the new GSFA database is better understood; and
  - ii. That the WG on alignment maintain a list of Table 3 additives that will subsequently be migrated from Tables 1 and 2 when the functionality of the GSFA database allows the incorporation of Table 3 Notes.
62. A Member Organisation recalled the discussion at the previous session of CCFA on the importance of making progress on the GSFA database and reiterated the need to make progress in this regard.

#### Recommendation 11 – Future workplan

63. The Codex Secretariat noted that according to the proposed workplan for the next EWG on alignment, the Regional Standards under the purview of CCASIA were scheduled for alignment with GSFA and that CCASIA had also agreed to establish an EWG to undertake a similar exercise. It was proposed that CCASIA Members should be encouraged to join the CCFA-EWG with a view to ensure optimal resource utilisation.
64. CCFA54 endorsed the workplan on alignment (Appendix XII) and agreed to revise the workplan in the information document: Guidance to Commodity Committees on Alignment of Food Additive Provisions accordingly.

#### **Others**

65. The PWG Chair on alignment noted the need to capture changes to Notes of the GSFA associated to the food additives still in the Step process. These changes would be annexed to the report of the PWG (CRD03, Annex 5).

#### **Conclusion**

66. CCFA54 agreed to forward to CAC47 for adoption:
  - i. the revised food-additive sections of
    - a. the two standards from CCMMP, i.e. the *Standards for Fermented Milks* (CXS 243-2003); and *Cream and Prepared Creams* (CXS 288-1976) (Appendix V, Parts B.1 and B.3);
    - b. the one standard from CCPFV, i.e., the Standard for *Table Olives* (CXS 66-1981) (Appendix V, Part B.4)
    - c. the two regional standards, i.e., *Regional Standards for Laver Products* (Asia) (CXS 323R-2017); and *Yacon* (Latin America and the Caribbean) (CXS 324R-2017) (Appendix V, Parts B.5 and B.6);
  - ii. editorial corrections to the *General Standard for Cheese* (CXS 283-1978) (Appendix V, Part B.2)
  - iii. the revised provisions of the GSFA in relation to:
    - a. the alignment of two standards from CCMMP, i.e., CXS 243-2003 and CXS 288-1976 (Appendix VI, Part A.1);
    - b. the alignment of four standards from CCPFV, i.e., *Standards for Processed Tomato Concentrates* (CXS 57-1981); *Table Olives* (CXS 66-1981); *Pickled Fruits and Vegetables* (CXS 260-2007); *Quick Frozen Vegetables* (CXS 320-2017) (Appendix VI, Part A.2); and
    - c. the alignment of five regional standards, i.e., *Regional Standards for Harissa (Red Hot Pepper Paste)* (Near East) (308R-2011); *Tempe* (Asia) (313R-2013), *Date Paste* (Near East) (314R-2013); *Laver Products* (Asia) (323R-2017); and *Yacon* (Latin America and the Caribbean) (324R-2017) (Appendix VI, Part A.3).
67. CCFA54 also agreed to establish an EWG on alignment, chaired by Canada and co-chaired by the USA and Japan, and working in English only, to:

- i. align the CCASIA regional standards: CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023; CXS 355R-2023.
  - ii. align the CCNE regional standards: CXS 257R-2007; CXS 258R-2007; CXS 259R-2007; CXS 341R-2020.
  - iii. align the following CCSCH standards: CXS 342-2021; CXS 343-2021; CXS 344-2021; CXS 345-2021; CXS 347-2019; CXS 351-2022; CXS 352-2022; CXS 353-2022.
  - iv. verify and update the provisions for colours in the GSFA FC 02.1.2 reflecting that colours were not permitted in vegetable oils covered by CXS 19-1981 prior to the alignment of the standard with the GSFA.
  - v. include the limited use of methacrylate copolymer, basic (BMC) (INS 1205) in fortified rice, by:
    - a. introducing a food additive section in the *Standard for Rice* (CXS 198-1995), including an appropriate reference to certain carriers in FC 06.1 of the GSFA;
    - b. making consequential changes to the food additive provisions of FC 06.1, as necessary; and
  - vi. update the list of Table 3 additives that should be migrated from Tables 1 and 2 of the GSFA, following the Table 3 Notes approach.
68. CCFA54 noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA55.
69. CCFA54 further agreed to hold a PWG, chaired by Canada and working in English only, to meet immediately prior to CCFA55 (half-day, preceding the session) to consider and prepare recommendations for the plenary on:
- i. the report of the endorsement and alignment EWG; and
  - ii. the endorsement of food additive provisions referred by Commodity Committees.

#### **GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)<sup>8</sup>**

70. CCFA54 noted that the PWG on the GSFA (PWG-GSFA), held immediately before the plenary session and chaired by the United States of America (USA), had made recommendations on multiple issues, including 359 provisions in the Codex step procedure and/or already adopted, and discussed multiple proposed new and/or revised provisions. These matters related to agenda items 5(a) and 5(b).
71. CCFA54 considered PWG-GSFA recommendations 1–18 (as contained in CRD02) and took decisions as follows:

#### **GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (Agenda item 5a)<sup>9</sup>**

##### **Draft and proposed draft provisions in FC 14.2 and its subcategories (CX/FA 24/54/7 Appendix 3)**

##### Recommendations 1 - 2

72. CCFA54 endorsed the recommendations regarding:
- i. the adoption at Step 8 and Step 5/8 of the draft provisions contained in CRD02 Annex 1 Part A; and
  - ii. the discontinuation of the draft and proposed draft provisions contained in CRD02 Annex 2 Part A.

##### Recommendation 3

73. CCFA54 noted that consensus had been achieved regarding the adoption of the following alternative Note for the horizontal approach to sweeteners and colours in FC 07.1 and its subcategories:
- “Some Codex members allow the use of additives with sweetener and colour functions in this FC while others limit this FC to products without these additives.”*
74. Chile, the EU, and the Russian Federation highlighted that they did not permit the use of sweeteners in products falling under FC 07.1 and its subcategories, in their respective territories.

<sup>8</sup> CRD02 (Report of the 54th CCFA's PWG on the GSFA)

<sup>9</sup> CX/FA 24/54/7; CRD02 (Report of the 54rd CCFA's PWG on the GSFA); CRD11 (Canada, El Salvador, Japan, Kenya, Morocco, Republic of Korea, Rwanda, Senegal, Thailand, IACM, ICBA); CRD17 (South Africa); CRD18 (Indonesia); CRD22 (IFU); CRD26 (Russian Federation); CRD27 (Nigeria); CRD28 (Ghana); CRD29 (Burundi); CRD31 (IUFoST); CRD33 (Codex Secretariat)

75. CCFA53 endorsed the recommendation for the adoption at Step 8 or Step 5/8 of the draft provisions and the revision of adopted provisions contained in CRD02 Annex 1 Part B, with the deletion of the provision for aspartame (INS 951) in FC 07.1 (from CRD02 Annex 1 Part B,) noting that this provision is being maintained as adopted and will be further discussed by the EWG of GSFA (see paragraph 105iii).

#### Recommendation 4

76. CCFA54 agreed to the recommendation for the EWG on GSFA to recirculate the adopted provision for aspartame (INS 951) in FC 07.1 for specific consideration of actual use level and application of the alternative Note (see paragraph 105iii).

**All remaining draft and proposed draft provisions in the GSFA with the exception of colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Committees or JECFA (CX/FA 24/54/7 Appendix 5)**

#### Recommendations 5 - 6

77. CCFA54 endorsed the recommendations regarding:
- the adoption at Step 5/8 of the draft provisions contained in CRD02 Annex 1 Part C; and
  - the discontinuation of the draft and proposed draft provisions contained in CRD02 Annex 2 Part B.

#### Recommendation 7

78. CCFA54 endorsed the recommendation to request that the IWG on the Priority List of Substances Proposed for Evaluation by JECFA to consider adding propylene glycol (INS 1520) on the Priority List of Substances Proposed for Evaluation by JECFA, to consider an updated safety evaluation of the food additive including an updated exposure estimate inclusive of all uses of the additive as a carrier, including use in FC 14.1.4 as a carrier for flavours.
79. CCFA54 noted that the recommendation had already been considered by the IWG on Priority (see CRD05).

#### Recommendation 8

80. CCFA54 agreed to the recommendation to update and hold the provisions for propylene glycol (INS 1520) in FCs 14.1.4.1, 14.1.4.2, and 14.1.4.3 in the step process and to include Note 131 "For use as a flavour carrier only" as listed in CRD02 Annex 3 Part A.

#### **Provisions entered at Step 2 of the GSFA at CCFA53 (CX/FA 24/54/7 Appendix 4)**

#### Recommendation 9

81. CCFA54 recognized that the use of methacrylate copolymer, basic (BMC) (INS 1205) in CXS 198-1995 was associated with nutrient fortification in rice and noted that the *Standard for Rice* (CXS 198-1995) did not contain the section on food additives and that the standard may need to be amended to include the food additive provision.
82. The Codex Secretariat explained that updating CXS 198-1995 would follow a similar procedure to that used for the amendment of commodity standards due to alignment, i.e., such amendments would be included in the appendix to the report of CCFA54, and then circulated for comments prior to consideration by CAC47.
83. Another Member proposed that "only certain carriers" were acceptable for use in food complying with CXS 198-1995.
84. In view of the discussion above, CCFA54 revised the recommendation as follows:

*The WG recommends that if the provision for BMC (INS 1205) in FC 06.1 in CRD02 Annex 1 Part D is adopted, then, to introduce the limited use of BMC in fortified rice, it is requested that the EWG on Endorsement and Alignment:*

- introduce a food additive section in the Standard for Rice (CXS 198-1995), including an appropriate reference to certain carriers in FC 06.1 of the GSFA; and*
- make consequential changes to the food additive provisions of FC 06.1, as necessary.*

#### Recommendation 10

#### **Discussions**

*SORBATES (INS 200, 202, 203) in FC 01.6.1*

85. The PWG Chair clarified that, for transparency purposes, Note 561 regarding the provision for SORBATES (INS 200, 202, 203) in FC 01.6.1 was included as part of the alignment process during CCFA53. The PWG Chair reaffirmed that the existing provision in CRD02 Annex 1 Part D was indeed correct.



*Dimethyl dicarbonate (INS 242) in FCs 14.1.2 and 14.1.3*

86. Regarding the use of dimethyl dicarbonate (INS 242) in FCs 14.1.2 "Fruit and vegetable juices" and 14.1.3 "Fruit and vegetable nectars," one Member did not support these provisions due to concerns about the potential formation of significant amounts of methanol, which could pose health risks to consumers, and in their opinion, there was no technological necessity for using INS 242 in these food categories.
87. The EU while not objecting to the PWG recommendation, noted they did not permit the use of dimethyl dicarbonate (INS 242) in FCs 14.1.2 and 14.1.3.
88. An Observer, referring to CRD22, expressed their disagreement with these proposed provisions.
89. The PWG Chair clarified that: i) JECFA had evaluated dimethyl dicarbonate (INS 242) for safety; ii) there was deliberation on its classification as a food additive or processing aid, with consensus favouring its categorization as a food additive based on labelling requirements that would ensure consumers' awareness; and iii) an XS247 was associated with these provisions, to exclude its use in products conforming to the *General Standard for Fruit Juices and Nectars* (CXS 247-2005).

*Jagua (genipin-glycine) blue (INS 183) in various FCs*

90. A Member did not support the inclusion of jagua (genipin-glycine) blue (INS 183) in multiple FCs, and in their view, there was insufficient justification for its use, lack of established safe maximum levels, and inadequate specification for this food additive.
91. In response, the JECFA Secretariat confirmed that jagua (genipin-glycine) blue (INS 183) was evaluated at the 89th JECFA meeting and the full specifications for this substance had been established.
92. The PWG Chair further clarified that:
- The technological justification for using colours in various food categories was well-established. Jagua (genipin-glycine) blue (INS 183) was not the first colour proposed for these FCs, many of which already contained colours. Thus, the technological justification for the use of jagua (genipin-glycine) blue (INS 183) in the proposed applications was considered adequate; and
  - Regarding the use levels, the PWG maintained consistency with the use levels included in the exposure estimates provided by JECFA during its 89th session.

**Conclusion on recommendation 10**

93. CCFA54 endorsed the recommendation regarding the adoption at Step 5/8 of the draft provisions and revised adopt provisions contained in CRD02 Annex 1 Part D, noting the following amendments:
- i. inserted RIBOFLAVINS (INS 101(i),(ii), (iii), (iv)) in FC 09.2.2; and
  - ii. revised Note 602 as "Except for use as an antifoaming agent only in products conforming to the *Standards for Jams, Jellies and Marmalades* (CXS 296-2009) at a maximum level of 10 mg/kg."

Recommendation 11

94. CCFA54 endorsed the recommendation to discontinue work on the draft and proposed draft provisions contained in CRD02 Annex 2 Part C.

Recommendation 12

95. CCFA54 agreed to maintain the adopted provision for lauric arginate ethyl ester (INS 243) in FC 02.2.2, hold the provision at Step 3 and request guidance from CCFO on the technological justification for the use of INS 243 as a preservative in products conforming to the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007).

Recommendation 13

96. CCFA54 agreed to forward to CAC47 for adoption the updated food additive section in the *Standard for Jams, Jellies, and Marmalades* (CXS 296-2009) as shown in CRD33. This included adding an entry for jagua (genipin-glycine) blue (INS 183) to the list of colours, pending the adoption of the provision for jagua (genipin-glycine) blue (INS 183) in FC 04.1.2.5 as outlined in CRD02 Annex 1 Part D (Appendix V, Part C).

**Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories (CX/FA 24/54/7 Appendix 2)**Recommendation 14

97. CCFA54 endorsed the recommendations to adopt at Step 8 or Step 5/8 the draft, and proposed draft provisions, respectively, and the revised adopted provisions outlined in CRD02 Annex 1 Part E as follows:

- i. revised the maximum use level for caramel II – sulfite caramel (INS150b) in FC 07.1.1.1 from 50,000 mg/kg to 15,000 mg/kg, and amended the associated Note App2A to read “For use in pumpnickel bread at 15,000 mg/kg and for use in malt bread at 3,000 mg/kg only”;
- ii. revised the maximum use level for curcumin (INS 100(ii)) in FC 07.1.1.1 from 500 mg/kg to 200 mg/kg;
- iii. revised the maximum use level for caramel II - sulfite caramel (INS150b) in FC 07.1.1.2 from 50,000 mg/kg to 15,000 mg/kg; and
- iv. inserted the provisions for tartrazine (INS 102) in FCs 07.1.6 and 15.2 and paprika extract (INS 160c(ii)) in FC 12.6.3.

#### Recommendation 15

98. CCFA54 endorsed the recommendation regarding the discontinuation of the draft, and the proposed draft provisions, respectively, contained in CRD02 Annex 2 Part D, with the following corrections:
  - i. changed the Step for the provisions for annatto extracts, bixin-based (INS160b(i)) in FCs 07.2.1 and 07.2.2 from Step 5/8 to Step 2;
  - ii. removed the provision for paprika extract (INS 160c(ii)) in FC 12.6.3; and
  - iii. inserted provisions for tartrazine (INS 102) in FC 12.2.1 and synthetic zeaxanthin (INS 161h(i)) in FC 13.4.

#### Recommendation 16

99. CCFA54 endorsed the recommendations regarding the revocation of the adopted provisions listed in CRD02 Annex 4 Part A.

### **GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2023/46-FA) (Agenda Item 5b)<sup>10</sup>**

#### Recommendation 17

100. CCFA54 revised the recommendation to take into account the language in Section 1.2 in the preamble of the GSFA, as follows:
 

*The WG recommends that CCFA54 request the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) to appraise the technological need/justification of BMC in commodity standards under their purview in GSFA FCs 13.1, 13.2, and 13.3. These commodity standards include CXS 72-1981, CXS 156-1987, CXS 73-1981, CXS 74-1981, and the Codex Guideline CXG 95-2022.*
101. However, CCFA54 did not include the *General Principles for the Addition of Essential Nutrients to Foods* (CXG 9-1979) on the list of Codex texts requiring technological justification from CCNFSDU, noting that CXG 9-1979 was not a commodity standard but contained principles for addition of nutrients to foods only and this matter had already been extensively discussed in the PWG and seeking guidance from CCNFSDU in this regard was deemed not appropriate.

#### Recommendation 18

102. CCFA54 endorsed the recommendation to include in the GSFA, at Step 2, the proposed new provisions contained in CRD02 Annex 5, and noted that these provisions would be circulated for comment by the EWG on the GSFA established by CCFA54.

### **GENERAL CONCLUSION FOR AGENDA ITEM 5**

103. CCFA54 agreed to forward to CAC47:
  - i. the draft and proposed draft food additive provisions of the GSFA for adoption at Step 8, and Step 5/8, respectively, and revisions to adopted provisions (Appendix VI, Part B)<sup>11</sup>;
  - ii. the food additive provisions of the GSFA for revocation (Appendix VII, Part B)<sup>12</sup>

<sup>10</sup> CL 2023/46-FA; CX/FA 24/54/8 (Replies to CL 2023/46-FA of Peru, Republic of Korea, Senegal, United Kingdom, FIVS, ISDI, OENOPPIA, and OIV); CRD02 (Report of the 54rd CCFA's Physical Working Group on GSFA); CRD12 (Canada, Kenya, Peru, Republic of Korea, Senegal); CRD17 (South Africa); CRD19 (Rwanda); CRD28 (Ghana); CRD29 (Burundi); CRD31 (IUFoST)

<sup>11</sup> Recommendations for adoption arising from agenda items 5a and 5b

<sup>12</sup> Recommendations for revocation arising from agenda item 5a

- iii. the draft, and proposed draft food additive provisions, respectively, for discontinuation in the GSFA (Appendix VIII)<sup>13</sup>; and
- iv. the proposed draft food additive provisions for inclusion in the GSFA, at Step 2 for information (Appendix IX)<sup>14</sup>.

### Others

104. Colombia expressed their appreciation for the conclusions regarding the use of jagua (genipin-glycine) blue (INS 183), highlighting the significant benefits of its inclusion in the GSFA for indigenous communities in their country and the Latin American Region. Recognizing jagua (genipin-glycine) blue (INS 183) as a valuable resource and that its inclusion in the GSFA would open up new trade opportunities, drive biodiversity conservation and the adoption of sustainable agricultural practices.

### Work for CCFA55

#### EWG on the GSFA

105. CCFA54 agreed to establish an EWG, chaired by the USA and working in English only, to consider:
- i. replies from CCFO28 on the technological justification for the use of paprika extract (INS 160c (ii) in FC 02.2.2 of the GSFA;
  - ii. revocation of the adopted provision for annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1;
  - iii. the adopted provision for aspartame (INS 951) in FC 07.1 for comment on the actual use level and application of the alternative Note;
  - iv. the draft, and proposed draft provisions, respectively, for colours in FCs 01.0 through to 08.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 01.0 through to 08.0 and their subcategories with the exception of colours addressed in bullet points i and ii above; and
  - v. provisions entered at Step 2 of the GSFA contained in CRD02 Annex 5.
106. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA55.

#### PWG on the GSFA

107. CCFA54 further agreed to hold a PWG, chaired by the USA and working in English only, to meet immediately prior to CCFA55 (1.5 days) to consider and prepare recommendations for the plenary on:
- i. the report of the EWG on the GSFA; and
  - ii. responses to the CL on proposals for new and/or revised provisions of the GSFA.

### **PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1989) (Agenda item 6)<sup>15</sup>**

108. Belgium, Chair of the IWG on INS introduced the report (CRD04), and highlighted the broad recommendations the IWG had put forward in respect of: i) the proposed modifications to Sections 3 and 4 of the *Class Names and the International Numbering System for Food Additives* (CXG36-1989); ii) the requests to change INS number for gellan gum in the JECFA Specifications; iii) the proposed consequential changes to the GSFA due to revision of INS; and iv) the status of the function carrier for sodium ascorbate (INS 301) and the status of phycocyanin produced by bacteria for use as a blue colour.

### Discussion

109. CCFA54 considered the recommendations and made the following decisions:

#### Recommendation 1.1

110. A Member requested clarification on: i) why alphabetical subscript “a” was applied to oat lecithin (INS 322a) instead of numeric subscript and whether this approach would be used in the future; and ii) whether INS 322a was included in the current specifications by JECFA.

<sup>13</sup> Recommendations for discontinuation from agenda items 5a and 5b

<sup>14</sup> Recommendations related to agenda item 5b

<sup>15</sup> CL 2024/23-FA; CX/FA 24/54/9; CX/FA 24/54/9 Add.1 (Replies to CL 2024/23-FA of Chile, European Union, Philippines, and IFAC); CRD04 (Report of the in-session Working Group on INS); CRD04 (EWG chair); CRD13 (Kenya); CRD19 (Rwanda); CRD23 (IFT), CRD25 (Egypt); CRD26 (Russian Federation); CRD27 (Nigeria); CRD28 (Ghana), CRD29 (Burundi), CRD31 (IUFoST), CRD34 (Codex Secretariat)

111. A Member Organization clarified that: i) although oat lecithin shared similarities with lecithin (INS 322(i)) in respect to origin, composition, and technological function, it differed significantly, regarding the manufacturing process; ii) oat lecithin was a fractionated oil with high polar lipid content, produced through a unique process involving only water and ethanol extraction; and iii) in the EU, oat lecithin was classified separately from lecithin due to these distinctions and an alphabetical subscript "a" had been used.
112. The FAO representative pointed out that decisions about the need to establish a separate INS number for any given additive resided with CCFA. There were very many commercially available additives that differed in their application and other aspects. Specifications for various additives can be established if so desired; however, it was CCFA's prerogative to consider whether there was a need for separate specifications.

#### **Conclusion on recommendation 1.1**

113. CCFA54 endorsed the recommendation to modify Sections 3 and 4 of CXG 36-1986 as follows:
- i. add glycolipids (INS 246), buffered vinegar (INS 267), oat lecithin (INS 322a), gellan (INS 418), low-acyl clarified gellan gum (INS 418(ii)), and carbomer (INS 1210) with change of INS for gellan gum from 418 to 418(i); and
  - ii. modify the respective functional class and technological purpose(s) for carob bean gum (INS 410), mannitol (INS 421), sodium sesquicarbonate (INS 500(iii)), calcium sulfate (INS 516), sodium thiosulfate (INS 539), and starch sodium octenyl succinate (INS 1450).

#### Recommendation 1.2

114. CCFA54 endorsed the recommendation to request JECFA to revise the INS number for gellan gum in the JECFA specifications.

#### Recommendation 1.3

115. CCFA54 endorsed the recommendation to consider the consequential changes to the GSFA by revising the INS number for gellan gum from INS 418 to INS 418(i) (Appendix VI, Part C).
116. CCFA54 also agreed to the consequential amendments, proposed by the Codex Secretariat, to the *List of Codex Specifications for Food Additives* (CXA 6-2023) and to the food additive provisions of the *Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream* (CXS 240-2003) as indicated in CRD34. (Appendix V, Part D).

#### Recommendation 2

117. CCFA54 endorsed the recommendation not to include the function of carrier for sodium ascorbate (INS 301).

#### Recommendation 3

118. While discussing phycocyanin, a Member questioned the need for national approval as a prerequisite to request assignment of an INS number. They sought clarification, noting that their country only allowed those substances for use as food additives if they have suitable provisions in the GSFA. They further noted that this substance has neither an INS number nor a provision in the GSFA and therefore it cannot be authorized for use as an additive in their country. Consequently, complying with the requirement of an existing national approval for this substance is not feasible.
119. The IWG Chair recalled that INS was a harmonised naming system and that the request for the inclusion of new additives might be made by Members that authorized the additive for use in that country as indicated in Principles for Changes/Additions to Section 3 of *Class Names and International Numbering System* (CXG 36-1989) attached as an annex of CL 2023/45-FA, because the evaluations and assessments for new additives relied heavily on the country that authorized it and there were no system for reviewing all documents for authorization.
120. The FAO representative was of the view that, in this case where country's authorization was impossible, CCFA needed to find a way forward to allow Members to put forward their request.
121. CCFA54 agreed with the Chairperson's proposal to keep the current process for the request of new INS as included in the CL unchanged; however, this case should be considered on an exceptional basis and should be referred to the INS EWG established by CCFA54 for further consideration.

#### **Final conclusion**

122. CCFA54 agreed to forward the proposals for revision of the *Class Names and International Numbering System for Food Additives* (CXG 36-1989) to CAC47 for adoption at Step 5/8 (Appendix X).
123. CCFA54 also agreed to forward the consequential amendments to the following texts, due to the change of INS number for gellan gum to INS 418(i), to CAC47 for adoption:

- i. *Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream* (CXS 240-2003) (Appendix V, Part D);
  - ii. GSFA (Appendix VI, Part C); and
  - iii. *List of Codex Specifications for Food Additives* (CXA 6-2023).
124. CCFA54 further agreed to establish an EWG on INS, chaired by Belgium, co-chaired by Iran, working in English only, to consider:
- i. replies to a CL requesting proposals for change and/or addition to Section 3 of the *Class Names and International Numbering System for Food Additives* (CXG 36-1989) and prepare a proposal for circulation for comments at Step 3;
  - ii. deleting azodicarbonamide (INS 927a); and
  - iii. assessing the information provided by Chile on phycocyanin produced by bacteria for use as a blue colour, including the authorization in other countries.

125. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA55.

**PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2023/47-FA) (Agenda item 7)<sup>16</sup>**

126. Kenya, Chair of the IWG on priorities, introduced the report (CRD05), noting that in addition to the documents available for CCFA54, the preparation of the Priority List of Substances Proposed for Evaluation by JECFA (hereafter, the “Priority List”) had also taken into account the calls for data for the 98th, 99th and 100th JECFA meetings.
127. The IWG Chair highlighted the main topics discussed by the IWG that had led to the priority list proposed in CRD05, Annex 1 (Tables 1 and 2) and Annex 2 (Tables A, B and C).

**Discussion**

128. CCFA54 endorsed the recommendation to include substances in CRD05 (Annex 1 and 2) on the Priority List and made the following clarifications along with editorial corrections:

Ascorbyl palmitate (INS 304) and gellan gum, low-acyl clarified (INS 418 (ii))

129. CCFA54 noted a clarification that the requests for ascorbyl palmitate (INS 304) and gellan gum, low-acyl clarified (INS 418 (ii))<sup>17</sup> as described in the main body of CRD05 (5<sup>th</sup> paragraph) should be considered separately, based on requests from CCFNSDU43<sup>18</sup>. It was also pointed out that a safety evaluation for the low-acyl clarified gellan gum had already been conducted by JECFA87.

Ascorbyl palmitate (INS 304)

130. An Observer requested that a full safety evaluation for ascorbyl palmitate (INS304) should include all food uses under FC 13.0.
131. The WHO JECFA Secretariat clarified that JECFA would aim for a full assessment of ascorbyl palmitate. The current safety assessment is more than 50 years old and does not include an exposure assessment.
132. CCFA54 amended the general information for INS 304 to clarify that a full evaluation addressing consumption for infants under 12 weeks of age would be conducted.

Gellan gum, low-acyl clarified (INS 418 (ii))

133. CCFA54 noted the clarification that for gellan gum, low-acyl clarified (INS 418 (ii)) only specifications were requested for this food additive.

<sup>16</sup> CL 2023/47-FA; CX/FA 24/54/10 (Replies to CL 2023/47-FA of Japan, Peru, AMFEP, CCC, DSM, EUSFI, FoodDrinkEurope, IACM, IFAC, IOFI, and NATCOL); CRD14 (China, Japan, Kenya, Peru, USP); CRD19 (Rwanda); CRD26 (Russian Federation); CRD28 (Ghana); CRD29 (Burundi); CRD30 (IWG working document prepared by IWG Chair of Priority list), CRD31 (IUFoST)

<sup>17</sup> The INS number was assigned under agenda item 6, pending adoption by CAC47

<sup>18</sup> CX/FA 23/53/2 Add.2

Sucroglycerides (INS 474)

134. The data availability of sucroglycerides (INS 474) was extended from December 2024 to December 2027 in order to align with the other two food additives (i.e sucrose esters of fatty acids (INS 473) and sucrose oligoesters type I and type II (INS 473a)) as these three food additives fall under the group header SUCROSE ESTERS and shared a group ADI (0-30 mg/kg, bw).

Steviol glycosides

135. CCFA54 amended the data availability for this substance to December 2024 and noted the request by an Observer to have this substance considered for inclusion in the list for call for data in the upcoming JECFA meetings.

Others

136. The following editorial changes were made to Annex 1, Table 2 – list of substances used as processing aids proposed for evaluation by JECFA:
- revised No.18 Ribonuclease from *Penicillium citrinum* RP-4: Type of request as “safety assessment” and “establishment of specifications” and the name of data provider should be updated; and
  - revised No.19 Xylanase from *Bacillus licheniformis* expressed in *Bacillus licheniformis*: The data provider's information “to be determined in CCFA55”.

**Conclusion**

137. CCFA54 agreed to:
- i. forward the amended Priority List of Substances Proposed for Evaluation by JECFA for endorsement by CAC47 (Appendix XI); and to FAO and WHO for follow-up; and
  - ii. request the Codex Secretariat to issue a CL requesting information and comments on the Priority List of substances proposed for evaluation by JECFA.

**DISCUSSION PAPER ON DIVERGENCE BETWEEN THE GENERAL STANDARD FOR FOOD ADDITIVES (GSFA), CODEX COMMODITY STANDARDS AND OTHER TEXTS – IDENTIFICATION OF OUTSTANDING ISSUES (Agenda item 8)<sup>19</sup>**

138. China, author of the discussion paper, speaking also on behalf of co-authors Canada and the EU, introduced the item, recalling that CCFA53 had agreed to prepare a discussion paper to identify the outstanding issues with respect to avoiding future divergence between the GSFA, commodity standards and other texts.
139. China highlighted that the working group had conducted an analysis of the current steps and documents and identified a number of challenges that contribute to divergency of food additives provisions in commodity standards and GSFA, including: the Procedural Manual (PM) which does not explicitly recognise the GSFA as a single source of food additives; the endorsement and alignment steps for food additives provisions were carried at different time; introduction of XS Notes in the GSFA at times does not take into account the existing commodity standards; development of commodity standards without fully adhering to the requirements of the PM when it comes to food additives. Based on this analysis three possible options on how to address the challenges as highlighted in CX/FA 24/54/11 had been put forward for consideration by CCFA54.

**Discussion**

140. CCFA54 held a brief discussion and reaffirmed the desire to prevent divergence in the future between the GSFA and commodity standards; and further reaffirmed that GSFA should be the primary source of information on food additives within Codex.
141. It was generally agreed that rather than focusing on the proposed three options as stated in the discussion paper, CCFA54 should consider the existing challenges in a broader manner with a focus on the following:
- The future when the ongoing work on formal alignment will be completed, noting that the valuable experience gained during the ongoing alignment activities would be important to address the potential gaps in the PM including positioning the GSFA as a single source of food additives in Codex.
  - How to better manage the food additive provisions in both GSFA and commodity standards through streamlining the relationship between the work of CCFA and that of Commodity Committees.

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<sup>19</sup> CX/FA 24/54/11; CRD15 (Canada, Kenya, Senegal, Thailand); CRD17 (South Africa); CRD26 (Russian Federation); CRD28 (Ghana); CRD29 (Burundi); CRD31 (IUFoST); CRD32 (Malaysia); CRD35 (China and interested Members)

- The Identification of processes that could enable endorsement and alignment/incorporation to be undertaken at the same time while taking into account the need to conform to the PM and in particular paragraph 59.
142. CCFA54 also noted support from some Members to different options.
143. The Codex Secretariat called the attention of CCFA to the following mechanisms in the PM that could assist in addressing the challenge of divergence between food additives provisions in the commodity standards and the GSFA:
- The requirement for all food additive provisions in commodity standards to be endorsed by CCFA before publication of any commodity standard.
  - The format for codex commodity standards requires the section on food additives to make reference to the corresponding section of the GSFA and such a provision should take the following form i.e.  
“[Food additive functional class] used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* in food category x.x.x.x [FC name] or listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard.”
144. The Codex Secretariat further noted that the above mechanisms in the PM could provide an opportunity for CCFA to ensure that divergency of food additives provisions in commodity standards and GSFA was significantly minimised.
145. The Chairperson encouraged CCFA not to limit itself to any specific options but rather to working together in a more inclusive manner and noted the need for further consultation.
146. Following a brief discussion, CCFA54 agreed that China with interested Members and Observers hold informal consultations on the issues outlined in the discussions paper and make workable proposals on the way forward to addressing the identified challenges leading to divergency of food additives provisions.
147. China presented the proposals from the informal consultation contained in CRD35, which were endorsed by CCFA54.
148. The Chairperson reiterated that the main aim of the alignment exercise was to have a single reference for food additives within Codex, and that CCFA should focus on how best to minimise divergency/misalignment of food additives provisions between the GSFA and commodity standards and thus reduce the burden of alignment work.

### Conclusion

149. CCFA54 agreed to the following goals for the work on alignment:
- to strengthen the GSFA as the single reference for food additives.
  - to minimise the incorporation of specific food additive provisions in commodity standards as much as possible; and
  - to ensure that the alignment work is completed, with any future specific food additive provisions developed by Commodity/Regional Committees being incorporated into the GSFA.
150. CCFA54 agreed to request China as author, and Australia, Brazil, Canada, the EU, Senegal and the USA as co-authors, to:
- i. develop working practices, including consideration of a guidance document, for the endorsement and incorporation of food additive provisions considered by Regional/Commodity Committees in order to ensure that the necessary timely changes are made to the GSFA. These working practices would be in accordance with the PM.  
  
These working practices would include information on how Commodity Committees make proposals to the CCFA and how the CCFA will incorporate these into the GSFA.
  - ii. develop an engagement plan. The engagement plan would include how the CCFA interacts with the Commodity/Regional Committees.
151. The document including the working practices and the engagement plan should be made available to the Codex Secretariat at least three months before CCFA55.
152. CCFA54 noted this might be a two-year period plan and it might be possible to establish an EWG on this matter by CCFA56 based on the discussions held during CCFA55.

**DISCUSSION PAPER ON THE DEVELOPMENT OF A STANDARD FOR YEAST (Agenda item 9)**<sup>20</sup>

153. The Chairperson recalled the background to the development of the discussion paper, noting that at CCFA53 there was a general support for developing the project document further with a refined scope that focused on baker's yeast, and also taking into account the comments received at that session.
154. China, author of the discussion paper, on behalf of France, Japan, Türkiye, and the Confederation of European Yeast Producers (COFALEC), presented the discussion paper along with the project document and highlighted the changes made to the different sections in the project document, noting that the title and scope had been refined to focus on baker's yeast; the definition and classification for products divided into liquid, fresh and dry yeast according to their moisture content; and updated the data on global yeast import and export trade.
155. China further explained that the existing different national or regional standards for yeast have led to the creation of technical barriers to trade, and the development of a Codex standard would assist in reducing such barriers to trade arising from a multiplicity of national standards for yeast.
156. Members and Observers expressed appreciation to China and co-authors for preparing a revised discussion paper and the project document.

**General discussion**

157. CCFA54 discussed the questions from Members how the standard would contribute to protecting consumer health and resolving food safety concerns as they were not aware of any food safety related concerns or trade related disputes on baker's yeast, calling for collaboration and information sharing between International Organisation for Standardisation (ISO) and Codex to ensure harmonisation of standards when the new work started.
158. An Observer highlighted that ISO was in advanced stages of developing a global voluntary standard for fresh and dry bakers' yeast, and that most quality characteristics had been included in the document. They were not aware of any trade barriers and food safety issues related to yeast and therefore doubted the necessity for developing of a Codex standard as this would lead to unnecessary duplication of work. They called for the review of the proposal in light of the progress achieved in ISO standard.
159. In response to concerns raised, China explained the different nature of ISO and Codex standard on the aspect of membership, recognition under the treaties of the World Trade Organization (WTO) and differences of objectives.
160. The Codex secretariat encouraged the cooperation between ISO and Codex to avoid any inconsistencies, and added that both organizations differ in membership and their respective standards may differ in use.
161. In addressing the question regarding whether CCFA was the appropriate committee to undertake the task, China clarified that this responsibility was from CAC, and highlighted CCFA's history of developing commodity standards. For instance, CCFA had previously formulated standards such as the *Standard for Food Grade Salt* (CXS 53-1981).
162. After a general discussion, CCFA54 noted the general support for the proposed new work on baker's yeast; and then reviewed the project document section by section. CCFA54 agreed to amend the product definition by deleting the words "as example" which could be construed to mean that other species of yeast were covered by this standard.

**Conclusion**

163. CCFA54 agreed to:
- i. submit to CAC47 the project document on the development of a standard for baker's yeast (Appendix XIII) for new work for approval; and
  - ii. establish an EWG chaired by China and co-chaired by France and Türkiye, working in English, to prepare, subject to the approval of the new work, a proposed draft standard for baker's yeast for circulation for comments at Step 3 and consideration at its next session.
164. CCFA54 noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA55.

**OTHER BUSINESS AND FUTURE WORK (Agenda item 10)**

165. CCFA54 noted that no other business had been proposed.

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<sup>20</sup> CX/FA 24/54/12; CRD16 (Canada, Japan, Kenya, Morocco, Republic of Korea); CRD17 (South Africa); CRD20 (Cabo Verde); CRD21 (India); CRD24 (COFALEC); CRD25 (Egypt); CRD28 (Ghana); CRD29 (Burundi); CRD31 (IUFOST)



**DATE AND PLACE OF THE NEXT SESSION (Agenda item 11)**

166. CCFA54 was informed that the fifty-fifth session would be held on 24-28 March 2025 with the final arrangements subject to confirmation by the host government in consultation with the Codex Secretariat.

**LIST OF PARTICIPANTS  
LISTE DES PARTICIPANTS  
LISTA DE PARTICIPANTES**

**CHAIRPERSON - PRÉSIDENT - PRESIDENTE**

Dr Yongxiang Fan  
Professor  
China National Center for Food Safety Risk Assessment  
Beijing China

**CHAIR'S ASSISTANT – ASSISTANTE DU PRÉSIDENT – ASISTENTE DEL PRESIDENTE**

Ms Hao Ding  
Associate Researcher  
China National Center for Food Safety Risk Assessment  
Beijing China

**MEMBERS NATIONS AND MEMBER ORGANIZATIONS  
ÉTATS MEMBRES ET ORGANISATIONS MEMBRES  
ESTADOS MIEMBROS Y ORGANIZACIONES MIEMBROS**

**ALGERIA - ALGÉRIE - ARGELIA**

Mr Smail Halfaoui  
Conseiller des Affaires Etrangères.  
Ministère des Affaires Etrangères et de la  
Communauté Nationale à l'Etranger.

**AUSTRALIA - AUSTRALIE**

Dr Mark Fitzroy  
Senior Food Technologist  
Food Standards Australia New Zealand

**AUSTRIA - AUTRICHE**

Mr Andreas Gufler  
Expert  
Federal Ministry Social Affairs, Health, Care and  
Consumer Protection  
Vienna

**BELGIUM - BELGIQUE - BÉLGICA**

Dr Christine Vinkx  
Food safety Expert  
FPS Health, Food Chain Safety and Environment  
Brussels

Mrs Elien De Boeck  
Regulatory expert  
Federal public service of Health, Food Chain  
Safety and Environment  
Brussels

Mr Marc Leguen De Lacroix  
Political Administrator  
Council of the European Union  
Bruxelles

**BRAZIL - BRÉSIL - BRASIL**

Ms Rebeca Almeida Silva  
Regulatory and Health Surveillance Specialist  
Brazilian Health Regulatory Agency - ANVISA  
Brasília

Ms Milene Cristine Cé  
Auditora Fiscal Federal Agropecuária  
Ministry of Agriculture and Livestock - MAPA

Ms Morgana Márcia De Assis Faria  
Auditora Fiscal Federal Agropecuária  
Ministry of Agriculture and Livestock - MAPA

Ms Luana De Castro Oliveira  
Specialist in Regulation and Health Surveillance  
ANVISA (Brazilian Health Regulatory Agency)

Mr Eduardo Yassue Nascimento Silva  
Scientific and Regulatory Affairs Senior Manager  
ABIA – Brazilian Association of Food Industries  
São Paulo

**CABO VERDE - CAP-VERT**

Mrs Edira Baptista  
Técnico de Regulação da ERIS  
ERIS  
Praia

**CANADA - CANADÁ**

Dr Robin Churchill  
Director, Bureau of Chemical Safety  
Health Canada  
Ottawa

Mr Steve Theriault  
Senior Scientific Evaluator  
Health Canada  
Ottawa

#### **CHILE - CHILI**

Mr Gustavo Díaz Hidalgo  
Cónsul General  
Ministerio de Relaciones Exteriores  
Chengdú

#### **CHINA - CHINE**

Dr Jianbo Zhang  
Researcher associate  
China National Center for Food Safety Risk  
Assessment  
Beijing

Mr Zhutian Wang  
Deputy director  
China National Center for Food Safety Risk  
Assessment  
Beijing

Mrs Xiaoning Qi  
Director of Food Safety Standard Division,  
Department of Food Safety Standards, Risk  
Surveillance and Risk Assessment  
National Health Commission of the People's  
Republic of China

Mrs Jiongqian Pang  
Consultant L3 of Food Safety Standard Division,  
Department of Food Safety Standards, Risk  
Surveillance and Risk Assessment  
National Health Commission of the People's  
Republic of China

Dr Zhiqiang Zhang  
Vice president  
China Health Care Association  
Beijing

Mrs Jiyue Zhang  
Associate Researcher  
China National Center for Food Safety Risk  
Assessment  
Beijing

Mrs Fang Gao  
Division Director  
Center of Agro-product Safety and Quality,  
Ministry of Agriculture and Rural Affairs, P.R.C  
Beijing

Ms Yuting Guo  
staff  
Standards and Quality Center of National Food  
and Strategic Reserves Administration  
Beijing

Dr Xiaozhe Qi  
Deputy division director/doctor  
Standards and Quality Center of National Food  
and Strategic Reserves Administration  
Beijing

Mrs Yunxia Chen  
Assistant agronomist  
Center of Agro-product Safety and Quality,  
Ministry of Agriculture and Rural Affairs, P.R.C  
Beijing

Mr Jian Du  
Senior Engineer/Secretary General  
China Food Additives & Ingredients Association  
Beijing

Prof Ming Liu  
Professor engineer/Deputy director  
China National Research Institute of Food &  
Fermentation Industries  
Beijing

Mr Chi Tat Ray Hung  
Senior Chemist (Risk Assessment)  
Centre for Food Safety, Food and Environmental  
Hygiene Department, HKSAR Government  
Hong Kong

Ms Sosanna Sm Wong  
Scientific Officer (Food Additive)  
Centre for Food Safety, Food and Environmental  
Hygiene Department, HKSAR Government  
Hong Kong

Ms Man Cheng Ip  
Technician  
Division of Risk Assessment, Department of Food  
Safety, Municipal Affairs Bureau (IAM), Macao  
SAR  
Macao

Ms U Seong Ng  
Technician  
Division of Risk Assessment, Department of Food  
Safety, Municipal Affairs Bureau (IAM), Macao  
SAR  
Macao

#### **COLOMBIA - COLOMBIE**

Dr Daniel Mesa Salazar  
Primer Secretario  
Embajada de Colombia en China / Ministerio de  
Relaciones Exteriores  
Beijing

#### **ECUADOR - ÉQUATEUR**

Mr Rommel Aníbal Betancourt Herrera  
Presidente del Comité Coordinador FAO/OMS  
para América Latina y El Caribe  
Agencia de Regulación y Control Fito y  
Zoosanitaria-AGROCALIDAD  
Quito

#### **EGYPT - ÉGYPTE - EGIPTO**

Dr Tareq Elhouby  
Chairman  
National Food Safety Authority  
Cairo

**EL SALVADOR**

Mr Rene Adelio Láinez Guevara  
Técnico  
Ministerio de Salud  
San Salvador

**ESTONIA - ESTONIE**

Mrs Joanna-maria Usar  
Chief Specialist  
Ministry of Regional Affairs and Agriculture  
Tallinn

**EUROPEAN UNION - UNION EUROPÉENNE -  
UNIÓN EUROPEA**

Mr Sébastien Goux  
Deputy Head of Unit  
European Commission  
BRUSSELS

Ms Catherine Evrevin  
Administrator  
EUROPEAN COMMISSION  
Brussels

Mr Jiri Sochor  
Head of Sector  
European Commission  
Brussels

**FRANCE - FRANCIA**

Mr Guillaume Darolles  
Chargé de développement  
Ambassade de France en Chine

**GERMANY - ALLEMAGNE - ALEMANIA**

Mrs Ingrid Brand  
Deputy Head of Unit  
Federal Ministry of Food and Agriculture  
Berlin

**GHANA**

Mrs Maureen Audrey Lartey  
Director  
Food and Drugs Authority  
Accra

**INDONESIA - INDONÉSIE**

Mrs Deksa Presiana  
Senior Food Regulator of Directorate of  
Processed Food Standardization  
Indonesian Food and Drug Authority  
Jakarta

Mrs Suci Chaerunnisa  
Pharmaceutical dan Food Supervisor  
Indonesian Food and Drug Authority  
Jakarta

Mrs Ida Farida  
Staff  
Indonesian Food and Drug Authority  
Central Jakarta

Mrs Ari Ariefah Hidayati  
Health Administrator  
Ministry of Health Republic of Indonesia  
Jakarta

Ms Ni Made Ayu Rahmawati  
Head division of domestic cooperation  
Indonesian Food and Drug Authority  
Jakarta

Ms Nesha Prm Sitompul  
Pharmaceutical and Food Control Officer  
The Indonesian FDA  
Jakarta

**IRAN (ISLAMIC REPUBLIC OF) –  
IRAN (RÉPUBLIQUE ISLAMIQUE D') –  
IRÁN (REPÚBLICA ISLÁMICA DEL)**

Dr Abolfazl Raoufi  
General director and CCFA member in Iran  
Ministry of Agriculture  
Tehran

**ITALY - ITALIE - ITALIA**

Dr Francesca Ponti  
Official  
Ministry of Agriculture, Food Sovereignty and  
Forests  
Rome

**JAPAN - JAPON - JAPÓN**

Mr Yoshihiko Sano  
Office Director  
Consumer Affairs Agency  
Tokyo

Dr Shimmo Hayashi  
Fellow  
National Institute of Health Sciences  
Kanagawa

Ms Asuka Horigome  
Associate Director  
Ministry of Agriculture, Forestry and Fisheries  
Tokyo

Ms Rieko Imabayashi  
Associate Director  
Ministry of Agriculture, Forestry and Fisheries  
Tokyo

Ms Makiko Kashiwagi  
Assistant Director  
National Tax Agency  
Tokyo

Dr Atsutaka Kubosaki  
Section Chief  
National Institute of Health Sciences  
Kanagawa

Mr Masahiko Matsumura  
Technical Advisor  
Japan Food Additives Association  
Tokyo

Ms Satomi Nagai  
 Technical Officer  
 Food Safety Commission of Japan  
 Tokyo

Ms Kanako Sasaki  
 Deputy Director  
 Consumer Affairs Agency  
 Tokyo

Mr Yoshihiro Takeda  
 Deputy Director  
 Consumer Affairs Agency  
 Tokyo

#### **KENYA**

Mr Peter Mutua  
 Manager, Food Standards  
 KENYA BUREAU OF STANDARDS  
 Nairobi

Ms Maryann Kindiki  
 Manager, National Codex Contact Point  
 Kenya Bureau of Standards  
 Nairobi

#### **MOROCCO - MAROC - MARRUECOS**

Eng Amine Mekkioui  
 Engineer in Food Process Regulation  
 National Food Safety Office  
 Rabat

#### **NETHERLANDS - PAYS-BAS - PAÍSES BAJOS**

Mrs Lotte Bronswijk  
 Senior Policy Officer  
 Ministry of Health, Welfare and Sport  
 The Hague

#### **NEW ZEALAND - NOUVELLE-ZÉLANDE - NUEVA ZELANDIA**

Mr John Van Den Beuken  
 Principal Adviser Composition  
 Ministry for Primary Industries  
 Wellington

#### **NIGERIA - NIGÉRIA**

Mr Sule Idi Dafang  
 Director  
 Federal Ministry of Industry, Trade and  
 Investment  
 Abuja

#### **PERU - PÉROU - PERÚ**

Mrs Mirtha Sachun Segura  
 Coordinadora Titular de la Comisión Técnica  
 Nacional de Aditivos alimentarios del Codex  
 DIGESA  
 Lima

#### **PHILIPPINES - FILIPINAS**

Mr John Mark Tan  
 Chairperson  
 NCO Sub-Committee on Food Additives (SCFA)  
 National Codex Organization  
 Muntinlupa City

Ms Marites Directo  
 Member  
 Sub-Committee on Food Additives (SCFA)  
 National Codex Organization

#### **POLAND - POLOGNE - POLONIA**

Ms Agnieszka Sudol  
 Deputy Chief Inspector  
 Agricultural and Food Quality Inspection  
 Warsaw

Malgorzata Klak-Sionkowska  
 Senior Specialist  
 Agricultural and Food Quality Inspection  
 Warsaw

#### **REPUBLIC OF KOREA – RÉPUBLIQUE DE CORÉE – REPÚBLICA DE COREA**

Dr Sung-Kwan Park  
 Director  
 Ministry of Food and Drug Safety  
 Cheongju

Mrs Seung Yi Hong  
 Codex Researcher  
 Ministry of Food and Drug Safety  
 Cheongju

Ms Dajung Jung  
 Assistant Director  
 National Agricultural Products Quality  
 Management Service (NAQS)

Prof Young Jun Kim  
 Associate Professor  
 Seoul National University of Science &  
 Technology  
 Seoul

Dr Ji Young Kim  
 Deputy director  
 Ministry of Food and Drug Safety  
 Cheongju

Ms Jihye Lee  
 Researcher  
 National Agricultural Products Quality  
 Management Service (NAQS)

Dr Jaemyoung Oh  
 Scientific Officer  
 Ministry of Food and Drug Safety  
 Cheongju

Dr Choonsik Shin  
 Scientific Officer  
 Ministry of Food and Drug Safety  
 Cheongju

**RUSSIAN FEDERATION –  
FÉDÉRATION DE RUSSIE –  
FEDERACIÓN DE RUSIA**

Ms Vera Pavlicheva  
Chief expert  
Federal Service for Surveillance on Consumer  
Rights Protection and Human Well-being  
Moscow

**SAUDI ARABIA - ARABIE SAOUDITE –  
ARABIA SAUDITA**

Mr Fawzi Alhamdan  
Regulatory and standards Exprt  
Saudi Food and Drug Authority  
Riyadh

Ms Bayan Altoaimi  
Senior Risk Assessment Specialist  
Saudi Food and Drug Authority  
Riyadh

**SENEGAL - SÉNÉGAL**

Prof Amadou Diouf  
PRESIDENT  
Comité national du Codex alimentarius  
Dakar

Mr Aliou Ba  
CHEF DE DIVISION  
Direction des Industries de Transformation de la  
Pêche (DITP)  
DAKAR

Dr Raphael Coly  
Expert SSA  
Comité National Codex  
Dakar

Mrs Ndeye Yacine Ndiaye  
Conseillere Qualite  
Institut de Technologie Alimentaire  
Dakar

Mrs Safietou Sabaly Diallo  
Chef de Bureau  
Direction Protection des Végétaux  
Dakar

**SINGAPORE - SINGAPOUR - SINGAPUR**

Ms Zan Xin Chin  
Senior Scientist  
Singapore Food Agency  
Singapore

Ms Fang Min Soon  
Scientist  
Singapore Food Agency  
Singapore

**SPAIN - ESPAGNE - ESPAÑA**

Mr Juan Manuel Delgado Galán  
Jefe del Servicio de Normativa Técnica  
Organismo Autónomo Agencia Española de  
Seguridad Alimentaria y Nutrición (AESAN-OA)-  
Ministerio de Consumo  
Madrid

**SWITZERLAND - SUISSE - SUIZA**

Mr Martin Haller  
Scientific Officer  
Federal Food Safety and Veterinary Office FSVO  
Bern

**THAILAND - THAÏLANDE - TAILANDIA**

Mrs Oratai Silapanapaporn  
Advisor  
National Bureau of Agricultural Commodity and  
Food Standards, Ministry of Agriculture and  
Cooperatives  
Bangkok

Mrs Wannee Aupaiboon  
Scientist, Expert Level  
Ministry of Higher Education, Science, Research  
and Innovation  
Bangkok

Ms Sirirat Khundam  
Food and Drug Technical Officer  
Food and Drug Administration  
Nonthaburi

Ms Yupa Laojindapun  
Director of the Office of Standard Development  
National Bureau of Agricultural Commodity and  
Food Standards, Ministry of Agriculture and  
Cooperatives  
Bangkok

Dr Jutathip Lapviboonsuk  
Scientist, Senior Professional Level  
Ministry of Higher Education, Science, Research  
and Innovation  
Bangkok

Ms Huai Hui Lee  
Director  
Thai Food Processors' Association  
Bangkok

Mr Theerayut Lertthitvong  
Board of Food and Beverage Industry Group  
The Federation of Thai Industries  
Bangkok

Mr Ekkaphop Nimlek  
Scientist, Professional Level  
Ministry of Higher Education, Science, Research  
and Innovation  
Bangkok

Ms Maneenuch Santinipanon  
Standards Officer  
National Bureau of Agricultural Commodity and  
Food Standards, Ministry of Agriculture and  
Cooperatives  
Bangkok

Ms Porn-tip Siriruangsakul  
Trade and Technical Manager  
Thai Food Processors' Association  
Bangkok

Mr Pramook Takiankam  
Deputy Director  
Thai Frozen Foods Association  
Bangkok

**TÜRKIYE - TURQUIE - TURQUÍA**

Dr Oya Sipahioglu  
Food Engineer  
Ministry of Agriculture and Forestry  
Ankara

**UNITED KINGDOM - ROYAUME-UNI –  
REINO UNIDO**

Mr Adam Hardgrave  
Head of Food Additives, Flavourings and Contact  
Materials  
Food Standards Agency  
London

Mrs Nasreen Shah  
Food Additives Policy Advisor  
Food Standards Agency

**UNITED STATES OF AMERICA –  
ÉTATS-UNIS D'AMÉRIQUE –  
ESTADOSUNIDOS DE AMÉRICA**

Dr Daniel Folmer  
Review Chemist  
U.S. Food and Drug Administration  
College Park, MD

Mrs Doreen Chen-Moulec  
International Issues Analyst  
U.S. Department of Agriculture  
Washington, DC

Dr Lashonda Cureton  
Lead Chemist  
U.S. Food and Drug Administration  
College Park, Maryland

Dr Katie Overbey  
Regulatory Review Scientist  
U.S. Food and Drug Administration  
College Park, MD

Dr Lauren Viebrock  
Regulatory Review Scientist  
U.S. Food and Drug Administration  
College Park, MD

Mr Chih-Yung Wu  
International Trade Specialist  
Foreign Agriculture Service, U.S. Department of  
Agriculture  
Washington, D.C.

**VIET NAM**

Mr Xuan Truong Nguyen  
Official  
Ministry of Health  
Hanoi

Mrs Thi Minh Ha Nguyen  
DIRECTOR  
Vietnam Food Administration  
Hanoi

Mrs Thi Bang Tuyet Tran  
Scientific Regulatory Affair Manager  
Coca Cola Southeast Asia, Inc  
Ho Chi Minh

**OBSERVERS - OBSERVATEURS -  
OBSERVADORES**

**INTERNATIONAL GOVERNMENTAL  
ORGANIZATIONS –  
ORGANISATIONS GOUVERNEMENTALES  
INTERNATIONALES –  
ORGANIZACIONES GUBERNAMENTALES  
INTERNACIONALES**

**INTER-AMERICAN INSTITUTE FOR  
COOPERATION ON AGRICULTURE (IICA)**

Mrs Alejandra Díaz  
Agricultural Health and Food Safety Specialist  
Inter-American Institute for Cooperation on  
Agriculture  
San José

**ORGANISATION INTERNATIONALE DE LA  
VIGNE ET DU VIN (OIV)**

Dr Jean Claude Ruf  
Scientific Director  
OIV  
Dijon

**NON-GOVERNMENTAL ORGANIZATIONS  
ORGANISATIONS NON GOUVERNEMENTALES  
ORGANIZACIONES NO GUBERNAMENTALES**

**ASSOCIATION INTERNATIONALE POUR LE  
DÉVELOPPEMENT DES GOMMES  
NATURELLES (AIDGUM)**

Mr Olivier Bove  
President  
AIDGUM

**CALORIE CONTROL COUNCIL (CCC)**

Dr Karima Kendall  
Director  
Calorie Control Council  
Washington

**CONFEDERATION OF EUROPEAN YEAST  
PRODUCERS (COFALEC)**

Mr Sherlock Jiang  
Food Safety & QA Manager, ABF China  
COFALEC  
Mr Weidong Pan  
Food safety & Quality Director, ABMauri-Wilmar  
COFALEC  
Mr Torsten Pietsch  
Manufacturing and Technology Director EMEA  
COFALEC  
PARIS

Mr Patrice Ville  
Regulatory Affairs Director  
COFALEC  
PARIS

Mrs Jennifer Wang  
Regulatory affairs Manager, ABMauri-Wilmar  
COFALEC

Mr Steven Zhou  
Chief Regulatory Officer of Greater China  
COFALEC

**FEDERATION OF EUROPEAN SPECIALTY  
FOOD INGREDIENTS INDUSTRIES (EU  
SPECIALTY FOOD INGREDIENTS)**

Dr Dirk Cremer  
Senior Regulatory Affairs Lead  
DSM-Firmenich

Mr Huub Scheres  
Member  
EU Specialty Food Ingredients

**FOOD INDUSTRY ASIA (FIA)**

Mr Henry Cheng  
Manager, Regulatory Innovation, Global  
Regulatory  
Fonterra

Ms Nara He  
RA manager  
Ingredion

Ms Liz Li  
Sr. Regulatory Affairs Specialist  
Yili

Mr Leon Liu  
Regulatory Affairs Associate Director  
Pepsico

Ms Shelly Shen  
Scientific & Regulatory Affairs Director  
Coca-cola

Ms Liza Tan  
Head of Scientific and Regulatory Affairs  
Food Industry Asia

Ms Cheryl Wu  
Regulatory affairs senior manager  
Pepsico

Mr Cyrus Yeong  
Regulatory Affairs Manager  
Food Industry Asia

Ms Shanshan Yu  
Senior RSA manager  
Nestle

**INTERNATIONAL ASSOCIATION OF COLOR  
MANUFACTURERS (IACM)**

Ms Sarah Codrea  
Executive Director  
IACM

**INTERNATIONAL ALLIANCE OF  
DIETARY/FOOD SUPPLEMENT  
ASSOCIATIONS (IADSA)**

Ms Cynthia Rousselot  
Director  
IADSA  
London



**INTERNATIONAL CONFECTIONERY ASSOCIATION (ICA/IOCCC)**

Ms Farida Mohamedshah  
Senior Vice President  
International Confectionery Association (ICA-IOCCC)

Ms Eleonora Alquati  
Regulatory and scientific affairs senior manager  
ICA  
Bruxelles

Ms Lily Xu  
Director, APAC Scientific & Regulatory Affairs  
Wrigley

**INTERNATIONAL COUNCIL OF BEVERAGES ASSOCIATIONS (ICBA)**

Dr Maia Jack  
Chief Science & Regulatory Officer  
American Beverage Association  
Washington, DC

Mr Tlou Mokoale  
Director, Southern & East Africa  
Coca-Cola South Africa (Pty) Ltd  
Johannesburg

Dr Sachin Bhusari  
Senior Manager  
The Coca-Cola Company  
Atlanta, GA

Ms Jacqueline Dillon  
Senior Manager  
PepsiCo, Inc.

Ms Kitty Wang  
Director  
PepsiCo China  
Shanghai

**INTERNATIONAL CHEWING GUM ASSOCIATION (ICGA) (ICGA)**

Mr Christophe Leprêtre  
Executive Director  
ICGA  
Brussels

Mrs Kelly Almond-Abatte  
Chief Scientist  
Mars Inc.  
Chicago

Mrs Candy Juanhong Cai  
Regulatory Affairs Manager  
Mars Wrigley China

Mrs Jenny Xin Li  
Legal Counsel  
ICGA  
Shanghai

Mr Karl Zhou  
Senior Manager  
Mondelez International (China)  
Shanghai

**INTERNATIONAL DAIRY FEDERATION (IDF/FIL)**

Mr Christian Bruun Kastrup  
Chief Consultant  
Danish Agriculture and Food Council  
Aarhus

Mr Yoshinori Komatsu  
Manager, Technology Dept. Production Div.  
Meiji Co., Ltd  
Tokyo

**INTERNATIONAL FOOD ADDITIVES COUNCIL (IFAC)**

Ms Andrea Bosse  
Senior Regulatory Affairs Manager  
Lanxess Corporation

Mr Carl Bao  
Regulatory Affairs Manager Asia Pacific  
CP Kelco

Ms Abbie He  
APAC Regulatory Affairs Consumer Solutions  
Lanxess Corporation

Mr Andy Peng  
Senior Manager, China Regulatory Affairs Team  
Leader  
IFF

Ms Yingying Song  
APAC Team Lead, Regulatory Affairs  
FoodChain ID

Ms Cherry Wang  
Associate Regulatory Affairs Director  
Kerry

Ms Sienna Wang  
Regulatory Supervisor  
Kerry

Ms Judy Wen  
Director, Head of ASPAC Regulatory Affairs  
IFF

**INSTITUTE OF FOOD TECHNOLOGISTS (IFT)**

Mrs Isolde Aubuchon  
Technical Director  
ABM Cocktails  
New Albany

**INTERNATIONAL FRUIT AND VEGETABLE JUICE ASSOCIATION (IFU)**

Dr David Hammond  
IFU Legislation Commission Chair  
International Fruit & Vegetable Juice Association  
Paris

**INTERNATIONAL GLUTAMATE TECHNICAL COMMITTEE (IGTC)**

Dr Masanori Komura  
Senior Advisor  
International Glutamate Technical Committee  
Tokyo

Ms Yoko Kuriyama  
Principal Representative  
International Glutamate Technical Committee  
Tokyo

Ms Yuko Masuda  
Member  
International Glutamate Technical Committee  
Tokyo

**INTERNATIONAL LIFE SCIENCES INSTITUTE (ILSI)**

Dr Stephane Vidry  
Global Executive Director  
ILSI - International Life Sciences Institute  
Washington D.C.

Prof Hsiu-ling Chen  
Professor  
National Cheng Kung University  
Tainan City

Dr Shuichi Chiba  
DVM, PhD, Executive officer  
San-Ei Gen F.F.I., Inc.  
Toyonaka-city, Osaka

Prof Chih-Yao Hou  
Professor  
National Kaohsiung University of Science and Technology  
Kaohsiung City

Prof Chang-Wei Hsieh  
Distinguished Professor  
National Chung Hsing University  
Taichung City

Prof Tin Chen Hsu  
Vice Chairperson  
ILSI Taiwan  
Taipei City

**INTERNATIONAL ORGANIZATION OF THE FLAVOR INDUSTRY (IOFI)**

Ms Priya Arora  
Manager-Regulatory Affairs ASPAC  
IOFI  
Brussels

Mr Sven Ballschmiede  
Executive Director  
IOFI  
Brussels

Mrs Fanny Liu  
Sr regulatory Manager  
IOFI  
Brussels

Dr Sean Taylor  
Scientific Director  
IOFI  
Washington DC

Ms Jing Yi  
Director Advocacy and Regulatory Affairs  
IOFI  
Brussels

**INTERNATIONAL STEVIA COUNCIL (ISC)**

Mrs Maria Teresa Scardigli  
Executive Director  
International Stevia Council

Ms Wendy Gao  
Regulatory Affairs Director - North Asia  
Cargill

Ms Kate Min Jiang  
Director  
DSM-Firmenich  
Shanghai

Mrs Padma Ranganathan  
Senior Manager Global Scientific and Regulatory Affairs  
Ingredion Incorporated

Mr Jakub Rusek  
Associate Director  
Kellen Europe

Ms Maria Wang  
Association Manager  
Kellen Asia

Ms Jean Xu  
Vice President  
Kellen Asia

**INTERNATIONAL SPECIAL DIETARY FOODS INDUSTRIES (ISDI)**

Mr Jean Christophe Kremer  
Secretary General  
ISDI  
Brussels

Ms Evangelia Mavromichali  
Regulatory Affairs Officer  
ISDI  
Brussels

**INTERNATIONAL UNION OF FOOD SCIENCE AND TECHNOLOGY (IUFoST)**

Prof Samuel Godefroy  
Chief Operating Officer GFORSS / President Elect  
IUFoST  
IUFoST  
Quebec

**NATURAL FOOD COLOURS ASSOCIATION (NATCOL)**

Mrs Nicola Leinwetter  
Codex expert  
NATCOL  
Brussels

Mrs Valerie Rayner  
Chair Working Group Codex  
Natural Food Colours Association (NATCOL)  
Brussels

**FAO PERSONNEL**  
**PERSONNEL DE LA FAO**  
**PERSONAL DE LA FAO**

Mr Markus Lipp  
Senior Food Safety Officer  
Food and Agriculture Organization of the U.N.  
Rome

Ms Angeliki Vlachou  
Food Safety Officer  
Food and Agriculture Organization of the U.N.  
Rome

**WHO PERSONNEL**  
**PERSONNEL DE L'OMS**  
**PERSONAL DE LA OMS**

Dr Kim Petersen  
Scientist  
World Health Organization (WHO)  
Geneva

**CCFA SECRETARIAT**

Ms Jing Tian  
Researcher  
China National Center for Food Safety Risk  
Assessment  
Beijing

Ms Hanyang Lyu  
Assistant Researcher  
China National Center for Food Safety Risk  
Assessment

Ms Wanqing Guo  
Graduate student  
China National Center for Food Safety Risk  
Assessment  
Beijing

Ms Ying Niu  
graduate student  
China National Center for Food Safety Risk  
Assessment  
Beijing

**CODEX SECRETARIAT**

Ms Lingping Zhang  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization of the U.N.  
Rome

Mr Patrick Sekitoleko  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization of the U.N.  
Rome

Mr Jaewoo Park  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization of the U.N.  
Rome

Ms Riri Kihara  
Food standards officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization of the U.N.  
Rome

Mr Roberto Sciotti  
Information Management Officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization of the U.N.  
Rome

## Appendix II

**ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS  
AND OTHER RECOMMENDATIONS ARISING FROM THE 96<sup>TH</sup> AND 97<sup>TH</sup> JECFA**

(For information and action)

**PART A: From 96<sup>TH</sup> JECFA Meeting**

**Table 1. Food additives evaluated toxicologically and/or considered for specifications at the 96<sup>TH</sup> JECFA meeting**

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA54
951	Aspartame	<p>JECFA evaluated biochemical, toxicological and epidemiological studies on aspartame, its metabolites and degradation products that had become available since the previous JECFA evaluation. JECFA also assessed estimates of dietary exposure to aspartame for the first time.</p> <p>Following oral exposure, aspartame is fully hydrolysed in the gastrointestinal tract of humans and animals into three metabolites: phenylalanine, aspartic acid and methanol. JECFA therefore reaffirmed that there is no systemic exposure to aspartame after dietary exposure. Phenylalanine, aspartic acid and methanol are also released from commonly consumed foods by enzymatically catalysed hydrolysis.</p> <p>After the pre-systemic hydrolysis of aspartame, these substances enter the systemic circulation at levels lower than those derived from consumption of common foods. JECFA noted that in oral aspartame exposure studies in humans at doses up to the current ADI, there were no increases in the plasma concentrations of the metabolites of aspartame.</p> <p>JECFA concluded that there was no concern for genotoxicity of oral exposure to aspartame.</p> <p>JECFA evaluated data from twelve oral carcinogenicity studies of aspartame and identified deficiencies with all of them. JECFA noted that all the studies apart from those by Soffritti et al. (1–4)<sup>1</sup> showed negative results. JECFA considered the positive findings of Soffritti and colleagues, noting that there were limitations in the study design, execution, reporting and interpretation of these studies. In particular, this was because of the use of a test protocol in which most animals were allowed to reach natural death. As a result, the interpretation of these studies was complicated by the known increases in cancer occurrence with ageing. JECFA</p>	<p>Note the JECFA conclusion that it <b>reaffirmed its previously established ADI</b> of 0–40mg/kg bw for aspartame.</p> <p>Note the revised specifications for aspartame, (see CX/FA 24/54/4).</p>

<sup>1</sup> Soffritti M, Belpoggi F, Degli Esposti D, Lambertini L. Aspartame induces lymphomas and leukaemias in rats. *Eur J Oncol.* 2005;10:107–16.

Soffritti M, Belpoggi F, Degli Esposti D, Lambertini L, Tibaldi E, Rigano A. First experimental demonstration of the multipotential carcinogenic effects of aspartame administered in the feed to Sprague-Dawley rats. *Environ Health Perspect.* 2006;114:379–85. doi:10.1289/ehp.8711.

Soffritti M, Belpoggi F, Tibaldi E, Esposti DD, Lauriola M. Life-span exposure to low doses of aspartame beginning during prenatal life increases cancer effects in rats. *Environ Health Perspect.* 2007;115:1293–7. doi:10.1289/ehp.10271.

Soffritti M, Belpoggi F, Manservigi M, Tibaldi E, Lauriola M, Falcioni L, Bua L. Aspartame administered in feed, beginning prenatally through life span, induces cancers of the liver and lung in male Swiss mice. *Am J Ind Med.* 2010;53:1197–206. doi:10.1002/ajim.20896.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA54
		<p>reached the view that the results of the Soffritti et al<sup>2</sup>. studies are of uncertain relevance and therefore cannot be used for the risk assessment of aspartame. JECFA concluded that the carcinogenicity study by Ishii et al. was close to meeting the current testing guidelines and showed negative results. JECFA reviewed several recently published studies that investigated possible mechanisms that may be relevant to the induction of cancer, including oxidative stress. The studies that reported changes in markers of oxidative stress had limitations in their design. JECFA noted that histopathological changes that would be expected from prolonged oxidative stress were not observed in other short- and long-term toxicity studies of aspartame.</p> <p>Based on the negative results of the Ishii et al. study as well as the other negative carcinogenicity studies, no concern of genotoxicity, and a lack of a plausible mechanism by which oral exposure to aspartame could induce cancer, JECFA concluded that there was no concern for carcinogenicity in animals from oral exposure to aspartame.</p> <p>The NOAEL in one- or two-generation reproductive and developmental toxicity studies in rats was 4000 mg/kg bw per day, the highest dose tested. The NOAEL for developmental toxicity in mice was 5700 mg/kg bw per day, the highest dose tested. JECFA therefore concluded that aspartame was not a reproductive or developmental toxicant in animals.</p> <p>JECFA evaluated data from randomized controlled trials (RCTs) and epidemiological studies to examine the association between aspartame consumption and certain health effects, such as cancer, type 2 diabetes (T2D) and other non-cancer health end-points in humans.</p> <p>JECFA noted that statistically significant increases were reported for some cancers, such as hepatocellular, breast and haematological (non-Hodgkin lymphoma and multiple myeloma) cancers, in some cohort studies conducted with aspartame or beverages containing aspartame as an intense sweetener. However, a consistent association between aspartame consumption and a specific cancer type was not observed. All studies have limitations with respect to their assessment of exposure and, in many studies, particularly with respect to aspartame versus intense sweeteners in general. Reverse causality, chance, bias and confounding by socioeconomic or lifestyle factors, or consumption of other dietary components cannot be ruled out. Overall, JECFA concluded that the evidence of an association between aspartame consumption and cancer in humans is not convincing.</p>	

<sup>2</sup> Ishii H, Koshimizu T, Usami S, Fujimoto T. Toxicity of aspartame and its diketopiperazine for Wistar rats by dietary administration for 104 weeks. *Toxicology*. 1981;21(2):91–4. doi:10.1016/0300-483x(81)90119-0.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA54
		<p>Several studies assessing the effects of aspartame consumption on T2D and other non-cancer health end-points in humans showed inconsistent results. For example, RCTs showed reduced glycaemic responses after aspartame consumption, whereas in epidemiological studies aspartame consumption was associated with a greater T2D risk. JECFA noted that the results of the epidemiological studies may be biased by how T2D cases were identified (either specific medications and self-reported physician diagnosis). JECFA therefore concluded that the evidence of an association between aspartame consumption and the evaluated non-cancer health end-points is not convincing.</p> <p>Overall, JECFA concluded that there was no convincing evidence from experimental animal or human data that aspartame has adverse effects after ingestion. This conclusion is underpinned by the information that aspartame is fully hydrolysed in the gastrointestinal tract into metabolites that are identical to those absorbed after consumption of common foods, and that no aspartame enters the systemic circulation. JECFA concluded that the data evaluated at the present meeting indicated no reason to change the previously established ADI of 0–40 mg/kg bw for aspartame. <b>JECFA therefore reaffirmed the ADI of 0–40mg/kg bw for aspartame at the present meeting.</b></p> <p>JECFA determined that dietary exposure estimates to aspartame at the mean of up to 10mg/kg bw per day for children and 5mg/kg bw per day for adults, and for high dietary exposures up to 20mg/kg bw per day for children and 12mg/kg bw per day for adults, were appropriate for the present assessment.</p> <p>JECFA noted that these dietary exposure estimates do not exceed the ADI. JECFA therefore concluded that dietary exposure to aspartame does not pose a health concern.</p>	

**Table 2. Flavouring agents evaluated at the 96<sup>th</sup> JECFA meeting**

The flavouring agents were evaluated by the revised Procedure for the Safety Evaluation of Flavouring Agents.

**A. Esters of aliphatic acyclic primary alcohols with branched-chain aliphatic acyclic acids**

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
4-Methylpentyl 4-methylvalerate	2280	N	No safety concern
5-Methylhexyl acetate	2281	N	No safety concern
4-Methylpentyl isovalerate	2282	N	No safety concern
Ethyl 4-methylpentanoate	2283	N	No safety concern
Ethyl 2-ethylbutyrate	2284	N	No safety concern
Ethyl 2-ethylhexanoate	2285	N	No safety concern

N: new specifications.

**B. Hydroxy- and alkoxy-substituted benzyl derivatives**

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
2-Ethoxy-4-(hydroxymethyl)phenol	2271	N	No safety concern
2-Phenoxyethyl 2-(4-hydroxy-3-methoxyphenyl)acetate	2272	N	No safety concern
3-Phenylpropyl 2-(4-hydroxy-3-methoxyphenyl)acetate	2273	N	No safety concern
Ethyl-2-(4-hydroxy-3-methoxyphenyl)acetate	2274	N	No safety concern
<i>cis</i> -3-Hexenyl salicylate	2275	N	No safety concern
4-Formyl-2-methoxyphenyl 2-hydroxypropanoate	2276	N	No safety concern
2-Hydroxy-4-methoxybenzaldehyde	2277	N	No safety concern
3,4-Dihydroxybenzoic acid	2278	N	No safety concern
3-Hydroxybenzoic acid	2279	N	No safety concern

N: new specifications.

**PART B: From 97<sup>th</sup> JECFA Meeting**

**Table 1. Food additives evaluated toxicologically and/or considered for specifications at the 97<sup>th</sup> JECFA meeting**

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA54
171	Titanium dioxide (TiO <sub>2</sub> )	<p>JECFA considered additional toxicological studies relevant to the safety assessment of INS 171 that investigated the toxicokinetics, acute toxicity, short-term toxicity, long-term toxicity and carcinogenicity, genotoxicity, and reproductive and developmental toxicity, as well as special studies addressing the short-term initiation/promotion potential for colon cancer.</p> <p>JECFA identified a number of TiO<sub>2</sub> test materials that were considered representative of INS 171. Further, JECFA recognized that a large number of toxicological studies have been conducted using test materials, including nanoparticles, having size distributions and physico-chemical properties not comparable to INS 171. These studies on non-representative materials were evaluated by JECFA, but it was concluded that they were not relevant to the safety assessment of INS 171.</p> <p>JECFA noted that INS 171 was poorly absorbed from the gastrointestinal tract of mice and rats. No adverse effects were observed in short-term studies in mice and rats receiving INS 171 in the diet, with</p>	<p>Note the JECFA conclusion that it <b>reaffirmed the previously established ADI “not specified” for titanium dioxide.</b></p> <p>Note the revised specifications for titanium dioxide, (see CX/FA 24/54/4).</p>

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA54
		<p>NOAELs of 15 000 mg/kg bw per day and 5000 mg/kg bw per day in mice and rats, respectively, the highest doses tested. JECFA noted that the available data did not provide convincing evidence of genotoxicity for INS 171, but recognized the limitations in current methodologies with respect to the testing of poorly soluble particulate materials. Although there were uncertainties in the genotoxicity data, JECFA took into account the fact that INS 171 was not carcinogenic in adequately conducted 2-year studies in mice and rats at doses of up to 7500 mg/kg bw per day for mice and 2500 mg/kg bw per day for rats, the highest doses tested. There was no evidence of reproductive or developmental toxicity in studies in rats at INS 171 doses up to 1000 mg/kg bw per day, the highest doses tested.</p> <p>Available studies in humans and postmortem analysis of tissues suggested that the oral bioavailability of TiO<sub>2</sub> in humans is very low. JECFA noted that there are currently no epidemiological studies that allow any conclusions to be drawn with respect to an association between dietary exposure to INS 171 and human health effects.</p> <p>At the 97<sup>th</sup> JECFA meeting JECFA estimated the dietary exposure to INS 171. Based on the estimates considered, JECFA selected a high P95 estimate of exposure to INS 171 of 10 mg/kg bw per day for the evaluation. Considering the very low oral absorption of INS 171, and in the absence of any identifiable hazard associated with INS 171 in the diet, JECFA reaffirmed the ADI “not specified” established at the Thirteenth meeting.</p>	

**Table 2. Flavouring agents evaluated at the 97<sup>th</sup> JECFA meeting**

The flavouring agents were evaluated by the revised Procedure for the Safety Evaluation of Flavouring Agents.

**A. Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups**

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
(±)-6-Methoxy-2,6-dimethylheptanal	2308	N	No safety concern
Ethyl 5-formyloxydecanoate	2309	N	No safety concern
Mixture of ricinoleic acid, linoleic acid and oleic acid	2310	N	No safety concern



Ethyl 3-methyl-2-oxopentanoate	2311	N	No safety concern
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N: new specifications.

**B. Linear and branched-chain aliphatic, unsaturated and unconjugated alcohols, aldehydes, acids and related esters**

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
(4Z,7Z)-Trideca-4,7-dienal	2286	N	No safety concern
cis-5-Dodecenyl acetate	2287	N	No safety concern
trans-5-Dodecenal	2288	N	No safety concern
cis-6-Dodecenal	2289	N	No safety concern
cis-9-Dodecenal	2290	N	No safety concern
(E)-3-Methyl-4-dodecenoic acid	2291	N	No safety concern
trans-5-Octenal	2292	N	No safety concern
trans-Tetradec-4-enal	2293	N	No safety concern
2,6-Dimethylheptenyl formate	2294	N	No safety concern
(Z)-9-Dodecenoic acid	2295	N	No safety concern
cis-Tridec-5-enal	2296	N	No safety concern
(Z)-8-Pentadecenal	2297	N	No safety concern

N: new specifications.

**C. Saturated aliphatic acyclic linear primary alcohols, aldehydes and acids**

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
Pentadecanoic acid	2300	N	No safety concern
Tridecanal	2301	N	No safety concern
Tridecanoic acid	2302	N	No safety concern
Acetaldehyde di-isobutyl acetal	2304	N	No safety concern
Acetaldehyde ethyl isobutyl acetal	2305	N	No safety concern

N: new specifications.

## Appendix III

**PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES**

(For adoption at Step 5/8)

**Proposed draft specifications for the identity and purity of food additives from 96<sup>TH</sup> and 97<sup>TH</sup> JECFA****FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 31, 2023<sup>1</sup>):**

Aspartame (INS 951) (R)

Lycopene, synthetic (INS 160d(i)); and lycopene from *Blakeslea trispora* (INS 160d(iii)) (R)

Pentasodium triphosphate (INS 451(i)) (R)

Steviol glycosides (R)

**FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 32, 2024<sup>2</sup>):**

Titanium dioxide (INS 171) (R)

**NEW SPECIFICATIONS DESIGNATED AS FULL FOR FLAVOURING AGENTS (FAO JECFA Monographs 31, 2023<sup>2</sup>):****Esters of aliphatic acyclic primary alcohols with branched-chain aliphatic acyclic acids****Structural class I**

Flavouring agent	No.	Specifications
4-Methylpentyl 4-methylvalerate	2280	N
5-Methylhexyl acetate	2281	N
4-Methylpentyl isovalerate	2282	N
Ethyl 4-methylpentanoate	2283	N
Ethyl 2-ethylbutyrate	2284	N
Ethyl 2-ethylhexanoate	2285	N

**Hydroxy- and alkoxy-substituted benzyl derivatives****Structural class I**

Flavouring agent	No.	Specifications
2-Ethoxy-4-(hydroxymethyl)phenol	2271	N
2-Phenoxyethyl 2-(4-hydroxy-3-methoxyphenyl)acetate	2272	N
3-Phenylpropyl 2-(4-hydroxy-3-methoxyphenyl)acetate	2273	N
Ethyl-2-(4-hydroxy-3-methoxyphenyl)acetate	2274	N
cis-3-Hexenyl salicylate	2275	N
4-Formyl-2-methoxyphenyl 2-hydroxypropanoate	2276	N
2-Hydroxy-4-methoxybenzaldehyde	2277	N
3,4-Dihydroxybenzoic acid	2278	N
3-Hydroxybenzoic acid	2279	N

<sup>1</sup> (N) new specifications; (R) revised specifications.

<sup>2</sup> (N) new specifications; (R) revised specifications.

**Flavouring agents considered for specifications only**

Flavouring agent	No.	Specifications
(E)-2-hexenal diethyl acetal	1383	R
3-Butylidenephthalide	1170	R
1,4-Cineole	1233	R
Octahydrocoumarin	1166	R
3-(l-Methoxy)-2-Methylpropane-1,2-diol	1411	R
p-Methane-3,8-diol	1416	R
p-Isopropylacetophenone	808	R
Acetanisole	810	R

**NEW SPECIFICATIONS DESIGNATED AS FULL FOR FLAVOURING AGENTS (FAO JECFA Monographs 32, 2024<sup>2</sup>):****Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups****Structural class I**

Flavouring agent	No.	Specifications
(±)-6-Methoxy-2,6-dimethylheptanal	2308	N
Ethyl 5-formyloxydecanoate	2309	N
Mixture of ricinoleic acid, linoleic acid and oleic acid	2310	N
Ethyl 3-methyl-2-oxopentanoate	2311	N

**Linear and branched-chain aliphatic, unsaturated and unconjugated alcohols, aldehydes, acids and related esters****Structural class I**

Flavouring agent	No.	Specifications
(4Z,7Z)-Trideca-4,7-dienal	2286	N
cis-5-Dodecenyl acetate	2287	N
trans-5-Dodecenal	2288	N
cis-6-Dodecenal	2289	N
cis-9-Dodecenal	2290	N
(E)-3-Methyl-4-dodecenoic acid	2291	N
trans-5-Octenal	2292	N
trans-Tetradec-4-enal	2293	N
2,6-Dimethylheptenyl formate	2294	N
(Z)-9-Dodecenoic acid	2295	N
cis-Tridec-5-enal	2296	N
(Z)-8-Pentadecenal	2297	N

**Saturated aliphatic acyclic linear primary alcohols, aldehydes and acids**

<b>Flavouring agent</b>	<b>No.</b>	<b>Specifications</b>
Pentadecanoic acid	2300	N
Tridecanal	2301	N
Tridecanoic acid	2302	N
Acetaldehyde di-isobutyl acetal	2304	N
Acetaldehyde ethyl isobutyl acetal	2305	N

## Appendix IV

**STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS OF FOOD ADDITIVES AND PROCESSING AIDS IN COMMODITY STANDARDS**

**CCFA54 endorsed the food additive provision in the following three (3) standards:**

**A. STANDARD FOR DRIED OR DEHYDRATED ROOTS, RHIZOMES AND BULBS – TURMERIC (for adoption by CAC47 at Step 5/8)<sup>1</sup>**

4 FOOD ADDITIVES

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

**B. GENERAL STANDARD FOR DRIED FRUITS (Adopted by CAC43 at Step 5/8)<sup>2</sup>**

4. FOOD ADDITIVES

For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes.

For products not covered by the Annexes, the food additive classes as presented in 4.1 may be used.

4.1 Acidity regulators, antioxidants, colours<sup>3</sup> glazing agents, preservatives<sup>4</sup>, sweeteners<sup>3</sup>, and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and food category 04.1.2.7 (Candied fruit)<sup>5</sup> or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Flavourings used in products covered by this Standard (i.e., products covered in Annexes that allow flavourings, and products not covered by Annexes) should comply with the Guidelines for the Use of Flavourings (CXG 66-2008).

**ANNEX A: DRIED APRICOTS**

3. FOOD ADDITIVES

Only preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex A of this Standard.

**ANNEX B: DATES**

3. FOOD ADDITIVES

Only humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex B of this Standard.

**ANNEX C: RAISINS**

3. FOOD ADDITIVES

3.1 Humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex C of this Standard.

3.2 Sulphur dioxide (INS 220) as a bleaching agent for bleached raisins used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried Fruit) is acceptable for use in foods conforming to Annex C of this Standard.

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<sup>1</sup> REP24/SCH, App VI

<sup>2</sup> REP20/PFV, App. V

<sup>3</sup> For use in preserved dried fruits only.

<sup>4</sup> Excluding products defined as "Untreated Dried Fruits"

<sup>5</sup> For preserved dried fruits only.

**ANNEX D: DRIED LONGANS**

## 3. FOOD ADDITIVES

## 3.1 “Dried whole longan”

None permitted.

## 3.2 “Dried longan flesh” and “Freeze dried longan stuffed with fruit paste”

Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in “dried longan flesh” and “Freeze dried longan stuffed with fruit paste” conforming to Annex D of this Standard.

**ANNEX E: DRIED PERSIMMONS**

## 3. FOOD ADDITIVES

Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex E of this Standard.

**C. GENERAL STANDARD FOR CANNED MIXED FRUITS (Adopted by CAC43 at Step 5/8) <sup>6</sup>**

## 4. FOOD ADDITIVES

For products covered by the Annexes, only those food additive classes listed below and in the individual Annexes are technologically justified and may be used in products covered by this Standard. For products not covered by the Annexes, the food additive classes listed below may be used, and other food additive classes may also be justified based on the characteristics of the fruit used and the overall product.

4.1 Acidity regulators, antioxidants, and firming agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

4.2 Flavourings used in products covered by this standard (i.e., products covered by Annexes and products not covered by Annexes) should comply with the *Guidelines for the use of flavourings* (CXG 66-2008).

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<sup>6</sup> REP20/PFV, App. VI

## Appendix V

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS**

(For adoption)

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

**Part A: Related to Agenda item 2**

**A.1 Proposed Amendments to Relevant Commodity Standards Relating to RIBOFLAVINS**

**A. 1. 1 PROPOSED AMENDMENTS TO STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CXS 115-1981)**

**4. FOOD ADDITIVES**

	Name of Additive	Maximum Level
<b>4.4 Colouring matters</b>		
<b>101(i)</b>	<b><u>Riboflavin, synthetic</u></b>	<b><u>GMP</u></b>
<b>101(ii)</b>	<b><u>Riboflavin 5'-phosphate, sodium</u></b>	
<b>101(iii)</b>	<b><u>Riboflavin from <i>Bacillus subtilis</i></u></b>	
<b>101(iv)</b>	<b><u>Riboflavin from <i>Ashbya gossypii</i></u></b>	
	Riboflavin	300 mg/kg singly or in combination
	Fast Green FCF	
	Chlorophyll copper complex	
	Tartrazine	
	Annatto extract	
	Turmeric	
	Sunset Yellow FCF	
	beta-Carotene	
	Oleoresin of paprika	
	Brilliant Blue FCF	
	Caramel, plain	
	Caramel (ammonium sulfite treated)	

**A.1.2 PROPOSED AMENDMENTS TO STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)**

**4 FOOD ADDITIVES**

INS No.	Name of food additive	Maximum Level
<b>4.4 COLOURS</b>		
101(i), (ii)	Riboflavins	200 mg/kg
<b>101(i)</b>	<b><u>Riboflavin, synthetic</u></b>	<b><u>GMP</u></b>
<b>101(ii)</b>	<b><u>Riboflavin 5'-phosphate, sodium</u></b>	
<b>101(iii)</b>	<b><u>Riboflavin from <i>Bacillus subtilis</i></u></b>	
<b>101(iv)</b>	<b><u>Riboflavin from <i>Ashbya gossypii</i></u></b>	

## **A.2 Proposed Amendments to Relevant Commodity Standards Relating to Carotene-related Food Additives**

### **A.2.1 PROPOSED AMENDMENTS TO STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CXS 115-1981)**

#### **4. FOOD ADDITIVES**

	Name of Additive	Maximum Level
<b>4.4 Colouring matters</b>		
	beta-Carotene	300 mg/kg singly or in combination
<b>160a(i), 160a(iii), 160a(iv)</b>	<b><u>BETA-CAROTENES</u></b>	<b>5 mg/kg, expressed as beta-Carotene, singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from <i>Dunaliella salina</i> (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii))</b>
<b>160a(ii)</b>	<b><u>Carotenes, beta-, vegetable</u></b>	

### **A.2.2 PROPOSED AMENDMENTS TO STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)**

#### **4 FOOD ADDITIVES**

INS No.	Name of food additive	Maximum Level
<b>4.4 COLOURS</b>		
160a(i) 160a(iii) 160e 160f	<b><u>BETA-CAROTENES</u></b> Carotenes, <i>beta-</i> , (synthetic) Carotenes, <i>beta-</i> ( <i>Blakeslea trispora</i> ) Carotenal, <i>beta</i> -apo-8'- <i>Beta</i> -apo-8'-Carotenoic acid, ethyl esters	<b>15500-mg/kg, expressed as beta-carotene, singly or in combination: beta-carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, <i>Blakeslea trispora</i> (INS 160a(iii)), beta-carotene-rich extract from <i>Dunaliella salina</i> (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii))</b> singly or in combination
<b>160a(iv)</b>		
160a(ii)	Carotenes, <i>beta-</i> , vegetable	
160e	Carotenal, <i>beta</i> -apo-8'-	500 mg/kg

#### **Part B: Related to Agenda Item 4b**

### **B.1 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FERMENTED MILKS (CXS 243-2003)**

The following amendments to Section 4 of the *Standard for Fermented Milks* (CXS 243-2003) are proposed.

#### **4. FOOD ADDITIVES**

Only those additives classes indicated 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 individual additives listed may be used and only within the limits specified.~~

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

**Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.**

**For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in**



**the table below. Preservatives listed in Table 3 are only permitted in flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation.**

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
<b>Food category of the General Standard for Food Additives (CXS 192-1995)</b>	<b>01.2.1.1</b>	<b>Not heat treated:</b> <b>1.1.4 (drinks based on fermented milks);</b> <b>01.7 (dairy-based desserts)</b>	<b>01.2.1.2</b>	<b>Heat treated:</b> <b>1.1.4 (drinks based on fermented milks);</b> <b>01.7 (dairy-based desserts)</b>
Acidity regulators:	-	X	X	X
Carbonating agents:	X <sup>(b)</sup>	X <sup>(b)</sup>	X <sup>(b)</sup>	X <sup>(b)</sup>
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X <sup>(a)</sup>	X	X	X
Sweeteners:	-	X <sup>(c)</sup>	-	X <sup>(c)</sup>
Thickeners:	X <sup>(a)</sup>	X	X	X

(a) Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

(b) Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

(c) The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.

X The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

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

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

INS no.	Name of additive	Maximum level
<b>Acidity regulators</b>		
334	Tartaric acid, L(+)-	2 000 mg/kg as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)-tartrate	
355	Adipic acid	1 500 mg/kg as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
<b>Carbonating agents</b>		

290	Carbon dioxide	GMP
<b>Colours</b>		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (Carmoisine)	
124	Ponceau 4R (Cochineal red A)	
129	Allura red AG	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophylls, copper complexes, sodium and potassium salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II – sulphite caramel	150 mg/kg
150c	Caramel III – ammonia caramel	2 000 mg/kg
150d	Caramel IV – sulphite-ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, <i>beta</i> -, synthetic	100 mg/kg
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'-	
160a(iii)	Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i>	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
160b(i)	Annatto extract, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extract, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin, synthetic	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
<b>Emulsifiers</b>		
432	Polyoxyethylene (20) sorbitan monolaurate	

433	Polyoxyethylene (20) sorbitan monooleate	3 000 mg/kg
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	

INS no.	Name of additive	Maximum level
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
<b>Flavour enhancers</b>		
580	Magnesium gluconate	GMP
620	Glutamic acid, (L+)-	
621	Monosodium L-glutamate	
622	Monopotassium L-glutamate	
623	Calcium di-L-glutamate	
624	Monoammonium L-glutamate	
625	Magnesium di-L-glutamate	
626	Guanylic acid, 5'-	
627	Disodium 5'-guanylate-	
628	Dipotassium 5'-guanylate-	
629	Calcium 5'-guanylate	
630	Inosinic acid, 5'-	
631	Disodium 5'-inosinate	
632	Dipotassium 5'-inosinate	
633	Calcium 5'-inosinate	
634	Calcium 5'-ribonucleotides-	
635	Disodium 5'-ribonucleotides-	
636	Maltol	

637	Ethyl maltol	
<b>Preservatives</b>		
200	Sorbic acid	
202	Potassium sorbate	1 000 mg/kg as sorbic acid
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	300 mg/kg as benzoic acid
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
<b>Stabilizers and Thickeners</b>		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	1 000 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	

INS no.	Name of additive	Maximum level
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium 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 polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	
407	Carrageenan	
407a	Processed eucheama seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
414	Gum Arabic (Acacia gum)	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	
418	Gellan gum	
425	Konjac flour	
440	Pectins	
459	Cyclodextrin, <i>beta</i>	
460(i)	Microcrystalline cellulose (Cellulose gel)	
460(ii)	Powdered cellulose	
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methyl cellulose	
465	Methyl ethyl cellulose	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
467	Ethyl hydroxyethyl cellulose	
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	

470(ii)	Salts of oleic acid with calcium, potassium and sodium
471	Mono- and di- glycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol

INS no.	Name of additive	Maximum level
472c	Citric and fatty acid esters of glycerol	
508	Potassium chloride	
509	Calcium chloride	
511	Magnesium chloride	
1200	Polydextrose	
1400	Dextrins, roasted starch	
1401	Acid treated starch	
1402	Alkaline treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Mono starch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
<b>Sweeteners<sup>(a)</sup></b>		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis

964	Polyglycol syrup	GMP
965	Maltitols	
966	Lactitol	
967	Xylitol	
968	Erythritol	

(a) ~~The use of sweeteners is limited to milk and milk derivative based products energy reduced or with no added sugar.~~

## B.2 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GENERAL STANDARD FOR CHEESE (CXS 283-1976)

The following amendments to Section 4 of the *General Standard for Cheese* (CXS 283-1976) are proposed:

### 4. FOOD ADDITIVES

#### 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.

<u>Additive functional class</u>	<u>Justified Use</u>	
	<u>Cheese mass</u>	<u>Surface/rind mass</u>
<u>Colours:</u>	<u>X</u>	<u>X</u> <sup>(b)</sup>
<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>X</u>	<u>X</u>
<u>Foaming agents:</u>	=	=
<u>Anticaking agents:</u>	=	<u>X</u> <sup>(a)</sup>
<u>Packaging gas:</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.~~****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).

Additive functional class	Justified Use	
	Cheese mass	Surface/rind mass
Colours:	X	X <sup>(b)</sup>
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anticaking agents:	-	X <sup>(a)</sup>
Packaging gas:	-	-

(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.~~**B.3 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAM AND PREPARED CREAMS (CXS 288-1976)**

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed.

**4. FOOD ADDITIVES**

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

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

**Acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.1 (Pasteurized cream (plain)), acidity regulators, emulsifiers, packaging gases, propellants, stabilizers and thickeners in food category 01.4.2 (Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)) and acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) and only certain acidity regulators, emulsifiers, stabilizers and thickeners in**



**food category 01.4.3 (Clotted cream (plain)) in Table 3 are acceptable for use in foods conforming to this standard.**

Product category	Additive functional class			
	Stabilizers <sup>(a)</sup>	Acidity regulators <sup>(a)</sup>	Thickeners <sup>(a)</sup> and emulsifiers <sup>(a)</sup>	Packaging gases and propellants
Prepackaged liquid cream (2.4.1):	X	X	X	–
Whipping cream (2.4.2):	X	X	X	–
Cream packed under pressure (2.4.3):	X	X	X	X
Whipped cream (2.4.4):	X	X	X	X
Fermented cream (2.4.5):	X	X	X	–
Acidified cream (2.4.6):	X	X	X	–

(a) These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

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
<b>Acidity regulators</b>		
270	Lactic acid, L-,D- and DL-	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
<b>Stabilizers and thickeners</b>		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulphate	GMP
339(i)	Monosodium dihydrogen phosphate	1-100 mg/kg expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	

<b>INS no.</b>	<b>Name of additive</b>	<b>Maximum level</b>
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	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Calcium 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 polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5 000 mg/kg
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheama seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP

<b>INS no.</b>	<b>Name of additive</b>	<b>Maximum level</b>
465	Methyl-ethyl-cellulose	GMP
466	Sodium-carboxymethyl-cellulose (Cellulose-gum)	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	5 000 mg/kg
508	Potassium-chloride	GMP
509	Calcium-chloride	GMP
1410	Monostarch-phosphate	GMP
1412	Distarch-phosphate	GMP
1413	Phosphated-distarch-phosphate	GMP
1414	Acetylated-distarch-phosphate	GMP
1420	Starch-acetate	GMP
1422	Acetylated-distarch-adipate	GMP
1440	Hydroxypropyl-starch	GMP
1442	Hydroxypropyl-distarch-phosphate	GMP
1450	Starch-sodium-octenyl-succinate	GMP
<b>Emulsifiers</b>		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20)-sorbitan-monolaurate	1 000 mg/kg
433	Polyoxyethylene (20)-sorbitan-monooleate	
434	Polyoxyethylene (20)-sorbitan-monopalmitate	
435	Polyoxyethylene (20)-sorbitan-monostearate	
436	Polyoxyethylene (20)-sorbitan-tristearate	
471	Mono- and diglycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472e	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	6 000 mg/kg
491	Sorbitan-monostearate	5 000 mg/kg
492	Sorbitan-tristearate	
493	Sorbitan-monolaurate	
494	Sorbitan-monooleate	
495	Sorbitan-monopalmitate	
<b>Packing-gases</b>		
290	Carbon-dioxide	GMP
941	Nitrogen	GMP
<b>Propellant</b>		
942	Nitrous-oxide	GMP

## B.4 PROPOSED AMENDMENTS TO THE STANDARD FOR TABLE OLIVES (CXS 66-1981)

### 4. FOOD ADDITIVES

Acidity regulators, antioxidants, colour retention agents<sup>4</sup>, firming agents, flavour enhancers, preservatives, **certain acidity regulators** and **certain** thickeners<sup>5</sup> used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192- 1995) in Food Category 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 soybean sauce) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

<sup>4</sup>: Table olives darkened with oxidation.

<sup>5</sup>: Table olives with stuffing.

## B.5 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR LAVER PRODUCTS (CXS 323R-2017)

The following amendments to Section 4 of the *Regional Standard for Laver Products* (CXS 323R-2017) are proposed.

### 4. FOOD ADDITIVES

#### 4.1 Dried Laver Products and Roasted Laver Product

No food additives are permitted.

#### 4.2 Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food categories 04.2.2.2 (**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**) and 04.2.2.8 (**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds**) or **those** listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

In addition, the following food additives may be used.

INS	Name of Food additives	Maximum Level(mg/kg)
Sweeteners		
950	Acesulfame potassium	300

## B.6 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR YACON (CXS 324R-2017)

The following amendments to Section 8 of the *Regional Standard for Yacon* (CXS 324R-2017) are proposed.

### 8. FOOD ADDITIVES

**No food additives are permitted in foods conforming to this standard** This Standard applies to yacon as identified in Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives is allowed in accordance with the provisions of the General Standard for Food Additives (CXS 192-1995).

### Part C: Related to Agenda item 5a

#### PROPOSED AMENDMENTS TO THE STANDARD FOR JAMS, JELLIES, AND MARMALADES (CXS 296-2009)

The following amendments to Section 4 of the *Standard for Jams, Jellies and Marmalades* (CXS 296-2009)

### 4. FOOD ADDITIVES

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 limits, specified.

#### 4.4 Colours

INS No.	Name of the Food Additive	Maximum Level
100(i)	Curcumin	500 mg/kg
101(i), (ii)	Riboflavins	200 mg/kg
104	Quinoline Yellow	100 mg/kg
110	Sunset Yellow FCF	300 mg/kg
120	Carmines	200 mg/kg
124	Ponceau 4R (Cochineal Red A)	100 mg/kg
129	Allura Red AC	100 mg/kg
133	Brilliant Blue FCF	100 mg/kg
140	Chlorophylls	GMP
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper Complexes	200 mg/kg
143	Fast Green FCF	400 mg/kg
150a	Caramel I – Plain Caramel	GMP
150b	Caramel II - Sulfite Caramel	80,000 mg/kg
150c	Caramel III - Ammonia Caramel	80,000 mg/kg
150d	Caramel IV - Sulfite Ammonia Caramel	1,500 mg/kg
160a(i)	Carotenes, <i>beta</i> -, synthetic	500 mg/kg singly or in combination
160a(iii)	Carotenes, <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	1,000 mg/kg
160d(i), 160d(iii)	Lycopenes	100 mg/kg
161b(i)	Lutein from <i>Tagetes erecta</i>	100 mg/kg
162	Beet Red	GMP
163(ii)	Grape Skin Extract	500 mg/kg
172(i)-(iii)	Iron Oxides	200 mg/kg
<b><u>183</u><sup>1</sup></b>	<b><u>Jagua (Genipin-Glycine) blue</u></b>	<b><u>120mg/kg</u></b> <b><u>On a blue polymer basis</u></b>

<sup>1</sup> Subject to the adoption of the provision for Jagua (Genipin-Glycine) blue (INS 183) in food category 04.1.2.5 (Jams, jellies, marmalades) in the GSFA by CAC47

**Part D: Related to Agenda item 6****PROPOSED AMENDMENT TO THE INS NUMBER FOR GELLAN GUM (INS 418) IN STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM (CXS 240-2003)****4. FOOD ADDITIVES**

	<b>Name of Additive</b>	<b>Maximum Level</b>
<b>4.1 Bleaching Agents</b>		
223	Sodium metabisulfite	30 mg/kg
224	Potassium metabisulfite	
<b>4.2 Emulsifiers</b>		
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg  Limited by GMP 1500 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides	
473	Sucrose esters of fatty acid	1500 mg/kg
<b>4.2 Preservatives</b>		
211	Sodium benzoate	1 000 mg/kg, only for pasteurized coconut milk
<b>4.4 Stabilizers/Thickeners</b>		
412	Guar gum	Limited by GMP
415	Xanthan gum	
448 <b>418(i)</b>	Gellan gum	
466	Sodium carboxymethyl cellulose	

**GENERAL STANDARD FOR FOOD ADDITIVES**  
**DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS**  
**(For adoption)**

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

**PART A: PROVISIONS RELATED TO AGENDA ITEM 4b**

**A.1- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS MILK AND MILK PRODUCT STANDARDS (CXS 243-2003 and CXS 288-1976)**

**A.1.1 PROPOSED AMENDMENTS TO THE ANNEX B (THE DESCRIPTOR OF FOOD CATEGORY 01.4.3) AND THE ANNEX C IN THE GSFA PREAMBLE**

**A.1.1.1 PROPOSED AMENDMENTS TO THE ANNEX B OF THE GSFA PREAMBLE**

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed ~~from the action of milk coagulating enzymes~~ **by fermenting and acidifying cream thus reducing the pH by means of fermentation with suitable microorganisms and/or by the use of suitable acidity regulators, with or without coagulation, and with or without the use of milk coagulating enzymes.** Includes ~~sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).~~

**A.1.1.2 PROPOSED AMENDMENTS TO THE ANNEX C OF THE GSFA PREAMBLE**

Standard No.	Codex Standard Title	Food Cat. No.
288-1976	Cream and Prepared Creams ( <del>reconstituted cream, recombined cream, prepackaged</del> <b><u>pasteurized</u></b> liquid cream, <b><u>including those made from reconstituted or recombined cream</u></b> )	01.4.1
288-1976	Cream and Prepared Creams ( <b><u>prepackaged sterilized and UHT cream, whipping cream,</u></b> cream packaged under pressure, whipped cream, <b><u>including those made from reconstituted or recombined cream</u></b> )	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream, <b><u>including those made from reconstituted or recombined cream</u></b> )	01.4.3

**A.1.2 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)**

<b>ACESULFAME POTASSIUM</b>				
<b>INS: 950                      Functional Class: Flavour enhancer, Sweetener</b>				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	350 mg/kg	478,188, <b><u>Q243</u></b>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	478, 188, <b><u>Q243</u></b>	2019

<b>ACETIC AND FATTY ACID ESTERS OF GLYCEROL</b>				
<b>INS: 472a                      Functional Class: Emulsifier, Sequestrant, Stabilizer</b>				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<b><u>01.2.1.1</u></b>	<b><u>Fermented milks (Plain), not heat treated after fermentation</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>	

<b>ACETYLATED OXIDIZED STARCH</b>				
<b>INS: 1451                      Functional class: Emulsifier, Stabilizer, Thickener</b>				

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

ADIPATES INS: 355      Functional Class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>1500 mg/kg</u>	<u>1, R243</u>	
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>1500 mg/kg</u>	<u>1, R243</u>	

ADVANTAME INS: 969      Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	6 mg/kg	381, <u>478, XS243</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	478, <u>XS243</u>	2021

ALGINIC ACID INS: 400 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

AMARANTH INS: 123      Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, <u>XS243</u>	2017

AMMONIUM ALGINATE INS: 403 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

AMMONIUM CARBONATE INS: 503(i)      Functional class: Acidity regulator, Raising agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

AMMONIUM HYDROGEN CARBONATE INS: 503(ii)      Functional class: Acidity regulator, Raising agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted



<b>01.2.1.2</b>	<b>Fermented milks (Plain), heat-treated after fermentation</b>	<b>GMP</b>	<b>M243</b>	
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<b>AMMONIUM SALTS OF PHOSPHATIDIC ACID</b>				
<b>INS: 442 Functional class: Emulsifier</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	231, <u>XS243</u>	2012

<b>ANNATTO EXTRACTS, NORBIXIN-BASED</b>				
<b>INS: 160b(ii) Functional Class: Colour</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 185, <u>A243</u>	2017

<b>ASCORBYL ESTERS</b>				
<b>INS: 304, 305 Functional class: Antioxidant</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	2, 10, <u>XS243</u>	2001

<b>ASPARTAME</b>				
<b>INS: 951 Functional Class: Flavour enhancer, Sweetener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.1.4	Flavoured fluid milk drinks	600 mg/kg	478, 191, 405, <u>F243, Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	478, 191, <u>Q243</u>	2019

<b>ASPARTAME-ACESULFAME SALT</b>				
<b>INS: 962 Functional Class: Sweetener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.1.4	Flavoured fluid milk drinks	350 mg/kg	113, 477, <u>Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	113, 477, <u>Q243</u>	2019

<b>BENZOATES</b>				
<b>INS: 210-213 Functional Class: Preservative</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>300 mg/kg</u>	<u>13, T243a</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	13, <u>T243</u>	2001

<b>BETA-APO-8'-CAROTENAL</b>				
<b>INS: 160e Functional Class: Colour</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>XS243</u>	2023

<b>BETA-CAROTENES</b>				
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<b>INS: 160a(i),(iii),(iv) Functional Class: Colour</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, <u>402</u> (revised)	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	341, 344, <u>402</u> (revised)	2023

<b>BETA-CAROTENES, VEGETABLE</b>				
<b>INS: 160a(ii) Functional Class: Colour</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, <u>402</u> (revised)	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	25 mg/kg	341, 344, <u>402</u> (revised)	2023

<b>CALCIUM ACETATE</b>				
<b>INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>CALCIUM ALGINATE</b>				
<b>INS: 404</b>				
<b>Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

<b>CALCIUM CARBONATE</b>				
<b>INS: 170(i)</b>				
<b>Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>H243</u>	2013

<b>CALCIUM CHLORIDE</b>				
<b>INS: 509 Functional class: Firming agent, Stabilizer, Thickener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

<b>CALCIUM GLUCONATE</b>				
<b>INS: 578 Functional class: Acidity regulator, Firming agent, Sequestrant</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>

<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
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<b>CALCIUM HYDROXIDE</b> INS: 526                      Functional class: Acidity regulator, Firming agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

<b>CALCIUM LACTATE</b> INS: 327 Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

<b>CALCIUM MALATE, D-, L-</b> INS: 352(ii)                      Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>CALCIUM SULFATE</b> INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>CANTHAXANTHIN</b> INS: 161g                      Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	15 mg/kg	52, 470, <u>XS243</u>	2011
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	15 mg/kg	470, <u>XS243</u>	2011

<b>CARAMEL IV – SULFITE AMMONIA CARAMEL</b> INS: 150d                      Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1	Fermented milks (plain)	150 mg/kg	42	1999

<b>CARBON DIOXIDE</b> INS: 290                      Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>J243</u>	
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59, <u>J243</u>	2014

<b>CITRIC ACID</b> INS: 330                                      Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

<b>CITRIC AND FATTY ACID ESTERS OF GLYCEROL</b> INS: 472c                                      Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

<b>CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)</b> INS: 468                                      Functional class: Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>R243</u>	

<b>CYCLAMATES</b> INS: 952(i),(ii),(iv)                                      Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	250 mg/kg	17, 477, <u>Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	250 mg/kg	17, 477, <u>Q243</u>	2019

<b>CYCLODEXTRIN, BETA-</b> INS: 459                                      Functional Class: Carrier, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>5 mg/kg</u>	<u>G243</u>	
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, R243</u>	
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>5 mg/kg</u>	<u>G243</u>	

<b>DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL</b> INS: 472e                                      Functional Class: Emulsifier, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	399, <u>L243</u>	2017
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	<u>XS243</u>	2005
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg	<u>C288</u>	2007

01.4.3	Clotted cream (plain)	5000 mg/kg	<b>B288</b>	2006
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10000 mg/kg	<b>L243</b>	2005

<b>ETHYL HYDROXYETHYL CELLULOSE</b> INS: 467                      Functional class: Emulsifier, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<b>GMP</b>	<b>234, 235, R243</b>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<b>GMP</b>	<b>234, R243</b>	

<b>ETHYL MALTOL</b> INS: 637                      Functional Class: Flavour enhancer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<b>GMP</b>	<b>R243</b>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<b>D243</b>	2016

<b>FUMARIC ACID</b> INS: 297                      Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<b>GMP</b>	<b>M243</b>	

<b>GLUCONO DELTA-LACTONE</b> INS: 575                      Functional class: Acidity regulator, Raising agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<b>M243a</b>	2013

<b>GRAPE SKIN EXTRACT</b> INS: 163(ii)                      Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181 & 402(revised)	2017
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181, <b>402</b> (revised)	2009

<b>HYDROXYBENZOATES, PARA-</b> INS: 214, 218                      Functional class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	27, <b>XS243</b>	2012

<b>HYDROXYPROPYL CELLULOSE</b> INS: 463                      Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

HYDROXYPROPYL DISTARCH PHOSPHATE INS: 1442 Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

HYDROXYPROPYL METHYL CELLULOSE INS: 464 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

INDIGOTINE (INDIGO CARMINE) INS: 132 Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	<u>402</u> (revised)	2009

KARAYA GUM INS: 416 Functional class: Emulsifier, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	200 mg/kg	234, 235, <u>D243</u>	2013

LACTIC ACID, L-, D- AND DL- INS: 270 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

LACTIC AND FATTY ACID ESTERS OF GLYCEROL INS: 472b Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

LAURIC ARGINATE ETHYL ESTER INS: 243 Functional class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	170, <u>XS243</u>	2011

LUTEIN FROM TAGETES ERECTA INS: 161b(i) Functional Class: Colour				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>150 mg/kg</u>	<u>R243</u>	

<b>MAGNESIUM CARBONATE</b> INS: 504(i) Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

<b>MAGNESIUM CHLORIDE</b> INS: 511 Functional class: Colour retention agent, Firming agent, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

<b>MAGNESIUM HYDROXIDE</b> INS: 528 Functional class: Acidity regulator, Colour retention agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

<b>MAGNESIUM HYDROXIDE CARBONATE</b> INS: 504(ii) Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

<b>MAGNESIUM LACTATE, DL-</b> INS: 329 Functional class: Acidity regulator, Flour treatment agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

<b>MAGNESIUM OXIDE</b> INS: 530 Functional class: Acidity regulator, Anticaking agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

<b>MALIC ACID, DL-</b> INS: 296 Functional class: Acidity regulator, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

<b>MALTOL</b> INS: 636 Functional Class: Flavour enhancer				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	2016

<b>METHYL CELLULOSE</b> INS: 461                                  Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

<b>METHYL ETHYL CELLULOSE</b> INS: 465                                  Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

<b>NEOTAME</b> INS: 961                                  Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	<u>406</u> (revised), 478	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	478, <u>Q243</u>	2019

<b>NISIN</b> INS: 234                                  Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	12.5 mg/kg	233, 403 <u>220</u>	2017
01.4.3	Clotted cream (plain)	10 mg/kg	<u>XS288</u>	2009
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	12.5 mg/kg	233, <del>362</del> , <u>T243</u>	2016

<b>NITROUS OXIDE</b> INS: 942                                  Functional class: Antioxidant, Foaming agent, Packaging gas, Propellant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59, 278, <u>I288</u>	2014

<b>PAPRIKA EXTRACT</b> INS: 160c(ii)                                  Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	30 mg/kg	39, 528, <u>XS243</u>	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	60 mg/kg	39, <u>XS243</u>	2023



<b>PHOSPHATES</b> 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 Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	33, 364, <del>398</del> <b>B243</b>	2017
01.2	Fermented and renneted milk products (plain)	1000 mg/kg	33, <b>B243</b> , <b>P243</b>	2010
01.4	Cream (plain) and the like	2200 mg/kg	33, <b>D288</b>	2012
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	33, <b>B243</b>	2023

<b>POLYDIMETHYLSILOXANE</b> INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>50 mg/kg</u>	<u>S243</u>	
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>50 mg/kg</u>	<u>S243</u>	

<b>POLYGLYCEROL ESTERS OF FATTY ACIDS</b> INS: 475 Functional Class: Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	<b>L243</b>	2017
01.4.1	Pasteurised cream (plain)	6000 mg/kg	<b>H288</b>	2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	354, <del>XS243</del> , <b>L243</b>	2016

<b>POLYSORBATES</b> INS: 432-436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	3000 mg/kg	<b>L243</b>	2008
01.4.1	Pasteurised cream (plain)	1000 mg/kg	<b>H288</b>	2008
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	<b>L243</b>	2007

<b>POTASSIUM ACETATE</b> INS: 261(i) Functional class: Acidity regulator, Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

<b>POTASSIUM ALGINATE</b> INS: 402				
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<b>Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

<b>POTASSIUM CARBONATE</b> INS: 501(i) <b>Functional class: Acidity regulator, Stabilizer</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, <u>M243a</u>	2013

<b>POTASSIUM CHLORIDE</b> INS: 508 <b>Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

<b>POTASSIUM DIHYDROGEN CITRATE</b> INS: 332(i) <b>Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

<b>POTASSIUM GLUCONATE</b> INS: 577 <b>Functional class: Acidity regulator, Sequestrant</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

<b>POTASSIUM HYDROGEN CARBONATE</b> INS: 501(ii) <b>Functional class: Acidity regulator, Raising agent, Stabilizer</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

<b>POTASSIUM HYDROXIDE</b> INS: 525 <b>Functional class: Acidity regulator</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>POTASSIUM LACTATE</b> INS: 326 <b>Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

<b>POTASSIUM SULFATE</b> INS: 515(i) Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>PROPYL GALLATE</b> INS: 310 Functional class: Antioxidant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	90 mg/kg	2, 15, <u>XS243</u>	2001

<b>PROPYLENE GLYCOL ALGINATE</b> INS: 405 Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	1300 mg/kg	<del>XS243</del> <u>D243, G243a</u>	2017
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	5000 mg/kg	234, 235, <u>D243</u>	2017
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	234, <u>D243</u>	2017
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>E288</u>	
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>G288</u>	2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	<u>D243, G243a</u>	2016

<b>QUINOLINE YELLOW</b> INS: 104 Functional Class: Colour				
Food Category No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>400</u>	2017

<b>SACCHARINS</b> INS: 954(i)-(iv) Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	80 mg/kg	<u>406</u> (revised), 477	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	477, <u>Q243</u>	2019

<b>SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM</b> INS: 470(i) Functional class: Anticaking agent, Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

<b>SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM</b> INS: 470(ii) Functional class: Anticaking agent, Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted

<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
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<b>SODIUM ACETATE</b> INS: 262(i)                      Functional class: Acidity regulator, Preservative, Sequestrant				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

<b>SODIUM CARBONATE</b> INS: 500(i) Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

<b>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)</b> INS: 469                      Functional class: Stabilizer, Thickener				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

<b>SODIUM DIHYDROGEN CITRATE</b> INS: 331(i) Functional class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, <u>M243a</u>	2013

<b>SODIUM FUMARATES</b> INS: 365                      Functional class: Acidity regulator				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>SODIUM HYDROGEN CARBONATE</b> INS: 500(ii) Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

<b>SODIUM HYDROGEN DL-MALATE</b> INS: 350(i)                      Functional class: Acidity regulator, Humectant				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>

<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
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<b>SODIUM HYDROGEN SULFATE</b> INS: 514(ii) Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>SODIUM LACTATE</b> INS: 325 Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

<b>SODIUM SESQUICARBONATE</b> INS: 500(iii) Functional class: Acidity regulator, Anticaking agent, Raising agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

<b>SODIUM SULFATE</b> INS: 514(i) Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

<b>SORBATES</b> INS: 200, 202, 203 Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	42, <u>T243</u>	2012

<b>SORBITAN ESTERS OF FATTY ACIDS</b> INS: 491-495 Functional Class: Emulsifier, Stabilizer (INS 491, 492, 493, 494); Emulsifier (INS 495)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	2017
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	362, <u>L243</u>	2019

<b>STEAROYL LACYLATES</b> INS: 481(i), 482(i) Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	<u>355</u> , <u>L243</u>	2017
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	355, <u>L243</u>	2016

<b>STEVIOL GLYCOSIDES</b> INS: 960a, 960b, 960c, 960d      Functional Class: <b>Sweetener</b>				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	330 mg/kg	26, 477, <u>XS243</u>	2011

<b>SUCRALOSE (TRICHLOROGALACTOSUCROSE)</b> INS: 955      Functional Class: <b>Flavour enhancer, Sweetener</b>				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	300 mg/kg	478, 404, <u>Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	400 mg/kg	478, <u>Q243</u>	2019

<b>SUCROSE ESTERS</b> INS: 473, 473a, 474 Functional class: <b>Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)</b>				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	2021
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	<u>H288</u>	2021
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	<u>L243</u>	2021

<b>TARTRATES</b> INS: 334, 335(ii), 337 Functional class: <b>Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), 337)</b>				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>2000 mg/kg</u>	<u>45, M243</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	45, 449, <u>M243c</u>	2019

<b>TOCOPHEROLS</b> INS: 307a,b,c      Functional class: <b>Antioxidant</b>				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	200 mg/kg	15, <u>XS243</u>	2017

<b>TRAGACANTH GUM</b> INS: 413      Functional class: <b>Emulsifier, Stabilizer, Thickener</b>				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

TRIAMMONIUM CITRATE INS: 380 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

TRICALCIUM CITRATE INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

TRISODIUM CITRATE INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243b</u>	

### A.1. 3 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

#### A.1. 3.1 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.1.4

*Standard for Fermented Milks (CXS 243-2003)*

Food category 01.1.4: Flavoured fluid milk drinks			
Additive	INS	Max Level	Notes
ACESULFAME POTASSIUM	950	350 mg/kg	478,188, <u>Q243</u>
<b><u>ADIPATES</u></b>	<b><u>355</u></b>	<b><u>1500 mg/kg</u></b>	<b>1, <u>R243</u></b>
ADVANTAME	969	6 mg/kg	381, <u>478</u> , <u>XS243</u>
AMARANTH	123	50 mg/kg	52, <u>XS243</u>
ANNATTO EXTRACTS – NORBIXIN-BASED	160b(ii)	10 mg/kg	52, 185, <u>A243</u>
ASPARTAME	951	600 mg/kg	478,191,495-, <u>F243</u> , <u>Q243</u>
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, <u>Q243</u>
<b><u>BENZOATES</u></b>	<b><u>210-213</u></b>	<b><u>300 mg/kg</u></b>	<b><u>13, T243a</u></b>
BETA-APO-8'-CAROTENAL	160e	10 mg/kg	52, <u>XS243</u>

BETA-CAROTENES	160a(i),(iii),(iv)	20 mg/kg	52, 341, 344 <b>402</b> (revised),
BETA-CAROTENES, VEGETABLE	160a(ii)	20 mg/kg	52, 341, 344, <b>401</b>
CANTHAXANTHIN	161g	15 mg/kg	52, 470, <b>XS243</b>
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, <b>Q243</b>
<b><u>CYCLODEXTRIN, BETA-</u></b>	<b>459</b>	<b>5 mg/kg</b>	<b>G243</b>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	399, <b>L243</b>
<b><u>ETHYL MALTOL</u></b>	<b>637</b>	<b>GMP</b>	<b>R243</b>
GRAPE SKIN EXTRACT	163(ii)	100 mg/kg	52, 181 & 402(revised)
<b><u>MALTOL</u></b>	<b>636</b>	<b>GMP</b>	<b>R243</b>
NEOTAME	961	20 mg/kg	<b>406</b> (revised), 478
NISIN	234	12.5 mg/kg	233, 403- <b>220</b>
PAPRIKA EXTRACT	160c(ii)	30 mg/kg	39, 528, <b>XS243</b>
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	1500 mg/kg	33, 364, <del>398</del> <b>B243</b>
<b><u>POLYDIMETHYLSILOXANE</u></b>	<b>900a</b>	<b>50 mg/kg</b>	<b>S243</b>
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 mg/kg	<b>L243</b>
POLYSORBATES	432-436	3000 mg/kg	<b>L243</b>
PROPYLENE GLYCOL ALGINATE	405	1300 mg/kg	<del>XS243</del> <b>D243, G243a</b>
QUINOLINE YELLOW	104	10 mg/kg	52, <b>400</b>
SACCHARINS	954(i)-(iv)	80 mg/kg	<b>406</b> (revised), 477
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	<b>L243</b>
STEAROYL LACTYLATES	481(i), 482(i)	1000 mg/kg	<b>355, L243</b>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 mg/kg	478, 404, <b>Q243</b>
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	<b>L243</b>
<b><u>TARTRATES</u></b>	<b>334, 335(ii), 337</b>	<b>2000 mg/kg</b>	<b>45, M243</b>



TOCOPHEROLS	307a, b, c	200 mg/kg	15, <b>XS243</b>
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### **A.1. 3.2 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2**

*Standard for Fermented Milks (CXS 243-2003)*

<b>Food category 01.2: Fermented and renneted milk products</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
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	1000 mg/kg	33, <b>B243, P243</b>

### **A.1. 3.3 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2.1**

*Standard for Fermented Milks (CXS 243-2003)*

<b>Food category 01.2.1: Fermented milks (plain)</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
CARAMEL IV – SULFITE AMMONIA-CARAMEL	150d	150 mg/kg	12

### **A.1. 3.4 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2.1.1**

*Standard for Fermented Milks (CXS 243-2003)*

<b>Food category 01.2.1.1: Fermented milks (Plain), not heat treated after fermentation</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
<b><u>ACETIC AND FATTY ACID</u></b>	<b><u>472a</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>ESTERS OF GLYCEROL</u></b>			
<b><u>ACETYLATED OXIDIZED</u></b>	<b><u>1451</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>STARCH</u></b>			
<b><u>ALGINIC ACID</u></b>	<b><u>400</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>AMMONIUM ALGINATE</u></b>	<b><u>403</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>CALCIUM ALGINATE</u></b>	<b><u>404</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>CALCIUM CARBONATE</u></b>	<b><u>170(i)</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>CALCIUM CHLORIDE</u></b>	<b><u>509</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>CARBON DIOXIDE</u></b>	<b><u>290</u></b>	<b><u>GMP</u></b>	<b><u>J243</u></b>
<b><u>CITRIC AND FATTY ACID</u></b>	<b><u>472c</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>ESTERS OF GLYCEROL</u></b>			
<b><u>CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)</u></b>	<b><u>468</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>CYCLODEXTRIN, BETA-</u></b>	<b><u>459</u></b>	<b><u>5 mg/kg</u></b>	<b><u>234, 235, R243</u></b>
<b><u>ETHYL HYDROXYETHYL CELLULOSE</u></b>	<b><u>467</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>HYDROXYPROPYL</u></b>	<b><u>463</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>

<b><u>CELLULOSE</u></b>			
<b><u>HYDROXYPROPYL METHYL CELLULOSE</u></b>	<b><u>464</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>CELLULOSE</u></b>			
KARAYA GUM	416	200 mg/kg	234, 235, <b><u>D243</u></b>
<b><u>LACTIC AND FATTY ACID ESTERS OF GLYCEROL</u></b>	<b><u>472b</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>MAGNESIUM CHLORIDE</u></b>	<b><u>511</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>METHYL CELLULOSE</u></b>	<b><u>461</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>METHYL ETHYL CELLULOSE</u></b>	<b><u>465</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>POTASSIUM ALGINATE</u></b>	<b><u>402</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>POTASSIUM CHLORIDE</u></b>	<b><u>508</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	234, 235, <b><u>D243</u></b>
<b><u>SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM</u></b>	<b><u>470(i)</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM</u></b>	<b><u>470(ii)</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)</u></b>	<b><u>469</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>TRAGACANTH GUM</u></b>	<b><u>413</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>
<b><u>TRISODIUM CITRATE</u></b>	<b><u>331(iii)</u></b>	<b><u>GMP</u></b>	<b><u>234, 235, R243</u></b>

**A.1. 3.5 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2.1.2**  
*Standard for Fermented Milks (CXS 243-2003)*

<b>Food category 01.2.1.2: Fermented milks (plain), heat-treated after fermentation</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
<b><u>ACETYLATED OXIDIZED STARCH</u></b>	<b><u>1451</u></b>	<b><u>GMP</u></b>	<b><u>234, R243</u></b>
<b><u>AMMONIUM CARBONATE</u></b>	<b><u>503(i)</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
<b><u>AMMONIUM HYDROGEN CARBONATE</u></b>	<b><u>503(ii)</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
<b><u>CALCIUM ACETATE</u></b>	<b><u>263</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
<b><u>CALCIUM CHLORIDE</u></b>	<b><u>509</u></b>	<b><u>GMP</u></b>	<b><u>234, R243</u></b>
<b><u>CALCIUM GLUCONATE</u></b>	<b><u>578</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
CALCIUM HYDROXIDE	526	GMP	<b><u>M243a</u></b>
CALCIUM LACTATE	327	GMP	<b><u>M243a</u></b>
<b><u>CALCIUM MALATE, D, L-</u></b>	<b><u>352(ii)</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
<b><u>CALCIUM SULFATE</u></b>	<b><u>516</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>

CARBON DIOXIDE	290	GMP	59, <u>J243</u>
CITRIC ACID	330	GMP	<u>M243a</u>
<b><u>CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)</u></b>	<b><u>468</u></b>	<b><u>GMP</u></b>	<b><u>R243</u></b>
<b><u>CYCLODEXTRIN, -BETA</u></b>	<b><u>459</u></b>	<b><u>5 mg/kg</u></b>	<b><u>234, R243</u></b>
DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	<u>XS243</u>
<b><u>ETHYL HYDROXYETHYL CELLULOSE</u></b>	<b><u>467</u></b>	<b><u>GMP</u></b>	<b><u>234, R243</u></b>
<b><u>FUMARIC ACID</u></b>	<b><u>297</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
GLUCONO DELTA-LACTONE	575	GMP	<u>M243a</u>
<b><u>HYDROXYPROPYL DISTARCH PHOSPHATE</u></b>	<b><u>1442</u></b>	<b><u>GMP</u></b>	<b><u>234, R243</u></b>
<b><u>LACTIC ACID, L-, D- AND DL-</u></b>	<b><u>270</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
MAGNESIUM CARBONATE	504(i)	GMP	<u>M243a</u>
MAGNESIUM HYDROXIDE	528	GMP	<u>M243a</u>
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	<u>M243a</u>
<b><u>MAGNESIUM LACTATE, DL-</u></b>	<b><u>329</u></b>	<b><u>GMP</u></b>	<b><u>M243a</u></b>
<b><u>MAGNESIUM OXIDE</u></b>	<b><u>530</u></b>	<b><u>GMP</u></b>	<b><u>M243a</u></b>
MALIC ACID, DL-	296	GMP	<u>M243a</u>
<b><u>POTASSIUM ACETATE</u></b>	<b><u>261(i)</u></b>	<b><u>GMP</u></b>	<b><u>M243a</u></b>
POTASSIUM CARBONATE	501(i)	GMP	234, <u>M243a</u>
<b><u>POTASSIUM CHLORIDE</u></b>	<b><u>508</u></b>	<b><u>GMP</u></b>	<b><u>234, R243</u></b>
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	<u>M243a</u>
<b><u>POTASSIUM GLUCONATE</u></b>	<b><u>577</u></b>	<b><u>GMP</u></b>	<b><u>M243a</u></b>
<b><u>POTASSIUM HYDROGEN CARBONATE</u></b>	<b><u>501(ii)</u></b>	<b><u>GMP</u></b>	<b><u>M243a</u></b>
<b><u>POTASSIUM HYDROXIDE</u></b>	<b><u>525</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
POTASSIUM LACTATE	326	GMP	<u>M243a</u>
<b><u>POTASSIUM SULFATE</u></b>	<b><u>515(i)</u></b>	<b><u>GMP</u></b>	<b><u>M243</u></b>
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	234, <u>D243</u>
<b><u>SODIUM ACETATE</u></b>	<b><u>262(i)</u></b>	<b><u>GMP</u></b>	<b><u>M243a</u></b>
SODIUM CARBONATE	500(i)	GMP	<u>M243a</u>
<b><u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)</u></b>	<b><u>469</u></b>	<b><u>GMP</u></b>	<b><u>234, R243</u></b>

SODIUM DIHYDROGEN CITRATE	331(i)	GMP	234, <b>M243a</b>
<b><u>SODIUM FUMARATES</u></b>	<b>365</b>	<b>GMP</b>	<b>M243</b>
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	<b>M243a</b>
<b><u>SODIUM HYDROGEN DL-MALATE</u></b>	<b>350(i)</b>	<b>GMP</b>	<b>M243</b>
<b><u>SODIUM HYDROGEN SULFATE</u></b>	<b>514(ii)</b>	<b>GMP</b>	<b>M243</b>
SODIUM LACTATE	325	GMP	<b>M243a</b>
<b><u>SODIUM SESQUICARBONATE</u></b>	<b>500(iii)</b>	<b>GMP</b>	<b>M243</b>
<b><u>SODIUM SULFATE</u></b>	<b>514(i)</b>	<b>GMP</b>	<b>M243</b>
<b><u>TRIAMMONIUM CITRATE</u></b>	<b>380</b>	<b>GMP</b>	<b>M243</b>
<b><u>TRICALCIUM CITRATE</u></b>	<b>333(iii)</b>	<b>GMP</b>	<b>M243</b>
<b><u>TRISODIUM CITRATE</u></b>	<b>331(iii)</b>	<b>GMP</b>	<b>M243b</b>

#### **A.1. 3.6 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4**

*Standard for Cream and Prepared Creams (CXS 288-1976)*

Additive	INS	Max Level	Notes
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, <b>D288</b>

#### **A.1. 3.7 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4.1**

*Standard for Cream and Prepared Creams (CXS 288-1976)*

Additive	INS	Max Level	Notes
CALCIUM LACTATE	327	GMP	<b>A288</b>
CITRIC ACID	330	GMP	<b>A288</b>
LACTIC ACID, L-, D- AND DL-	270	GMP	<b>A288</b>
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg	<b>H288</b>
POLYSORBATES	432-436	1000 mg/kg	<b>H288</b>
POTASSIUM LACTATE	326	GMP	<b>A288</b>
SODIUM CARBONATE	500(i)	GMP	<b>A288</b>
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	<b>A288</b>
SODIUM LACTATE	325	GMP	<b>A288</b>
SODIUM SESQUICARBONATE	500(iii)	GMP	<b>A288</b>

#### **A.1. 3.8 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4.2**

*Standard for Cream and Prepared Creams (CXS 288-1976)*

Additive	INS	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 mg/kg	<b>C288</b>
NITROUS OXIDE	942	GMP	59, 278, <b>I288</b>
<b><u>PROPYLENE GLYCOL ALGINATE</u></b>	<b>405</b>	<b>5000 mg/kg</b>	<b>E288</b>
<b><u>SORBITAN ESTERS OF FATTY ACIDS</u></b>	<b>491-495</b>	<b>5000 mg/kg</b>	<b>F288</b>
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	<b>H288</b>

#### **A.1. 3.9 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4.3**

*Standard for Cream and Prepared Creams (CXS 288-1976)*

Additive	INS	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	<b>B288</b>
NISIN	234	10 mg/kg	<b>XS288</b>
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	<b>G288</b>
<b><u>SORBITAN ESTERS OF FATTY ACIDS</u></b>	<b><u>491-495</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>F288</u></b>
<b><u>SUCROSE ESTERS</u></b>	<b><u>473, 473a, 474</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>F288</u></b>

### **A.1. 3.10 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.7**

*Standard for Fermented Milks (CXS 243-2003)*

<b>Food category 01.7: Dairy based dairy desserts (e.g. pudding, fruit or flavoured yogurt)</b>			
Additive	INS	Max Level	Notes
ACESULFAME POTASSIUM	950	350 mg/kg	478, 188, <b>Q243</b>
<b><u>ADIPATES</u></b>	<b><u>355</u></b>	<b><u>1500 mg/kg</u></b>	<b><u>1, R243</u></b>
ADVANTAME	969	10 mg/kg	478, <b>XS243</b>
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	5000 mg/kg	231, <b>XS243</b>
ASCORBYL ESTERS	304, 305	500 mg/kg	2, 10, <b>XS243</b>
ASPARTAME	951	1000 mg/kg	478, 191, <b>Q243</b>
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, <b>Q243</b>
BENZOATES	210-213	300 mg/kg	13, <b>T243</b>
BETA-CAROTENES	160a(i),(iii),(iv)	25 mg/kg	341, 344, <b>402</b> (revised)
BETA-CAROTENE, VEGETABLE	160a(ii)	25 mg/kg	341, 344, <b>402</b> (revised)
CANTHAXANTHIN	161g	15 mg/kg	470, <b>XS243</b>
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, <b>Q243</b>
<b><u>CYCLODEXTRIN, BETA-</u></b>	<b><u>459</u></b>	<b><u>5 mg/kg</u></b>	<b><u>G243</u></b>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 mg/kg	<b>L243</b>
ETHYL MALTOL	637	200 mg/kg	<b>D243</b>
GRAPE SKIN EXTRACT	163(ii)	200 mg/kg	181, <b>402</b> (revised)
HYDROXYBENZOATES, PARA-	214, 218	120 mg/kg	27, <b>XS243</b>
INDIGOTINE (INDIGO CARMINE)	132	150 mg/kg	<b>402</b> (revised)
LAURIC ARGINATE ETHYL ESTER	243	200 mg/kg	470, <b>XS243</b>
<b><u>LUTEIN FROM TAGETES ERECTA</u></b>	<b><u>161b(i)</u></b>	<b><u>150 mg/kg</u></b>	<b><u>R243</u></b>

MALTOL	636	200 mg/kg	<b>D243</b>
NEOTAME	961	100 mg/kg	478, <b>Q243</b>
NISIN	234	12.5 mg/kg	233, <del>362</del> , <b>T243</b>
PAPRIKA EXTRACT	160c(ii)	60 mg/kg	39, <b>XS243</b>
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	1500 mg/kg	33, <b>B243</b>
<b>POLYDIMETHYLSILOXANE</b>	<b>900a</b>	<b>50 mg/kg</b>	<b>S243</b>
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 mg/kg	354, <del>XS243</del> , <b>L243</b>
POLYSORBATES	432-436	3000 mg/kg	<b>L243</b>
PROPYL GALLATE	310	90 mg/kg	2, 15, <b>XS243</b>
PROPYLENE GLYCOL ALGINATE	405	6000 mg/kg	<b>D243, G243a</b>
SACCHARINS	954(i)-(iv)	100 mg/kg	477, <b>Q243</b>
SORBATES	200, 202, 203	1000 mg/kg	42, <b>T243</b>
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	<del>362</del> , <b>L243</b>
STEAROYL LACTYLATES	481(i), 482(i)	5000 mg/kg	355, <b>L243</b>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 mg/kg	26, 477, <b>XS243</b>
SUCRALOSE (TRICHLOROGALATOSUCROSE)	955	400 mg/kg	478, <b>Q243</b>
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	<b>L243</b>
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, 449, <b>M243c</b>

#### NOTES FOR CCMMP STANDARDS

146(revised) Except for use in non-plain products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 20 mg/kg.

~~170 Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).~~

Chair's note: Note 170 is replaced with Note XS243 (see below)

235(revised) For use in reconstituted and recombined products **conforming to the Standard for Fermented Milks (CXS 243-2003)** only.

355(revised) **Except f**For use at ~~10,000 mg/kg~~ in flavoured products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) **at 10,000 mg/kg** only.

400(revised) **Except f**For use in products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 150 mg/kg.

402(revised) **Except f**For use in products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 100 mg/kg.

406(revised) **Except f**For use in ~~energy-reduced products or products with no added sugar~~ conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003): **for use in milk- and milk derivative-based products energy reduced or with no added sugar** at 100 mg/kg.

540(revised) Except for use at ~~300 mg/kg~~ in products conforming to **the Standard for Fermented Milks (CXS CODEX STAN 243-2003) at 300 mg/kg.**

**A243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 20 mg/kg.**

**A288** **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an acidity regulator.**

**B243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): 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)) and bone phosphate (INS 542), as stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg as phosphorous.**

*Chair's note:* the Note proposed by the IDF retained the "only" in "stabilizer and/or thickeners only"; but due to the explanations provided in their documents and the analogous note for creams (D288) with the "only", it is assumed that the retention of the "only" in B243 was inadvertent, thus it has been deleted.

**B288** **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer.**

**C243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 100 mg/kg.**

**C288** **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer at 5000 mg/kg.**

**D243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at GMP.**

**D288** **Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): 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)) and bone phosphate (INS 542), as stabilizers or thickeners, singly or in combination, at 1,100 mg/kg as phosphorous.

**E243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* at 1500 mg/kg.

**E288** For use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* only, as a stabilizer or thickener.

**F243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.

**F288** For use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* only, as an emulsifier.

**G243** For use in flavoured products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as a stabilizer or thickener.

**G243a** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)* as a stabilizer or thickener.

**G288** Except for use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as a stabilizer or thickener.

**H243** Except for use in plain products conforming to the *Standard for Fermented Milks (CXS243-2003)* as a stabilizer or thickener.

**H288** Except for use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as an emulsifier.

**I288** Except for use in cream packed under pressure and whipped cream products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as a propellant.

**J243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* as a carbonating agent in drinks based on fermented milks.

**L243** Except for products conforming to the *Standard for Fermented Milks (CXS 243-2003)*: as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.

**M243** For use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.

**M243a** Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks (CXS 243-2003)* as an acidity regulator.

**M243b** For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an acidity regulator or stabilizer.

**M243c** Except for use in products conforming to the *Standard for fermented Milks (CXS 243-2003)* as an acidity regulator.

**N243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)*: lycopene, synthetic (INS 160d(i), lycopene, tomato (INS 160d(ii) and lycopene, *Blakeslea trispora* (INS 260d(iii)), singly or in combination at 30 mg/kg, expressed as pure lycopene.

**P243** Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the *Standard for Fermented Milks (CXS 243-2003)*: for use in reconstitution and recombination.



- Q243** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)*: for use in milk- and milk derivative-based products energy reduced or with no added sugar.
- R243** For use in products conforming to the *Standard for Fermented Milks (CXS243-2003)* only.
- S243** For use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- T243:** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)*: for use in flavoured fermented products, heat treated after fermentation.
- T243a:** For use in flavoured fermented products, heat treated after fermentation, conforming to the *Standard for Fermented Milks (CXS 243-2003)* only.
- XS243** Excluding products conforming to the *Standard for Fermented Milks (CXS 243-2003)*.
- XS288** Excluding products conforming to the *Standard for Cream and Prepared Creams* (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN(CXS 288-1976).

#### **A.1. 4 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA**

##### **A.1.4.1 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES**

<b>01.1.4</b>	Flavoured fluid milk drinks
	Acidity regulators, colours, emulsifiers, <b>and</b> packaging gases and preservatives (only for fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, <b>as specified in the functional class table in the standard</b> . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickeners as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
<b>Codex standards</b>	Fermented Milks (CXS 243-2003)

<b>01.4.3</b>	Clotted cream (plain)
	Only certain acidity regulators, emulsifiers, stabilizers and thickeners listed in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to this standard and which fall under this food category.
<b>Codex standards</b>	Cream and Prepared Creams (CXS 288-1976)

<b>01.7</b>	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
	Acidity regulators, colours, emulsifiers, packaging gases and preservatives (only for heat treated after fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, <b>as specified in the functional class table in the standard</b> . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickener as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
<b>Codex standards</b>	Fermented Milks (CXS 243-2003)

##### **A.1.4.2 AMENDMENTS TO TABLE THREE**

<b>INS No.</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>1</sup></b>
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	<b><u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation</u></b>

472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1451	Acetylated oxidised starch	Emulsifier, Stabilizer, Thickener	2005	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
527	Ammonium hydroxide	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
162	Beet red	Colour	1999	<b><u>CS 243-2003</u></b>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
629	Calcium 5'-guanylate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
633	Calcium 5'-inosinate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<b><u>CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u></b>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming	1999	<b><u>CS 243-2003 (stabilizer only),</u></b>

		agent, Flour treatment agent, Stabilizer		<u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
623	Calcium di-L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	<u>CS 243-2003</u>
529	Calcium oxide	Acidity regulator	1999	<u>CS 243-2003</u>
282	Calcium propionate	Preservative	1999	<u>CS 243-2003 (restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
150a	Caramel I – plain caramel	Colour	1999	<u>CS 243-2003</u>
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	<u>CS 243-2003 (carbonating agent in flavoured products, or as a carbonating agent only in drinks based on fermented milks)</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	<u>CS 243-2003 (emulsifier only)</u>
140	Chlorophylls	Colour	1999	<u>CS 243-2003</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
472c	Citric and fatty esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer, Thickener	1999	<u>CS 243-2003</u>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>

628	Dipotassium 5'-guanylate-	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
627	Disodium 5'-guanylate-	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
631	Disodium 5'-inosinate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	<b><u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
297	Fumaric acid	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
620	Glutamic acid, L(+)-	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
626	Guanylic acid, 5'-	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
419	Gum ghatti	Carrier, Emulsifier, Stabilizer, Thickener	2019	<b><u>CS 243-2003 (emulsifier, stabilizer or thickener only)</u></b>
507	Hydrochloric acid	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
463	Hydroxypropyl cellulose	Emulsifier, Foaming Agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
630	Inosinic acid, 5'-	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>

416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<b><u>CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	<b><u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	<b><u>CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
322(ii)	Lecithin, partially hydrolysed	Antioxidant, Emulsifier	2021	<b><u>CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
161b(iii)	Lutein esters from <i>Tagetes erecta</i>	Colour	2018	<b><u>CS 243-2003</u></b>
161b(i)	Lutein from <i>Tagetes erecta</i>	Colour	2021	<b><u>CS 243-2003</u></b>
161d(iii)	Lycopene, <i>Blakeslea trispora</i>	Colour	2012	<b><u>CS 243-2003</u></b>
161d(i)	Lycopene, synthetic	Colour	2012	<b><u>CS 243-2003</u></b>
161d(ii)	Lycopene, tomato	Colour	2012	<b><u>CS 243-2003</u></b>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	<b><u>CS 243-2003 (stabilizer only)</u></b>
625	Magnesium di-L-glutamate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	<b><u>CS 243-2003 (acidity regulator or flavour enhancer only)</u></b>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	<b><u>CS 243-2003 (emulsifier only)</u></b>
296	Malic acid, DL-	Acidity regulator, Sequestrant		<b><u>CS 243-2003 (acidity regulator only)</u></b>
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>

421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
624	Monoammonium L-glutamate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
622	Monopotassium L-glutamate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
621	Monosodium L-glutamate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	<b><u>CS 243-2003 (packaging gas only)</u></b>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	<b><u>CS 243-2003 (packaging gas only)</u></b>
423	Octenyl succinic acid (OSA) modified gum Arabic	Emulsifier	2018	<b><u>CS 243-2003</u></b>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
964	Polyglycitol syrup	Sweetener	2001	<b><u>CS 243-2003 (limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<b><u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u></b>

632	Potassium 5'-inosinate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<b><u>CS 243-2003 (acidity regulatory only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<b><u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
525	Potassium hydroxide	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<b><u>CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
283	Potassium propionate	Preservative	1999	<b><u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u></b>
515(i)	Potassium sulfate	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
407a	Processed eucheama seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
280	Propionic acid	Preservative	1999	<b><u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u></b>
101(i)	Riboflavin, synthetic	Colour	2023	<b><u>CS 221-2001, CS 243-2003 (flavoured products only, at 300 mg/kg), CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978</u></b>
101(ii)	Riboflavin 5'-phosphate sodium	Colour	2023	<b><u>CS 221-2001, CS 243-2003 (flavoured products only, at 300 mg/kg), CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978</u></b>
101(iii)	Riboflavin from Bacillus subtilis	Colour	2023	<b><u>CS 221-2001, CS 243-2003 (flavoured products only, at 300</u></b>

				<b>mg/kg</b> , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iv)	Riboflavin from Ashbya gossypii	Colour	2023	CS 221-2001, <b><u>CS 243-2003 (flavoured products only, at 300 mg/kg)</u></b> , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<b><u>CS 243-2003 (stabilizer only)</u></b>
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<b><u>CS 243-2003 (stabilizer only)</u></b>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<b><u>CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u></b>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	1999	<b><u>CS 243-2003</u></b>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
365	Sodium fumarates	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	<b><u>CS 243-2003 (acidity regulator only)</u></b>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	<b><u>CS 243-2003</u></b>
524	Sodium hydroxide	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent,	1999	<b><u>CS 243-2003 (acidity regulator or emulsifier only),</u></b>



		Emulsifier, Emulsifying salt, Humectant, Thickener		<b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
281	Sodium propionate	Preservative	1999	<b><u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u></b>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	<b><u>CS 243-2003 (acidity regulator only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
514(i)	Sodium sulfate	Acidity regulator	2001	<b><u>CS 243-2003</u></b>
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>
134	Spirulina extract	Colour	2023	<b><u>CXS 243-2003</u></b>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	<b><u>CS 243-2003 (stabilizer or thickener only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
171	Titanium dioxide	Colour	1999	<b><u>CS 243-2003</u></b>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only)</u></b>
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	<b><u>CS 243-2003 (emulsifier only)</u></b>
380	Triammonium citrate	Acidity regulator	1999	<b><u>CS 243-2003</u></b>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003 (acidity regulator only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003 (acidity regulator only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003 (stabilizer only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (stabilizer or thickener only),</u></b> <b><u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u></b>
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u></b>

161h(i)	Zeaxanthin, synthetic	Colour	2021	<b>CS 243-2003 (flavoured products only at 150 mg/kg)</b>
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### **A.1.4.3 AMENDMENTS TO ANNEX TO TABLE THREE IN THE GSFA**

#### **ANNEX TO TABLE THREE**

#### **Food Categories or Individual Food Items Excluded from the General Conditions of Table Three**

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

<b>Category Number</b>	<b>Food Category</b>
01.2	Fermented and renneted milk products (plain) <sup>4</sup>

4. ~~Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".~~

### **A.2- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS PROCESSED FRUITS AND VEGETABLES STANDARDS**

#### **A.2.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2015): (alphabetical order)**

<b>Acetic acid, glacial</b>			
<b>INS: 260 Functional class: Acidity regulator, Preservative</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, & 263, <u>XS320</u>

<b>Acesulfame potassium</b>			
<b>INS: 950 Functional class: Flavour enhancer, Sweetener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	188, 478, <u>XS57</u>
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)	1000 mg/kg	188, 478, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, <u>XS57</u>

<b>Advantame</b>			
<b>INS: 969 Functional class: Flavour enhancer, Sweetener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	478, <u>XS57</u>
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)	10 mg/kg	478, XS257R, <u>XS57</u>

<b>Allura red AC</b>			
<b>INS: 129 Functional Class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	300 mg/kg	161, <u>XS66</u>

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS57</u>

<b>Ascorbic acid, L-</b> <b>INS: 300</b> <b>Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	140, <u>AS20</u>

<b>Aspartame</b> <b>INS: 951</b> <b>Functional class: Flavour enhancer, Sweetener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	191, 478, <u>XS57</u>
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)	1000 mg/kg	191, 478, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, <u>XS57</u>

<b>Aspartame-acesulfame salt</b> <b>INS: 962</b> <b>Functional class: Sweetener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	200 mg/kg	113, 144, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	113, 477, <u>XS57</u>
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)	1000 mg/kg	119, 477, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, <u>XS57</u>

<b>Benzoate</b> <b>INS:210</b> <b>Benzoic acid</b> <b>Functional Class: Preservative</b> <b>INS:211</b> <b>Sodium benzoate</b> <b>Functional Class: Preservative</b> <b>INS:212</b> <b>Potassium benzoate</b> <b>Functional Class: Preservative</b> <b>INS:213</b> <b>Calcium benzoate</b> <b>Functional Class: Preservative</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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)	1000 mg/kg	13, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, <u>XS57</u>

<b>Brilliant blue FCF</b> <b>INS: 133</b> <b>Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>

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 soybean sauce	500 mg/kg	161, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, <u>XS57</u>

<b>Calcium chloride</b>			
<b>INS: 509 Functional class: Firming agent, Stabilizer, Thickener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, <u>XS320</u>

<b>Calcium sulfate</b>			
<b>INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, <u>A320</u>

<b>Caramel III - ammonia caramel</b>			
<b>INS: 150c Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	500 mg/kg	<u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, <u>XS57</u>
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)	50000 mg/kg	<u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, <u>XS57</u>

<b>Caramel IV - sulfite ammonia caramel</b>			
<b>INS: 150d Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, <u>XS57</u> , <u>XS66</u> , <u>XS294</u> , <u>XS320</u>

<b>Carmines</b>			
<b>INS: 120 Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	500 mg/kg	161, 178, <u>XS66</u>
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)	100 mg/kg	178, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food	200 mg/kg	92, 178, <u>XS57</u>

category 04.2.2.5		
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<b>Carotenes, beta- INS: 160a(i),a(iii), a(iv) Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	5 mg/kg	341, 344, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, <u>XS57</u>
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)	50 mg/kg	341, 344, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS57</u>

<b>Carotenes, beta-, vegetable INS: 160a(ii) Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	5 mg/kg	341, 344, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, <u>XS57</u>
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)	50 mg/kg	341, 344, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS57</u>

<b>Chlorophylls and chlorophyllins, copper complexes INS: 141(i) Chlorophylls, copper complexes Functional Class: Colour INS: 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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)	100 mg/kg	62, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, <u>XS57</u>

<b>Citric acid INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	242, 262, 264, <del>265</del> , <u>A320</u>

<b>Cyclamates INS: 952(i) Cyclamic acid Functional Class: Sweetener INS: 952(ii) Calcium cyclamate Functional Class: Sweetener INS: 952(iv) Sodium cyclamate Functional Class: Sweetener</b>			
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Food Cat. No.	Food Category	Max Level	Notes
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, - <u>XS57</u>

<b>Diacetyltartaric and fatty acid esters of glycerol</b> <b>INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer</b>			
Food Cat. No.	Food Category	Max Level	Notes
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 soybean sauce	2500 mg/kg	<u>XS66</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	<u>XS57</u>

<b>Ethylene diamine tetra acetates</b> <b>INS: 385 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant</b> <b>INS: 386 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer</b>			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	100 mg/kg	21, 440, - <u>A320</u>
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 soybean sauce	250 mg/kg	21, <u>A66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	21, <u>XS57</u>
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)	250 mg/kg	21, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, <u>XS57</u>

<b>Fast green FCF</b> <b>INS: 143 Functional class: Colour</b>			
Food Cat. No.	Food Category	Max Level	Notes
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 soybean sauce	300 mg/kg	<u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>

<b>Ferrous gluconate</b> <b>INS: 579 Functional class: Colour retention agent</b>			
Food Cat. No.	Food Category	Max Level	Notes
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 soybean sauce	150 mg/kg	23, 48, <u>A66a</u>

<b>Ferrous lactate</b> <b>INS: 585 Functional class: Colour retention agent</b>			
Food Cat. No.	Food Category	Max Level	Notes
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 soybean	150 mg/kg	23, 48, <u>A66a</u>

	sauce		
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<b>Glycerol</b> <b>INS: 422 Functional class: Humectant, Thickener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	<u>XS260</u> , <u>XS294</u>

<b>Grape skin extract</b> <b>INS: 163(ii) Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	100 mg/kg	179, 181, <u>XS66</u>
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)	100 mg/kg	179, 181, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, <u>XS57</u>

<b>Hydroxybenzoates, para-</b> <b>INS:214 Ethyl para-hydroxybenzoate Functional Class: Preservative</b>			
<b>INS:218 Methyl para-hydroxybenzoate Functional Class: Preservative</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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)	1000 mg/kg	27, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, <u>XS57</u>

<b>Indigotine (Indigo carmine)</b> <b>INS: 132 Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	150 mg/kg	161, <u>XS66</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS57</u>

<b>Lactic acid, L-, D- and DL-</b> <b>INS: 270 Functional class: Acidity regulator</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, 264, <u>XS320</u>

<b>Malic acid, DL-</b> <b>INS: 296 Functional class: Acidity regulator, Sequestrant</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses	GMP	265, <u>A320</u>

	and legumes, and aloe vera), seaweeds and nuts and seeds		
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<b>Monosodium L-glutamate</b>			
<b>INS: 621 Functional class: Flavour enhancer</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	201, <u>XS320</u>

<b>Neotame</b>			
<b>INS: 961 Functional class: Flavour enhancer, Sweetener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	478, <u>XS57</u>
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)	33 mg/kg	478, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, <u>XS57</u>

<b>PHOSPHATES</b>			
<b>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</b>			
<b>Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.1.2.3	Fruit in vinegar, oil, or brine	2200 mg/kg	33, <u>P260</u>
04.1.2.10	Fermented fruit products	2200 mg/kg	33, <u>P260</u>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, <u>P320</u>
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 soybean sauce	2200 mg/kg	33, <u>P66</u> , <u>P260</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, <u>XS57</u>
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)	2200 mg/kg	33, 76, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, <u>XS57</u>
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 categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2200 mg/kg	33, 572, <u>P260</u>

<b>Polydimethylsiloxane</b>			
<b>INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	10mg/kg	15, <u>XS320</u>
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 soybean sauce	10 mg/kg	<u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms	10 mg/kg	<u>XS57</u>



	and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds		
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)	10 mg/kg	<u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	<u>XS57</u>

<b>Polysorbates</b>			
<b>INS:432 Polyoxyethylene (20) sorbitan monolaurate Functional Class: Emulsifier, Stabilizer</b>			
<b>INS:433 Polyoxyethylene (20) sorbitan monooleate Functional Class: Emulsifier, Stabilizer</b>			
<b>INS:434 Polyoxyethylene (20) sorbitan monopalmitate Functional Class: Emulsifier</b>			
<b>INS:435 Polyoxyethylene (20) sorbitan monostearate Functional Class: Emulsifier, Stabilizer</b>			
<b>INS:436 Polyoxyethylene (20) sorbitan tristearate Functional Class: Emulsifier, Stabilizer</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	<u>XS57</u>

<b>Potassium dihydrogen citrate</b>			
<b>INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>

<b>Propylene glycol alginate</b>			
<b>INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 soybean sauce	6000 mg/kg	386, XS38, <u>XS66</u> , XS260

<b>Propylene glycol esters of fatty acids</b>			
<b>INS: 477 Functional class: Emulsifier</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	<u>XS57</u>

<b>Pullulan</b>			
<b>INS: 1204 Functional class: Glazing agent, Thickener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
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 categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	<u>XS260</u> , XS294

<b>Saccharins</b>			
<b>INS:954(i)</b>	<b>Saccharin</b>	<b>Functional Class: Sweetener</b>	
<b>INS:954(ii)</b>	<b>Calcium saccharin</b>	<b>Functional Class: Sweetener</b>	
<b>INS:954(iii)</b>	<b>Potassium saccharin</b>	<b>Functional Class: Sweetener</b>	
<b>INS:954(iv)</b>	<b>Sodium saccharin</b>	<b>Functional Class: Sweetener</b>	

Food Cat. No.	Food Category	Max Level	Notes
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 soybean sauce	160 mg/kg	144, 500, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 500, <u>XS57</u>
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)	160 mg/kg	477, 500, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, <u>XS57</u>

<b>Sodium dihydrogen citrate</b> INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>

<b>Sorbates</b> INS:200 Sorbic acid Functional Class: Preservative INS:202 Potassium sorbate Functional Class: Preservative INS:203 Calcium sorbate Functional Class: Preservative			
Food Cat. No.	Food Category	Max Level	Notes
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)	1000 mg/kg	42, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, <u>XS57</u>

<b>Stannous chloride</b> INS: 512 Functional class: Antioxidant, Colour retention agent			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	25 mg/kg	43, <u>XS57</u>

<b>Steviol glycosides</b> INS:960a Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia) Functional Class: Sweetener INS:960b Steviol glycosides from fermentation Functional Class: Sweetener INS:960c Enzymatically produced steviol glycosides Functional Class: Sweetener INS:960d Glucosylated steviol glycosides Functional Class: Sweetener			
Food Cat. No.	Food Category	Max Level	Notes
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 soybean sauce	330 mg/kg	26, 144, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70 mg/kg	26, 477, <u>XS57</u>
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)	330 mg/kg	26, 477, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g.	165 mg/kg	26, 477, <u>XS57</u>

	vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		
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<b>Sucralose (Trichlorogalactosucrose)</b> <b>INS: 955 Functional class: Flavour enhancer, Sweetener</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	580 mg/kg	478, <u>XS57</u>
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)	400 mg/kg	169, 478, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, <u>XS57</u>

<b>Sulfites</b> <b>INS:220 Sulfur dioxide Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative</b> <b>INS:221 Sodium sulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative</b> <b>INS:222 Sodium hydrogen sulfite Functional Class: Antioxidant, Preservative</b> <b>INS:223 Sodium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative</b> <b>INS:224 Potassium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative</b> <b>INS:225 Potassium sulfite Functional Class: Antioxidant, Preservative</b> <b>INS:539 Sodium thiosulfate Functional Class: Antioxidant, Sequestrant</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	44, 76, 136, 137, <u>B320</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	44, <u>XS57</u>
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)	500 mg/kg	44, 138, <u>XS57</u>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, <u>XS57</u>

<b>Sunset yellow FCF</b> <b>INS: 110 Functional class: Colour</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, <u>XS57</u>

<b>Tricalcium citrate</b> <b>INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>

<b>Tripotassium citrate</b> <b>INS: 332(ii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised),_ <b>A320</b>

<b>Trisodium citrate</b> <b>INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</b>			
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised),_ <b>A320</b>

### **A.2.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2015):**

#### **A.2.2.1 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORIES 04.1.2.3 AND 04.1.2.10**

##### *Standard for Pickled Fruits and Vegetables (CXS 260-2007)*

<b>Food category 04.1.2.3: Fruit in vinegar, oil, or brine</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
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,_ <b>P260</b>

<b>Food category 04.1.2.10: Fermented fruit products</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
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,_ <b>P260</b>

#### **A.2.2.2 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2**

##### *Standard for Processed Tomato Concentrates (CXS 57-1981)*

##### *Standard for Table Olives (CXS 66-1981)*

##### *Standard for Pickled Fruits and Vegetables (CXS 260-2007)*

##### *Standard for Quick Frozen Vegetables (CXS 320-2015)*

<b>Food category 04.2.2: Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
Caramel IV – sulfite ammonia caramel	150d	50000 mg/kg	92, 161, <b>XS57, XS66, XS294, XS320</b>

#### **A.2.2.3 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.1**

##### *Standard for Quick Frozen Vegetables (CXS 320-2015)*

<b>Food category 04.2.2.1: Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
Acetic acid, glacial	260	GMP	262, 263, <b>XS320</b>
Ascorbic acid, L-	300	GMP	440, <b>A320</b>
Calcium chloride	509	GMP	29(revised), 323, 324, <b>XS320</b>
Calcium sulfate	516	GMP	29(revised), 323, 324, <b>A320</b>
Citric acid	330	GMP	242, 262, 264, 265, <b>A320</b>
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, 440, <b>A320</b>
Lactic acid, L-, D- and DL-	270	GMP	262, 264, <b>XS320</b>
Malic acid, dl-	296	GMP	265, <b>A320</b>

Monosodium l-glutamate	621	GMP	201, <b>XS320</b>
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	5000 mg/kg	33, 76, <b>P320</b>
Polydimethylsiloxane	900a	10 mg/kg	15, <b>XS320</b>
Potassium dihydrogen citrate	332(i)	GMP	29(revised), <b>A320</b>
Sodium dihydrogen citrate	331(i)	GMP	29(revised), <b>A320</b>
Sulfites	220-225, 539	50 mg/kg	44, 76, 136, 137, <b>B320</b>
Tricalcium citrate	333(iii)	GMP	29(revised), <b>A320</b>
Tripotassium citrate	332(ii)	GMP	29(revised), <b>A320</b>
Trisodium citrate	331(iii)	GMP	29(revised), <b>A320</b>

#### **A.2.2.4 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.3**

*Standard for Table Olives (CXS 66-1981)*

*Standard for Pickled Fruits and Vegetables (CXS 260-2007)*

<b>Food category 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 soybean sauce</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
Allura red AC	129	300 mg/kg	161, <b>XS66</b>
Aspartame-acesulfame salt	962	200 mg/kg	113, 144, <b>XS66</b>
Brilliant blue FCF	133	500 mg/kg	161, <b>XS66</b>
Caramel III – ammonia caramel	150c	500 mg/kg	<b>XS66</b>
Carmines	120	500 mg/kg	161, 178, <b>XS66</b>
Carotenes, beta	160a(i),a(iii), a(iv)	5 mg/kg	341, 344, <b>XS66</b>
Carotenes, beta-, vegetable	160a(ii)	5 mg/kg	341, 344, <b>XS66</b>
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	<b>XS66</b>
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, <b>A66</b>
Fast green FCF	143	300 mg/kg	<b>XS66</b>
Ferrous gluconate	579	150 mg/kg	23, 48, <b>A66a</b>
Ferrous lactate	585	150 mg/kg	23, 48, <b>A66a</b>
Grape skin extract	163(ii)	100 mg/kg	179, 181, <b>XS66</b>
Indigotine (indigo carmine)	132	150 mg/kg	161, <b>XS66</b>
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, <b>P66, P260</b>
Polydimethylsiloxane	900a	10 mg/kg	<b>XS66</b>
Propylene glycol alginate	405	6000 mg/kg	386, XS38, <b>XS66</b> , XS260
Saccharins	954(i)-(iv)	160 mg/kg	144, 500, <b>XS66</b>
Steviol glycosides	960a, 960b, 960c, 960d	330 mg/kg	26, 144, <b>XS66</b>

#### **A.2.2.5 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.4**

*Standard for Processed Tomato Concentrates (CXS 57-1981)*

<b>Food category 04.2.2.4: Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
Acesulfame potassium	950	350 mg/kg	188, 478, <b>XS57</b>
Advantame	969	10 mg/kg	478, <b>XS57</b>
Allura red AC	129	200 mg/kg	161, <b>XS57</b>
Aspartame	951	1000 mg/kg	191, 478, <b>XS57</b>
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, <b>XS57</b>

Brilliant blue FCF	133	200 mg/kg	161, XS57
Caramel III - ammonia caramel	150c	50000 mg/kg	161, XS57
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, XS57
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, XS57
Ethylene diamine tetra acetates	385, 386	365 mg/kg	21, XS57
Fast green FCF	143	200 mg/kg	XS57
Neotame	961	33 mg/kg	478, XS57
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, XS57
Polydimethylsiloxane	900a	10 mg/kg	XS57
Saccharins	954(i)-(iv)	160 mg/kg	144, 477, 500, XS57
Stannous chloride	512	25 mg/kg	43, XS57
Steviol glycosides	960a, 960b, 960c,960d	70 mg/kg	26, 477, XS57
Sucralose (trichlorogalactosucrose)	955	580 mg/kg	478, XS57
Sulfites	220-225, 539	50 mg/kg	44, XS57

#### **A.2.2.6 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.5**

##### *Standard for Processed Tomato Concentrates (CXS 57-1981)*

Food category 04.2.2.5: Vegetables (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)			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	188, 478, XS57
Advantame	969	10 mg/kg	478, XS257R, XS57
Aspartame	951	1000 mg/kg	191, 478, XS57
Aspartame-acesulfame salt	962	1000 mg/kg	119, 477, XS57
Caramel III - ammonia caramel	150c	50000 mg/kg	XS57
Carmines	120	100 mg/kg	178, XS57
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, XS57
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, XS57
Chlorophylls and Chlorophyllins, copper complexes	141(i), (ii)	100 mg/kg	62, XS57
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, XS57
Grape skin extract	163(ii)	100 mg/kg	179, 181, XS57
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, XS57
Neotame	961	33 mg/kg	478, XS57
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, 76, XS57
Polydimethylsiloxane	900a	10 mg/kg	XS57
Saccharins	954(i)-(iv)	160 mg/kg	477, 500, XS57
Sorbates	200, 202, 203	1000 mg/kg	42, XS57
Steviol glycosides	960a, 960b, 960c,960d	330 mg/kg	26, 477, XS57
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	169, 478, XS57
Sulfites	220-225, 539	500 mg/kg	44, 138, XS57

#### **A.2.2.7 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.6**

##### *Standard for Processed Tomato Concentrates (CXS 57-1981)*

Food category 04.2.2.6: Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	188, 478, XS57
Allura red AC	129	200 mg/kg	92, 161, XS57
Aspartame	951	1000 mg/kg	191, 478, XS57
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, XS57

Benzoates	210-213	3000 mg/kg	13, <b>XS57</b>
Brilliant blue FCF	133	100 mg/kg	92, 161, <b>XS57</b>
Caramel III - ammonia caramel	150c	50000 mg/kg	161, <b>XS57</b>
Carmines	120	200 mg/kg	92, 178, <b>XS57</b>
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	92, 341, 344, <b>XS57</b>
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	92, 341, 344, <b>XS57</b>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	62, 92, <b>XS57</b>
Cyclamates	952(i), (ii), (iv)	250 mg/kg	17, 477, <b>XS57</b>
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	<b>XS57</b>
Ethylene diamine tetra acetates	385, 386	80 mg/kg	21, <b>XS57</b>
Grape skin extract	163(ii)	100 mg/kg	92, 181, <b>XS57</b>
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, <b>XS57</b>
Indigotine (indigo carmine)	132	200 mg/kg	92, 161, <b>XS57</b>
Neotame	961	33 mg/kg	478, <b>XS57</b>
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, <b>XS57</b>
Polydimethylsiloxane	900a	50 mg/kg	<b>XS57</b>
Polysorbates	432-436	3000 mg/kg	<b>XS57</b>
Propylene glycol esters of fatty acids	477	5000 mg/kg	<b>XS57</b>
Saccharins	954(i)-(iv)	200 mg/kg	477, 500, <b>XS57</b>
Sorbates	200, 202, 203	1000 mg/kg	42, <b>XS57</b>
Steviol glycosides	960a, 960b, 960c, 960d	165 mg/kg	26, 477, <b>XS57</b>
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	478, <b>XS57</b>
Sulfites	220-225, 539	300 mg/kg	44, 205, <b>XS57</b>
Sunset yellow FCF	110	50 mg/kg	92, <b>XS57</b>

#### **A.2.2.8 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.7**

##### Standard for Pickled Fruits and Vegetables (CXS 260-2007)

<b>Food category 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 categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</b>			
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>
Glycerol	422	GMP	<b>XS260</b> , XS294
Pullulan	1204	GMP	<b>XS260</b> , XS294

#### **NOTES FOR CCPFV STANDARDS**

29 For **use in** non-standardized food-only.

**A66** **Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.**

**A66a** **Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.**

**A320** **For use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015) as a sequestrant.**

**B320** **Except for use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): sodium thiosulfate (INS 539) as a sequestrant.**

- P66** Except for use in products conforming to the *Standard for Table Olives* (CXS 66-1981): 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)), magnesium dihydrogen diphosphate (INS 450(ix)), 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, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.
- P260** Except for use in products conforming to the *Standard for Pickled Fruits and Vegetables* (CXS 260-2007): 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, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.
- P320** Except for use in quick frozen French fried potatoes conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015): 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)), 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 sequestrants, singly or in combination.
- XS57** Excluding products conforming to the *Standard for Processed Tomato Concentrates* (CXS 57-1981).
- XS66** Excluding products conforming to the *Standard for Table Olives* (CXS 66-1981).
- XS260** Excluding products conforming to the *Standard for Pickled Fruits and Vegetables* (CXS 260-2007).



**XS320 Excluding products conforming to the *Standard for Quick Frozen Vegetables (CXS 320-2015)*.****A.2.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 66-1981 and CXS 260-2007):****A.2.3.1 AMENDMENTS TO TABLE 3****Standard for Table Olives (CXS 66-1981)**

*Standard for Table Olives* (CXS 66-1981) has a general reference to GSFA. As such, CXS66-1981 should be removed from the column of "Specific allowance in the following commodity standards".

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	2018	CS 13-1981, <del>CS 66-1981</del> , CS 254-2007

**A.2.3.2 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES****Standard for Pickled Fruits and Vegetables (CXS 260-2007)**

<b>04.1.2.3</b>	Fruit in vinegar, oil, or brine
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
<b>Codex Standard</b>	Pickled Fruits and Vegetables (CXS 260-2007)

<b>04.1.2.10</b>	Fermented fruits products
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
<b>Codex Standard</b>	Pickled Fruits and Vegetables (CXS 260-2007)

<b>04.2.2.3</b>	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
<b>Codex Standard</b>	Pickled Fruits and Vegetables (CXS 260-2007)

**A.3- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)****A.3.1 PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017): (alphabetical order)**

<b>ACESULFAME POTASSIUM</b>				
<b>INS: 950</b>		<b>Functional Class: Flavour enhancer, Sweetener</b>		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	478, 188, <b>XS314R</b>	2019

<b>04.2.2.2</b>	<b><u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u></b>	<b><u>300 mg/kg</u></b>	<b><u>A-323R</u></b>	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, <b><u>XS308R</u></b>	2021
<b>04.2.2.8</b>	<b><u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u></b>	<b><u>300 mg/kg</u></b>	<b><u>A-323R</u></b>	

<b>ACETIC ACID, GLACIAL</b>				
<b>INS: 260</b>				
<b>Functional Class: Acidity regulator, Preservative</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R, <b><u>XS324R</u></b>	2013

<b>ADVANTAME</b>				
<b>INS: 969</b>				
<b>Functional Class: Flavour enhancer, Sweetener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	144, 348, <b><u>B-323R</u></b>	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	144, 345, 478, <b><u>B-323R</u></b>	2023

<b>ALLURA RED AC</b>				
<b>INS: 129</b>				
<b>Functional Class: Colour</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, <b><u>XS314R</u></b>	2009
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <b><u>XS308R</u></b>	2009

<b>ASCORBIC ACID, L-</b>				
<b>INS: 300</b>				
<b>Sequestrant</b>				
<b>Functional Class: Acidity regulator, Antioxidant, Flour treatment agent,</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R, <b><u>XS324R</u></b>	2013

<b>ASCORBYL ESTERS</b>				
<b>INS: 304, 305</b>				
<b>Functional Class: Antioxidant</b>				

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	10, <del>B-323R</del>	2001

**ASPARTAME**

INS: 951

Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	478, 191, <del>XS314R</del>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	144, 348, <del>B-323R</del>	2021
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, <del>XS308R</del>	2021
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	144, 478, 345, <del>B-323R</del>	2021

**ASPARTAME-ACESULFAME SALT**

INS: 962

Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	113, 477, <del>XS314R</del>	2019
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, <del>XS308R</del>	2021

**BENZOATES**

INS: 210, 211, 212, 213

Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	13, <del>XS314R</del>	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	13, <del>XS323R</del>	2003
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, <del>XS308R</del>	2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	13, <del>XS323R</del>	2001

**BRILLIANT BLUE FCF**

INS: 133

Functional Class: Colour

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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, <u>XS314R</u>	2009
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, <u>XS308R</u>	2009

**BUTYLATED HYDROXYANISOLE**

INS: 320 Functional Class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, <u>B-323R</u>	2005

**BUTYLATED HYDROXYTOLUENE**

INS: 321 Functional Class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, <u>B-323R</u>	2005

**CANTHAXANTHIN**

INS: 161g Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	<u>XS323R</u>	2011

**CARAMEL III - AMMONIA CARAMEL**

INS: 150c Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182, <u>XS314R</u>	2008
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	76, 161, <u>XS323R</u>	2010
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, <u>XS308R</u>	2010
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, <u>XS323R</u>	2010

**CARAMEL IV - SULFITE AMMONIA CARAMEL**

INS: 150d Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
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<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>				
<b>INS: 141(i), 141(ii)</b>		<b>Functional Class: Colour</b>		
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	62, 182, <u>XS314R</u>	2008
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, <u>XS308R</u>	2008
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	62, <u>XS323R</u>	2005

<b>CITRIC ACID</b>				
<b>INS: 330</b>		<b>Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant</b>		
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <u>XS324R</u>	2013

<b>CYCLAMATES</b>				
<b>INS: 952(i), 952(ii), 952(iv)</b>		<b>Functional Class: Sweetener</b>		
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	17, 477, <u>XS314R</u>	2019
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, <u>XS308R</u>	2021

<b>DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL</b>				
<b>INS: 472e</b>		<b>Functional Class: Emulsifier, Sequestrant, Stabilizer</b>		
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg	<u>XS314R</u>	2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	<u>XS323R</u>	2005
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	<u>XS308R</u>	2005
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg	<u>XS323R</u>	2005

<b>ETHYLENE DIAMINE TETRA ACETATES</b>				
<b>INS: 385, 386</b>		<b>Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)</b>		

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	21, 64, 297, <b>B-323R</b>	2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, <b>XS308R</b>	2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	21, <b>B-323R</b>	2001

**FAST GREEN FCF**

INS: 143

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, <b>XS314R</b>	2009

**GRAPE SKIN EXTRACT**

INS: 163(ii)

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	179, 181, 182, <b>XS314R</b>	2011
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, <b>XS308R</b>	2011

**HYDROXYBENZOATES, PARA-**

INS: 214, 218

Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	27, <b>XS314R</b>	2010
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, <b>XS308R</b>	2010

**INDIGOTINE (INDIGO CARMINE)**

INS: 132

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	161, 182, <b>XS314R</b>	2009
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <b>XS308R</b>	2009

<b>LACTIC ACID, L-, D- and DL-</b>				
<b>INS: 270</b>				
<b>Functional Class: Acidity regulator</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <b><u>XS324R</u></b>	2013

<b>NEOTAME</b>				
<b>INS: 961</b>				
<b>Functional Class: Flavour enhancer, Sweetener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	478, <b><u>XS314R</u></b>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	144, 348, <b><u>B-323R</u></b>	2021
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, <b><u>XS308R</u></b>	2021
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	144, 478, 345, <b><u>B-323R</u></b>	2021

<b>PHOSPHATES</b>				
<b>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</b>				
<b>Functional Class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	33, <b><u>XS314R</u></b>	2012
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, <b><u>B-323R</u></b>	2012
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, <b><u>XS308R</u></b>	2012
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, 76, <b><u>B-323R</u></b>	2012

<b>POLYDIMETHYLSILOXANE</b>				
<b>INS: 900a</b>				
<b>Functional Class: Anticaking agent, Antifoaming agent, Emulsifier</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	<b><u>XS308R</u></b>	2004



<b>POLYSORBATES</b>				
<b>INS: 432, 433, 434, 435, 436      Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	154; <u>XS314R</u>	2007
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	<u>XS308R</u>	2007

<b>PONCEAU 4R (COCHINEAL RED A)</b>				
<b>INS: 124      Functional Class: Colour</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	161 & 182, <u>XS314R</u>	2008

<b>PROPYL GALLATE</b>				
<b>INS: 310      Functional Class: Antioxidant</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	15, 76, 196, <u>B-323R</u>	2001

<b>PROPYLENE GLYCOL ESTERS OF FATTY ACIDS</b>				
<b>INS: 477      Functional Class: Emulsifier</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg	<u>XS314R</u>	2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	<u>XS308R</u>	2001

<b>SACCHARINS</b>				
<b>INS: 954(i), 954(ii), 954(iii), 954(iv)      Functional Class: Sweetener</b>				
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	477, 500, <u>XS314R</u>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	144, 348, 500, <u>B-323R</u>	2021
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, <u>XS308R</u>	2021

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 345, 500, <b>B-323R</b>	2021
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**SODIUM DIHYDROGEN CITRATE**

**INS: 331(i)** **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, <b>XS324R</b>	2015

**SORBATES**

**INS: 200, 202, 203** **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	42, <b>XS314R</b>	2012
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, <b>XS308R</b>	2012
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	42, 221, <b>XS323R</b>	2012

**SORBITAN ESTERS OF FATTY ACIDS**

**INS: 491, 492, 493, 494, 495** **Functional Class: Emulsifier, Stabilizer (INS 491-494); Emulsifier (INS 495)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <b>XS323R</b>	2016

**STEAROYL LACTYLATES**

**INS: 481(i), 482(i)** **Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <b>XS323R</b>	2016

**STEVIOL GLYCOSIDES**

**INS: 960a, 960b, 960c, 960d** **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
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04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	330 mg/kg	26, 477, <b><u>XS314R</u></b>	2011
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	40 mg/kg	26, 144, 348, <b><u>B-323R</u></b>	2011
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, <b><u>XS308R</u></b>	2011
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	40 mg/kg	26, 144, 345, 477, <b><u>B-323R</u></b>	2011

**SUCRALOSE (TRICHLOROGALACTOSUCROSE)****INS: 955****Functional Class: Flavour enhancer, Sweetener**

<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	400 mg/kg	478, <b><u>XS314R</u></b>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	580 mg/kg	144, 348, <b><u>B-323R</u></b>	2021
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, <b><u>XS308R</u></b>	2021
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg	144, 478, 345, <b><u>B-323R</u></b>	2021

**SULFITES****INS: 220, 221, 222, 223, 224, 225, 539****Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)**

<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	44, 206, <b><u>XS314R</u></b>	2012
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	44, 105, <b><u>B-323R</u></b>	2006
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, <b><u>XS308R</u></b>	2011

**SUNSET YELLOW FCF****INS: 110****Functional Class: Colour**

<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, <b><u>XS314R</u></b>	2008
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed	50 mg/kg	92, <b><u>XS308R</u></b>	2008

	pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			
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<b>TOCOPHEROLS</b>				
<b>INS: 307a, 307b, 307c</b>		<b>Functional Class: Antioxidant</b>		
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	XS38, <b>B-323R</b>	2016

<b>TRISODIUM CITRATE</b>				
<b>INS: 331(iii)</b>		<b>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</b>		
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, <b>XS324R</b>	2015

**A.3.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017):**

**A.3.2.1 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.1.2**

*Regional Standard for Date Paste (CCNE) (CXS 314R-2013)*

Additive	INS	Step/Year Adopted	Max level	Notes
CARNAUBA WAX	903	2004	400mg/kg	XS160, <b>XS314R</b>

**A.3.2.2 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.1.2.8**

*Regional Standard for Date Paste (CCNE) (CXS 314R-2013)*

Additive	INS	Step/Year Adopted	Max level	Notes
ACESULFAME POTASSIUM	950	2019	350mg/kg	478, 188, <b>XS314R</b>
ALLURA RED AC	129	2009	300mg/kg	161, 182, <b>XS314R</b>
ASPARTAME	951	2019	1000mg/kg	478, 191, <b>XS314R</b>
ASPARTAME-ACESULFAME SALT	962	2019	350mg/kg	113, 477, <b>XS314R</b>
BENZOATES	210-213	2001	1000mg/kg	13, <b>XS314R</b>
BRILLIANT BLUE FCF	133	2009	100mg/kg	161, 182, <b>XS314R</b>
CARAMEL III - AMMONIA CARAMEL	150c	2008	7500mg/kg	182, <b>XS314R</b>
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2008	7500mg/kg	182, <b>XS314R</b>
CARMINES	120	2008	500mg/kg	178, 182, <b>XS314R</b>
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	18 mg/kg	341, 344, XS240, <b>XS314R</b>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	18 mg/kg	341, 344, XS240, <b>XS314R</b>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2008	100 mg/kg	62, 182, <b>XS314R</b>
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17, 477, <b>XS314R</b>

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<b>XS314R</b>
FAST GREEN FCF	143	2009	100mg/kg	161, 182, <b>XS314R</b>
GRAPE SKIN EXTRACT	163(ii)	2011	500mg/kg	179, 181, 182, <b>XS314R</b>
HYDROXYBENZOATES, PARA-	214, 218	2010	800mg/kg	27, <b>XS314R</b>
INDIGOTINE (INDIGO CARMINE)	132	2009	150mg/kg	161, 182, <b>XS314R</b>
NEOTAME	961	2019	100mg/kg	478, <b>XS314R</b>
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	350mg/kg	33, <b>XS314R</b>
POLYSORBATES	432-436	2007	1000 mg/kg	154, <b>XS314R</b>
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	161, 182, <b>XS314R</b>
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	<b>XS314R</b>
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477, 500, <b>XS314R</b>
SORBATES	200, 202, 203	2012	1000 mg/kg	42, <b>XS314R</b>
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26, 477, <b>XS314R</b>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, <b>XS314R</b>
SULFITES	220-225, 539	2012	100 mg/kg	44, 206, <b>XS314R</b>
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, 182, <b>XS314R</b>

### **A.3.2.3 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.1.1**

#### *Regional Standard for Yacon (CCLAC) (CXS 324R-2017)*

Additive	INS	Step/Year Adopted	Max level	Notes
ACETIC ACID, GLACIAL	260	2013	GMP	262, 263, XS40R, <b>XS324R</b>
ASCORBIC ACID, L-	300	2013	500 mg/kg	262, XS40R, <b>XS324R</b>
CITRIC ACID	330	2013	GMP	262, 264, XS40R, <b>XS324R</b>
LACTIC ACID, L-, D- and DL-	270	2013	GMP	262, 264, XS40R, <b>XS324R</b>
SODIUM DIHYDROGEN CITRATE	331(i)	2015	GMP	262, XS40R, <b>XS324R</b>
TRISODIUM CITRATE	331(iii)	2015	GMP	262, XS40R, <b>XS324R</b>

### **A.3.2.4 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2**

#### *Regional Standard for Harissa (Red Hot Pepper Paste) (CCNE) (CXS 308R-2011)*

#### *Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)*

Additive	INS	Step/Year Adopted	Max level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	50000 mg/kg	92, 161, XS294, <b>XS308R, XS323R</b>

### **A.3.2.5 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.2**

#### *Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)*

Additive	INS	Step/Year Adopted	Max level	Notes
<b>ACESULFAME POTASSIUM</b>	<b>950</b>		<b>300 mg/kg</b>	<b>A-323R</b>
ADVANTAME	969	2023	10 mg/kg	144, 348, <b>B-323R</b>
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10, <b>B-323R</b>

ASPARTAME	951	2021	1000 mg/kg	144, 348, <b>B-323R</b>
BENZOATES	210-213	2003	1000 mg/kg	13, <b>XS323R</b>
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15, 76, 196, <b>B-323R</b>
BUTYLATED HYDROXYTOLUENE	321	2005	200 mg/kg	15, 76, 196, <b>B-323R</b>
CANTHAXANTHIN	161g	2011	10 mg/kg	<b>XS323R</b>
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	76, 161, <b>XS323R</b>
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	50 mg/kg	341, 344 <b>XS323R</b>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344, <b>XS323R</b>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	<b>XS323R</b>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	800 mg/kg	21, 64, 297, <b>B-323R</b>
NEOTAME	961	2021	33 mg/kg	144, 348, <b>B-323R</b>
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	5000 mg/kg	33, 76, <b>B-323R</b>
PROPYL GALLATE	310	2001	50 mg/kg	15, 76, 196, <b>B-323R</b>
SACCHARINS	954(i)-(iv)	2021	500 mg/kg	144, 348, 500, <b>B-323R</b>
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	76, <b>XS323R</b>
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	76, <b>XS323R</b>
STEVIOL GLYCOSIDES	960a, 960b, 960c,  960d	2011	40 mg/kg	26, 144, 348, <b>B-323R</b>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	580 mg/kg	144, 348, <b>B-323R</b>
SULFITES	220-225, 539	2006	500 mg/kg	44, 105, <b>B-323R</b>
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	XS38, <b>B-323R</b>

### A.3.2.6 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.6

*Regional Standard for Harissa (Red Hot Pepper Paste (CCNE) (CXS 308R-2011)*

Additive	INS	Step/Year Adopted	Max level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188, 478, <b>XS308R</b>
ALLURA RED AC	129	2009	200 mg/kg	92, 161, <b>XS308R</b>
ASPARTAME	951	2021	1000 mg/kg	191, 478, <b>XS308R</b>
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113, 477, <b>XS308R</b>
BENZOATES	210-213	2001	3000 mg/kg	13, <b>XS308R</b>
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161, <b>XS308R</b>
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <b>XS308R</b>
CARMINES	120	2008	200 mg/kg	92, 178, <b>XS308R</b>

CAROTENES, BETA-	160a(i),a(iii), a(iv)	2023	50 mg/kg	92, 341, 344, <b><u>XS308R</u></b>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	92, 341, 344 <b><u>XS308R</u></b>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2008	100 mg/kg	62, 92, <b><u>XS308R</u></b>
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17, 477, <b><u>XS308R</u></b>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<b><u>XS308R</u></b>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	80 mg/kg	21, <b><u>XS308R</u></b>
GRAPE SKIN EXTRACT	163(ii)	2011	100 mg/kg	92, 181, <b><u>XS308R</u></b>
HYDROXYBENZOATES, PARA-	214, 218	2010	1000 mg/kg	27, <b><u>XS308R</u></b>
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	92, 161, <b><u>XS308R</u></b>
NEOTAME	961	2021	33 mg/kg	478, <b><u>XS308R</u></b>
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	2200 mg/kg	33, <b><u>XS308R</u></b>
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	<b><u>XS308R</u></b>
POLYSORBATES	432-436	2007	3000 mg/kg	<b><u>XS308R</u></b>
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	<b><u>XS308R</u></b>
SACCHARINS	954(i)-(iv)	2021	200 mg/kg	477, 500, <b><u>XS308R</u></b>
SORBATES	200, 202, 203	2012	1000 mg/kg	42, <b><u>XS308R</u></b>
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26, 477, <b><u>XS308R</u></b>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478, <b><u>XS308R</u></b>
SULFITES	220-225, 539	2011	300 mg/kg	44, 205, <b><u>XS308R</u></b>
SUNSET YELLOW FCF	110	2008	50 mg/kg	92, <b><u>XS308R</u></b>

### **A.3.2.7 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.8**

#### *Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)*

<b>Additive</b>	<b>INS</b>	<b>Step/Year Adopted</b>	<b>Max level</b>	<b>Notes</b>
<b><u>ACESULFAME POTASSIUM</u></b>	<b><u>950</u></b>		<b><u>300 mg/kg</u></b>	<b><u>A-323R</u></b>
ADVANTAME	969	2023	10 mg/kg	144, 345, 478, <b><u>B-323R</u></b>
ASPARTAME	951	2021	1000 mg/kg	144, 478, 345, <b><u>B-323R</u></b>
BENZOATES	210-213	2001	1000 mg/kg	13, <b><u>XS323R</u></b>
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <b><u>XS323R</u></b>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2005	100 mg/kg	62, <b><u>XS323R</u></b>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<b><u>XS323R</u></b>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21, <b><u>B-323R</u></b>
NEOTAME	961	2021	33 mg/kg	144, 478, 345, <b><u>B-323R</u></b>

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	2200 mg/kg	33, 76, <b>B-323R</b>
SACCHARINS	954(i)-(iv)	2021	160 mg/kg	144, 345, 477, 500, <b>B-323R</b>
SORBATES	200, 202, 203	2012	1000 mg/kg	42, 221, <b>XS323R</b>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 345, 477, <b>B-323R</b>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	150 mg/kg	144, 478, 345, <b>B-323R</b>

### NOTES FOR REGIONAL STANDARDS

- 64 For use in dry beans ~~only~~.
- 76 For use in potatoes ~~only~~.
- 144 For use in sweet and sour products ~~only~~.
- 345 For use in curried products ~~only~~.
- 348 For general use in dried seaweed ~~only~~.

**A-323R – For use in Seasoned Laver Products only, conforming to the Regional Standard for Laver Products (CXS 323R-2017)**

**B-323R – Except for products conforming to the Regional Standard for Laver Products (CXS 323R-2017), only for use in Seasoned Laver Products**

**XS308R – Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011)**

**XS314R – Excluding products conforming to the Regional Standard for Date Paste (Near East) (CXS 314R-2013)**

**XS323R – Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017)**

**XS324R – Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017)**

### **A.3.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017):**

<b>04.1.2.8</b>	<b><u>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</u></b>
	<b><u>Food additives are not permitted in products conforming to this standard</u></b>
<b><u>Codex standards</u></b>	<b><u>Regional Standard for Date Paste (Near East) (CXS 314R-2013)</u></b>
<b>04.2.2.2</b>	<b><u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u></b>
	<b><u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u></b>
<b><u>Codex standards</u></b>	<b><u>Regional Standard for Laver Products (323R-2017)</u></b>
<b>04.2.2.6</b>	<b><u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u></b>



	<b><u>Food additives are not permitted in products conforming to this standard</u></b>
<b><u>Codex standards</u></b>	<b><u>Regional Standard for Harissa (Red Hot Pepper Paste) (308R-2011)</u></b>
<b><u>04.2.2.8</u></b>	<b><u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u></b>
	<b><u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u></b>
<b><u>Codex standards</u></b>	<b><u>Regional Standard for Laver Products (323R-2017)</u></b>
<b><u>06.8.6</u></b>	<b><u>Fermented soybeans (e.g. natto, tempe)</u></b>
	<b><u>Food additives are not permitted in products conforming to this standard</u></b>
<b><u>Codex standards</u></b>	<b><u>Regional Standard for Tempe (313R-2013)</u></b>

## **PART B: PROVISIONS RELATED TO AGENDA ITEM 5a**

### **Draft and Proposed Draft Food Additive Provisions**

(for adoption at Step 8 and 5/8)<sup>1</sup>

#### **B.1 Provisions from CX/FA 24/54/7 Appendix 1<sup>2</sup>**

<b>Food Category No.</b>	<b>05.1.2</b>	<b>Cocoa mixes (syrops)</b>				
Additive	INS	Step	Year	Max Level	Notes	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	5/8	2024	350 mg/kg	26 & 477	
<b>Food Category No.</b>	<b>07.1</b>	<b>Bread and ordinary bakery wares</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACESULFAME POTASSIUM	950	8	2024r	1000 mg/kg	188 & App1A	
ADVANTAME	969	5/8	2024	10 mg/kg	App1A	
ASPARTAME-ACESULFAME SALT	962	5/8	2024	1000 mg/kg	113 & App1A	
NEOTAME	961	8	2024r	70 mg/kg	App1A	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	5/8	2024	165 mg/kg	26 & App1A	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2024r	650 mg/kg	App1A	
<b>Food Category No.</b>	<b>12.2.2</b>	<b>Seasonings and condiments</b>				
Additive	INS	Step	Year	Max Level	Notes	
SACCHARINS	954(i)-(iv)	8	2024r	150 mg/kg	477 & 500	

#### **Notes to the General Standard for Food Additives**

Note 26 As steviol equivalents.

Note 113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).

<sup>1</sup> Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

- Note 188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
- Note 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
- Note 500 For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.
- App1A Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.

## B.2 Provisions from CX/FA 24/54/7 Appendix 2

<b>Food Category No.</b>	<b>07.1.1.1</b>	<b>Yeast-leavened breads and specialty breads</b>				
Additive	INS	Step	Year	Max Level	Notes	
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A & App2A	
CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A	
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A	
<b>Food Category No.</b>	<b>07.1.1.2</b>	<b>Soda breads</b>				
Additive	INS	Step	Year	Max Level	Notes	
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A	
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A	
<b>Food Category No.</b>	<b>07.1.2</b>	<b>Crackers, excluding sweet crackers</b>				
Additive	INS	Step	Year	Max Level	Notes	
ALLURA RED AC	129	8	2024r	100 mg/kg		
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8	
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185	
AZORUBINE (CARMOISINE)	122	5/8	2024	50 mg/kg		
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg		
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg		
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg		
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2024r	1200 mg/kg		
CURCUMIN	100(i)	5/8	2024	200 mg/kg		
FAST GREEN FCF	143	5/8	2024	100 mg/kg		
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39	
TARTRAZINE	102	5/8	2024	300 mg/kg		
<b>Food Category No.</b>	<b>07.1.3</b>	<b>Other ordinary bakery products (e.g. bagels, pita, English muffins)</b>				
Additive	INS	Step	Year	Max Level	Notes	
ALLURA RED AC	129	8	2024r	300 mg/kg	App1A	
AZORUBINE (CARMOISINE)	122	5/8	2024	50 mg/kg	App1A	
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A	
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	App1A	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2024r	25000 mg/kg	App1A	

CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A

**Food Category No. 07.1.4 Bread-type products, including bread stuffing and bread crumbs**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2024r	6 mg/kg	62 & App1A
CURCUMIN	100(i)	8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39 & App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A

**Food Category No. 07.1.5 Steamed breads and buns**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8, 201 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185, 201 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	201 & App1A
SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	201 & App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	201 & App1A
CURCUMIN	100(i)	5/8	2024	200 mg/kg	201 & App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	201 & App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	201 & App1A

**Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	App1A
CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
TARTRAZINE	102	5/8	2024	200 mg/kg	App1A

**Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes**

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	300 mg/kg	App1A
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
AZORUBINE (CARMOISINE)	122	8	2024	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	200 mg/kg	
BRILLIANT BLUE FCF	133	8	2024r	200 mg/kg	App1A

BROWN HT	155	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	3000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	
CURCUMIN	100(i)	8	2024	200 mg/kg	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2024r	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	90 mg/kg	39
QUINOLINE YELLOW	104	8	2024	200 mg/kg	
TARTRAZINE	102	5/8	2024	100 mg/kg	
<b>Food Category No.</b>	<b>07.2.1</b>	<b>Cakes, cookies and pies (e.g. fruit-filled or custard types)</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App2B
<b>Food Category No.</b>	<b>07.2.2</b>	<b>Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App2C
<b>Food Category No.</b>	<b>07.2.3</b>	<b>Mixes for fine bakery wares (e.g. cakes, pancakes)</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	25 mg/kg	185 & App2B
<b>Food Category No.</b>	<b>12.2.2</b>	<b>Seasonings and condiments</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	600 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	500 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	8	2024	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2024	50000 mg/kg	
CURCUMIN	100(i)	8	2024	500 mg/kg	App2E
<b>Food Category No.</b>	<b>12.2.2</b>	<b>Seasonings and condiments</b>			
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2024	350 mg/kg	39
TARTRAZINE	102	8	2024	425 mg/kg	
<b>Food Category No.</b>	<b>12.3</b>	<b>Vinegars</b>			
Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	5000 mg/kg	
<b>Food Category No.</b>	<b>12.4</b>	<b>Mustards</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	300 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	300 mg/kg	
BROWN HT	155	8	2024	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	300 mg/kg	

CURCUMIN	100(i)	8	2024	300 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	70 mg/kg	39
QUINOLINE YELLOW	104	8	2024	300 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

**Food Category No. 12.5 Soups and broths**

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	100 mg/kg	337
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	50 mg/kg	8 & App2F
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185
BROWN HT	155	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	25000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	85 mg/kg	39

**Food Category No. 12.6 Sauces and like products**

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024	500 mg/kg	XS302 & XS306
BRILLIANT BLACK (BLACK PN)	151	8	2024	500 mg/kg	XS302 & XS306
BROWN HT	155	8	2024	500 mg/kg	577 & XS302
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	6000 mg/kg	XS302 & XS306
CURCUMIN	100(i)	8	2024	500 mg/kg	XS302
QUINOLINE YELLOW	104	8	2024	500 mg/kg	XS302 & XS306
TARTRAZINE	102	8	2024	500 mg/kg	577 & XS302

**Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	30 mg/kg	8 & App2H
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & App2I
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39

**Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2024r	100 mg/kg	8 & 577
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & XS306
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39 & XS306

**Food Category No. 12.6.3 Mixes for sauces and gravies**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8 & 127
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & 127
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39 & 127

**Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	400 mg/kg	8 & XS302
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & XS302

<b>Food Category No.</b>	<b>12.7</b>	<b>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</b>				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	10 mg/kg	8	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	200 mg/kg		
PAPRIKA EXTRACT	160c(ii)	5/8	2024	50 mg/kg	39	
<b>Food Category No.</b>	<b>13.3</b>	<b>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</b>				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	50 mg/kg	8 & 566	
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & 566	
AZORUBINE (CARMOISINE)	122	8	2024	50 mg/kg	566	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	4000 mg/kg	566	
CURCUMIN	100(i)	8	2024	50 mg/kg	566	
QUINOLINE YELLOW	104	8	2024	10 mg/kg	566	
TARTRAZINE	102	8	2024	100 mg/kg	566	
<b>Food Category No.</b>	<b>13.4</b>	<b>Dietetic formulae for slimming purposes and weight reduction</b>				
Additive	INS	Step	Year	Max Level	Notes	
AZORUBINE (CARMOISINE)	122	8	2024	50 mg/kg		
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	5000 mg/kg		
CURCUMIN	100(i)	8	2024	50 mg/kg		
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	65 mg/kg	601	
QUINOLINE YELLOW	104	8	2024	10 mg/kg		
TARTRAZINE	102	8	2024	50 mg/kg		
<b>Food Category No.</b>	<b>13.5</b>	<b>Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</b>				
Additive	INS	Step	Year	Max Level	Notes	
AZORUBINE (CARMOISINE)	122	8	2024	300 mg/kg		
<b>Food Category No.</b>	<b>13.5</b>	<b>Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</b>				
Additive	INS	Step	Year	Max Level	Notes	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	20000 mg/kg		
CHLOROPHYLLS	140	5/8	2024	20 mg/kg		
CURCUMIN	100(i)	8	2024	50 mg/kg		
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	65 mg/kg	601	
QUINOLINE YELLOW	104	8	2024	10 mg/kg		
TARTRAZINE	102	8	2024	300 mg/kg		
<b>Food Category No.</b>	<b>13.6</b>	<b>Food supplements</b>				
Additive	INS	Step	Year	Max Level	Notes	
AZORUBINE (CARMOISINE)	122	8	2024r	300 mg/kg	533, 539 & App2J	
<b>Food Category No.</b>	<b>15.0</b>	<b>Ready-to-eat savouries</b>				
Additive	INS	Step	Year	Max Level	Notes	

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	1000 mg/kg	
<b>Food Category No.</b>	<b>15.1</b>	<b>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</b>			
ALLURA RED AC	129	8	2024r	200 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	20 mg/kg	8 & App2K
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	20 mg/kg	185 & App2K
AZORUBINE (CARMOISINE)	122	5/8	2024	200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	200 mg/kg	
BROWN HT	155	8	2024	200 mg/kg	
CURCUMIN	100(i)	8	2024	300 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	600 mg/kg	601 & App2L
PAPRIKA EXTRACT	160c(ii)	5/8	2024	250 mg/kg	39
QUINOLINE YELLOW	104	8	2024	200 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

Additive	INS	Step	Year	Max Level	Notes
<b>Food Category No.</b>	<b>15.2</b>	<b>Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)</b>			
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	100 mg/kg	
BROWN HT	155	8	2024	100 mg/kg	
CURCUMIN	100(i)	8	2024	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39
TARTRAZINE	102	5/8	2024	120 mg/kg	

Additive	INS	Step	Year	Max Level	Notes
<b>Food Category No.</b>	<b>15.3</b>	<b>Snacks - fish based</b>			
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39

#### Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 62	As copper.
Note 127	On the served to the consumer basis.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note 337	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
Note 533	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note 539	For use in solid forms as sold to the consumer only.
Note 566	Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note 577	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note 601	On a blue polymer basis.
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
App1A	Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.
App2A	For use in pumpernickel bread at 15,000 mg/kg and for use in malt bread at 3,000 mg/kg

	only.
App2B	Except for use in cakes made from yellow vegetables and fruits, such as pumpkin and citrus, at 70 mg/kg.
App2C	Except for use in monaka wafers and cones for ice cream at 410 mg/kg.
App2D	For use in powdered wasabi only.
App2E	Except for use in seasonings and condiments with tumeric or saffron at 1,500 mg/kg.
App2F	Except for use at 300 mg/kg in carrot and pumpkin flavoured soup.
App2H	Except for use at 100 mg/kg in cheese dips and flavoured mayonnaise.
App2I	Except for use at 100 mg/kg in flavoured mayonnaise.
App2J	Except for use at 1,100 mg/kg in effervescent forms as sold to the consumer.
App2K	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
App2L	Except for use in blue/purple tortilla chips at 1,200 mg/kg.

### **B.3 Provisions from CX/FA 24/54/7 Appendix 3**

<b>Food Category No.</b>	<b>14.2.3</b>	<b>Grape wines</b>			
Additive	INS	Step	Year	Max Level	Notes
NITROGEN	941	8	2024	GMP	59
POTASSIUM POLYASPARTATE	456	5/8	2024	100 mg/kg	

<b>Food Category No.</b>	<b>14.2.3.3</b>	<b>Fortified grape wine, grape liquor wine, and sweet grape wine</b>			
Additive	INS	Step	Year	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	5/8	2024	GMP	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	50000 mg/kg	

### **Notes to the General Standard for Food Additives**

Note 59 For use as a packaging gas only.

### **B.5 Provisions from CX/FA 24/54/7 Appendix 4**

<b>Food Category No.</b>	<b>01.1.4</b>	<b>Flavoured fluid milk drinks</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	160 mg/kg	52 & 601

<b>Food Category No.</b>	<b>01.6.1</b>	<b>Unripened cheese</b>			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2024r	200 mg/kg	
SORBATES	200, 202, 203	8	2024r	1000 mg/kg	42, 223, 492, 494, 561, App4A

<b>Food Category No.</b>	<b>01.6.2</b>	<b>Ripened cheese</b>			
Additive	INS	Step	Year	Max Level	Notes
SORBATES	200, 202, 203	8	2024r	3000 mg/kg	42, 499, 595, XS208, XS274, XS276, XS277

<b>Food Category No.</b>	<b>01.6.2.1</b>	<b>Ripened cheese, includes rind</b>			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2024r	200 mg/kg	XS208, XS274, XS276 & XS277

<b>Food Category No.</b>	<b>01.6.4.2</b>	<b>Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	44 mg/kg	601

<b>Food Category No.</b>	<b>01.7</b>	<b>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>			
Additive	INS	Step	Year	Max Level	Notes



JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	Rev600 & 601
<b>Food Category No.</b>	<b>02.3</b>	<b>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	160 mg/kg	601
<b>Food Category No.</b>	<b>02.4</b>	<b>Fat-based desserts excluding dairy-based dessert products of food category 01.7</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	200 mg/kg	Rev599 & 601
<b>Food Category No.</b>	<b>03.0</b>	<b>Edible ices, including sherbet and sorbet</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
<b>Food Category No.</b>	<b>04.1.1.2</b>	<b>Surface-treated fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
<b>RIBOFLAVINS</b>	101(i),(ii), (iii), (iv)	8	2024r	GMP	4 & XS143
<b>Food Category No.</b>	<b>04.1.2.5</b>	<b>Jams, jellies, marmelades</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
<b>POLYDIMETHYLSILOXANE</b>	900a	8	2024r	30 mg/kg	602
<b>Food Category No.</b>	<b>04.1.2.8</b>	<b>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601, XS240 & XS314R
<b>Food Category No.</b>	<b>04.1.2.9</b>	<b>Fruit-based desserts, including fruit-flavoured water-based desserts</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
<b>Food Category No.</b>	<b>04.1.2.11</b>	<b>Fruit fillings for pastries</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
<b>Food Category No.</b>	<b>04.2.1.2</b>	<b>Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
<b>RIBOFLAVINS</b>	101(i),(ii), (iii), (iv)	8	2024r	GMP	4 & XS330
<b>Food Category No.</b>	<b>04.2.2.7</b>	<b>Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</b>			
Additive	INS	Step	Year	Max Level	Notes
<b>RIBOFLAVINS</b>	101(i),(ii), (iii), (iv)	8	2024r	GMP	XS294
<b>Food Category No.</b>	<b>05.1.4</b>	<b>Cocoa and chocolate products</b>			

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	183 & 601
<b>Food Category No.</b>	<b>05.2</b>	<b>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	601 & XS309R
<b>Food Category No.</b>	<b>05.3</b>	<b>Chewing gum</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	601
<b>Food Category No.</b>	<b>05.4</b>	<b>Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
<b>Food Category No.</b>	<b>06.1</b>	<b>Whole, broken, or flaked grain, including rice</b>			
Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, App4C & App4D
<b>Food Category No.</b>	<b>06.3</b>	<b>Breakfast cereals, including rolled oats</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	2000 mg/kg	601
<b>Food Category No.</b>	<b>06.5</b>	<b>Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	84 mg/kg	601
<b>Food Category No.</b>	<b>09.2.1</b>	<b>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
<b>Food Category No.</b>	<b>09.2.2</b>	<b>Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16 & XS166
<b>Food Category No.</b>	<b>09.2.3</b>	<b>Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16
<b>Food Category No.</b>	<b>09.2.4.1</b>	<b>Cooked fish and fish products</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	95

<b>Food Category No.</b>	<b>09.2.4.2</b>	<b>Cooked mollusks, crustaceans, and echinoderms</b>				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP		
<b>Food Category No.</b>	<b>09.2.4.3</b>	<b>Fried fish and fish products, including mollusks, crustaceans, and echinoderms</b>				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16	
<b>Food Category No.</b>	<b>09.2.5</b>	<b>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</b>				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311	
<b>Food Category No.</b>	<b>10.1</b>	<b>Fresh eggs</b>				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	4	
<b>Food Category No.</b>	<b>11.1.1</b>	<b>White sugar, dextrose anhydrous, dextrose monohydrate, fructose</b>				
Additive	INS	Step	Year	Max Level	Notes	
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C, App4E & XS212	
<b>Food Category No.</b>	<b>11.1.2</b>	<b>Powdered sugar, powdered dextrose</b>				
Additive	INS	Step	Year	Max Level	Notes	
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C, App4E & XS212	
<b>Food Category No.</b>	<b>11.2</b>	<b>Brown sugar excluding products of food category 11.1.3</b>				
Additive	INS	Step	Year	Max Level	Notes	
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C & App4E	
<b>Food Category No.</b>	<b>11.3</b>	<b>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</b>				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP		
<b>Food Category No.</b>	<b>11.4</b>	<b>Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)</b>				
Additive	INS	Step	Year	Max Level	Notes	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	258 & 601	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP		
<b>Food Category No.</b>	<b>12.6.1</b>	<b>Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)</b>				
Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2024r	5000 mg/kg	Rev594	
<b>Food Category No.</b>	<b>14.1.2</b>	<b>Fruit and vegetable juices</b>				
Additive	INS	Step	Year	Max Level	Notes	

DIMETHYL DICARBONATE	242	5/8	2024	250 mg/kg	XS247
<b>Food Category No.</b>	<b>14.1.3</b>	<b>Fruit and vegetable nectars</b>			
Additive	INS	Step	Year	Max Level	Notes
DIMETHYL DICARBONATE	242	5/8	2024	250 mg/kg	XS247
<b>Food Category No.</b>	<b>14.1.4</b>	<b>Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks</b>			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	80 mg/kg	601 & App4G

### Notes to the General Standard for Food Additives

- Note 4 For use in decoration, stamping, marking or branding the product only.
- Note 22 For use in smoked fish paste only.
- Note 42 As sorbic acid.
- Note 52 Excluding chocolate milk.
- Note 95 For non-standardized foods: for use in surimi and fish roe products only.
- Note 183 For use in surface decoration only.
- Note 223 Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
- Note 258 Excluding maple syrup.
- Note 492 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).
- Note 494 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).
- Note 499 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.
- Note 561 Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
- Note 589 For use as a nutrient carrier in a raw material or other ingredient.
- Note 595 For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
- Note 601 On a blue polymer basis.
- Note 602 Except for use **as an antifoaming agent only** in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.
- Note XS36 Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
- Note XS92 Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
- Note XS95 Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
- Note XS165 Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
- Note XS166 Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
- Note XS189 Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
- Note XS190 Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
- Note XS191 Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
- Note XS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- Note XS222 Excluding products conforming to the Standard for Crackers from Marine and Freshwater

	Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
Note XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note XS202	Excluding products conforming to the Standard for Couscous (CXS 202-1995).
Note XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
Note XS247	Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
Note XS143	Excluding products conforming to the Standard for Dates (CXS 143-1985).
Note XS153	Excluding products conforming to the Standard for Maize (Corn) (CXS 153-1985).
Note XS169	Excluding products conforming to the Standard for Whole and Decorticated Pearl Millet Grains (CXS 169-1989).
Note XS172	Excluding products conforming to the Standard for Sorghum Grains (CXS 172-1989).
Note XS199	Excluding products conforming to the Standard for Wheat and Durum Wheat (CXS 199-1995).
Note XS201	Excluding products conforming to the Standard for Oats (CXS 201-1995).
Note XS330	Excluding products conforming to the Standard for Aubergines (CXS 330-2018).
Note XS333	Excluding products conforming to the Standard for Quinoa (CXS 333-2019).
Note XS212	Excluding products conforming to the Standard for Sugars (CXS 212-1999).
App4A	Except for use in sliced, cut, shredded, or grated product at 3,000 mg/kg.
App4C	For use in accordance with general principles for the addition of essential nutrients to foods (CAC/GL9-1987).
App4D	For use only in nutrient fortified rice.
App4E	For use only in nutrient fortified products.
Rev594	Except for use in emulsified sauces and dips with >20% fat content at 8,000 mg/kg.
App4G	For use in fruit based drinks, including fruit flavoured drinks, only.
Rev600	For use in frozen dairy confections and novelties at a maximum use level of 400 mg/kg.
Rev599	For use in non-dairy frozen confections and novelties at a maximum use level of 400 mg/kg.

### **B.5 Provisions from CX/FA 24/54/7 Appendix 5**

<b>Food Category No.</b>	<b>12.9.1</b>	<b>Fermented soybean paste (e.g., miso)</b>				
Additive	INS	Step	Year	Max Level	Notes	
BENZOATES	210-213	5/8	2024	1000 mg/kg	13	

<b>Food Category No.</b>	<b>12.9.2</b>	<b>Soybean sauce</b>				
Additive	INS	Step	Year	Max Level	Notes	
BENZOATES	210-213	5/8	2024	1000 mg/kg	13	

### **Notes to the General Standard for Food Additives**

Note 13	As benzoic acid.
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**PART C: PROVISIONS RELATED TO AGENDA ITEM 6**

Consequential amendments to the Tables 1, 2 and 3 of the GSFA, due to the change of INS number for gellan gum to INS 418 (i).

**GENERAL STANDARD FOR FOOD ADDITIVES  
PROVISIONS FOR REVOCATION  
(For adoption)**

**Part A: From agenda item 3a**

Provisions to be removed from Tables 1 and 2 of the GSFA

AZODICARBONAMIDE (INS 927a)		Functional Class: Flour treatment agent		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
06.2.1	Flours	45 mg/kg	467	2019

**PART B. From agenda item 5a**

Food Category No.	07.0	Bakery wares				
Additive	INS	Step	Year	Max Level	Notes	
FAST GREEN FCF	143	8	2009	100 mg/kg	161	
Food Category No.	07.1	Bread and ordinary bakery wares				
Additive	INS	Step	Year	Max Level	Notes	
BRILLIANT BLUE FCF	133	8	2009	100 mg/kg	161	
Food Category No.	12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)				
Additive	INS	Step	Year	Max Level	Notes	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2021	10000 mg/kg	XS326, XS327, XS328	

**Notes to the General Standard for Food Additives**

- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note XS326 Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
- Note XS327 Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
- Note XS328 Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).

## Appendix VIII

**GENERAL STANDARD FOR FOOD ADDITIVES****DISCONTINUATION OF WORK**

(For adoption)

**Part A: PROVISIONS RELATED TO AGENDA ITEM 5a****A.1- Provisions from CX/FA 24/54/7 Appendix 2**

<b>Food Category No.</b>	<b>07.0</b>	<b>Bakery wares</b>				
Additive	INS	Step	Year	Max Level	Notes	
AMARANTH	123	7		300 mg/kg		
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg		
TARTRAZINE	102	7		300 mg/kg		
<b>Food Category No.</b>	<b>07.1.1</b>	<b>Breads and rolls</b>				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		200 mg/kg	185	
CURCUMIN	100(i)	4		500 mg/kg		
<b>Food Category No.</b>	<b>07.1.2</b>	<b>Crackers, excluding sweet crackers</b>				
Additive	INS	Step	Year	Max Level	Notes	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg		
<b>Food Category No.</b>	<b>07.2</b>	<b>Fine bakery wares (sweet, salty, savoury) and mixes</b>				
Additive	INS	Step	Year	Max Level	Notes	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg		
ZEAXANTHIN, SYNTHETIC	161h(i)	4		100 mg/kg		
<b>Food Category No.</b>	<b>07.2.1</b>	<b>Cakes, cookies and pies (e.g. fruit-filled or custard types)</b>				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2		100 mg/kg	8	
PAPRIKA EXTRACT	160c(ii)	2		90 mg/kg	39	
<b>Food Category No.</b>	<b>07.2.2</b>	<b>Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)</b>				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2		100 mg/kg	8	
PAPRIKA EXTRACT	160c(ii)	2		90 mg/kg	39	
<b>Food Category No.</b>	<b>07.2.3</b>	<b>Mixes for fine bakery wares (e.g. cakes, pancakes)</b>				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		25 mg/kg	8	
PAPRIKA EXTRACT	160c(ii)	2		200 mg/kg	39	
<b>Food Category No.</b>	<b>12.1.2</b>	<b>Salt Substitutes</b>				
Additive	INS	Step	Year	Max Level	Notes	
CARAMEL I - PLAIN CARAMEL	150a	4		GMP		
<b>Food Category No.</b>	<b>12.2</b>	<b>Herbs, spices, seasonings and condiments</b>				



**(e.g. seasoning for instant noodles)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		50 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	4		100000 mg/kg	

**Food Category No. 12.2.1 Herbs and spices**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	4		GMP	51
LYCOPENE, TOMATO	160d(ii)	3		2000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2		300 mg/kg	39
TARTRAZINE	102	7		940 mg/kg	

**Food Category No. 12.2.2 Seasonings and condiments**

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	2		600 mg/kg	601
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	
LYCOPENE, TOMATO	160d(ii)	3		20000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		500 mg/kg	

**Food Category No. 12.4 Mustards**

Additive	INS	Step	Year	Max Level	Notes
LUTEIN FROM TAGETES ERECTA	161b(i)	4		300 mg/kg	

**Food Category No. 12.5 Soups and broths**

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	

**Food Category No. 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen**

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		40 mg/kg	39

**Food Category No. 12.5.2 Mixes for soups and broths**

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		500 mg/kg	39

**Food Category No. 12.6 Sauces and like products**

Additive	INS	Step	Year	Max Level	Notes
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	92

**Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)**

Additive	INS	Step	Year	Max Level	Notes
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ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
<b>Food Category No.</b>	<b>12.6.2</b>	<b>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</b>			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		100 mg/kg	8
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
<b>Food Category No.</b>	<b>12.6.3</b>	<b>Mixes for sauces and gravies</b>			
Additive	INS	Step	Year	Max Level	Notes
LYCOPENE, TOMATO	160d(ii)	3		5000 mg/kg	
<b>Food Category No.</b>	<b>12.7</b>	<b>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</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		50 mg/kg	185
<b>Food Category No.</b>	<b>13.3</b>	<b>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</b>			
Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7		50 mg/kg	
BROWN HT	155	7		50 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
<b>Food Category No.</b>	<b>13.4</b>	<b>Dietetic formulae for slimming purposes and weight reduction</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
BRILLIANT BLACK (BLACK PN)	151	7		50 mg/kg	
BROWN HT	155	7		50 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
<b>Food Category No.</b>	<b>13.5</b>	<b>Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</b>			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BROWN HT	155	7		300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		100 mg/kg	

<b>Food Category No.</b>	<b>13.6</b>	<b>Food supplements</b>				
Additive	INS	Step	Year	Max Level	Notes	
AZORUBINE (CARMOISINE)	122	2		300 GMP	539	
<b>Food Category No.</b>	<b>15.0</b>	<b>Ready-to-eat savouries</b>				
Additive	INS	Step	Year	Max Level	Notes	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		100 mg/kg		
<b>Food Category No.</b>	<b>15.1</b>	<b>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</b>				
Additive	INS	Step	Year	Max Level	Notes	
AMARANTH	123	7		300 mg/kg		
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg		
<b>Food Category No.</b>	<b>15.2</b>	<b>Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)</b>				
Additive	INS	Step	Year	Max Level	Notes	
JAGUA (GENIPIN-GLYCINE) BLUE	183	2		800 mg/kg	596 & 601	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg		
<b>Food Category No.</b>	<b>15.3</b>	<b>Snacks - fish based</b>				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8	
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		20 mg/kg	185	

### Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 51	For use in herbs only.
Note 127	On the served to the consumer basis.
Note 185	As norbixin.
Note 596	For use in yoghurt coating of yoghurt-covered nuts only.
Note 597	For use in blue/purple tortilla chips only.
Note 601	On a blue polymer basis.

### **A.2- Provisions from CX/FA 24/54/7 Appendix 3**

<b>Food Category No.</b>	<b>14.2.3</b>	<b>Grape wines</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM ASCORBATE	302	7		GMP		
CARAMEL I - PLAIN CARAMEL	150a	7		GMP		
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg		
ETHYL MALTOL	637	7		100 mg/kg	93	
GLUCOSE OXIDASE	1102	7		GMP		
MALTOL	636	7		250 mg/kg		
PAPAIN	1101(ii)	7		GMP		
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg		
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg		
POLYOXYETHYLENE STEARATES	430, 431	7		GMP		

PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	7	GMP
SODIUM ASCORBATE	301	7	200 mg/kg
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	7	GMP
SORBITAN ESTERS OF FATTY ACIDS	491-495	4	1000 mg/kg

**Food Category No. 14.2.3.1 Still grape wine**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
CURCUMIN	100(i)	4		200 mg/kg	

**Food Category No. 14.2.3.2 Sparkling and semi-sparkling grape wines**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
BEET RED	162	7		GMP	

**Food Category No. 14.2.3.2 Sparkling and semi-sparkling grape wines**

Additive	INS	Step	Year	Max Level	Notes
BROMELAIN	1101(iii)	7		GMP	
CHLOROPHYLLS	140	7		GMP	
CURCUMIN	100(i)	4		200 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	

**Food Category No. 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		15 mg/kg	185
BEET RED	162	7		GMP	
CHLOROPHYLLS	140	7		GMP	
CURCUMIN	100(i)	7		200 mg/kg	

**Notes to the General Standard for Food Additives**

Note 8 As bixin.

Note 93 Excluding natural wine produced from *Vitis vinifera* grapes.

Note 185 As norbixin.

**A.3- Provisions from CX/FA 24/54/7 Appendix 4**

**Food Category No. 01.6.1 Unripened cheese**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	
SORBATES	200, 202, 203	2		3000 mg/kg	42, 492 & 494

**Food Category No. 01.6.2 Ripened cheese**

Additive	INS	Step	Year	Max Level	Notes
SORBATES	200, 202, 203	2		3000 mg/kg	42, 499, XS208, XS274, XS276,

XS277 & 595

<b>Food Category No.</b>	<b>01.6.2.1</b>	<b>Ripened cheese, includes rind</b>			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277

<b>Food Category No.</b>	<b>04.1.1.2</b>	<b>Surface-treated fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	4 & 16

<b>Food Category No.</b>	<b>04.1.2.5</b>	<b>Jams, jellies, marmelades</b>			
Additive	INS	Step	Year	Max Level	Notes
POLYDIMETHYLSILOXANE	900a	2		30 mg/kg	602

<b>Food Category No.</b>	<b>04.2.1.2</b>	<b>Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	4 & 16

<b>Food Category No.</b>	<b>04.2.2.7</b>	<b>Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	

<b>Food Category No.</b>	<b>09.2.1</b>	<b>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315

<b>Food Category No.</b>	<b>09.2.2</b>	<b>Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	16 & XS166

<b>Food Category No.</b>	<b>09.2.3</b>	<b>Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms</b>			
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Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	16
<b>Food Category No.</b>	<b>09.2.4.1</b>	<b>Cooked fish and fish products</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	95
<b>Food Category No.</b>	<b>09.2.4.2</b>	<b>Cooked mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	
<b>Food Category No.</b>	<b>09.2.4.3</b>	<b>Fried fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	16
<b>Food Category No.</b>	<b>09.2.5</b>	<b>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	22, XS167, XS189, XS222, XS236, XS244, XS311
<b>Food Category No.</b>	<b>10.1</b>	<b>Fresh eggs</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	4
<b>Food Category No.</b>	<b>11.3</b>	<b>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	
<b>Food Category No.</b>	<b>11.4</b>	<b>Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)</b>			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	
<b>Food Category No.</b>	<b>12.6.1</b>	<b>Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)</b>			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2	2024	5000 GMP	594

**Notes to the General Standard for Food Additives**

- Note 4 For use in decoration, stamping, marking or branding the product only.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- Note 22 For use in smoked fish paste only.
- Note 42 As sorbic acid.
- Note 95 For non-standardized foods: for use in surimi and fish roe products only.
- Note 492 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).
- Note 494 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).
- Note 499 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.
- Note 594 Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg.
- Note 595 For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
- Note 602 Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.
- Note XS36 Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
- Note XS92 Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
- Note XS95 Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
- Note XS165 Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
- Note XS166 Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
- Note XS189 Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
- Note XS190 Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
- Note XS191 Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
- Note XS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- Note XS222 Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
- Note XS236 Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
- Note XS292 Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
- Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
- Note XS312 Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
- Note XS315 Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
- Note XS167 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
- Note XS244 Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
- Note XS263 Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
- Note XS264 Excluding products conforming to the Standard for Danbo (CXS 264-1966).
- Note XS265 Excluding products conforming to the Standard for Edam (CXS 265-1966).
- Note XS266 Excluding products conforming to the Standard for Gouda (CXS 266-1966).
- Note XS267 Excluding products conforming to the Standard for Havarti (CXS 267-1966).
- Note XS268 Excluding products conforming to the Standard for Samsø (CXS 268-1966).
- Note XS269 Excluding products conforming to the Standard for Emmental (CXS 269-1967).
- Note XS270 Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
- Note XS271 Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).
- Note XS272 Excluding products conforming to the Standard for Provolone (CXS 272-1968).
- Note XS274 Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
- Note XS276 Excluding products conforming to the Standard for Camembert (CXS 276-1973).
- Note XS277 Excluding products conforming to the Standard for Brie (CXS 277-1973).

**A.3- Provisions from CX/FA 24/54/7 Appendix 5**

<b>Food Category No.</b>	<b>02.1.3</b>	<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>12.9.2.1</b>	<b>Fermented soybean sauce</b>			
Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	3		1000 mg/kg	13

<b>Food Category No.</b>	<b>12.9.2.2</b>	<b>Non-fermented soybean sauce</b>			
Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	3		1000 mg/kg	13

<b>Food Category No.</b>	<b>12.9.2.3</b>	<b>Other soybean sauces</b>			
Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	3		1000 mg/kg	13

**Notes to the General Standard for Food Additives**

Note 13 As benzoic acid.



## Appendix IX

**GENERAL STANDARD FOR FOOD ADDITIVES****NEW FOOD ADDITIVE PROVISIONS****New Provisions for Inclusion in the GSFA at Step 2****(for information)****PART A: Proposals for New and Revision of Adopted Food Additive Provisions<sup>1</sup> for Inclusion in the Step Process at Step 2**New text is in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

FoodCatNo	Food Category	Max Level	Notes	Step	Year
<b>ACETIC ACID, GLACIAL</b>					
INS 260	Acetic acid, glacial			Functional Class: Acidity regulator, preservative	
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	<del>XS294</del>	2	
<b>CALCIUM LACTATE</b>					
INS 327	Calcium lactate			Functional Class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	10000	58, XS294	Adopted	2023

<sup>1</sup> Proposals for addition to the existing adopted provision is shown in **bold text**. Proposals to remove existing notes from the adopted provision are shown in ~~strikethrough text~~

04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	10000	58, <del>XS294</del>	2	
<b>CITRIC ACID</b>					
INS 330	Citric acid	Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant			
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	<del>XS294</del>	2	
<b>DISODIUM 5'-GUANYLATE</b>					
INS 627	Disodium 5'-guanylate	Functional Class: Flavor enhancer			
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	Adopted	2023

04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, <del>XS294</del>	2	
<b>DISODIUM 5'-INOSINATE</b>					
INS 631	Disodium 5'-inosinate	Functional Class: Flavor enhancer			
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, <del>XS294</del>	2	
<b>DISODIUM 5'-RIBONUCLEOTIDES</b>					
INS 635	Disodium 5'-ribonucleotides	Functional Class: Flavor enhancer			
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	Adopted	2023

04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, <b>XS294</b>	2	
<b>LACTIC ACID, L-, D-, and DL-</b>					
INS 270	Lactic acid, L-, D-, and DL-			Functional Class: Acidity regulator	
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	<b>XS294</b>	2	
<b>ACETYLATED DISTARCH ADIPATE</b>					
INS 1422	Acetylated distarch adipate			Functional Class: Emulsifier, Stabilizer, Thickener	
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, <b>384</b> & 551	2	
<b>ACETYLATED DISTARCH PHOSPHATE</b>					
INS 1414	Acetylated distarch phosphate			Functional class: Emulsifier, Stabilizer, Thickener	
13.1.1	Infant formulae	5000 mg/kg	150, 285, 292, <b>384</b> & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, <b>384</b> & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 285, 292, <b>384</b> & 551	2	
<b>ASCORBIC ACID, L-</b>					
INS 300	Ascorbic acid, L-			Functional class: Acidity regulator, antioxidant, Flour treatment agent, Sequestrant	
13.1.2	Follow-up formulae	50 mg/kg	242, 315, <b>384</b> & 551	2	
<b>ASCORBYL ESTERS</b>					

INS 304	Ascorbyl palmitate			Functional class: Antioxidant	
INS 305	Ascorbyl stearate			Functional class: Antioxidant	
13.1.1	Infant formulae	10 mg/kg	187, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	50 mg/kg	187, 315, <del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	187, <del>384</del> & 551	2	
<b>CALCIUM ASCORBATE</b>					
INS 302	Calcium ascorbate			Functional class: Antioxidant	
13.1.2	Follow-up formulae	50 mg/kg	315, 317, <del>384</del> & 551	2	
<b>CALCIUM HYDROXIDE</b>					
INS 526	Calcium hydroxide			Functional class: Acidity regulator, Firming agent	
13.1.1	Infant formulae	2000 mg/kg	55, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	GMP	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>384</del> & 551	2	
<b>CAROB BEAN GUM</b>					
INS 410	Carob bean gum			Functional class: Emulsifier, Stabilizer, Thickener	
13.1.1	Infant formulae	1000 mg/kg	<del>384</del> & 551	2	
13.1.2	Follow-up formulae	1000 mg/kg	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	<del>384</del> & 551	2	
<b>CARRAGEENAN</b>					
INS 407	Carrageenan			Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	
13.1.1	Infant formulae	300 mg/kg	<del>384</del> , 584 & 551	2	
13.1.2	Follow-up formulae	300 mg/kg	151, 328, 329, <del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	300 mg/kg	<del>384</del> , 584 & 551	2	
<b>CITRIC ACID</b>					
INS 330	Citric acid			Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	
13.1.1	Infant formulae	GMP	<del>384</del> & 551	2	
13.1.2	Follow-up formulae	GMP	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	<del>384</del> & 551	2	
<b>CITRIC AND FATTY ACID ESTERS OF GLYCEROL</b>					
INS 472c	Citric and fatty acid esters of glycerol			Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	
13.1.1	Infant formulae	9000 mg/kg	380, <del>384</del> & 551	2	

13.1.3	Formulae for special medical purposes for infants	9000 mg/kg	380, <del>384</del> & 551	2	
<b>DISTARCH PHOSPHATE</b>					
INS 1412	Distarch phosphate	Functional class: Emulsifier, Stabilizer, Thickener			
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	150, 284, 292, <del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, <del>384</del> & 551	2	
<b>GUAR GUM</b>					
INS 412	Guar gum	Functional class: Emulsifier, Stabilizer, Thickener			
13.1.1	Infant formulae	1000 mg/kg	14, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	1000 mg/kg	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, <del>384</del> & 551	2	
<b>GUM ARABIC (ACACIA GUM)</b>					
INS 414	Gum arabic (Acacia gum)	Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener			
13.1.1	Infant formulae	10 mg/kg	<del>384</del> , 598 & 551	2	
13.1.2	Follow-up formulae	10 mg/kg	<del>384</del> , 598 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	<del>384</del> , 598 & 551	2	
<b>HYDROXYPROPYL STARCH</b>					
INS 1440	Hydroxypropyl starch	Functional class: Emulsifier, Stabilizer, Thickener			
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, <del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, <del>384</del> & 551	2	
<b>LACTIC ACID, L-, D- AND DL-</b>					
INS 270	Lactic acid, L-, D- and DL-	Functional class: Acidity regulator			
13.1.1	Infant formulae	GMP	83, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	GMP	83, <del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	83, <del>384</del> & 551	2	
<b>LECITHIN</b>					
INS 322(i)	Lecithin	Functional class: Antioxidant, Emulsifier			
13.1.1	Infant formulae	5000 mg/kg	<del>384</del> , 585 & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	<del>384</del> , 585 & 551	2	

<b>MANNITOL</b>					
INS 421	Mannitol		Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener		
13.1.1	Infant formulae	10 mg/kg	<b>381</b> , 589 & 551	2	
13.1.2	Follow-up formulae	10 mg/kg	<b>381</b> , 589 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	<b>381</b> , 589 & 551	2	
<b>MONO- AND DI-GLYCERIDES OF FATTY ACIDS</b>					
INS 471	Mono- and di-glycerides of fatty acids		Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer		
13.1.1	Infant formulae	4000 mg/kg	<b>381</b> , 585 & 551	2	
13.1.2	Follow-up formulae	4000 mg/kg	<b>381</b> & 551	2	
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	<b>381</b> , 585 & 551	2	
<b>PECTINS</b>					
INS 440	Pectins		Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener		
13.1.2	Follow-up formulae	10000 mg/kg	<b>381</b> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, <b>381</b> & 551	2	
<b>PHOSPHATED DISTARCH PHOSPHATE</b>					
INS 1413	Phosphated distarch phosphate		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, <b>381</b> & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	150, 284, 292, <b>381</b> & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, <b>381</b> & 551	2	
<b>PHOSPHATES</b>					
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	Phosphates		Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener		
13.1.1	Infant formulae	450 mg/kg	33, 230, <b>381</b> , 586, 587 & 551	2	
13.1.3	Formulae for special medical purposes for infants	450 mg/kg	33, 230, <b>381</b> , 586, 587 & 551	2	
<b>POTASSIUM CARBONATE</b>					
INS 501(i)	Potassium carbonate		Functional class: Acidity regulator, Stabilizer		
13.1.1	Infant formulae	2000 mg/kg	55, <b>381</b> & 551	2	
13.1.2	Follow-up formulae	GMP	<b>381</b> & 551	2	

13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>384</del> & 551	2	
<b>POTASSIUM DIHYDROGEN CITRATE</b>					
INS 332(i)	Potassium dihydrogen citrate		Functional class: Acidity regulator, Emulsifying sat, Sequestrant, Stabilizer		
13.1.1	Infant formulae	2000 mg/kg	55, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	GMP	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>384</del> & 551	2	
<b>POTASSIUM HYDROGEN CARBONATE</b>					
INS 501(ii)	Potassium hydrogen carbonate		Functional class: Acidity regulator, Raising agent, Stabilizer		
13.1.1	Infant formulae	2000 mg/kg	55, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	GMP	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>384</del> & 551	2	
<b>POTASSIUM HYDROXIDE</b>					
INS 525	Potassium hydroxide		Functional class: Acidity regulator		
13.1.1	Infant formulae	2000 mg/kg	55, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	GMP	<del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>384</del> & 551	2	
<b>SILICON DIOXIDE, AMORPHOUS</b>					
INS 551	Silicon dioxide, amorphous		Functional class: Anticaking agent, Antifoaming agent, Carrier		
13.1.1	Infant formulae	10 mg/kg	<del>384</del> , 589 & 551	2	
13.1.2	Follow-up formulae	10 mg/kg	<del>384</del> , 589 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	<del>384</del> , 589 & 551	2	
<b>SODIUM ASCORBATE</b>					
INS 301	Sodium ascorbate		Functional class: Antioxidant		
13.1.1	Infant formulae	75 mg/kg	83, <del>384</del> , 591 & 551	2	
13.1.2	Follow-up formulae	50 mg/kg	315, 316, 317, <del>384</del> , 581 & 551	2	
13.1.3	Formulae for special medical purposes for infants	75 mg/kg	83, <del>384</del> , 591 & 551	2	
<b>SODIUM CARBONATE</b>					
INS 500(i)	Sodium carbonate		Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener		
13.1.1	Infant formulae	2000 mg/kg	55, <del>384</del> & 551	2	
13.1.2	Follow-up formulae	GMP	316, <del>384</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>384</del> & 551	2	



<b>SODIUM DIHYDROGEN CITRATE</b>					
INS 331(i)	Sodium dihydrogen citrate		Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer		
13.1.1	Infant formulae	GMP	55, <del>381</del> & 551	2	
13.1.2	Follow-up formulae	GMP	316, <del>381</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	55, <del>381</del> & 551	2	
<b>SODIUM HYDROGEN CARBONATE</b>					
INS 500(ii)	Sodium hydrogen carbonate		Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener		
13.1.1	Infant formulae	2000 mg/kg	55, <del>381</del> & 551	2	
13.1.2	Follow-up formulae	GMP	316, <del>381</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>381</del> & 551	2	
<b>SODIUM HYDROXIDE</b>					
INS 524	Sodium hydroxide		Functional class: Acidity regulator		
13.1.1	Infant formulae	2000 mg/kg	55, <del>381</del> & 551	2	
13.1.2	Follow-up formulae	GMP	316, <del>381</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>381</del> & 551	2	
<b>STARCH SODIUM OCTENYL SUCCINATE</b>					
INS 1450	Starch sodium octenyl succinate		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	20000 mg/kg	376, <del>381</del> , 590 & 551	2	
13.1.2	Follow-up formulae	100 mg/kg	316, <del>381</del> , 589 & 551	2	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, <del>381</del> , 590 & 551	2	
<b>TOCOPHEROLS</b>					
INS 307a	d-alpha-Tocopherol		Functional class: Antioxidant		
INS 307b	Tocopherol concentrate, mixed		Functional class: Antioxidant		
INS 307c	dl-alpha-Tocopherol		Functional class: Antioxidant		
13.1.1	Infant formulae	10 mg/kg	<del>381</del> , 416 & 551	2	
13.1.2	Follow-up formulae	30 mg/kg	<del>381</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	<del>381</del> , 416 & 551	2	
<b>TRIPOTASSIUM CITRATE</b>					
INS 332(ii)	Tripotassium citrate		Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer		
13.1.1	Infant formulae	GMP	55, <del>381</del> & 551	2	
13.1.2	Follow-up formulae	GMP	<del>381</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	55, <del>381</del> & 551	2	
<b>TRISODIUM CITRATE</b>					

INS 331(iii)	Trisodium citrate		Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer		
13.1.1	Infant formulae	GMP	55, <del>381</del> & 551	2	
13.1.2	Follow-up formulae	GMP	316, <del>381</del> & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	55, <del>381</del> & 551	2	
<b>XANTHAN GUM</b>					
INS 415	Xanthan gum		Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener		
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	<del>381</del> , 588 & 551	2	

**PART B: New Provisions for Inclusion at Step 2**

FoodCatNo	Food Category	Max Level	Notes	Step	Year
<b>METHACRYLATE COPOLYMER, BASIC (BMC)</b>					
INS 1205	Methacrylate copolymer, basic (BMC)		Functional Class: Carrier, Glazing agent		
06.4.2	<b>Dried pastas and noodles and like products</b>	GMP		2	
12.2.1	Herbs and spices	GMP	XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353	2	
13.2	<b>Complementary foods for infants and young children</b>	GMP		2	
<b>4-Hexylresorcinol</b>					
INS 586	4-Hexylresorcinol		Functional Class: Antioxidant, Colour retention agent		
09.1.2	Fresh mollusks, crustaceans, and echinoderms	50 mg/L	New Note: "For use in crustaceans only" New Note: "Residue levels in crustaceans <1 mg/kg"	2	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	50 mg/L	New Note: "For use in crustaceans only" New Note: "Residue levels in crustaceans <1 mg/kg"	2	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	50 mg/L	New Note: "For use in crustaceans only"	2	

			<b>New Note:</b> “Residue levels in crustaceans <1 mg/kg”		
<b>09.2.5</b>	<b>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</b>	<b>50 mg/L</b>	<b>New Note:</b> “For use in crustaceans only”  <b>New Note:</b> “Residue levels in crustaceans <1 mg/kg”	2	
<b>09.4</b>	<b>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</b>	<b>50 mg/L</b>	<b>New Note:</b> “For use in crustaceans only”  <b>New Note:</b> “Residue levels in crustaceans <1 mg/kg”	2	
<b>MANNOPROTEINS FROM YEAST CELL WALLS</b>					
INS 455	Mannoproteins from yeast cell walls		Functional Class: Stabilizer		
<b>14.2.3</b>	<b>Grape wines</b>	<b>400 mg/L</b>		2	
<b>METATARTARIC ACID</b>					
INS 353	Metatartaric acid		Functional Class: Stabilizer		
<b>14.2.3</b>	<b>Grape wines</b>	<b>100 mg/L</b>		2	

**NOTES:**

14: For use in hydrolyzed protein liquid formula only.

33: As phosphorus.

55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.

58: As calcium.

83: L(+)-form only.

150: For use in soy-based formula only.

187: Ascorbyl palmitate (INS 304) only.

230: For use as an acidity regulator only.

242: For use as an antioxidant only.

279: Except for products conforming to the standard for Edible Fungi and Fungus Products (CXS 38-1981).

284: Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).

285: Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula for older infants and product for young children (CXS 156-1987).

292: Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.

315: Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).

コメントの追加 [NR1]: Do you agree to delete 192 in this code?

316: For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.

317: As ascorbic acid.

328: Singly or in combination with other thickeners.

329: Use level in milk and soy based products only.

376: For use in hydrolyzed protein and/or amino acid based infant formula only.

380: Except for use in powdered infant formula at 7,500 mg/kg.

381: As consumed.

416: Tocopherol concentrate, mixed (INS 307b) only.

551: Maximum use level is expressed as mg additive/L of food.

581: For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.

584: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.

585: If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).

586: For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): 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)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.

587: Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981).

588: For use in powdered hydrolysed protein and/or amino acid based infant formula only.

589: For use as a nutrient carrier in a raw material or other ingredient.

590: For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.

591: For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

598: For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal.

XS294: Excluding products conforming to the Standard for Gochujang (CXS 294-2009).

**New Note: "Residue levels in crustaceans <1 mg/kg"**

Appendix X

**PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1986)**

(For adoption at Step 5/8)

The additions are highlighted in **bold/underlined**. Deleted entries are indicated in ~~**bold/underlined/strikethrough**~~ font.

INS No.	Name of food additive	Functional class	Technological purpose
<b><u>246</u></b>	<b><u>Glycolipids</u></b>	<b><u>Preservative</u></b>	<b><u>preservative</u></b>
<b><u>267</u></b>	<b><u>Buffered vinegar</u></b>	<b><u>Acidity regulator</u></b>	<b><u>acidity regulator</u></b>
		<b><u>Preservative</u></b>	<b><u>preservative</u></b>
<b><u>322a</u></b>	<b><u>Oat lecithin</u></b>	<b><u>Emulsifier</u></b>	<b><u>emulsifier</u></b>
410	Carob bean gum	Emulsifier	<i>emulsifier</i>
		<b><u>Gelling agent</u></b>	<b><u>gelling agent</u></b>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>thickener</i>
<b><u>418</u></b>	<b><u>Gellan</u></b>		
418 <b><u>(i)</u></b>	Gellan gum	Gelling agent	<i>gelling agent</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>thickener</i>
<b><u>418(ii)</u></b>	<b><u>Low-acyl clarified gellan gum</u></b>	<b><u>Gelling agent</u></b>	<b><u>gelling agent</u></b>
		<b><u>Stabilizer</u></b>	<b><u>stabilizer</u></b>
		<b><u>Thickener</u></b>	<b><u>thickener</u></b>
421	Mannitol	Anticaking agent	<i>anticaking agent</i>
		Bulking agent	<i>bulking agent</i>
		<b><u>Carrier</u></b>	<b><u>nutrient carrier</u></b>
		Humectant	<i>humectant</i>
		Stabilizer	<i>stabilizer</i>
		Sweetener	<i>sweetener</i>
		Thickener	<i>texturizing agent</i>
500(iii)	Sodium sesquicarbonate	Acidity regulator	<i>acidity regulator</i>
		Anticaking agent	<i>anticaking agent</i>
		Raising agent	<i>raising agent</i>
		<b><u>Stabilizer</u></b>	<b><u>Stabilizer</u></b>
		<b><u>Thickener</u></b>	<b><u>thickener</u></b>

516	Calcium sulfate	Acidity regulator	<i>acidity regulator</i>
		<b><u>Colour</u></b>	<b><i>colour</i></b>
		Firming agent	<i>firming agent</i>
		Flour treatment agent	<i>flour treatment agent</i>
		Sequestrant	<i>sequestrant</i>
		Stabilizer	<i>stabilizer</i>
539	Sodium thiosulfate	Antioxidant	<i>antibrowning agent</i> <i>antioxidant</i>
		<b><u>Preservative</u></b>	<b><i>preservative</i></b>
		Sequestrant	<i>sequestrant</i>
<b><u>1210</u></b>	<b><u>Carbomer</u></b>	<b><u>Bulking agent</u></b>	<b><i>bulking agent</i></b>
		<b><u>Stabilizer</u></b>	<b><i>stabilizer</i></b>
		<b><u>Thickener</u></b>	<b><i>thickener</i></b>
1450	Starch sodium octenyl succinate	<b><u>Carrier</u></b>	<b><i>nutrient carrier</i></b>
		Emulsifier	<i>emulsifier</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>binder</i>
			<i>thickener</i>

## PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

## PART A: LIST OF SUBSTANCES USED AS FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

No.	Substance(s)	General information	Comments about the request	Priority*
1	ADIPATES	<p><b>Type of request:</b> Exposure assessment  <b>Proposed by:</b> JECFA  <b>Supported by:</b> CCFA53  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b> N/A</p>	<p><b>Basis for request:</b> Provisions for ADIPATES in the step process of the GSFA were circulated for comment by the electronic working group (EWG) on the GSFA and discussed by the GSFA PWG at CCFA48. During that discussion it was noted that the JECFA risk assessment for Adipates was conducted in 1966 and no exposure assessment was conducted by JECFA at that time (see FA/48 CRD2).  As a result, CCFA48 requested the Codex Secretariat issue a circular letter (CL 2016/9-FA) requesting information on use level in specific food categories be provided to the JECFA Secretariat for the purpose of exposure assessment (REP 16/FA para 59). Replies to CL 2016/9-FA were compiled in CX/FA 17/49/8, FA/49 CRD12 and FA/49 CRD19.  <b>Possible issues for trade:</b> currently unidentified</p>	1
2	Ascorbyl palmitate (INS 304)	<p><b>Type of request:</b> Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age.  <b>Proposed by:</b> CCNFSDU  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b> ISDI, secretariat@isdi.org</p>	<p><b>Basis for request:</b> CCNFSDU43 agreed that the use of ascorbyl palmitate (INS 304) as an antioxidant at 1 mg/100 mL in all types of formula covered by CXS 72-1981 was technologically justified.  However, the additive has no adequate risk assessment by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary.  CCFA54 agreed to expand the request to include full safety evaluation in particular for infants below 12 weeks.  <b>Possible issues for trade:</b> currently unidentified</p>	1
3	Acesulfame (INS 950), Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), Annatto extracts, norbixin based (INS 160b(ii))	<p><b>Type of request:</b> Re-evaluation of exposure  <b>Proposed by:</b> CCFA52  <b>Year requested:</b> 2021 (CCFA52)  <b>Data availability:</b> Not applicable  <b>Data provider:</b> ICBA  Maia Jack  (mjack@americanbeverage.org)</p>	<p><b>Basis for request:</b> Based on CRD2 of CCFA52, Recommendation 27, the JECFA has been asked the following questions:  The WG requests that the WG on the JECFA Priority List to CCFA52 consider inclusion of the following request into the Priority List of Substances proposed for evaluation by JECFA:  <b>Part 1:</b> CCFA requests JECFA to comment on and discuss the following questions regarding the refined Budget Method and tiered-intake assessment approach presented by ICBA:  a. Is the approach proposed by ICBA scientifically sound? How conservative is the dietary exposure assessment presented when applied to the sweeteners Acesulfame potassium (INS 950), Saccharins (INS 954(i)-(iv)), and the colours Amaranth (INS 123) and Annatto extracts, norbixin based (INS 160b(ii))?</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
			<p>b. How appropriate is it to apply multiple refinement parameters (such as market share, the percentage of products containing the substance, etc.) into a Budget Method calculation?</p> <p>c. Are there any limitations, uncertainties, and applicability of the approach proposed by ICBA that CCFA should be made aware of?</p> <p>d. Is the approach presented by ICBA suitable for determining dietary exposure to colors and sweeteners in non-milk beverages for the purpose of comparing against the JECFA ADI to determine if a proposed maximum use level is safe?</p> <p>e. Is it appropriate for CCFA to use dietary exposure estimates provided for non-milk beverages from the refined Budget Method and the tiered-intake assessments as presented by ICBA to determine maximum use levels for sweeteners in GSFA Food Category 14.1.4 and 14.1.5, and colors in GSFA Food Category 14.1.4, to determine that the exposure would be below the established JECFA ADI?</p> <p><b>Part 2:</b> CCFA requests that JECFA perform a dietary exposure estimate for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5, and Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), and Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4 to verify whether the max use levels under consideration do not result in an exceedance of the ADI in the context of overall exposure from all uses of the additive in the diet. While in general, lower levels of the food additives will be used, the proposed maximum levels are 600 mg/kg for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and 300 mg/kg (“on a sodium saccharin basis”) for Saccharins (INS 954(i)-(iv)), 100 mg/kg for Amaranth (INS 123) and 50 mg/kg (“on a norbixin basis”) for Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4. A proposal has been made to reduce the use level for Saccharins (INS 954(i)-(iv)) to 230 mg/kg in food category 14.1.4. Any comments from JECFA on the safety of these maximum use levels would be helpful.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>	
4	Bentonite (INS 558)	<p><b>Type of request:</b> Establishment of specifications (lead)</p> <p><b>Proposed by:</b> CCFA52</p> <p><b>Year requested:</b> 2021 (CCFA52)</p> <p><b>Data availability:</b> December 2024</p> <p><b>Data provider:</b> USP</p>	<p><b>Basis for request:</b> In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i>, the CCCF14 recommended that the JECFA:</p> <p>i. review the lead specifications for diatomaceous earth and activated carbon and evaluate available data to support development of a lead specification for bentonite.</p>	3
5	Beta-apo-8'-carotenal (INS 160e)	<p><b>Type of request:</b> Exposure assessment</p> <p><b>Proposed by:</b> JECFA</p>	<p><b>Basis for request:</b> considering Recommendation 6 of CRD 2 to CCFA53. It was proposed by the JECFA Secretariat to consider a re-evaluation of</p>	1



No.	Substance(s)	General information	Comments about the request	Priority*
	and beta-carotenes (INS 160a(i), 160a(ii), 160a(iii), 160a(iv))	<b>Year requested:</b> 2023 (CCFA53) <b>Data availability:</b> December 2025 <b>Data provider:</b> NATCOL <a href="mailto:secretariat@natcol.org">secretariat@natcol.org</a>	Exposure, in particular due to the discrepancies in information on use levels in food categories of the GSFA and use levels provided to JECFA in previous assessments. The CCFA is seeking clear information on exposure for beta-apo-8'-carotenal and also BETA-CAROTENES separately, to be able to apply appropriate risk management strategies. The JECFA Secretariat indicated a willingness to consider the needs of the CCFA in the course of re-evaluating the exposure of these substances. <b>Possible issues for trade:</b> currently unidentified	
6	Black carrot extract (INS 163(vi))	<b>Type of request:</b> Data pending – characterization and toxicological information <b>Proposed by:</b> JECFA <b>Year requested:</b> 2021 (CCFA52) <b>Data availability:</b> December 2027 <b>Data provider:</b> NATCOL <a href="mailto:secretariat@natcol.org">secretariat@natcol.org</a>	<b>Basis for request:</b> JECFA prepared tentative specifications for black carrot extract as the powder form, at its 87 <sup>th</sup> meeting. However, JECFA could not conclude on its safety or establish specifications. Additional characterization and toxicological data are required, namely: i. data regarding full characterization of the protein, carbohydrate, lipid, fibre, mineral and non-anthocyanin polyphenol components in five lots each of the liquid and powder forms of black carrot extract; and ii. at least a 90-day toxicological study on a well-characterized extract representative of the material in commerce. <b>Possible issues for trade:</b> currently unidentified	2
7	Carob bean gum (INS 410)	<b>Type of request:</b> Data pending – toxicological data from studies on neonatal animals, adequate to evaluate the safety for use in infant formulas <b>Proposed by:</b> JECFA <b>Year requested:</b> 2016 (CCFA48) <b>Data availability:</b> December 2024 <b>Data provider:</b> ISDI <a href="mailto:secretariat@isdi.org">secretariat@isdi.org</a>	<b>Basis for request:</b> Although no confirmation was provided for carob bean gum (INS 410), JECFA indicated that there was ongoing discussion with industry and that the deadline for the submission of data could be extended and therefore carob bean gum was retained on the JECFA priority list subject to confirmation of provision of data by CCFA50. <b>Possible issues for trade:</b> currently unidentified	1
8	Dioctyl sodium sulfosuccinate (INS 480)	<b>Type of request:</b> Exposure assessment <b>Proposed by:</b> CCFA51 <b>Year requested:</b> 2019 (CCFA51) <b>Data availability:</b> December 2024 <b>Data provider:</b> ICBA Maia Jack ( <a href="mailto:mjack@americanbeverage.org">mjack@americanbeverage.org</a> )	<b>Basic for request:</b> The Physical Working Group on GSFA discussed exposure to this food additive, some members noted that exposure of a small child could exceed the ADI. One observer noted that they had performed a budget calculation and that the calculation could be made available upon request. The WG agreed to request JECFA review the calculation, to be submitted by the observer, as well as other exposure information that maybe available.	1
9	Flavouring substances (6 newly proposed and 105 previously submitted for safety)	<b>Type of request:</b> Safety assessment and establishment of specifications <b>Proposed by:</b> International Organization of the Flavour Industry (IOFI)	<b>Basis for request:</b> Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable <i>Refer to tables of flavourings in Annex 2</i> <b>Possible issues for trade:</b> currently unidentified	Not applicable

No.	Substance(s)	General information	Comments about the request	Priority*
	evaluation, and 10 for revised specification; see Annex 2)	<b>Supported by:</b> United States of America <b>Year requested:</b> 2019 to 2023 (CCFA51 to CCFA53) <b>Data availability:</b> December 2021 <b>Data provider:</b> IOFI, Sean V. Taylor, Ph.D. <a href="mailto:staylor@vertosolutions.net">staylor@vertosolutions.net</a>		
	Flavouring agents: (+)Carvone (no. 380.1) and (-)-Carvone (No. 380.2)	<b>Type of request:</b> Data pending to finalize exposure assessment and revise the JECFA specifications <b>Proposed by:</b> JECFA <b>Year requested:</b> 2019 (CCFA51) <b>Data availability:</b> December 2019 <b>Data provider:</b> Japan and IOFI <a href="mailto:codex@mext.go.jp">codex@mext.go.jp</a> Sean V. Taylor, Ph.D. <a href="mailto:staylor@vertosolutions.net">staylor@vertosolutions.net</a>	<b>Basis for request:</b> (see JECFA86 report or Table 2 of CX/FA 19/51/3) Additional data are required to complete the exposure assessment: <ul style="list-style-type: none"> <li>• (+)-carvone: data on the oral exposure from all sources;</li> <li>• (-)-carvone: data on the oral exposure from all sources and toxicological data.</li> </ul> <b>Possible issues for trade:</b> currently unidentified	Not applicable
	Flavouring agents: (Ethyl 2-methyl pentanoate (No.214), cis-3-Hexen-1-ol (No.315), Menthol (No.427), l-Menthyl l-lactate (No.433), Myrcene (No.1327), Maltol (No.1480), 2-pentylfuran (No.1491), 3-(2-Furyl)acrolein (No.1497), 3-(5-Methyl-2-furyl)-butanal (No.1500), 2-Furyl methyl ketone (No.1503), 3-Acetyl-2,5-dimethylfuran (No.1506), (2-Furyl)-2-propanone (No.1508),	<b>Type of request:</b> revise the JECFA specifications <b>Proposed by:</b> CCFA 51 <b>Year requested:</b> 2019 (CCFA51) <b>Data availability:</b> April 2019 <b>Data provider:</b> Japan and IOFI <a href="mailto:codex@mext.go.jp">codex@mext.go.jp</a> Sean V. Taylor, Ph.D. <a href="mailto:staylor@vertosolutions.net">staylor@vertosolutions.net</a>	<b>Basis for request:</b> (see CX/FA 19/51/4 add.2) Requests reconsideration of the specifications for 16 flavouring agents that were considered at the 86th JECFA meeting (listed in either Annex 1 or Annex 2 of CX/FA 19/51/4) due to introduced gaps between the JECFA specification (some items therein) and the commercially available products for each compound.	Not applicable

No.	Substance(s)	General information	Comments about the request	Priority*
	4-(2-furyl)-3-buten-2-one (No.1511), and Furfuryl methyl ether (No.1520))			
10	Gardenia blue (INS 165)	<p><b>Type of request:</b> Safety assessment and establishment of specifications  <b>Proposed by:</b> Japan  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b>            Gardenia Blue Interest Group (GBIG)            San-Ei Gen F.F.I., Inc. (Representative organizer)            Minoru Iniwa            E-mail: <a href="mailto:minoru-iniwa@saneigenffi.co.jp">minoru-iniwa@saneigenffi.co.jp</a>            Phone: +81-6-6333-0521            Masayuki Nishino            E-mail: <a href="mailto:mnisino@saneigenffi.co.jp">mnisino@saneigenffi.co.jp</a>            Phone: +81-6-6333-0521            Riken Vitamin Co., Ltd. (Organizer)            Nobuo Dotsu            Glico Nutrition Co., Ltd. (Organizer)            Teruhisa Okabe</p>	<p><b>Basis for request:</b> Gardenia blue is a colour intended to add or restore colour to food. In doing so it will impart blue, green, purple, or brown colours to foods, thus improving the organoleptic properties of those foods, which are otherwise uncoloured or the colour of which has been affected by processing and requires restoration. The proposed maximum use levels are based on the amount of colouring technologically required to achieve the desired effect in the different foods and are set out in detail in the reply to CL 2021/81-FA.  <b>Possible issues for trade:</b> currently unidentified</p>	2
11	Gellan gum, low-acyl clarified	<p><b>Type of request:</b> Establishment of specifications  <b>Proposed by:</b> CCNFSDU  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b>            EU Specialty Food Ingredients (EUSFI)            Avenue de Tervuren 13, 1040            Bruxelles, Belgium  <a href="mailto:info@specialtyfoodingredients.eu">info@specialtyfoodingredients.eu</a>  <b>and</b>            Biopolymer International  <a href="mailto:secretariat@biopolymer-international.com">secretariat@biopolymer-international.com</a>            (EU Specialty Food Ingredients member)</p>	<p><b>Basis for request:</b> CCNFSDU43 agreed that the proposed use of low-acyl clarified gellan gum as a thickener and stabilizer in formulas for special medical purposes intended for infants at 5 mg/100 mL limited to hydrolysed protein and/or amino acid-based liquid formula is technologically justified.            CCNFSDU43 also agreed to request that CCFA consider including the food additive in the GSFA food category 13.1.3 “Formulae for special medical purposes for infants” once the specifications for the food additive had been assigned as “full”, noting the on-going CCFA work on alignment of the food additive provisions in CXS 72-1981 with the GSFA as well as the “tentative” specification status for this food additive.            CCNFSDU43 (CX/FA 23/53/2) requested to CCFA53 specification setting for this low-acyl clarified gellan gum.  <b>Possible issues for trade:</b> currently unidentified</p>	1
12	Glycolipids	<p><b>Type of request:</b> Safety assessment and establishment of specifications  <b>Proposed by:</b> IFAC</p>	<p><b>Basis for request:</b> Glycolipids enhance the quality of beverages and help ensure product safety through antimicrobial preservation. Glycolipids can</p>	2

No.	Substance(s)	General information	Comments about the request	Priority*
		<p><b>Supported by:</b> USA  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b>            Berit Dockter            Senior Manager, Scientific &amp; Regulatory Affairs            International Food Additives Council  <a href="mailto:bdockter@foodingredientfacts.org">bdockter@foodingredientfacts.org</a>            Robert Rankin            Executive Director            International Food Additives Council  <a href="mailto:rrankin@foodingredientfacts.org">rrankin@foodingredientfacts.org</a>            Andrea Bosse            Senior Regulatory Affairs Manager            Lanxess Corporation  <a href="mailto:Andrea.Bosse@lanxess.com">Andrea.Bosse@lanxess.com</a></p>	<p>prevent the deterioration of beverages caused by spoilage microorganisms, thus extending shelf-life and reducing food waste.  <b>Possible issues for trade:</b> Countries which refer to JECFA/Codex for national food additive provisions, including countries in Africa, the Asia-Pacific region, the Gulf Cooperation Council, and Latin and South America do not permit products containing glycolipids at present.</p>	
13	<p>Phosphates</p> <ul style="list-style-type: none"> <li>• Sodium dihydrogen phosphate (INS 339(i))</li> <li>• Disodium hydrogen phosphate (INS 339(ii))</li> <li>• Trisodium phosphate (INS 339(iii))</li> <li>• Potassium dihydrogen phosphate (INS 340(i))</li> <li>• Dipotassium hydrogen phosphate (INS 340(ii))</li> </ul> <p>Tripotassium phosphate (INS 340(iii))</p>	<p><b>Type of request:</b> Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age.  <b>Proposed by:</b> CCNFSDU  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2025  <b>Data provider:</b>            ISDI  <a href="mailto:Secretariat@isdi.org">Secretariat@isdi.org</a></p>	<p><b>Basis for request:</b> CCNFSDU43 agreed that the use of phosphates (INS 339(i), 339(ii) and 339(iii) and INS 340(i), 340(ii) and 340(iii)) as acidity regulators at 45 mg/100 mL as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) of CXS 72-1981 in all types of formula was technologically justified. However, the additives have no adequate risk assessments by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary.  <b>Possible issues for trade:</b> currently unidentified</p>	1
14	Polyglycerol Esters of Interesterified	<p><b>Type of request</b> Re-evaluation of safety  <b>Proposed by:</b> FoodDrinkEurope</p>	<p><b>Basis for request:</b> In 2017, the European Food Safety Authority (EFSA) has re-evaluated polyglycerol polyricinoleate (E 476) as a food additive,</p>	1

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	Ricinoleic Acid (INS 476)	<b>Supported by:</b> Colombia; European Union <b>Year requested:</b> 2021 (CCFA52) <b>Data availability:</b> December 2024 <b>Data provider:</b> FoodDrinkEurope	and considered that the available dataset give reason to revise the ADI of 7.5 mg/kg bw per day allocated by Scientific Committee for Foods (SCF) in 1978, to a new ADI of 25 mg/kg bw per day. <b>Possible issues for trade:</b> currently unidentified	
15	Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434), Polyoxyethylene (20) sorbitan monostearate (INS 435), Polyoxyethylene (20) sorbitan tristearate (INS 436)	<b>Type of request:</b> Re-evaluation of safety <b>Proposed by:</b> JECFA <b>Year requested:</b> 2021 (CCFA52) <b>Data availability:</b> December 2024 <b>Data provider:</b> EU Specialty Food Ingredients (EUSFI) Avenue de Tervuren 13, 1040 Bruxelles, Belgium <a href="mailto:info@specialtyfoodingredients.eu">info@specialtyfoodingredients.eu</a> <b>and</b> EFEMA <a href="mailto:info@efema.org">info@efema.org</a>	<b>Basis for request:</b> JECFA noted during its 89 <sup>th</sup> meeting that five polyoxyethylene sorbitan esters polysorbates) were evaluated by JECFA at its 17 <sup>th</sup> meeting, and specifications were established. JECFA recommends that a new call for data be issued for their full evaluation. <b>Possible issues for trade:</b> currently unidentified	1
16	Rosemary extract (INS 392)	<b>Type of request</b> Data pending – studies required for (1) the developmental toxicity of rosemary extract; and (2) determining whether the effects noted on rodent pup thyroid hormone levels can be replicated. <b>Proposed by:</b> JECFA <b>Year requested:</b> 2021(CCFA52) <b>Data availability:</b> December 2024 <b>Data providers:</b> 1. EU Specialty Food Ingredients (EUSFI) Avenue de Tervuren 13, 1040 Bruxelles, Belgium <a href="mailto:info@specialtyfoodingredients.eu">info@specialtyfoodingredients.eu</a> <a href="mailto:severin.mueller@givaudan.com">severin.mueller@givaudan.com</a> or 2. Intertek <a href="mailto:barbara.nikiel@intertek.com">barbara.nikiel@intertek.com</a>	<b>Basis for request:</b> Additional studies on developmental toxicity and on noted effects on rodent pup thyroid hormone levels are required to complete the evaluation. JECFA requests a <u>deadline of data submission by December 2021 for the additional data, or its ADI will be withdrawn.</u> <b>Possible issues for trade:</b> currently unidentified	1
17	Silicon Dioxide, Amorphous (INS 551)	<b>Type of request:</b> Safety re-evaluation of Silicon Dioxide, Amorphous (INS 551),	<b>Basis for request:</b> Silicon dioxide (INS 551) is permitted in a variety of Food Categories as an anticaking agent, antifoaming agent, and carrier. INS 551 provides anti-caking properties to prevent lumping of powdery	1

No.	Substance(s)	General information	Comments about the request	Priority*
		<p>including toxicological evaluation, exposure assessment, and specifications  <b>Proposed by:</b> IFAC  <b>Supported by:</b> USA  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b> IFAC            Association of Synthetic Amorphous Silica Producers (ASASP), a Cefic Sector Group            Caroline Andersson, <a href="mailto:CAN@cefic.be">CAN@cefic.be</a>            Synthetic Amorphous Silica and Silicate Industry Association (SASSI)            Joel F. Carpenter  <a href="mailto:joel.f.carpenter@gmail.com">joel.f.carpenter@gmail.com</a>            Berit Dockter            Senior Manager, Scientific &amp; Regulatory Affairs            International Food Additives Council  <a href="mailto:bdockter@foodingredientfacts.org">bdockter@foodingredientfacts.org</a>            Robert Rankin            Executive Director            International Food Additives Council  <a href="mailto:rrankin@foodingredientfacts.org">rrankin@foodingredientfacts.org</a></p>	<p>foodstuffs. INS 551 also serves as a carrier to assist in the handling and applications of for use in food additives, food enzymes, flavorings, and nutrients.  <b>Possible issues for trade:</b> Questions regarding the particle size of silicon dioxide have affected the evaluation of the available toxicity data. Similar questions for titanium dioxide led to the withdrawal of its food additive approvals in several jurisdictions. The resulting trade disruptions are cited as significant basis for JECFA's current prioritization of its safety re-evaluation of titanium dioxide (see Replies to CL 2021/61-FA at the 52nd Session of the Codex Committee on Food Additives).</p>	
18	Sorbitan monostearate (INS 491); Sorbitan tristearate (INS 492); Sorbitan monolaurate (INS 493), Sorbitan monooleate (INS 494); Sorbitan monopalmitate (INS 495)	<p><b>Type of request:</b> Safety re-evaluation and revision of specifications  <b>Proposed by:</b> JECFA  <b>Year requested:</b> 2021 (CCFA52)  <b>Data availability:</b> December 2024  <b>Data provider:</b>            EU Specialty Food Ingredients (EUSFI)            Avenue de Tervuren 13, 1040            Bruxelles, Belgium  <a href="mailto:info@specialtyfoodingredients.eu">info@specialtyfoodingredients.eu</a> and            EFEMA <a href="mailto:info@efema.org">info@efema.org</a></p>	<p><b>Basis for request:</b>            Previously, a request was made to revise the specifications for INS 491, 492 and 495 to replace the congealing range identification method as reported in the JECFA monographs for INS 491, 492 and 495 with the identification test "acid value, iodine value, gas chromatography".            However, JECFA recommends that a call for data be issued to conduct a safety re-evaluation of the group Sorbitan esters of fatty acids (INS 491 to 495). The specifications for the group can be revised pending the outcome of the safety re-evaluation.  <b>Possible issues for trade:</b> currently unidentified</p>	1
19	Steviol glycosides	<p><b>Type of request:</b> Safety evaluation  <b>Proposed by:</b> ISC  <b>Supported by:</b> USA  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b></p>	<p><b>Basis for request:</b> Enzyme modified steviol glycosides (typically termed bioconversion) were evaluated at the JECFA 87th meeting (2019). The specifications generated included several methods of manufacture in Appendix3. The specification outlined the acceptable enzyme production organism and the gene source. A similar method of manufacture has been developed to produce enzyme modified steviol glycosides using 1.</p>	3

No.	Substance(s)	General information	Comments about the request	Priority*
		<p>Brendan Naulty, Chief Commercial Officer, ManusBio Inc. 1762 Lovers Lane Augusta, GA. 30901</p> <p>The manufacturer is represented by: Maria Teresa Scardigli, Executive Director International Stevia Council Global Office-Avenue de Tervuren 188A-1150 Brussels Belgium</p>	<p>Alternative sources for the genes to modify the E coli to manufacture the enzymes that transform a stevia extract product to Rebaudioside M and 2. An additional enzyme. The additional manufacturing method is requested for evaluation. The novel enzyme modification production process results in an identical specification and as a result, no changes to the steviol glycoside specifications are requested or to the food categories or use levels.</p> <p><b>Possible issues for trade:</b> currently unidentified.</p>	
20	Sucroglycerides (INS 474)	<p><b>Type of request:</b> exposure assessment</p> <p><b>Proposed by:</b> CCFA 51</p> <p><b>Year requested:</b> 2019 (CCFA51)</p> <p><b>Data availability:</b> December 2027</p> <p><b>Data provider:</b> ICBA</p>	<p><b>Basis for request:</b> During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.</p>	1
21	Sucrose esters of fatty acids (INS 473)	<p><b>Type of request:</b> Data pending - exposure assessment</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2021 (CCFA52)</p> <p><b>Data availability:</b> December 2027</p> <p><b>Data provider:</b> Japan <a href="mailto:codex@mext.go.jp">codex@mext.go.jp</a></p>	<p><b>Basis for request:</b> During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.</p> <p>At the 89<sup>th</sup> JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on:</p> <ol style="list-style-type: none"> <li>i. typical or mean and high use levels for foods in which the food additives are used; and</li> <li>ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used.</li> </ol> <p>The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. <u>Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation.</u></p> <p><b>Possible issues for trade:</b> currently unidentified</p>	1
22	Sucrose oligoesters type I and type II (INS 473a)	<p><b>Type of request:</b> Data pending - exposure assessment</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2021 (CCFA52)</p> <p><b>Data availability:</b> December 2027</p> <p><b>Data provider:</b> Japan <a href="mailto:codex@mext.go.jp">codex@mext.go.jp</a></p>	<p><b>Basis for request:</b> During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
			<p>At the 89<sup>th</sup> JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on:</p> <ul style="list-style-type: none"> <li>i. typical or mean and high use levels for foods in which the food additives are used; and</li> <li>ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used.</li> </ul> <p>The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>	
23	Tocopherol concentrate, mixed (INS307b)	<p><b>Type of request:</b> Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age.</p> <p><b>Proposed by:</b> CCNFSDU</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> December 2025</p> <p><b>Data provider:</b> ISDI</p>	<p><b>Basis for request:</b> CCNFSDU43 agreed that the use of tocopherol concentrate, mixed (INS 307b) as an antioxidant at 1 mg/100 mL in all types of infant formula covered by CXS 72-1981 was technologically justified.</p> <p>However, the additive has no adequate risk assessment by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>	1
24	THAUMATIN II	<p><b>Type of request:</b> Safety evaluation</p> <p><b>Proposed by:</b> CCC</p> <p><b>Supported by:</b> Colombia; United States of America</p> <p><b>Year requested:</b> 2021 (CCFA52)</p> <p><b>Data availability:</b> December 2024</p> <p><b>Data provider:</b>                      Karima Kendall                      Senior Director, Scientific &amp; Nutrition Affairs                      Calorie Control Council  <a href="mailto:kkendall@caloriecontrol.org">kkendall@caloriecontrol.org</a>                      Robert Rankin                      President                      Calorie Control Council</p>	<p><b>Basis for request:</b> THAUMATIN II protein is a non-caloric natural sweetener and flavor enhancer produced recombinantly in green plants by NOMAD Bioscience. The vast majority of commercially available thaumatin are extracted from <i>Thaumatococcus daniellii</i> trees, which are not cultivated. Natural thaumatin mixtures are obtained by extraction of the aryls of the tree's fruit, which are harvested in the wild. Unpredictable supply and environmental concerns regarding current production practices have limited the expanded use of thaumatin, especially as sweeteners. NOMAD's manufacturing process does not deplete natural resources and can be scaled to meet increasing demand for thaumatin. THAUMATIN II is NOMAD Bioscience's single thaumatin-family protein produced recombinantly in green plants such as spinach, lettuce, red beet and <i>Nicotiana benthamiana</i>; all of which can be cultivated sustainably and in large scale. NOMAD's production process yields THAUMATIN II with the identical amino acid sequence as the thaumatin II (also referred to as</p>	2



No.	Substance(s)	General information	Comments about the request	Priority*
		<a href="mailto:rrankin@caloriecontrol.org">rrankin@caloriecontrol.org</a> Yuri Gleba CEO Nomad Bioscience GmbH <a href="mailto:gleba@nomadbioscience.com">gleba@nomadbioscience.com</a>	<p>thaumatin 2 or thaumatin B in the literature) in commercial products. NOMAD's process yields a highly pure product that meets the existing specifications and includes some trace impurities that have been demonstrated to be safe at the levels present. NOMAD requests an opinion from JEFCA with respect to the possibility of modifying the definition and expanding the specification of the current thaumatin compositions to also include the specification of THAUMATIN II. Although thaumatin II (thaumatin 2) is a component of thaumatin mixtures approved for marketing in the EU and is encompassed by the specification of E957, the process used by NOMAD for manufacturing THAUMATIN II recombinantly is different than the process employed to produce E957, albeit the thaumatin 2/THAUMATIN II proteins responsible for functionality are identical. The different processes yield thaumatin 2/II with different impurity profiles. NOMAD's product (THAUMATIN II and its associated impurities) has received GRAS classification by US FDA and is considered safe for use in all food classes defined for E957 and at the same rates of application (GRN 738). Thaumatin produced recombinantly has not been evaluated by EFSA. As such, it is NOMAD Bioscience's intent to seek review by JECFA of NOMAD's specification and safety determination, so that other regulatory jurisdictions can rely on this assessment</p> <p><b>Possible issues for trade:</b> currently unidentified.</p>	
25	PROPYLENE GLYCOL (INS 1520)	<p><b>Type of request:</b> Safety evaluation  <b>Proposed by:</b> CCFA54  <b>Year requested:</b> 2024 (CCFA54)  <b>Data availability:</b> To be confirmed in CCFA55  <b>Data provider:</b></p>	<p><b>Basis of request:</b> Propylene glycol has the functions of carrier, emulsifier, glazing agent and humectant in food products. The committee requests for safety re-evaluation for use of propylene glycol as a carrier in foods in general and specifically its use as carrier for flavour in FC 14.1.4            Due to a possible exposure concern related to the proposed maximum use level of 3000mg/l in the food category 14.1.4, CCFA54 agreed to request that JECFA assessment also take into account the use level of 1000mg/l to compare the impact of these use levels on the overall assessment.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>	1

\* Priority ranking in accordance with REP18/FA, paragraph 156.

#### PART B: LIST OF SUBSTANCES USED AS PROCESSING AIDS PROPOSED FOR EVALUATION BY JECFA

No	Substance(s)	General information	Comments about the request
1.	Activated carbon (activated charcoal)	<p><b>Type of request:</b> Revision of specifications (lead)  <b>Proposed by:</b> CCFA52  <b>Year requested:</b> 2021 (CCFA52)  <b>Data availability:</b> December 2024</p>	<p><b>Basis for request:</b> In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i>, the CCCF14 recommended that the JECFA:</p>

No	Substance(s)	General information	Comments about the request
		<b>Data provider:</b> USP	i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. <b>Possible issues for trade:</b> currently unidentified
2.	Diatomaceous earth	<b>Type of request:</b> Revision of specifications (lead) <b>Proposed by:</b> CCFA52 <b>Year requested:</b> 2021 (CCFA52) <b>Data availability:</b> December 2024 <b>Data provider:</b> USP	<b>Basis for request:</b> In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i> , the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. <b>Possible issues for trade:</b> currently unidentified
3.	Alpha-Amylase (JECFA95-1) from <i>Geobacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i>	<b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95 <b>Proposed by:</b> JECFA <b>Year requested:</b> 2023 (CCFA53) <b>Data availability:</b> To be confirmed at CCFA55 <b>Data provider:</b>	<b>Basis for request:</b> The 95th JECFA established a temporary ADI “not specified” for $\alpha$ -amylase (JECFA95-1) from <i>G. stearothermophilus</i> expressed in <i>B. licheniformis</i> , when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI “not specified” was made temporary because of the tentative nature of the specifications. The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment: <ul style="list-style-type: none"> <li>• validated method of analysis to determine <math>\alpha</math>-amylase activity, including the validation report;</li> <li>• unit definition for <math>\alpha</math>-amylase activity based on the method of assay; and</li> <li>• analytical data using the validated method for at least five different batches of commercially available products.</li> </ul> Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. <b>Possible issues for trade:</b> currently unidentified
4.	Alpha-Amylase (JECFA95-2) from <i>Geobacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i>	<b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95 <b>Proposed by:</b> JECFA <b>Year requested:</b> 2023 (CCFA53) <b>Data availability:</b> To be confirmed at CCFA55 <b>Data provider:</b>	<b>Basis for request:</b> The 95th JECFA established a temporary ADI “not specified” for $\alpha$ -amylase (JECFA95-2) from <i>G. stearothermophilus</i> expressed in <i>B. licheniformis</i> , when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI “not specified” was made temporary because of the tentative nature of the specifications. The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment:

No	Substance(s)	General information	Comments about the request
			<ul style="list-style-type: none"> <li>• validated method of analysis to determine <math>\alpha</math>-amylase activity, including the validation report;</li> <li>• unit definition for <math>\alpha</math>-amylase activity based on the method of assay; and</li> <li>• analytical data using the validated method for at least five different batches of commercially available products.</li> </ul> <p>Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
5.	Alpha-amylase (JECFA95-3) from <i>Rhizomucor pusillus</i> expressed in <i>Aspergillus niger</i>	<p><b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> To be confirmed at CCFA55</p> <p><b>Data provider:</b></p>	<p><b>Basis for request:</b> The 95th JECFA established a temporary ADI “not specified” for <math>\alpha</math>-amylase (JECFA95-3) from <i>R. pusillus</i> expressed in <i>A. niger</i>, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI “not specified” was made temporary because of the tentative nature of the specifications.</p> <p>The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment:</p> <ul style="list-style-type: none"> <li>• validated method of analysis to determine <math>\alpha</math>-amylase activity, including the validation report;</li> <li>• unit definition for <math>\alpha</math>-amylase activity based on the method of assay; and</li> <li>• analytical data using the validated method for at least five different batches of commercially available products.</li> </ul> <p>Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
6.	Amyloglucosidase (JECFA95-4) from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i>	<p><b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> To be confirmed at CCFA55</p> <p><b>Data provider:</b></p>	<p><b>Basis for request:</b> The 95th JECFA established a temporary ADI “not specified” for <math>\alpha</math>-amylase (JECFA95-3) from <i>R. pusillus</i> expressed in <i>A. niger</i>, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI “not specified” was made temporary because of the tentative nature of the specifications.</p> <p>The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment:</p> <ul style="list-style-type: none"> <li>• digestibility data in order to complete the allergenicity assessment;</li> </ul>

No	Substance(s)	General information	Comments about the request
			<ul style="list-style-type: none"> <li>• validated method of analysis to determine amyloglucosidase activity, including the validation report;</li> <li>• unit definition for amyloglucosidase activity based on the method of assay; and</li> <li>• analytical data using the validated method for at least five different batches of commercially available products.</li> </ul> <p>Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
7.	Asparaginase (JECFA-95-5) from <i>Pyrococcus furiosus</i> expressed in <i>Bacillus subtilis</i>	<p><b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> To be confirmed at CCFA55</p> <p><b>Data provider:</b></p>	<p><b>Basis for request:</b> The 95th JECFA established a temporary ADI “not specified” for <math>\alpha</math>-amylase (JECFA95-3) from <i>R. pusillus</i> expressed in <i>A. niger</i>, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI “not specified” was made temporary because of the tentative nature of the specifications.</p> <p>The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment:</p> <ul style="list-style-type: none"> <li>• validated method of analysis to determine alpha-amylase activity, including the validation report;</li> <li>• unit definition for alpha-amylase activity based on the method of assay; and</li> <li>• analytical data using the validated method for at least five different batches of commercially available products.</li> </ul> <p>Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
8.	Beta-Amylase (JECFA95-6) from <i>Bacillus flexus</i> expressed in <i>Bacillus licheniformis</i>	<p><b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> To be confirmed at CCFA55</p> <p><b>Data provider:</b></p>	<p><b>Basis for request:</b> The 95th JECFA established a temporary ADI “not specified” for beta-amylase (JECFA95-6) from <i>B. flexus</i> expressed in <i>B. licheniformis</i>, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI “not specified” was made temporary because of the tentative nature of the specifications.</p> <p>The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment:</p> <ul style="list-style-type: none"> <li>• validated method of analysis to determine beta-amylase activity, including the validation report;</li> </ul>

No	Substance(s)	General information	Comments about the request
			<ul style="list-style-type: none"> <li>unit definition for beta-amylase activity based on the method of assay; and</li> <li>analytical data using the validated method for at least five different batches of commercially available products.</li> </ul> <p>Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
9.	Protease from <i>Bacillus amyloliquefaciens</i>	<p><b>Type of request:</b> Safety evaluation when used as processing aid and establishment of specifications</p> <p><b>Proposed by:</b> Japan</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> December 2024</p> <p><b>Data provider:</b> Atsushi Kawahara (Quality Assurance Dept. General Manager) E-mail: <a href="mailto:akawahara@hbi-enzymes.com">akawahara@hbi-enzymes.com</a> Tel: +81-790-64-1201; Fax: +81-790-64-1202</p>	<p><b>Basis for request:</b> Neutral Protease may be of benefit in the processing of all foods raw materials which naturally contain proteins. By decomposing the protein contained in the raw material, it is effective in the production of bread, infant formula, beer, malt beverages, and spirits with an alcohol content of 15% or more. It is also used to add flavor to soups and broths, sauces and like products and ready-to-eat savouries with protein digests such as yeast extract.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
10.	Chymosin from <i>Camelus dromedaries</i> expressed in <i>Aspergillus niger</i>	<p><b>Type of request:</b> Safety assessment and establishment of specifications</p> <p><b>Proposed by:</b> European Union</p> <p><b>Year requested:</b> 2021 (CCFA52)</p> <p><b>Data availability:</b> December 2021</p> <p><b>Data provider:</b> Chr-Hansen A/S Christina Westphal Christensen <a href="mailto:dkchwe@chr-hansen.com">dkchwe@chr-hansen.com</a></p>	<p><b>Basis for request:</b> The chymosin catalyze the hydrolysis, at a very particular site in the amino acid chain, of <math>\kappa</math>-casein - the main protein in milk. This is the absolute first key step in all cheese-making, through which the liquid milk is coagulated (precipitated) and converted to a semi-solid form by the catalytic action of coagulants, such as chymosin. Therefore, the most important production process in which chymosin is used is the production of cheese. Moreover, chymosin can be used in the production of fermented milk products, where it can be used to increase the viscosity of the preparation. Quarg (quark) is an example of fermented milk product in which coagulants, like chymosins, are used to increase the final viscosity of the product.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
11.	Endo-1,4- $\beta$ -xylanase from <i>Pseudoalteromonas haloplanktis</i> produced by <i>B. subtilis</i> , strain LMG S-24584	<p><b>Type of request:</b> Safety assessment and establishment of specifications</p> <p><b>Proposed by:</b> European Union</p> <p><b>Year requested:</b> 2017 (CCFA49)</p> <p><b>Data availability:</b> December 2018</p> <p><b>Data provider:</b> Puratos NV, Mr. Olivier Maigret (<a href="mailto:omaigret@puratos.com">omaigret@puratos.com</a>)</p>	<p><b>Basis for request:</b> The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>

No	Substance(s)	General information	Comments about the request
12.	Endo-1,4- $\beta$ -xylanase from <i>Thermotoga maritima</i> produced by <i>B. subtilis</i> , strain LMG S-27588	<p><b>Type of request:</b> Safety assessment and establishment of specifications  <b>Proposed by:</b> European Union  <b>Year requested:</b> 2017 (CCFA49)  <b>Data availability:</b> December 2018  <b>Data provider:</b> Puratos NV, Mr. Olivier Maigret (<a href="mailto:omaigret@puratos.com">omaigret@puratos.com</a>)</p>	<p><b>Basis for request:</b> The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking.  <b>Possible issues for trade:</b> currently unidentified</p>
13.	Glutaminase from <i>Aspergillus niger</i>	<p><b>Type of request:</b> Safety assessment and establishment of specifications  <b>Proposed by:</b> Japan  <b>Year requested:</b> 2021 (CCFA52)  <b>Data availability:</b> December 2024  <b>Data provider:</b>  Nobuo Okado, Shin Nihon Chemical Co., Ltd.  c/o: Intertek, Shahrzad Tafazoli, MSc (Eng.), MSc, PhD  +1 905 542-2900 ext. 0268</p>	<p><b>Basis for request:</b> The enzyme catalyzes the conversion L-glutamine to L-glutamate, and is used in the manufacture of glutamic acid-rich yeast extracts and glutamic acid-rich protein hydrolysates. These, in turn, are added to other foods, including beverages, to impart savoury or umami taste.  <b>Possible issues for trade:</b> currently unidentified</p>
14.	Inulinase from <i>Aspergillus ficuum</i> produced by <i>Aspergillus oryzae</i> , strain MUCL 44346	<p><b>Type of request:</b> Safety assessment and establishment of specifications  <b>Proposed by:</b> European Union  <b>Year requested:</b> 2017 (CCFA49)  <b>Data availability:</b> December 2018  <b>Data provider:</b> Puratos NV, Mr. Olivier Maigret (<a href="mailto:omaigret@puratos.com">omaigret@puratos.com</a>)</p>	<p><b>Basis for request:</b> The enzyme catalyzes the hydrolysis of inulin to produce fructo-oligosaccharides, theoretically from all food materials that naturally contain inulin.  <b>Possible issues for trade:</b> currently unidentified</p>
15.	Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i>	<p><b>Type of request:</b> Safety assessment and establishment of specifications  <b>Proposed by:</b> European Union  <b>Year requested:</b> 2017 (CCFA49)  <b>Data availability:</b> December 2024  <b>Data provider:</b> Novozymes A/S, Mr. Peter Hvass (<a href="mailto:phva@novozymes.com">phva@novozymes.com</a>)</p>	<p><b>Basis for request:</b> The lactase enzyme preparation is used as a processing aid during food manufacture for hydrolysis of lactose during processing of milk and other lactose containing dairy products, e.g. in order to obtain lactose-reduced milk products for lactose-intolerant individuals as well as dairy products with better consistency and increased sweetness due hydrolysis of lactose to form glucose and galactose.  <b>Possible issues for trade:</b> currently unidentified</p>
16.	Phospholipase A2 (PLA2) from porcine pancreas expressed in <i>Aspergillus niger</i>	<p><b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95  <b>Proposed by:</b> JECFA  <b>Year requested:</b> 2023 (CCFA53)  <b>Data availability:</b> December 2024  <b>Data provider:</b> DSM</p>	<p><b>Basis for request:</b> Because of the late submission of highly relevant toxicological data, other missing information and time constraints, the 95<sup>th</sup> JECFA was unable to complete this evaluation. The 95<sup>th</sup> JECFA recommended that the evaluation of this enzyme preparation is completed at a future meeting.</p>

No	Substance(s)	General information	Comments about the request
			<p>The 95th JECFA requested the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the following additional information is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List:</p> <ul style="list-style-type: none"> <li>• additional data to clarify the genotoxic potential of the PLA2 enzyme concentrate;</li> <li>• digestibility data for enzyme preparations containing both glucoamylase and PLA2;</li> <li>• results from five different batches of all types of PLA2 enzyme preparations using the assay to determine PLA2 activity provided in the dossier;</li> <li>• validation information of the alternative method of analysis used to determine PLA2 activity (this should include the method description in English);</li> <li>• unit definition for the PLA2 activity based on the alternative method of assay; and</li> <li>• analytical data using the alternative validated method for at least five different batches of all commercially available products.</li> </ul> <p>Note the <b>JECFA request for the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the additional data requested by JECFA is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List.</b></p> <p><b>Possible issues for trade:</b> currently unidentified</p>
17.	Protease Aqualysin 1 from <i>Thermus aquaticus</i> produced by <i>B. subtilis</i> , strain LMGS 25520	<p><b>Type of request:</b> Safety assessment and establishment of specifications  <b>Proposed by:</b> European Union  <b>Year requested:</b> 2017 (CCFA49)  <b>Data availability:</b> December 2018  <b>Data provider:</b>  Puratos NV  Mr. Olivier Maigret  (<a href="mailto:omaigret@puratos.com">omaigret@puratos.com</a>)</p>	<p><b>Basis for request:</b> The enzyme preparation is used as a processing aid during production of bakery products. The food enzyme catalyses hydrolyzes of the peptide bonds. The addition of enzyme provides several benefits during the production of bakery products:</p> <ul style="list-style-type: none"> <li>- Faster dough development upon mixing;</li> <li>- Better dough machinability;</li> <li>- Reduced dough rigidity;</li> <li>- Improved dough's structure and extensibility during the shaping or moulding step;</li> <li>- Uniform shape of the bakery product;</li> <li>- Regular batter viscosity, and</li> </ul>

No	Substance(s)	General information	Comments about the request
			<p>- Improved short-bite of certain products like hamburger breads</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
18.	Ribonuclease from <i>Penicillium citrinum</i> RP-4	<p><b>Type of request:</b> Safety evaluation and establishment of specification– Evaluation by JECFA92</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> March 2025</p> <p><b>Data provider:</b> Amano Enzyme Inc. Mr. Hiromichi Yoshida (hiromichi_yoshida@amano-enzyme.com)</p>	<p><b>Basis for request:</b> During its recent evaluation of Ribonuclease P, the 92nd JECFA noted that ribonuclease P can also be produced by <i>P. citrinum</i> RP-4, but insufficient information was available on the enzyme concentrate produced from this strain. To evaluate the safety of ribonuclease P from <i>P. citrinum</i> RP-4, toxicological studies with well-characterized enzyme concentrate are required.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
19.	Xylanase from <i>Bacillus licheniformis</i> expressed in <i>Bacillus licheniformis</i>	<p><b>Type of request:</b> Data pending to complete evaluation – Evaluation by JECFA95</p> <p><b>Proposed by:</b> JECFA</p> <p><b>Year requested:</b> 2023 (CCFA53)</p> <p><b>Data availability:</b> To be confirmed at CCFA55</p> <p><b>Data provider:</b> To be confirmed at CCFA55</p>	<p><b>Basis for request:</b> The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment:</p> <ul style="list-style-type: none"> <li>• validated method of analysis to determine xylanase activity, including the validation report;</li> <li>• unit definition for <math>\alpha</math>-amylase activity based on the method of assay; and</li> <li>• analytical data using the validated method for at least five different batches of commercially available products.</li> </ul> <p>Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
20.	Acylglycerol lipase from <i>Penicillium crustosum</i> expressed in <i>Penicillium crustosum</i>	<p><b>Type of request:</b> Safety assessment and establishment of specifications</p> <p><b>Proposed by:</b> Japan</p> <p><b>Year requested:</b> 2024 (CCFA54)</p> <p><b>Data availability:</b> December 2024</p> <p><b>Data provider:</b> Amano Enzyme Inc. Yasuhiro Nomura (yasuhiro_nomura@amano-enzyme.com )</p>	<p><b>Basis for request:</b> The enzyme is used in milk processing to hydrolyze ester bond between fatty acid and glycerol in monoglycerides and diglycerides to release fatty acids and glycerol. This results to enzyme modified cheese (EMC), enzyme modified dairy products (EMD) and enhanced flavour. The enzyme is also used in fats and oil processing to hence improve the relative purity of triglyceride in oil.</p> <p><b>Possible issues for trade:</b> currently unidentified</p>
21.	Triacylglycerol lipase from <i>Limtongozyma cylindracea</i>	<p><b>Type of request:</b> Safety assessment and establishment of specifications</p> <p><b>Proposed by:</b> Japan</p> <p><b>Year requested:</b> 2024 (CCFA54)</p> <p><b>Data availability:</b> December 2024</p> <p><b>Data provider:</b> Amano Enzyme Inc.</p>	<p><b>Basis for request:</b> The enzyme catalyzes hydrolysis of lipids into fatty acids and mono-, di-glycerides or glycerol. It's used in milk processing to produce enzyme modified cheese (EMC), enzyme modified dairy products (EMD), improvement of the flavor by the increment of free fatty acids. Fats and oils processing to produce unsaturated fatty acids such as docosahexaenoic acid (DHA) and eicosapentaenoic acid</p>



No	Substance(s)	General information	Comments about the request
		Yasuhiro Nomura ( <a href="mailto:yasuhiro_nomura@amano-enzyme.com">yasuhiro_nomura@amano-enzyme.com</a> )	(EPA) as well as production of free fatty acid and in baking to produce monoglycerides which act as emulsifiers and improve the stability and elasticity of the dough. <b>Possible issues for trade:</b> currently unidentified
22.	Transglutaminase (EC 2.3.2.13) derived from <i>Streptomyces mobaraensis</i> strain M2020197	<b>Type of request:</b> Safety assessment and establishment of specifications <b>Proposed by:</b> China <b>Year requested:</b> 2024 (CCFA54) <b>Data availability:</b> December 2024 <b>Data provider:</b> Marco Marcucci, R&D Director Dongsheng Biotech (Taixing) Co., Ltd. No. 91-92 Junmin Road, Huangqiao, Taixing, Taizhou, Jiangsu, China Shahrazad Tafazoli, Ph.D. Intertek Health Sciences Inc. 2233 Argentia Road, Suite 201 Mississauga, Ontario Canada, L5N 2X7	<b>Basis for request:</b> The enzyme used in food and beverage processing to catalyze the formation of cross-linking of bonds between glutamine and lysine residues within and between proteins in food. These cross-linkages increase the size and structure of food proteins, thus modifying the physical properties of the food such as breaking strength, texture, and moisture retention. <b>Possible issues for trade:</b> currently unidentified

**PART C: flavourings for inclusion on the JECFA Priority List to be considered at the 54<sup>th</sup> session of the Codex Committee on Food Additives**

**C.1- Six (6) flavourings newly proposed for inclusion on the JECFA Priority List**

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
<i>New 54<sup>th</sup></i>	3038	126-14-7	Sucrose octaacetate	III
<i>New 54<sup>th</sup></i>	3811	20702-77-6	Neohesperidin dihydrochalcone	III
<i>New 54<sup>th</sup></i>	4825	2277-20-5	(E)-6-Nonenal	I
<i>New 54<sup>th</sup></i>	4943	111-20-6	Decanedioic acid	I
<i>New 54<sup>th</sup></i>	4944	6402-36-4	trans-2-Dodecenedioic acid	I
<i>New 54<sup>th</sup></i>	4945	174155-46-5	cis-8-Decenal	I

**C.2- One hundred and five (105) flavourings previously submitted to the Codex Committee on Food Additives for inclusion on the JECFA Priority List**

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
<i>Submitted at the 51st CCFA</i>	3557 (JECFA 973)	2111-75-3	<i>p</i> -Mentha-1,8-dien-7-al (Perillaldehyde)	
<i>Submitted at the 43rd CCFA</i>	4074	6321-45-5	Allyl valerate	
<i>Submitted at the 43rd CCFA</i>	4072	20474-93-5	Allyl crotonate	II

Submitted at the 45th CCFA	4685	7370-92-5	(±)-6-Octahyltetrahydro-2H-pyran-2-one	I
Submitted at the 45th CCFA	4673	7370-44-7	<i>delta</i> -Hexadecalactone	I
Submitted at the 45th CCFA	4682	23333-91-7	Octahydro-4,8a-dimethyl-4a(2H)-naphthol	I
Submitted at the 45th CCFA	4742	917750-72-2	1-(2-Hydroxy-4-methylcyclohexyl)ethanone	III
Submitted at the 45th CCFA	4687	544409-58-7	(±)-3-Hydroxy-3-methyl-2,4-nonanedione	II
Submitted at the 51st CCFA	4836	137363-86-1	10% solution of 3,4-dimethyl-2,3-dihydrothiophene-2-thiol	III
Submitted at the 51st CCFA	4842	911212-28-7	2,4,5-Trithiaoctane	III
Submitted at the 51st CCFA	4817	38634-59-2	S-[(Methylthio)methyl]thioacetate	I
Submitted at the 51st CCFA	4870	17564-27-1	2-Ethyl-4-methyl-1,3-dithiolane	II
Submitted at the 51st CCFA	4828	729602-98-6	1,1-Propanedithioacetate	III
Submitted at the 51st CCFA	4824	1658479-63-0	2-(5-Isopropyl-2-methyl-tetrahydrothiophen-2-yl)-ethyl acetate	III
Submitted at the 51st CCFA	4843	1838169-65-5	3-(Allyldithio) butan-2-one	III
Submitted at the 51st CCFA	4822	61407-00-9	2,6-Dipropyl-5,6-dihydro-2H-thiopyran-3-carboxaldehyde	II
Submitted at the 51st CCFA	4823	33368-82-0	1-Propenyl 2-propenyl disulfide	II
Submitted at the 51st CCFA	4782	1679-06-7; 1633-90-5	2(3)-Hexanethiol	I
Submitted at the 51st CCFA	4779	1416051-88-1	(±)-2-Mercapto-5-methylheptan-4-one	I
Submitted at the 51st CCFA	4792	548740-99-4	(±)-3-Mercapto-1-pentanol	I
Submitted at the 51st CCFA	4791	22236-44-8	3-(Acetylthio)hexanal	III
Submitted at the 51st CCFA	4769	851768-51-9	5-Mercapto-5-methyl-3-hexanone	I
Submitted at the 51st CCFA	4730	1241905-19-0	O-Ethyl S-1-methoxyhexan-3-yl carbonothioate	III
Submitted at the 51st CCFA	4734	1256932-15-6	3-(Methylthio)-decanal	I
Submitted at the 51st CCFA	4733	1006684-20-3	(±)-2-Mercaptoheptan-4-ol	III
Submitted at the 51st CCFA	4761	75631-91-3	Prenyl thioisovalerate	I
Submitted at the 51st CCFA	4760	53626-94-1	Prenyl thioisobutyrate	I
Submitted at the 45th CCFA	4700	614-60-8	<i>o-trans</i> -Coumaric acid	III
Submitted at the 43rd CCFA	4622	61683-99-6	Piperonal propyleneglycol acetal	III
Submitted at the 43rd CCFA	4627	6414-32-0	Anisaldehyde propyleneglycol acetal	III
Submitted at the 43rd CCFA	4618	23495-12-7	2-Phenoxyethyl propionate	III
Submitted at the 43rd CCFA	4625	6314-97-2	Phenylacetaldehyde diethyl acetal	I
Submitted at the 43rd CCFA	4629	5468-05-3	Phenylacetaldehyde propyleneglycol acetal	III
Submitted at the 43rd CCFA	4620	122-99-6	2-Phenoxyethanol	III
Submitted at the 43rd CCFA	4619	92729-55-0	Propyl 4-tert-butylphenylacetate	I
Submitted at the 43rd CCFA	4314	61810-55-7	Phenethyl decanoate	I
Submitted at the 43rd CCFA	2860	94-47-3	Phenethyl benzoate	I
Submitted at the 43rd CCFA	4438	591-11-7	<i>beta</i> -Angelicalactone	I
Submitted at the 43rd CCFA	4195	87-41-2	Phthalide	III
Submitted at the 45th CCFA	4768	67936-13-4	2,6,10-Trimethyl-9-undecenal	I
Submitted at the 45th CCFA	4612	645-62-5	2-Ethyl-2-hexenal	II

Submitted at the 45th CCFA	4616	13019-16-4	2-Hexylidenehexanal	II
Submitted at the 45th CCFA	4486	5694-82-6	Citral glyceryl acetal	I
Submitted at the 52 <sup>nd</sup> CCFA	4902	22122-36-7	3-Methyl-2(5 <i>H</i> )-furanone	III
Submitted at the 52 <sup>nd</sup> CCFA	4915	2142634-65-7	(5 <i>Z</i> )-3,4-Dimethyl-5-propylidene-2(5 <i>H</i> )-furanone	III
Submitted at the 52 <sup>nd</sup> CCFA	4784	57548-36-4	(±)-4-Hydroxy-6-methyl-2-heptanone	I
Submitted at the 52 <sup>nd</sup> CCFA	4939	2180135-09-3	S-Methyl 5-(1-ethoxyethoxy)decanethioate	I
Submitted at the 52 <sup>nd</sup> CCFA	4894	116229-37-9	2-Mercapto-3-methyl-1-butanol	I
Submitted at the 52 <sup>nd</sup> CCFA	4883	556-27-4	S-Allyl-L-cysteine sulfoxide	II
Submitted at the 52 <sup>nd</sup> CCFA	4935	98139-71-0	3-Methylbutane-1,3-dithiol	III
Submitted at the 52 <sup>nd</sup> CCFA	4916	124831-34-1	2-Methyl-3-butene-2-thiol	I
Submitted at the 52 <sup>nd</sup> CCFA	4938	2180135-08-2	S-Methyl 5-(1-ethoxyethoxy)tetradecanethioate	I
Submitted at the 52 <sup>nd</sup> CCFA	4901	2097608-89-2	O-Ethyl S-(3-methylbut-2-en-1-yl)thiocarbonate	I
Submitted at the 52 <sup>nd</sup> CCFA	4900	64580-54-7	Hexyl propyl disulfide	I
Submitted at the 52 <sup>nd</sup> CCFA	4914	24963-39-1	bis-(3-Methyl-2-butenyl)disulfide	III
Submitted at the 52 <sup>nd</sup> CCFA	4889	3877-15-4	Methyl propyl sulfide	I
Submitted at the 52 <sup>nd</sup> CCFA	4930	159017-89-7	4-Isopropoxycinnamaldehyde	I
Submitted at the 52 <sup>nd</sup> CCFA	4888	1945993-01-0; 828265-08-3	Mixture of 5-hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-7-methylchroman-2-one and 7-hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-5-methylchroman-2-one	III
Submitted at the 52 <sup>nd</sup> CCFA	4879	21145-77-7	1-(3,5,5,6,8,8-Hexamethyl-5,6,7,8-tetrahydronaphthalen-2-yl)ethanone	II
Submitted at the 52 <sup>nd</sup> CCFA	4892	4707-61-3	<i>cis</i> -2-Hexylcyclopropaneacetic acid	II
Submitted at the 52 <sup>nd</sup> CCFA	4890	27841-22-1	3- <i>p</i> -Menthen-7-al	I
Submitted at the 52 <sup>nd</sup> CCFA	4928	554-14-3	2-Methylthiophene	II
Submitted at the 52 <sup>nd</sup> CCFA	4839	163460-99-9 163461-01-6	Mixture of 3- and 4-butyl-2-thiophenecarboxyaldehyde	II
Submitted at the 52 <sup>nd</sup> CCFA	4813	1612888-42-2	2-(5-Isopropyl-2-methyltetrahydrothiophen-2-yl)ethanol	II
Submitted at the 52 <sup>nd</sup> CCFA	4884	1569-60-4	6-Methyl-5-hepten-2-ol	I
Submitted at the 52 <sup>nd</sup> CCFA	4827	6090-09-1	1-(4-Methyl-3-cyclohexen-1-yl)-ethanone	I
Submitted at the 52 <sup>nd</sup> CCFA	4869	886449-15-6	4-( <i>I</i> -Menthoxy)-2-butanone	II
Submitted at the 52 <sup>nd</sup> CCFA	4844	118026-67-8	(2 <i>E</i> ,4 <i>E</i> )-2,4-Decadien-1-ol acetate	I
Submitted at the 52 <sup>nd</sup> CCFA	4747	91212-78-1	(±)-2,5-Undecadien-1-ol	II
Submitted at the 52 <sup>nd</sup> CCFA	4913	18478-46-1	3,7-Dimethyl-2-methyleneoct-6-en-1-ol	II
Submitted at the 52 <sup>nd</sup> CCFA	4785	25234-33-7	2-Octyl-2-dodecenal	II
Submitted at the 52 <sup>nd</sup> CCFA	4786	13893-39-5	2-Hexyl-2-decenal	II
Submitted at the 52 <sup>nd</sup> CCFA	4929	60857-05-8	4-Methylidene-2-(2-methylprop-1-enyl)oxane	III
Submitted at the 52 <sup>nd</sup> CCFA	4920	220462-51-9	1-Ethyl-2-(1-pyrrolylmethyl)pyrrole	III
Submitted at the 52 <sup>nd</sup> CCFA	4832	108715-62-4	2-(3-Benzoyloxypropyl)pyridine	III
Submitted at the 52 <sup>nd</sup> CCFA	4829	616-45-5	2-Pyrrolidone	I

Submitted at the 52 <sup>nd</sup> CCFA	4818	1370711-06-0	<i>trans</i> -1-ethyl-2-methylpropyl 2-2-butenolate	I
Submitted at the 52 <sup>nd</sup> CCFA	4867	18374-76-0	(3 <i>S</i> ,5 <i>R</i> ,8 <i>S</i> )-3,8-Dimethyl-5-prop-1-en-2-yl-3,4,5,6,7,8-hexahydro-2 <i>H</i> -azulen-1-one	II
Submitted at the 52 <sup>nd</sup> CCFA	4840	38427-80-4	Tetrahydronootkatone	II
Submitted at the 52 <sup>nd</sup> CCFA	4807	1078-95-1	Pinocarvyl acetate	II
Submitted at the 52 <sup>nd</sup> CCFA	4906	36687-82-8	<i>L</i> -Carnitine tartrate	III
Submitted at the 52 <sup>nd</sup> CCFA	4868	61315-75-1	4-(4-Methyl-3-penten-1-yl)-2(5 <i>H</i> )-furanone	III
Submitted at the 52 <sup>nd</sup> CCFA	4896	2186611-08-3	<i>N</i> -(2-Hydroxy-2-phenylethyl)-2-isopropyl-5,5-dimethylcyclohexane-1-carboxamide	III
Submitted at the 52 <sup>nd</sup> CCFA	4882	1857330-83-9	<i>N</i> -(4-(Cyanomethyl)phenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
Submitted at the 52 <sup>nd</sup> CCFA	4899	1622458-34-7; 2079034-28-7	<i>N</i> -(1-((4-amino-2,2-dioxido-1 <i>H</i> -benzo[ <i>c</i> ][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)-2,6-dimethylisonicotinamide	III
Submitted at the 52 <sup>nd</sup> CCFA	4880	2015168-50-8	2-(4-Ethylphenoxy)- <i>N</i> -(1 <i>H</i> -pyrazol-3-yl)- <i>N</i> -(thiophen-2-ylmethyl)acetamide	III
Submitted at the 52 <sup>nd</sup> CCFA	4881	1857331-84-0	<i>N</i> -(3-Hydroxy-4-methoxyphenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
Submitted at the 52 <sup>nd</sup> CCFA	4877	76733-95-4	( <i>E</i> )-3-(3,4-Dimethoxyphenyl)- <i>N</i> -[2-(3-methoxyphenyl)ethyl]-acrylamide	III
Submitted at the 52 <sup>nd</sup> CCFA	4835	877207-36-8	2,4-Dihydroxy- <i>N</i> -[(4-hydroxy-3-methoxyphenyl)methyl]benzamide	III
Submitted at the 53 <sup>rd</sup> CCFA	4948	1129-69-7	2-Hexylpyridine	II
Submitted at the 53 <sup>rd</sup> CCFA	4958	2308574-23-2	4-Formyl-2-methoxyphenyl <i>l</i> -menthyl glutarate	I
Submitted at the 53 <sup>rd</sup> CCFA	4959	301310-73-6; 79894-05-6	9-Dodecen-12-olide	III
Submitted at the 53 <sup>rd</sup> CCFA	4960	13474-59-4	<i>trans-alpha</i> -Bergamotene	I
Submitted at the 53 <sup>rd</sup> CCFA	4961	2369713-22-2	4-Methyltrideca-2 <i>E</i> ,4-dienal	I
Submitted at the 53 <sup>rd</sup> CCFA	4965	1622458-32-5	<i>N</i> -(1-((4-Amino-2,2-dioxido-1 <i>H</i> -benzo[ <i>c</i> ][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)isonicotinamide	III
Submitted at the 53 <sup>rd</sup> CCFA	4966	6137-11-7	4-Methylheptan-3-one	II
Submitted at the 53 <sup>rd</sup> CCFA	4967	483-76-1	<i>delta</i> -Cadinene	I
Submitted at the 53 <sup>rd</sup> CCFA	4970	2413115-68-9	2-Methyl-1-(2-(5-( <i>p</i> -tolyl)-1 <i>H</i> -imidazol-2-yl)piperidin-1-yl)butan-1-one	III
Submitted at the 53 <sup>rd</sup> CCFA	4971	18794-84-8	<i>beta</i> -Farnesene	I
Submitted at the 53 <sup>rd</sup> CCFA	4972	23060-14-2	Diethyl mercaptosuccinate	I
Submitted at the 53 <sup>rd</sup> CCFA	4973	2411762-60-0	3-Mercapto-3-methyl-1-pentyl acetate	I
Submitted at the 53 <sup>rd</sup> CCFA	4974	23986-74-5	Germacrene D >85%	I
Submitted at the 53 <sup>rd</sup> CCFA	4977	65210-18-6	10-Hydroxy-4,8-dimethyldec-4-enal	I
Submitted at the 53 <sup>rd</sup> CCFA	4979	142062-38-2	2-(Furan-2-yl)-4,6-dimethyl-1,3,5-dithiazinane	III

Submitted at the 53 <sup>rd</sup> CCFA	4980	2415657-73-5	Mixture of (8Z,11Z)-heptadeca-8,11-dienal and (Z)-heptadec-8-enal	I
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**C.3- Priority additions list of ten (10) compounds proposed for specifications modification by JECFA Priority List**

History	FEMA No	JECFA No	CAS	Principle Name	Most Recent Specification Evaluation	Status	Update
Old	3415	461	505-10-2	(3-Methylthio)propanol	2001 (Session 57)	Full	The Specific Gravity, Solubility Description and possibly Purity does not reflect the material currently in commerce.
Old	3376	500	23550-40-5	4-(Methylthio)-4-methyl-2-pentanone	2000 (Session 55)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3897	510	75-33-2	2-Propanethiol	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3475	543	828-26-2	Trithioacetone	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	2911	896	120-57-0	Piperonal	2001 (Session 57)	Full	The Melting Point does not reflect the material currently in commerce.
Old	3557	973	2111-75-3	<i>p</i> -Mentha-1,8-dien-7-al	2018 (Session 86)	Full	The Purity Specification, Acid Value and Specific Gravity do not reflect the material currently in commerce.
Old	2349	1093	622-45-7	Cyclohexyl acetate	2002 (Session 59)	Full	The Specific Gravity does not reflect the material currently in commerce.
Old	2467	1529	97-53-0	Eugenol	2005 (Session 65)	Full	The Density Range does not reflect the material currently in commerce.
Old	4321	1763	116505-60-3	Pyrrolidino-[1,2e]-4H-2,4-dimethyl1,3,5-dithiazine	2007 (Session 68)	Full	The melting point does not reflect the material in commerce.
Old	3507	49	2050-01-3	Isoamyl isobutyrate	1997 (Session 49)	Full	The specific gravity and refractive index does not reflect the material in commerce.

## Appendix XII

**PROPOSED WORKPLAN FOR THE ALIGNMENT WORKING GROUP**

(for updating in the information document titled  
*Guidance to Commodity Committees on Alignment of Food Additive Provisions*)

The following workplan to address Codex standards yet to be aligned is proposed:

<b>Committee (Total Stds left)</b>	<b>CCFA55 - 2025 (# stds)</b>	<b>CCFA56 - 2026 (# stds)</b>	<b>CCFA57 - 2027 (# stds)</b>	<b>CCFA58 - 2028 (# stds)</b>	<b>CCFA59 - 2029 (# stds)</b>	<b>CCFA60 - 2030 (# stds)</b>
CCAFRICA (3)		334R, 335R, <b>350R (3)</b>				
CCASIA (5)	<b>298R, 301R, 322R, 354R, 355R (5)</b>					
CCLAC (2)		304R, 305R <b>(2)</b>				
CCNASWP (2)		336R, 356R <b>(2)</b>				
CCNE (4)	<b>257R, 258R, 259R, 341R (4)</b>					
CCCPC (1)		<b>86 (1)</b>				
CCCPL (16)			153, 169, 172, 198, 199, 201, <b>333 (7)</b>	154, 155, 170, 173, 176, 178 <b>(6)</b>	151, 171, 200 <b>(3)</b>	
CCFFP (3)		191, 292, 312 <b>(3)</b>				
CCFFV (43)			182, 183, 184, 187, 196, 204, 205, 213, 214, 215, 216, 217 <b>(12)</b>	219, 220, 226, 237, 245, 246, 255, 299, 310, 316, 317, 338, 349 <b>(13)</b>	185, 186, 188, 197, 218, 224, 225, 238, 293 <b>(9)</b>	300, 303, 307, 318, 330, 337, 339, 340, 348 <b>(9)</b>
CCNFSDU (2)		53, 118 <b>(2)</b>				
CCPFV (27)			<b>17, 52, 60, 62, 69, 75, 76, General Standard for Canned Mixed Fruits (8)</b>	<b>103, 177, 240, 242, 254, 296, General Standard for Dried Fruits (7)</b>	<b>38, 39, 115, 131, 145, 223, 241, 297, 321 (9)</b>	
CCSCH (8)	<b>342, 343, 344, 345, 347, 351, 352, 353 (8)</b>					
TFFJ (1)		247 <b>(1)</b>				
<b>Total aligned</b>	<b>17</b>	<b>14</b>	<b>27</b>	<b>26</b>	<b>21</b>	<b>9</b>

**PROJECT DOCUMENT**

**Proposal for the Development of a Codex Standard for Baker's Yeast**

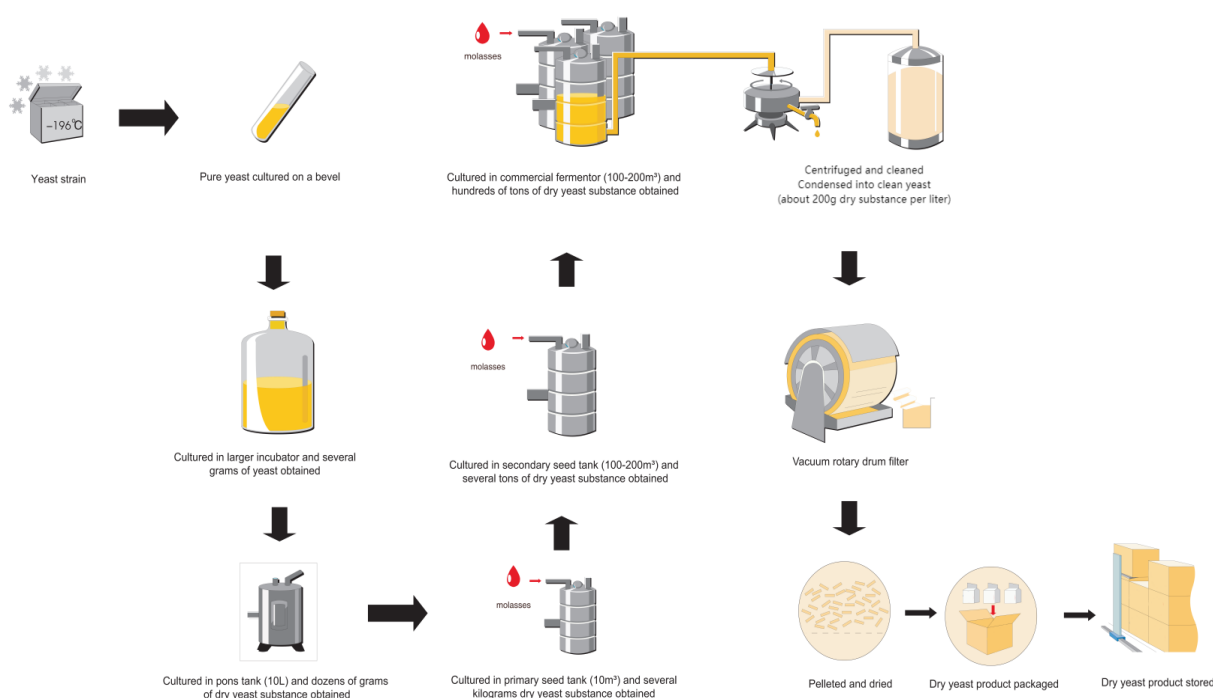
**1. The Purposes and Scope of the Standard**

This standard applies to yeast products for baking. Currently, there is no harmonized international standard for baker's yeast. The regulations and standards for these products vary among countries, and there are still many countries which do not have standards for baker's yeast.

The purpose of this standard is to protect the health of consumers and promote fair practices in food trade in accordance with the purpose of Codex.

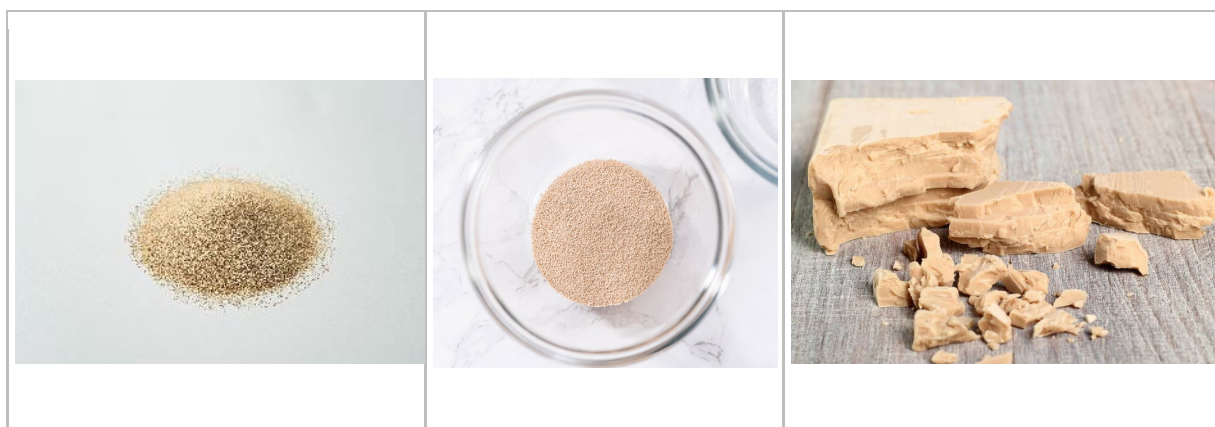
**2. Product definition**

Baker's yeast refers to a type of unicellular fungus belonging to the species of *Saccharomyces cerevisiae*. It is produced by the multiplication of pure strains (see production process in Figure 1) and is used as biological leavening agents in bakery applications, with the main function of producing carbon dioxide with flavors.



**Figure 1 Example of production process diagram of dried baker's yeast**

Products can be classified into liquid baker's yeast, fresh baker's yeast and dry baker's yeast according to their moisture content. See Figure 2 for part of representative products in the market.



**Figure 2 Part of representative products in the market**

**3. Relevance and timeliness**

Baker's yeast products have wide applications and broad market potential, due to the improvement of fermentation technology and production technology, production concentration and unit yield have also been continuously improved, which has further promoted the international trade of baker's yeast products.

From 2018 to 2021, the global yeast import and export trade remained at around US\$1.73 billion each year. The detailed data are shown in Figure 3 and Figure 4.

At present, baker's yeast products are widely used in countries in Europe, Asia, North America, South America and Oceania. However, the Codex Alimentarius Commission has not yet formulated any standard for baker's yeast, and there is no harmonized standard among various trading countries. For example, the Iraqi Quality Standard (IQS 814 / 2018) , zinc is limited in the standard to less than 200 mg/kg. However, this requirement is not currently stipulated in other countries. This could start to cause obstacles to international trade.

Increased production and international trade argue for the need of an international standard on the most traded yeast product, i.e, baker's yeast, to avoid multiplication of national standards which could lead to barriers to trade.

Therefore, the Codex standard for baker's yeast will benefit the trade between countries and regions in the world and it is predicted that baker's yeast products will have greater consumption demand and trade potential in the international market in the future.

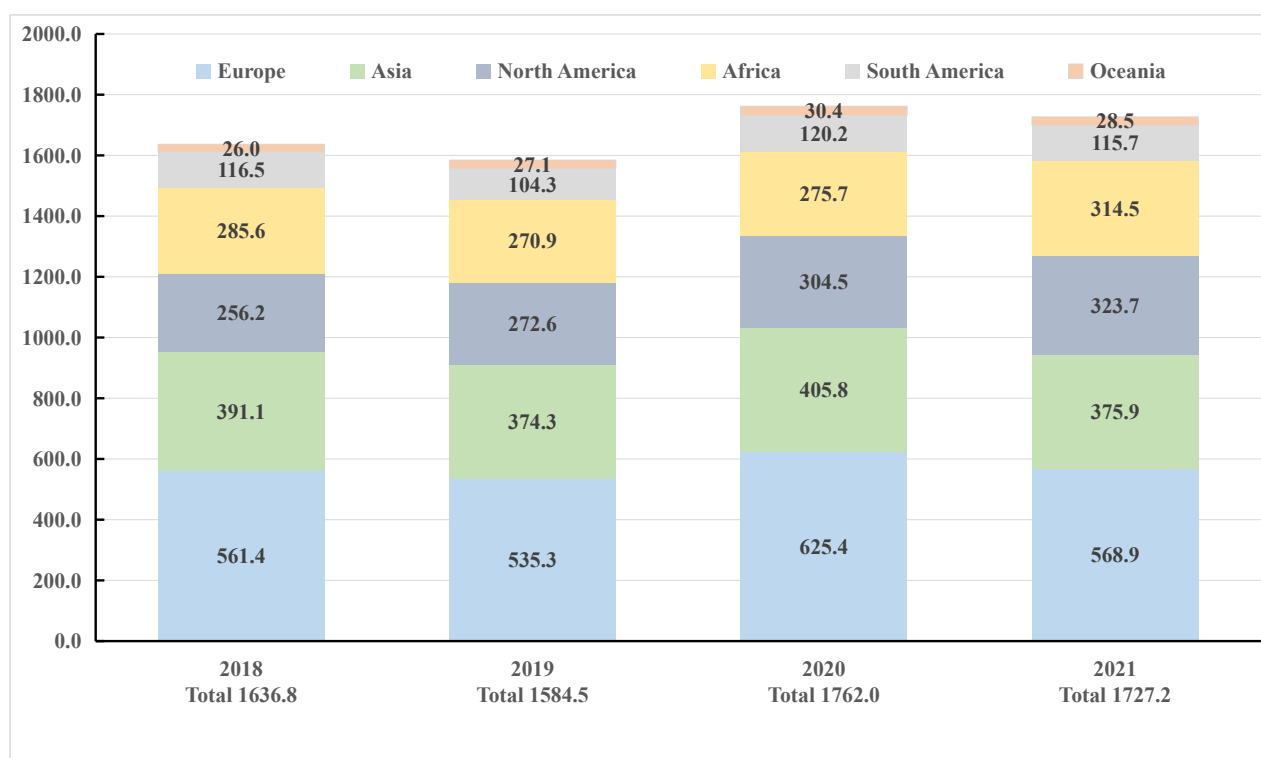
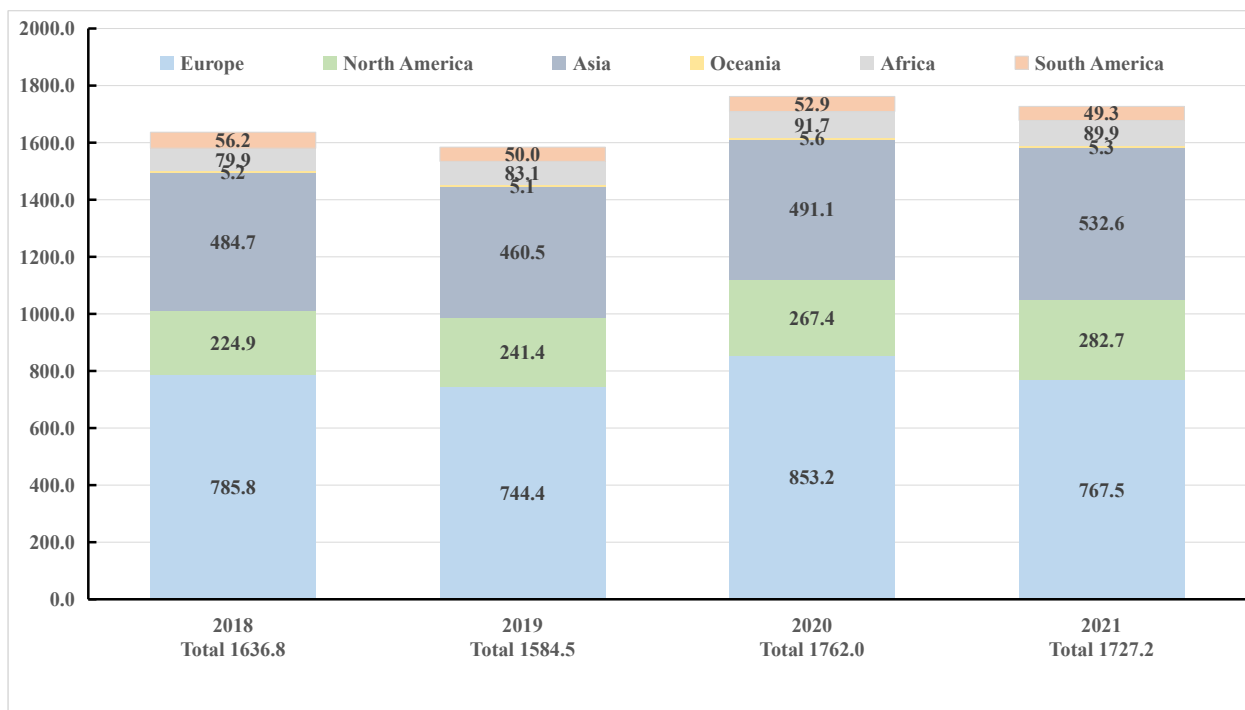


Figure 3 2018-2021 Global Yeast Total Imports (Million US\$)





**Figure 4 2018-2021 Global Yeast Total Exports (Million US\$)**

**Source :** <https://oec.world/#Exports>

**Note:** these data refer to active yeast trade. The data in Section 3 are from the Observatory of Economic Complexity (OEC), and due to the difficulty of obtaining fully accurate and detailed baker's yeast market data, yeast market data have been collected as a reference to represent market dynamics.

**4. Main aspects to be covered**

The main aspects to be covered by the Codex standard for baker's yeast include scope, description, types, essential composition and quality factors, packaging, transportation and storage as well as methods of analysis and sampling. The sections related to food additives, contaminants, food hygiene and labeling will follow the requirements of the existing Codex texts.

**5. Assessment against the Criteria for the Establishment of Work Priorities**

General Criterion

The standard aims at ensuring consumer health, food safety and fair food trade practice, especially taking into account the needs of developing countries. The new standard proposal will focus on the following aspects to meet the above requirements: It should help prevent potential trade barriers by unifying standard requirements.

- Resolve consumers may concerns about food safety by establishing typical product characteristics; and
- Prevent potential future trade barriers by unifying standard requirements.

Criteria applicable to commodities

**a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

In 2022, the global production of yeast products was around 2.00 million tons, a net increase of 270,000 tons compared to that of 2018, those statistics in this report include both fresh and dry yeast products.

**Source :** <https://report.csdn.net/market/64de1ceadc60580edc772dae.html> (Global and Chinese Yeast Industry Market Size Analysis and Forecast Report from MARKET MONITOR)<sup>1</sup>

<sup>1</sup> COFALEC acknowledges the use of these publicly available trade data but would like to highlight that they are missing accuracy.

Subject to factors such as raw materials, technology and environment, 65% of the global production of yeast products are located in Europe, Asia Pacific and North America. China, France, Türkiye, Mexico and Canada are the world's major yeast exporters. The United States, France, Brazil, Germany and Sudan are major importers. The import and export amounts of major countries are shown in Table 1 and Table 2, the trade balance by geographical zone for active yeast in 2021 are shown in Table 3, the trade balance for active yeast by top exporting countries in 2021 are shown in Table 4.

**Table 1 Export value of major exporting countries (Million US\$)**

Country	2018	2019	2020	2021
China	212.52	231.18	260.25	283.62
France	190.10	188.40	215.32	85.60
Türkiye	205.80	188.53	194.88	208.11
Mexico	101.64	112.39	130.58	112.70
Canada	92.97	99.47	100.00	132.24

**Table 2 Import value of major importing countries (Million US\$)**

Country	2018	2019	2020	2021
United States	192.87	205.77	225.13	232.43
France	74.39	65.45	75.86	82.59
Brazil	54.70	46.53	51.76	52.46
Germany	56.80	44.27	57.96	37.23
Sudan	43.23	41.17	3.14	38.68

**Table 3 Trade balance by geographical zone for active yeast in 2021 (Million US\$)**

Geographical zone	Export value	Import value	Trade balance (Export - Import)
Africa	89,9	314,5	-224,6
Asia	532,6	375,9	156,6
Europe	767,5	568,9	198,6
North America	282,7	323,7	-41,0
South America	49,3	115,7	-66,4
Oceania	5,3	28,5	-23,1

**Table 4 Trade balance for active yeast by top exporting countries in 2021(Million US\$)**

Top 10 exporters in 2021	Trade balance (Export - Import)	Export value	Import value
China	271,9	283,6	11,7
EU	207,7	681,7	474,0
Türkiye	201,1	208,1	7,0
Canada	102,8	132,2	29,4
Mexico	90,3	112,7	22,4
Egypt	60,3	64,9	4,6
Russia	38,9	65,5	26,7
United Kingdom	6,0	42,0	36,0
Vietnam	5,8	14,4	8,6
South Africa	1,1	11,1	9,9
US	-197,6	34,8	232,4

**Source :** <https://oec.world/#Exports>

**Note :** these data refer to active yeast trade. Due to the difficulty of obtaining fully accurate and detailed baker's yeast market data, yeast market data have been collected as a reference to represent market dynamics.

**b) Diversification of national legislation and apparent resultant or potential impediments to international trade**

Different processing and consumption habits in various regions have led to differences in the classification, requirements and inspection methods of baker's yeast products. For example, different regions have different requirements for physical and chemical properties in baker's yeast products, which may lead to trade barriers in importing and exporting these products between countries and regions.

**c) International or regional market potential**

The global yeast production, export volume and international trade volume continue to grow, and the global production and sales scale are expected to be 2 million tons in 2025. From 2018 to 2021, the global import and export trade data of yeast increased steadily, as shown in Figure 3 and Figure 4. In addition to continents such as Europe, Asia, and the Americas which have a longer history of yeast production and consumption, due to population growth and changes in dietary habits, as well as a great demand marketing in Africa, the Middle East, and Asia-Pacific, and the growth of market is steady.

**Source :** <https://oec.world/#Exports>

**Note:** these data are from the OEC, due to the difficulty of obtaining fully accurate and detailed baker's yeast market data, yeast market data have been collected as a reference to represent market dynamics.

**d) Amenability of the commodity to standardization**

The Codex standard for baker's yeast will play a positive role in guiding the healthy development of the industry and improving the safety of yeast products. Codex has not formulated relevant standards for these. The current *General Standard for Food Additives* (CXS 192-1995) has the food category and description of yeast (FC 12.8), as well as food additive provisions in this food category, but Codex still lacks other specifications requirement for this whole food category.

At present, several regions have their own standards for baker's yeast products, such as China (GB/T 20886.1-2021), Europe (DIN SPEC 91473:2022), Türkiye (TS 3522:2015) or the East African Community (DEAS 997:2019). Such standards include specific requirements on sensory indicators, physical and chemical indicators and safety indicators of baker's yeast products. There are many similarities between the standards. For example, most moisture content of dry yeast is less than 10%, while the moisture content of fresh yeast is usually around 70%. Most requirements on appearance, flavour and texture in standards of different countries or regions are consistent. In summary, it is feasible to develop a harmonized international standard for baker's yeast.

**e) Coverage of the main consumer protection and trade issues by existing or proposed general standards**

There are several national regulations for baker's yeast in the world, but some countries do not have any specific regulation for baker's yeast, this standard should be harmonized with other standards.

**f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed**

At present, apart from this proposed standard, there is no need to formulate other standards. There is no semi-processed product or unprocessed product sold as a commodity in this product.

**g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)**

A new work item proposal was submitted by Germany to International Organization for Standardization (ISO) in August 2023 in order to initiate new work on baker's yeast characteristics (ISO/NP 23983).

**6. Relevance to the Codex Strategic Objectives**

The proposed new standard project is in line with the Codex Strategic Plan 2020-2025, and the development of global standard for baker's yeast is closely related to Goal 1 (Address current, emerging and critical issues in a timely manner). As a global standard of baker's yeast, it will help to improve the food safety for global consumers and promote fair international trade practices for this products.

**7. Information on the relation between the proposal and other existing Codex documents**

The standard will be used in conjunction with all existing and relevant Codex standards. It will take into account the provisions of

- *General Principles of Food Hygiene (CXC 1-1969),*
- *General Standard for the Labelling of Prepackaged Foods (CXS 1-1985),*
- *General Standard for the Labelling of Food Additives When Sold as Such (CXS 107-1981),*
- *General Standard for Food Additives (CXS 192-1995),*
- *General Standard for Contaminants and Toxins in Food And Feed (CXS 193-1995),*
- *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related for Foods (CXG 21-1997),*
- *Recommended Methods of Analysis and Sampling (CXS 234-1999),*
- *Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CXC 49-2001).*

**8. Identification of Any Requirement for and Availability of Expert Scientific Advice**

None is required.

**9. Identification of Any Need for Technical Input to the Standard from External Bodies so that this can be Planned for**

None is required.

**10. The Proposed Time-Line for Completion of the New Work.**

It is expected that the development of this standard would be conducted in three CCFA sessions or less, depending on the agreement reached by the Committee.