CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture Organization of the United Nations

World Health Organization

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REP23/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-Sixth Session

27 November – 2 December 2023

REPORT OF THE FIFTY THIRD SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Hong Kong, China

27-31 March 2023

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SUMMARY AND STATUS OF WORK					
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LIST OF ABBREVIATIONS

ADI	Acceptable Daily Intake
bw	body weight
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO Coordinating Committee for Africa
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEURO	FAO/WHO Coordinating Committee for Europe
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFAC	Codex Committee on Food Additives and Contaminants
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCFO	Codex Committee on Fats and Oils
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
CCNASWP	FAO/WHO Coordinating Committee for North America and the South West Pacific
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCPR	Codex Committee on Pesticide Residues
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	circular Letter
CRD	conference Room Document
EU	European Union
EWG	electronic working group
FAO	Food and Agriculture Organization of the United Nations
FC	food category
GSFA	General Standard for Food Additives
GMP	good manufacturing practice
INS	International Numbering System
ISO	International Organisation for Standardisation
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	maximum level
OIV	International Organisation of Vine and Wine
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-third session in the People's Republic of China, Hong Kong Special Administrative Region, from 27-31 March 2023, at the kind invitation of the Government of China. Dr Yongxiang Fan, Professor, China National Centre for Food Safety Risk Assessment, chaired the session, which was attended by 35 Member Countries, one Member Organization and 21 Observer Organizations. A list of participants is contained in Appendix I.

OPENING OF THE SESSION

2. Mr. Lei Haichao, Vice Minister, the National Health Commission, opened the meeting and extended a warm welcome to all participants. He announced that China had established a comprehensive food safety standard system that covered the entire food supply chain from farm to table. He acknowledged the significant achievements made by CCFA and emphasized the importance of CCFA as a platform for promoting international communication on food additive management among different countries. He also reaffirmed China's commitment to actively participate in Codex activities and contribute towards maintaining global food safety.

3. Mr. Tse Chin-wan, Secretary of the Environment and Ecology Bureau of the Hong Kong Government, also addressed the Committee and emphasized the crucial role of Codex standards as a reference for formulating food safety standards and facilitating international food trade in Hong Kong.

4. Dr Markus Lipp and Dr Moez Sanaa welcomed the attendees on behalf of FAO and WHO, respectively. Mr Tom Heilandt, Secretary of the Codex Alimentarius Commission (CAC) also delivered a welcome speech.

Division of competence[1]

5. CCFA53 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)[2]

6. CCFA53 adopted the provisional agenda with the addition, of a discussion paper on the development of a standard for yeast (proposed by China) under item 11, "Other business and future work".

7. CCFA53 agreed to establish in-session working groups (WGs) on the following topics, open to all Members and Observers and working in English only:

- International Numbering System (INS) for food additives, to consider proposed draft revisions to the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989) (agenda item 6) (chaired by Belgium); and
- Priority List of Substances proposed for evaluation by the FAO/WHO Joint Expert Committee on Food Additives (JECFA), to consider proposals for additions and changes to the Priority List (agenda item 7) (chaired by Canada).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX SUBSIDIARY BODIES (Agenda item 2)[3]

8. CCFA53 noted that some matters were for information only and that several other matters would be taken up under the relevant agenda items. CCFA53 noted the views and where appropriate took the respective decisions highlighted in the paragraphs below:

Matters from CAC44 and CAC45

Future of Codex

9. A Member supported face-to-face report adoption in case of a physical Codex meetings wherever possible and practical as this was more conducive to achieving consensus and more equitable for countries in different time zones who otherwise had to attend the virtual report adoption at inconvenient times soon after travel.

Matters from CCFO27

Use of mono- and diglycerides of fatty acids (INS 471)

10. CCFA53 recalled that CCFA52 had held the provision for mono- and diglycerides of fatty acids (INS 471) in Food Category (FC) 02.1.2 "Vegetable oils and Fats" at Step 3, pending guidance from the Codex Committee on Fats and Oils (CCFO) on the technological justification for the use of INS 471 as an antifoaming agent in

[1] CRD1.
[2] CX/FA 23/53/1; CRD6 (China)
[3] CX/FA 23/53/2; CX/FA 23/53/2 Add.1; CX/FA 23/53/2 Add.2; CRD19 (European Union, Nigeria and Senegal)

products conforming to the *Standard for Named Vegetable Oils* (CXS 210-1999) excluding virgin and cold-pressed oils. CCFO27 confirmed all the information including the technological use and maximum use level of the additive.

Conclusion

11. CCFA53 agreed to forward the proposed draft provision for mono- and diglycerides of fatty acids (INS 471) in FC 02.1.2 to CAC46 for adoption at Step 5/8 (Appendix VI, Part A.1)

Matters from CCNFSDU42

12. CCFA53 noted the revision of the *Standard for Follow-Up Formula for Older Infants and Product for Young Children* (CXS 156-1987) with respect to its new structure and food additives provisions and agreed to refer the food additive low-acyl clarified gellan gum to the EWG on Revision of the Class Names and the International Numbering System for Food Additives for assignment of an INS number.

Matters from CCFA52

Outstanding issues related to the update of the GSFA

13. CCFA53 agreed with the recommendations outlined in paragraph 26 of CX/FA 23/53/2 i.e.,

    i. To adopt Notes 356, XS33, XS325R, B1 for the three provisions (i.e., polyglycerol esters of fatty acids (INS 475), sorbitan esters of fatty acids (INS 491-495) and stearoyl lactylates (INS 481(i), 482(i)) in FC 02.1.2 Vegetable oils and fats respectively) (Appendix VI, Part A.2);

    ii. To amended Notes 488 and 502 by removing potassium silicate (INS 560) as it does not have a JECFA specification (Appendix VI, Part A.3); and

    iii. To correct CX/FA 23/53/2 Appendix II to replace note 535 with note B1 “For use as an emulsifier in cooking or solid oils conforming to the *Standard for Named Vegetable Oils* (CXS 210-1999) and the *Standard for edible fats and oils not covered by individual standards* (CXS 19- 1981) only”.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 92ND AND 95TH MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) RESPECTIVELY (Agenda item 3a)[4]

14. The FAO JECFA Secretariat informed CCFA53 that the 171st session of the FAO Council (2022) endorsed the FAO Strategic Priorities for Food Safety describing how FAO work on food safety would contribute to the FAO Strategic Framework 2022-2031. The FAO JECFA Secretariat also said that FAO had recently published a corporate brochure titled "Safe food for everyone - FAO's work on food safety: science, standards, and good practices"[5] on 28 March 2023.

15. The WHO JECFA Secretariat informed CCFA53 that WHO had published a systematic review on Health Effects of Non-sugar Sweeteners and adopted the WHO Global Strategy for Food Safety (2022-2023) in 2022.

Matters of Interest arising from the 92nd and 95th JECFA Meetings

16. The JECFA Secretariat presented CX/FA 23/53/3 and summarized the main conclusions of the scientific advice arising from the 92nd and 95th meetings of JECFA. Members and Observers expressed their appreciation and congratulated JECFA on its extensive work, highlighting its critical role as the independent risk assessor to CCFA.

17. The Codex Secretariat introduced CX/FA 23/53/3 Add.1 and CXFA 23/53/3 Add.2, which were related to riboflavin from *Ashbya gossypii* (INS 101(iv)) and spirulina extract (INS 134), respectively.

BENZOATES (INS 210-212)

18. The JECFA Secretariat reported that JECFA had evaluated the safety of benzoic acid, its salts and derivates and had withdrawn the previous group ADI of 0–5 mg/kg bw and established a new group ADI of 0-20 mg/kg bw.

19. The Codex Secretariat recalled that the provision for BENZOATES in FC 14.1.4 had been discussed for several years and with the completion of the JECFA evaluation, proposed to delete Note 301 reading “an interim maximum level until CCFA53”, noting that the new group ADI was higher than the previous one and therefore, did not require any change to the interim maximum levels. CCFA53 supported the proposal.

[4] CX/FA 23/53/3; CX/FA 23/53/3 Add.1; CX/FA 23/53/3 Add.2; CRD9 (FAO), CRD13 (USA), CRD20 (Burundi, India, Kenya, Nigeria, Paraguay, Russian Federation, Rwanda, Senegal, South Africa, IACM, ICBA, and IFT), CRD40 (Mauritius)
[5] https://www.fao.org/documents/card/en/c/cc4347en

Riboflavin from *Ashbya gossypii* (INS 101(iv))

20. The JECFA Secretariat clarified that JECFA had established a group ADI ''not specified'' for riboflavin, riboflavin- 5´- phosphate, riboflavin from *B. subtilis* and riboflavin from A. *gossypii*, expressed as riboflavin, and proposed to rename ''riboflavin'' as ''riboflavin, synthetic''.

21. As a result of the JECFA evaluation, the Codex Secretariat noted that CAFA52 needed to consider the provisions for the four food additives (INS 101(i), INS 101(ii), INS 101(iii), INS 101(iv)) in Table 3 at Step 3 (CX/FA 23/53/3 Add.1, Annex 1); the appropriateness of including Riboflavin from *Ashbya gossypii* (INS 101(iv)) under the group header RIBOFLAVINS in the GSFA (CX/FA 23/53/3 Add.1, Annex 2); and the impact on all provisions for RIBOFLAVINS in Tables 1 and 2 (CX/FA 23/53/3 Add.1, Annex 2) when the provisions contained in Annex 1 were adopted, and drew the attention of CCFA53 to the analysis undertaken by the Chairperson of the GSFA working group (CRD13).

22. The United States of America (USA) provided a detailed explanation of the analysis undertaken in CRD13 and the basis for the recommendations for (i) inclusion of INS 101(iv) in the group header RIBOFLAVINS in Tables 1 and 2 of the GSFA as described in CX/FA 23/53/3 Add.1. Annex 2; (ii) removal from Tables 1 and 2 provisions for RIBOFLAVINS from FCs that were not in the Annex to Table 3 (presented as grey highlighted provisions in CX/FA 23/53/3 Add.1, Annex 2); and (iii) provisions in Table 3 with CS Notes which were proposed for adoption.

23. The USA further proposed the following amendments:

    i. the provision for RIBOFLAVINS in FC 04.2.1.2 in CX/FA 23/53/3 Add.1, Annex 2 should be maintained as FC 04.2.1.2 was included in the Annex to Table 3;

    ii. CS Note to the proposed draft Table 3 provisions should be updated to remove CS 243-2003, as alignment for the *Standard for Fermented Milks* (CXS 243-2003) had been deferred; and

    iii. corresponding amendments related to alignment of commodity standards should be requested to the Codex Secretariat who would provide a proposal at CCFA54.

24. CCFA53 agreed to the proposal in CRD13 with the amendments suggested by the USA (see paragraph 23)

Spirulina extract (INS 134)

25. The 95th JECFA re-evaluated the specifications for spirulina extract (INS 134), and the denomination “tentative” was removed. As a consequence, the temporary status of the ADI "not specified," which was determined at the 86th JECFA meeting, was also removed.

26. Considering the evaluation, CCFA53 agreed to include a provision for spirulina extract (INS 134) in Table 3.

Other issues

27. Following the explanation of the Codex Secretariat that the preparation of the proposed draft Table 3 provisions might require consideration of both agenda items 3a and 3b, CCFA53 agreed to move this matter to agenda item 3b at future meetings.

Conclusion

28. CCFA53 agreed to the summary of the final recommendations arising from the 92nd and 95th JECFA meetings as contained in Appendix II.

29. In addition, CCFA53 agreed to forward to CAC46:

    i. Deletion of Note 301 from the provision for BENZOATES in FC 14.1.4 (Appendix VI, Part B.1);

    ii. Inclusion of riboflavin from *Ashbya gossypii* (INS 101(iv)) in the group header RIBOFLAVINS in Tables 1 and 2 of the GSFA (Appendix VI, Part B.2);

    iii. Inclusion of the provisions for the four food additives (i.e., riboflavin, synthetic (INS 101(i)), riboflavin 5'-phosphate sodium (INS 101(ii)), riboflavin from *Bacillus subtilis* (INS 101(iii) and riboflavin from *Ashbya gossypii* (INS 101(iv)) in Table 3 for adoption at Step 5/8 (Appendix VI, Part B.3);

    iv. Revocation of the provisions for RIBOFLAVINS in relevant FCs (Appendix VII, Part A); and

    v. Inclusion of the provisions for spirulina extract (INS 134) in Table 3 for adoption at Step 5/8 (Appendix VI, Part B.4).

PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 92ND AND 95TH JECFA MEETINGS RESPECTIVELY (Agenda item 3b)[6]

30. The JECFA Secretariat informed CCFA53 of the main conclusions regarding specifications for the identity and purity of food additives arising from the 92nd and 95th JECFA meetings as summarized in CX/FA 23/53/4.

31. The JECFA Secretariat reported that editorial errors in the summary report of the 92nd JECFA meeting had designated the specifications for benzoic acid and its salts and derivatives as new when they were revised, and in the summary report of the 95th JECFA meeting had designated the specifications for spirulina extract as revised when they were new.

32. The JECFA Secretariat informed CCFA53 that specifications for seven processing aids were designated as tentative as the data submissions were inconsistent with key aspects of the guidelines published by the JECFA and a considerable amount of supporting information was not made available. In this context, the JECFA Secretariat reiterated the importance of sponsors and Codex Members/Observers to ensure that all required information was available for evaluation prior to requesting inclusion of substances in the priority list.

Conclusion

33. CCFA53 agreed to forward the full specifications for food additives to CAC46 for adoption at Step 5/8 and make the consequential amendments to the *List of Codex Specifications for Food Additives* (CXA 6-2021) (Appendix III).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)[7]

34. Australia, the Chairperson of the physical working group (PWG) held immediately prior to the plenary session, presented the report of the PWG on endorsement contained in CRD3, noting that the endorsement proposals included eleven (11) standard or draft standards put forward by the Codex Committee on Fresh Fruits and Vegetables (CCFFV), Codex Committee on Spices and Culinary Herbs (CCSCH), FAO/WHO Coordinating Committee for Africa (CCAFRICA), FAO/WHO Coordinating Committee for Asia (CCASIA) and FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) and made the following six (6) recommendations.

Recommendations 1, 4 and 6 – Standards from CCFFV; CCASIA and CCLAC

35. CCFA53 considered the six recommendations put forward by PWG in CRD3, noted that in case of Recommendations 1, 4 and 6, the food additives provisions for six standards/ or draft standards, from CCFFV ("onions and shallots", "berry fruits", "fresh dates"); CCASIA ("soybean products fermented with *Bacillus* species") and CCLAC ("Culantro Coyote" and "Lucuma") did not permit use of food additives. The standards had been forwarded for information only to CCFA (Appendix IV, Part A).

Recommendation 2 – Standard from CCAFRICA

36. CCFA53 endorsed the food additive provision in the Regional Standard for dried meat with editorial changes (Appendix IV, Part B.1).

Recommendation 3 – Standards from CCSCH

37. CCFA53 endorsed the food additive provisions in the: i) Standard for dried or dehydrated chilli pepper and paprika; ii) draft Standard for spices derived from dried fruits and berries- allspice, juniper berry, and star anise; and iii) draft Standard for dried small cardamom, with and editorial correction (Appendix IV, Part B.2).

Recommendation 5– Standard from CCASIA

38. CCFA53 endorsed the food additive provisions for the Regional Standard for Cooked Rice Wrapped in Plant Leaves, with the deletion of acidity regulators, antioxidants and preservatives from the use in Tables 1 and 2 (Appendix IV, Part B.3).

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda item 4b)[8]

39. Australia, the Chairperson of the PWG on Alignment, introduced the report of the PWG (CRD3) and explained

[6] CX/FA 23/53/4; CX/FA 23/53/4 Add.1 (Replies to CL 2023/05-FA of Chile, Cuba, Egypt, Iraq, Japan, Kenya, Peru and ICUMSA)); CRD21 (Burundi, Ghana, Kenya, Paraguay, Philippines, Russian Federation, and Senegal)

[7] CX/FA 23/53/5; CRD3 (Report of the 53rd CCFA's Physical Working Groupon endorsement and alignment); CRD15 (Indonesia, Kenya, Nigeria and Senegal) CRD18 (China and Paraguay); CRD32 (Burundi, Dominican Republic, Ghana and Russian Federation); CRD33 (Uganda); CRD40 (Mauritius)

[8] CX/FA 23/53/6; CRD3 (Report of the 53rd CCFA's Physical Working Group on endorsement and alignment); CRD40 Mauritius)

that the PWG had prepared 16 recommendations related to: (i) alignment of 18 commodity standards for the Codex Committee on Milk and Milk Products (CCMMP), CCNFSDU, CCAFRICA and FAO/WHO Coordinating Committee for Europe (CCEURO) and one guideline from CCNFSDU.

Discussion

40. CCFA53 considered the PWG recommendations and took the following decisions.

41. CCFA53 agreed to consider - Recommendation 10 - Sodium sesquicarbonate (INS 500(iii)); Recommendation 12 - Sodium thiosulfate (INS 539) and Recommendation 15 - Functional Class for INS 421, 1450 and 301 under agenda item 6.

Recommendation 7 – Deferring alignment of two CCMMP standards

42. CCFA53 endorsed the recommendation to defer the alignment of the *Standard for Fermented Milks* (CXS 243-2002) and *Standard for Cream and Prepared Creams* (CXS 288-1976) to further consider the options for alignment of the standards at CCFA54. It was also noted that some alignment aspects of these standards could potentially overlap with the ongoing work of the GSFA WG.

Recommendation 8 – Table 3 Notes

43. CCFA53 discussed the recommendation on development of Table 3 notes with all the proposed features described at the beginning of document CX/FA 23/53/6 Appendix 4 (page 167) and in particular whether functional classes should be included in the notes. The following views were expressed:

- The GSFA should be the one stop shop to understand whether additives were acceptable for use in standardised foods, and that users should not have to cross reference with the commodity standards.
- Functional classes could be included in Table 3 notes on a case-by-case basis only and in special circumstances. This would allow flexibility to take into exceptional situations such as cases where an additive had multiple functional classes.
- Table 3 was intended to be a simple document listing food additives of low toxicological concern with a JECFA ADI “not specified”. It is not necessary in terms of safety or trade concern to add the proposed level of complexity to Table 3 where some notes would be associated with functional classes. The current practice of listing the function classes in the “Reference to Commodity Standards for GSFA Table 3 Additives” already addressed this aspect.

Conclusion

44. CCFA53 agreed to split recommendation 8 into two parts and took the following decisions on each part:

i. Endorsed sentences 1 and 3 in recommendation 8 and agreed: to the development of Table 3 notes with the features listed in document CX/FA 23/53/6 at the front of Appendix 4 (page 167); and noted that the development of Table 3 notes also depended on when the Codex Secretariat was able to make changes to the online version.

ii. In the case of sentence 2 in recommendation 8, it was noted that further discussions were needed to ensure full clarity on the utility of Table 3 notes; and agreed that the alignment EWG for CCFA54 should further investigate this issue as part of its mandate.

Recommendation 9 – Addressing divergence[9]

45. The PWG Chairperson highlighted concerns around the subject of divergence and pointed out that new food additives provisions are continuing to be developed as a result of the activities of the different Codex Committees. The current CCFA “Guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards” therefore appears to be insufficient to ensure that further divergence does not occur. Some of the potential options to address the challenge of divergence had been identified in document CX/FA 23/53/6, Appendix VI by the EWG. However, the PWG noted that the question of divergence needed a holistic approach and proposed that a discussion paper be prepared to identify a full range of issues around the subject of divergence of food additives provisions between commodity standards and the GSFA.

Conclusion

46. CCFA53 endorsed the recommendation and agreed to request China, Canada and the EU as co-authors, to prepare a discussion paper to identify the outstanding issues with respect to avoiding future divergence between the GSFA, commodity standards and other texts, which would be included on the agenda for CCFA54. The detailed terms reference were agreed as presented in CRD42.

[9] CRD42 (Terms of reference for a new discussion paper on divergence of food additive provisions)

Recommendation 11 – Editorial amendments to GSFA

47. CCFA53 endorsed the recommendation to request the Codex Secretariat to:

    i. amend the reference to the *Standard for Mozzarella* (262-2007) in the tables to Annex C in the GSFA from CXS 262-2007 to CXS 262-2006; and

    ii. replace Note 236 with XS288 throughout the GSFA.

Recommendation 13 – New XS note

48. CCFA53 endorsed the recommendation to attach a new note reading "Except for use in foods conforming to the *Standard for Chili sauce* (CXS 306-2011) at 30 mg/kg as copper" to the provisions for chlorophylls and chlorophyllins, copper complexes (INS 141(i), (ii)) under FC 12.6.

Recommendation 14 – change of units for Maximum Level in FC 13.1 and subcategories

49. CCFA53 agreed in principle to change the units for Maximum Level (ML) for FC 13.1 and subcategories from mg/kg to mg/L and requested the Codex Secretariat to consider options to implement this recommendation.

Recommendation 16 – Amendments to the provision for Carryover principle in CCNFSDU Standards

50. CCFA53 noted that the PWG on alignment had observed that in the CCNFSDU standards, the provisions on the Carryover Principle were not uniformly listed in the relevant commodity standards. The PWG recommended that the standards be included and amended to ensure that the Carryover Principle statements were consistent across all CCNFSDU commodity standards including CXS 72-1981, 73-1981, 74-1981 and 156-1987 (under review).

Conclusion

51. CCFA53 endorsed the recommendation and agreed to:

    i. amend the provision on Carryover Principle statements in the relevant CCNFSDU standards i.e., CXS 72-1981, CXS 73-1981, CXS 74-1981 and CXS 156-1987 (updated by CCNFSDU43).

    ii. inform CCNFSDU of this decision.

Recommendations 17 – Matter referred to CCNFSDU

52. One Observer noted that both CXS 73-1981 and CXS-74 1981 referenced CXG 10-1979.

53. CCFA53 endorsed the recommendation to ask CCNFSDU to consider whether CXS 73-1981 permits the use of the food additives listed in CXG 10-1979 Part D as nutrient carriers; noting that the EWG could not agree on whether CXS 73-1981 permits the use of the food additives listed in CXG 10-1979 Part D as nutrient carriers or not.

Recommendations 18, 19, 20, and 21

54. It was recognised that Recommendations 18, 19, 20 and 21 were also related to the decisions in CRD2 Rev.2, that the Codex Secretariat would undertake an analysis related to the decisions on carotenoids, and that there was a likelihood for potential overlap between the decisions by the alignment WG in CRD3 with those of the GSFA WG in CRD2 Rev.2 and CRD13. In such instances, the decisions of the GSFA WG (CRD2 Rev.2 and CRD13) would supersede those of the alignment WG (CRD3).

55. Based on the above discussion, CCFA53 agreed the following stipulations pertaining to decisions for provisions that were discussed in CRD3 that also appeared in CRD2 Rev.2 and/or CRD13:

    i. That there might be further revision to the commodity standards at CCFA54 based upon the analysis of the Codex Secretariat on necessary changes to commodity standards as a result of the discussion on carotenoids under recommendation 10 of CRD2 Rev.2.

    ii. For provisions related to carotenoids in Tables 1 and 2 of the GSFA, the WG on the GSFA focused on use and MLs but did not consider alignment, while the WG on Alignment focused mainly on alignment. The final decision of CCFA53 pertaining to provisions for carotenoids discussed in both CRD2 Rev.2 and CRD3 would be a combination of the recommendations in both documents. The status of the provisions (maintain, discontinue, revoke, or revised adopted) and MLs for these provisions would be that decided in the discussion on CRD2 Rev.2. The decision on the use of Notes specific to corresponding commodity standards attached to those provisions would be that decided in the discussion on CRD3.

    iii. For provisions for RIBOFLAVINS, the decision of CCFA53 during discussion of CRD13 would be the final decision.

iv. For all other provisions with overlap between CRD3 and CRD2 Rev.2, the decision of CCFA53 during the discussion of CRD2 Rev.2 would be the final decision.

56. Based on the above consideration, CCFA53 took the following decisions on the respective recommendations.

Recommendation 18 - Amendments related to CCMMP Commodity standards due to alignment

57. CCFA53 endorsed recommendation 18 (i.e. amend the following CCMMP Commodity Standards as a result of the alignment exercise: CXS 207-1999; CXS 253-2006; CXS 262-2006; CXS 281-1971; CXS 282-1971; CXS 290-1995 and CXS 331-2017, as well as amendments to the GSFA); with all the stipulations as stated in paragraph 55.

58. CCFA53 also deleted acesulfame potassium (INS 950) from FC 04.1.2 noting that it was associated with FC 04.1.2.6 (see CRD3, Annex 3, proposed amendment to Table 2).

Recommendation 19 – Amendments related to CCPFV Commodity standards due to alignment

59. CCFA53 endorsed the recommendation, (i.e. to amend the following CCPFV Commodity Standards as a result of the alignment exercise: CXS 160-1987, CXS 294-2009 and CXS 306-2011 and the changes to the GSFA) with the stipulations as stated in paragraph 55 pertaining to decisions for provisions that were discussed in CRD3 that also appeared in CRD2 Rev.2 and/or CRD13.

60. The Codex Secretariat reminded CCFA53 that CCPFV29 had forwarded food additive provisions in five standards for endorsement, which had been adopted by CAC43. The three standards forwarded by CCPFV29, namely *Standard for Gochujang* (CXS 294-2009), *Standard for Chili Sauce* (CXS 160-1987), and *Standard for Mango Chutney* (CXS 160-1987) would be updated with the amended food additive provisions made by CCFA53 and published on the Codex website. The Secretariat also noted that the food additive provisions in the two remaining standards from CCPFV29, namely General Standard for Dried Fruits and General Standard for Canned Mixed Fruits, should be considered for alignment.

61. CCFA53 acknowledged the need to consider the two remaining standards at future sessions.

Recommendation 20 – Amendment relating to CCNFSDU standards due to alignment

62. CCFA53 endorsed the recommendation, (i.e. to amend the following CCNFSDU Commodity Standards as a result of the alignment exercise: CXS 72-1981, CXS 73-1981, CXS 74-1981, CXS 156-1987 (and the draft Follow-Up Formula), CXS 181-1991, and CXS 203-1995, as well as the *Guidelines for Ready-to-use Therapeutic Foods* (CXG 95-2022), as contained in CRD3 Annex 4), with the stipulations as stated in paragraph 55i pertaining to decisions for provisions that were discussed in CRD3 that also appeared in CRD2 Rev.2 and/or CRD13.

Recommendation 21 – Amendment to GSFA due to alignment of CCNFSDU standards

63. CCFA53 endorsed the recommendation, to amend the GSFA as a result of alignment of CXS 72-1981; CXS 73-1981, CXS 74-1981, CXS 156-1987, CXS 181- 1991, and CXS 203-1995, as well as the *Guidelines for Ready-to-use Therapeutic Foods* (CXG 95-2022), with the stipulations as stated in paragraph 55 ii, iii, iv pertaining to decisions for provisions that were discussed in CRD03 that also appeared in CRD02 and/or CRD13 .

64. A Member expressed their opinion that provisions under FC 13, with either Note 72 "On the ready-to-eat basis", or Note 381 "As consumed" were unnecessary, since the preamble of the GSFA clearly stated that "Unless otherwise specified, maximum use levels for additives in Tables 1 and 2 are set on the final product as consumed". They suggested that these two notes should be reviewed in the GSFA. This view was supported by an Observer.

65. CCFA53 noted that Members and Observers could propose revisions in the future to the use of these notes in related provisions by submitting comments in response to the CL titled "Request for proposals for new and/or revision of food additive provisions of the GSFA."

Recommendation 22 – Amendment of two regional commodity standards CXS 325R-2017 and CXS 40R-1981

66. CCFA53 endorsed the recommendation to amend the GSFA as the result of alignment of the following regional commodity standards: CXS 325R-2017 and CXS 40R-1981, with the stipulations as stated in paragraph 55 ii, iv pertaining to decisions for provisions that are discussed in CRD3 that also appear in CRD2 Rev.2 .

Final conclusion

67. CCFA53 agreed to forward to CAC46 for adoption all food additive provisions agreed in the recommendations above and listed in Appendices V and VI, Part C.

68. CCFA53 also agreed to:

    i. establish an EWG, chaired by Canada and co-chaired by the USA and Japan, and working in English only, to:

        a. re-circulate the alignment of the following milk and milk products commodity standards: CXS 243-2003; CXS 288-1976;

        b. initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved;

        c. verify if the *Standard for Processed Tomato Concentrates* (CXS 57-1981) have been aligned, and if so to verify that the provisions in the corresponding FCs in Table 1 & 2 accurately reflect the alignment (Recommendation 21 from CCFA53 CRD2 Rev.2);

        d. alignment of the following CCPFV commodity standards: CXS 66-1981, CXS 260-2007, CXS 320-2015 (ref. Brought forward from Workplan); and

        e. alignment for the regional standards: CXS 308R-2011, CXS 313R-2013, CXS 314R-2013, CXS 323R-2017, CXS 324R-2017; (ref. Brought forward from Workplan).

    ii. update the alignment future work plan contained in the Information Document titled Guidance to Commodity Committees on the Alignment of Food Additive Provisions.

69. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA54.

70. CCFA53 further agreed to establish a physical working group (PWG), chaired by Canada and working in English only, to meet immediately prior to CCFA54 (half-day, preceding the session) to consider and prepare recommendations for the plenary on:

    i. the report of the Alignment EWG; and

    ii. the endorsement of food-additive provisions referred by Commodity Committees.

71. CCFA53 expressed their gratitude to Steve Crossley and Mark Fitzroy, Australia, for their leadership and valuable contribution to the work of CCFA on the alignment of food additives provisions in Codex Standards over the past ten years which had immensely benefited CCFA.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)[10]

72. CCFA53 noted that the PWG on the GSFA (PWG-GSFA), held immediately before the plenary session and chaired by the USA, had made recommendations on 784 provisions which were in the Codex step procedure and/or already adopted, and had discussed numerous proposed new and/or revised provisions. These matters were relevant to agenda items 5a, 5b and 5c.

73. CCFA53 considered PWG-GSFA recommendations 1–28 (as contained in CRD2 Rev.2) and took decisions as follows:

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): FOOD ADDITIVE PROVISIONS FOR COLOURS IN FOOD CATEGORIES 01.0 THROUGH 03.0 AND THEIR SUBCATEGORIES INCLUDING ADOPTED PROVISIONS FOR COLOURS WITH NOTE 161 AND DRAFT AND PROPOSED DRAFT PROVISIONS (OUTSTANDING FROM CCFA52) (Agenda item 5a)[11]

Recommendations 1 - 3

74. CCFA53 endorsed the recommendations regarding:

    i. the adoption at Step 8 and Step 5/8 of the draft and proposed draft provisions as well as the revised adopted provisions in Tables 1 and 2 of the GSFA contained in CRD2 Rev.2 Annex 1 Part A with revision to Note Color13 as the following:

    "*Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only at 10 mg/kg*";

    ii. the discontinuation of the draft and proposed draft provisions contained in CRD2 Rev.2 Annex 2 Part A;

[10] CRD2 Rev.2 (Report of the 53rd CCFA's Physical Working Group on GSFA)

[11] CX/FA 23/53/7; CRD2 Rev.2 (Report of the 53rd CCFA's Physical Working Group on GSFA); CRD10 (European Union, India, Japan, Kenya, Nigeria, Republic of Korea, Rwanda, and Senegal); CRD22 (Burundi, Ghana, Russian Federation, IACM and IFT); CRD33 (Uganda); CRD34 (Saudi Arabia)

and

iii. the revocation of the adopted provisions listed in CRD2 Rev.2 Annex 3 Part A.

Recommendation 4

75. CCFA53 noted that prior to the alignment of the food additive provisions in the *Standard for Edible Fats and Oils Not Covered by Individual Standards* (CXS 19-1981) and the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007) with the GSFA, a specific list of colours was allowed for use in these standards and it was a common practice not to expand the colours in Tables 1 and 2 beyond this list.

76. CCFA53 endorsed the recommendation to hold the following provisions at their current step and request guidance from CCFO:

i. chlorophylls (INS 140) in FC 02.1.2: use in vegetable oils to restore natural colour lost in processing or for the purpose of standardizing colour, including in virgin, cold pressed, and other oils covered by CXS 19-1981, and especially for that purpose in vegetable oils for deep frying; and

ii. paprika extract (INS 160c(ii)) in FC 02.2.2: use and use level in products conforming to the *Standard for Dairy Fat Spreads* (CXS 253-2006) and CXS 256-2007.

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): THE REPORTS OF THE EWG ON THE GSFA (Agenda item 5b)[12]

Recommendations 5 and 8

77. CCFA53 endorsed the recommendation to revise the group header CAROTENOIDS to:

BETA-CAROTENES

INS 160a(i) beta-Carotenes, synthetic	Functional class: Colour
INS 160a(iii) beta-Carotenes, *Blakeslea trispora*	Functional class: Colour
INS 160a(iv) beta-Carotene-Rich-Extract from *Dunaliella salina*	Functional class: Colour

78. In addition, CCFA53 also agreed to:

i. remove beta-apo-8'-carotenoic acid ethyl ester (INS 160f) from the group header and the GSFA;

ii. remove beta-apo-8'-Carotenal (INS 160e) from the group header and list it as an individual additive in the GSFA; and

iii. discontinue all the existing provisions for beta-Carotene-Rich-Extract from *Dunaliella salina* (INS 160a(iv)) as an individual additive in the GSFA contained in CRD2 Rev.2 Annex 2 Part B.

Recommendation 6

79. The JECFA Secretariat acknowledged the work done by a Member Organization to compare the data used by JECFA in their safety assessment of carotenoids with the proposed maximum use levels by CCFA53. The JECFA Secretariat underlined that JECFA's assessment should be based on reliable scientific data and on robust, and globally applicable use levels data. The large discrepancy in the use levels submitted to JECFA and the proposed maximum use levels proposed by CCFA53 made the JECFA exposure assessment questionable. The JECFA Secretariat requested that CCFA53 consider including an update of the exposure assessment to carotenoids and in particular beta-apo-8'-carotenal (INS 160e) which has an ADI, to the priority list of substances for evaluation by JECFA.

80. CCFA53 agreed to:

i. include a statement emphasizing the importance that robust and globally applicable use data be provided to JECFA in response to a call for exposure data. Such data is necessary to ensure that JECFA's assessment can be appropriately applied to the risk management decisions of CCFA when setting maximum use levels for food additive provisions in the GSFA; and

ii. inform CAC46 about the significance of stakeholders providing JECFA with precise and reliable data and information, and to encourage stakeholders to fulfil the requirements in this regard.

[12] CX/FA 23/53/8; CX/FA 23/53/8 Add.1; CRD02 (Report of the 53rd CCFA's Physical Working Group on GSFA); CRD11(Brazil, El Salvador, the European Union, India, Indonesia, Japan, Kenya, Nigeria, Republic of Korea, Senegal and ICBA); CRD17 (South Africa); CRD22 (Burundi, Ghana, Russian Federation, IACM and IFT); CRD33 (Uganda)

Recommendation 7

81. CCFA53 endorsed the recommendation regarding the adoption at Step 8 and Step 5/8 of the draft and proposed draft provisions as well as the revised adopted provisions in Tables 1 and 2 of the GSFA contained in CRD2 Rev.2 Annex 1 Part B with the following revisions:

    i. Note 216 in the provisions for beta-apo-8'-Carotenal (INS 160e) and BETA-CAROTENES (160a(i), a(iii), a(iv)) in FC 07.1.5 "Steamed breads and buns" should be removed;

    ii. Note 539 stating "For use in solid forms as sold to the consumer only" should be inserted in the provision for beta-apo-8'-Carotenal (INS 160e) in FC 13.6 "Food supplements"; and

    iii. Note APP1F should be inserted at the end of this part titled "Notes to the General Standard for Food Additives".

Recommendation 9

82. CCFA53 endorsed the recommendation regarding the revocation of the adopted provisions listed in CRD2 Rev.2 Annex 3 Part B.

Recommendation 10

83. CCFA53 agreed to request that the Codex Secretariat: (i) review the listings for BETA-CAROTENES (INS 160a(i), 160a(iii), 160a(iv)), beta-carotenes, vegetable (INS 160a(ii)), and beta-apo-8'-carotenal (INS 160e) in all relevant commodity standards to align them with the use levels indicated in CRD2 Rev.2 Annex 1 Part B; and (ii) propose the removal of beta-apo-8'-carotenoic acid ethyl ester (INS 160f) from all relevant commodity standards. This matter would be considered under agenda item 2 matters referred document at CCFA54.

Recommendations 11 - 12

84. CCFA53 endorsed the recommendations regarding:

    i. the adoption at Step 8 and Step 5/8 of the draft and proposed draft provisions in Tables 1 and 2 of the GSFA contained in CRD2 Rev.2 Annex 1 Part C; and

    ii. the discontinuation of the draft and proposed draft provisions contained in CRD2 Rev.2 Annex 2 Part C.

Recommendations 13 - 14

85. CCFA53 endorsed the recommendations to:

    i. include the *Standard for Pickled Cucumbers (Cucumber Pickles)* (CXS 115-1981) in the Table 3 provision for tamarind seed polysaccharide (INS 437); and

    ii. postpone the discussion on the inclusion of colours in the annex in the *Standard for Quick Frozen Vegetables* (CXS 320-2015) pertaining to quick frozen French fries until such time as the EWG on the GSFA considers provisions for the use of colours in FC 04.2.2 and its subcategories.

Recommendation 15

86. Delegations expressed different views on the use of xanthan gum (INS 415) in FCs 14.1.2 "Fruit and vegetable juice" and 14.1.3 "Fruit and vegetable nectars", as well as tamarind seed polysaccharide (INS 437) in FC 14.1.3.

87. One Member Organization stated that these food additives were not used in their region and there was a one-to-one correspondence between the *General Standard for Fruit Juices and Nectars* (CXS 247-2005) and FCs 14.1.2 and 14.1.3. It was suggested that proposal 1 in CX/FA 22/53/8 Appendix 2, (i.e., to draft a new note to differentiate that some Members allow the use of the additive while others limit that use) might be a better solution.

88. One Member was of the view that tamarind seed polysaccharide (INS 437) contains xyloglucan, a component of plant cell walls that naturally occurs in various fruits such as peaches. As such, it is suggested that tamarind seed polysaccharide should be permitted in FCs 14.1.2 and 14.1.3, similar to pectins. Therefore, it was unnecessary to attach Note XS247 reading "Excluding products conforming to the Standard for Fruit Juices and Nectars" to these provisions.

89. Another Member expressed their preference for Proposal 4 in CX/FA 22/53/8 Appendix 2 (i.e., to amend the "Labelling" section of the CXS 247-2005 to include a requirement for juice labels to include the "with added" qualifier when non-juice ingredients are added to the product) and questioned the effects of including Note XS247 in these provisions and whether products containing these two food additives would be considered in non-standardized foods in FC 14.1.2 and 14.1.3.In response to the above question, the PWG Chairperson clarified that the determination of whether a FC included standardized and non-standardized products was up to the Committee, the use of XS notes to indicate the use of an additive in non-standardized products was a

long-standing practice, and the suggestion on using Note XS247 would indicate that these two food additives could be used in non-standardized products since there was a commodity standard (CXS 247-2005) for these products. If CCFA agreed that the use of Note XS247 was appropriate for these provisions, that would also indicate that these FCs contain both standardized and non-standardized products. However, CCFA53 continued to express divergent views as to whether these FCs contained both standardized and non-standardized foods.

90. In light of the discussion, the EU stated it could agree to the use of Note XS247 since it was in line with its legislation which did not allow the use of these additives in fruit juices and nectars.

91. After further discussion, CCFA53 agreed to include Note XS247 "Excluding products conforming to the Standard for Fruit Juices and Nectars" in the following provisions:

    i. two provisions for xanthan gum (INS 415) at GMP in FCs 14.1.2 and 14.1.3; and

    ii. one provision for tamarind seed polysaccharide (INS 437) at GMP in FC 14.1.3.

Recommendation 16

92. CCFA53 endorsed the recommendation to revise the existing Tables 1 and 2 provisions in the GSFA for the group header SACCHARINS to include a new note “For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.”

Recommendations 17 - 18

93. CCFA53 endorsed the recommendations regarding:

    i. the adoption at Step 8 and Step 5/8 of the draft and proposed draft provisions as well as the revised adopted provisions in Tables 1 and 2 of the GSFA contained in CRD2 Rev.2 Annex 1 Part D with some editorial corrections (e.g., insertion of INS 962 to aspartame-acesulfame salt, change of the note XS309 to XS309R and insertion of GMP as ML for both acesulfame potassium (INS 950) and aspartame (INS 951) in FC 11.6); and

    ii. the discontinuation of the draft and proposed draft provisions contained in CRD2 Rev.2 Annex 2 Part D.

Recommendations 19 - 20

94. CCFA53 endorsed the recommendations regarding:

    i. the adoption at Step 8 and Step 5/8 of the draft and proposed draft provisions as well as the revised adopted provisions in Tables 1 and 2 of the GSFA contained in CRD2 Rev.2 Annex 1 Part E with following corrections:

        a. to insert GMP in all the blank fields for the MLs;

        b. to move the provision for STEVIOL GLYCOSIDES (INS 960a, INS 960b, INS 960c, INS 960d) from FC 05.1.4 “Cocoa and chocolate products” to 05.1.5 “Imitation chocolate, chocolate substitute products”;

        c. to insert the missing INS number to sorbitol and change the ML for sorbitol (INS 420(i)) in FC 09.2.4 from 500 mg/kg to GMP;

        d. to change FC 13.1.3 “Formulae for special medical purposes for infants” to FC 13.3 “Dietetic foods intended for special medical purposes (excluding products of FC 13.1)”; and

    ii. the discontinuation of the draft and proposed draft provisions contained in CRD2 Rev.2 Annex 2 Part E.

Recommendation 21

95. CCFA53 endorsed the recommendation to request the WG on Alignment to verify if the *Standard for Processed Tomato Concentrates* (CXS 57-1981) had been aligned, and if so to verify that the provisions in the corresponding FCs in Tables 1 and 2 accurately reflect alignment.

Recommendation 22

96. CCFA53 endorsed the recommendation to:

    i. move the provision for advantame (INS 969) from FC 07.1.5 “Steamed breads and buns” to FC 07.1 “Bread and ordinary bakery wares”; and

    ii. hold the provisions for sweeteners in FC 07.1 at their current step as listed in CRD2 Rev.2 Annex 4 Part A and circulate them for further discussion towards development of an approach to address the use of Note 161 in this FC in the context of sweeteners.

Recommendation 23

97. CCFA53 endorsed the recommendation to revise the descriptors to the FCs 12.2.1 and 12.2.2 to the following:

Descriptor for FC 12.2.1: Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form.

Descriptor for FC 12.2.2: Condiments and seasonings are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term "condiments" as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.

98. CCFA53 further agreed to move the provisions for sweeteners in FCs 12.2 and 12.2.1 and consider their use in FC 12.2.2.

Recommendation 24

99. CCFA53 endorsed the recommendation regarding the adoption at Step 8 and Step 5/8 of the draft and proposed draft provisions as well as the revised adopted provisions in Tables 1 and 2 of the GSFA contained in CRD2 Rev.2 Annex 1 Part F with insertion of GMP in all the blank fields for the MLs.

Recommendation 24a

100. CCFA53 agreed to include this additional recommendation to revoke the adopted provisions contained in CRD2 Rev.2, Annex 3 Part C.

Recommendations 25 - 26

101. CCFA53 endorsed the recommendations regarding:

i. the adoption at Step 5/8 of the draft provision for propylene glycol alginate (INS 405) in FC 01.1.2 "Other Fluid Milk (plain)" in Tables 1 and 2 of the GSFA contained in CRD2 Rev.2, Annex 1 Part G;

ii. the revision to the adopted provisions for lauric arginate ethyl ester (INS 243) in FC 01.6.2.1 "Ripened cheese" and sucralose (trichlorogalactosucrose) (INS 955) in FC 07.2 "Fine bakery wares (sweet, salty, savoury) and mixes", noting FC 12.2.2 "Seasonings and condiments" in CRD2 Rev.2, Annex 1 Part G should be corrected to FC 07.2; and

iii. the discontinuation of the draft and proposed draft provisions contained in CRD2 Rev.2 in Annex 2 Part F.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2021/55-FA) (Agenda Item 5c)[13]

Recommendation 27

102. CCFA53 endorsed the recommendations regarding the inclusion of the proposed new provisions contained in CRD2 Rev.2, Annex 5 in the GSFA at Step 2, and that these provisions would be circulated for comment by the EWG on the GSFA established by CCFA53.

Recommendation 28

103. CCFA53 discussed the provisions for riboflavin, synthetic (INS 101(i)), riboflavin 5'-phosphate sodium (INS 101(ii)), riboflavin from *Bacillus subtilis* (INS 101(iii)), and riboflavin from *Ashbya gossypii* (INS 101(iv)) under the group header RIBOFLAVINS, which were listed in grey highlight in CRD2 Rev.2, Annex 5. These provisions were considered under agenda item 3a, and the ADI for this group of food additives was changed to "not specified." CCFA53 agreed to revise the numerical MLs to GMP, enter them into the GSFA at Step 2, and circulate for comments by the EWG on the GSFA established by CCFA53.

[13] CL 2021/55-FA; CX/FA 23/53/9; CRD2 Rev.2 (Report of the 53rd CCFA's Physical Working Group on GSFA); CRD12 (Indonesia, Kenya, and Senegal); CRD14 (Ecuador, Senegal and South Africa); CRD22 (Burundi, Ghana, Russian Federation, IACM and IFT)

STATUS PAPER ON ALL ADOPTED FOOD ADDITIVES PROVISIONS IN THE GSFA FOR ADDITIVES WITH SWEETENER FUNCTION BUT NOT ASSOCIATED WITH NOTE 161 (Agenda item 5d)[14]

104. The Codex Secretariat presented this item and reminded CCFA53 of the decisions on replacing Note 161, which were adopted by CAC42, including the horizontal approaches compiled in Annex 1 of FA/52 CRD04 for replacing Note 161 in provisions for the use of sweeteners in specific FCs, which were agreed upon by CCFA51 and CCFA52. The Secretariat emphasized that the goal of this work was to ensure consistency in the Notes attached to sweeteners in the GSFA and that it would not reopen discussions on any specific provisions.

105. CCFA53 noted the following information included in CX/FA 23/53/10:

- The horizontal approaches for sweeteners in FCs listed in Annex 1 of FA/52 CRD4 had been implemented.
- For sweeteners in FCs not discussed at CCFA51 or CCFA52, Note 477 or 478 had been proposed for insertion based on whether the sweeteners also function as flavour enhancers.
- For sweeteners in FC 11.6, Note 161 or a replacement Note was deemed unnecessary based on the decision made at CCFA52.
- For sweeteners in FCs 05.1.1, 12.2.1, and 12.2.2, the same approaches discussed under agenda item 5b would be applied.

106. With reference to CRD23, CCFA53 considered the proposals not to apply the horizontal approach to (i) the fourteen provisions for mannitol (INS 421) listed in CX/FA 23/53/10 as they were included in the GSFA under functional classes other than sweeteners, and (ii) STEVIOL GLYCOSIDES (INS 960a, INS 960b, INS 960c, INS 960d) in FC 08.3.2 as a technological justification had been provided for this provision, and agreed to:

i. maintain the fourteen provisions for mannitol (INS 421) as listed without the need for a replacement Note; and

ii. not revoke the provision for STEVIOL GLYCOSIDES (INS 960a, INS 960b, INS 960c, INS 960d) in FC 08.3.2, but instead add Note 477 to this provision.

107. One Member proposed to exclude the use of sweeteners in FC 01.2.2, 08.1.1, 08.1.2, and 09.2.1. It was clarified that this suggestion could not be considered under this agenda item. Instead, this request should be submitted in response to the CL titled "Request for proposals for new and/or revision of food additive provisions of the GSFA."

Conclusion

108. CCFA53 agreed to forward to CAC46 for:

i. adoption the revised provisions for sweeteners in different FCs, as listed in Appendix VI, Part F; and

ii. revocation the provisions for sweeteners in different FCs, as listed in Appendix VII, Part E.

GENERAL INFORMATION ON THE AVAILABILITY OF DATA RELATED TO NITRATES AND NITRITES (REPLIES TO CL 2021/82-FA) (Agenda item 5e)[15]

109. The Chairperson introduced the item noting that discussions on this topic had been ongoing since CCFA48 when concerns had been raised regarding the expression of maximum use levels for nitrates and nitrites (as ingoing amount and/or residual amount), the appropriate maximum use levels, and safety of their use. He further recalled the various discussions and data collection efforts that had occurred since then.

110. The Codex Secretariat informed CCFA53 that based on the decision of CCFA52, a CL had been distributed with the aim of collecting additional information to inform its work and decisions on this issue. It was noted that some further data on levels in foods where nitrites/nitrates were used, the natural occurrence of nitrites and nitrates in certain foods and dietary exposure where they were used had been provided by several countries. Other countries in their replies had noted the challenges of providing such data particularly from some regions.

111. Members did not express any interest in continuing the data collection efforts but sought to clarify the status of the work on the provisions for nitrites and nitrates which had been put on hold.

[14] CX/FA 23/53/10; CRD23 (Ghana, Japan, Nigeria, Russian Federation and Senegal); CRD34 (Saudi Arabia)
[15] CX FA 23/53/11; CRD 24 (China and Senegal)

112. The Codex Secretariat clarified that CCFA51 had agreed to take a risk management approach that would establish both ingoing and residue levels for nitrates and nitrites in the GSFA, and that CCFA52 had requested the Codex Committee on Methods of Analysis and Sampling (CCMAS) to establish criteria for the detection of nitrate and nitrite ions in a variety of food matrices, and to provide information on available methods for detection that met the established criteria. In this context, she indicated that further discussion on the provisions for nitrates and nitrites would only take place once a response to this request had been received.

Conclusion

113. CCFA53 agreed to discontinue its efforts on data collection related to nitrates and nitrites and noted that the draft provisions would be considered when a response to the request to CCMAS on methodology issues had been received.

INFORMATION ON COMMERCIAL USE OF ORTHO-PHENYLPHENOL (INS 231) AND SODIUM ORTHO-PHENYLPHENOL (INS 232) IN FOOD (REPLIES TO CL 2021/83-FA) (Agenda item 5f)[16]

114. The Codex Secretariat informed CCFA53 that based on the decision made by CCFA52, CL 2021/83-FA had been distributed to collect information on the commercial use of ortho-phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232) in food as preservatives, for consideration by CCFA53 in order to make further decisions e.g. whether to include them in the priority list for JECFA's re-evaluation or delete them from the GSFA. Based on the comments received, ortho-phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232) are not in use as food additives.

115. One Member, in expressing their support for the removal of ORTHO-PHENYLPHENOLS (INS 231 and INS 232) from the GSFA, suggested informing the Codex Committee on Pesticide Residues (CCPR) about this matter, noting that MRLs had been established for use of these substances as fungicides.

Conclusion

116. CCFA53 agreed to remove ORTHO-PHENYLPHENOLS from the GSFA (Appendix VII, Part F) and inform CCPR of this decision.

GENERAL CONCLUSION FOR AGENDA ITEM 5

117. CCFA53 agreed to forward to CAC46:

i. the draft and proposed draft food-additive provisions of the GSFA for adoption at Step 8 and Step 5/8 and revisions to adopted provisions (Appendix VI, Parts D and E)[17];

ii. the food additive provisions of the GSFA for revocation (Appendix VII, Parts C and D)[18]

iii. a number of draft and proposed draft food-additive provisions for discontinuation in the GSFA (Appendix VIII)[19]; and

iv. a number of food-additive provisions at Step 2 for inclusion in the GSFA (Appendix IX)[20].

Work for CCFA54

<u>EWG on the GSFA</u>

118. CCFA53 agreed to establish an EWG, chaired by the USA and working in English only, to consider:

i. all remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with Note 161 in the GSFA;

ii. 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;

iii. draft and proposed draft provisions in FCs 14.2 and its subcategories;

iv. provisions entered at Step 2 of the GSFA contained in Appendix IX; and

[16] CL 2021/83-FA; CX/FA 23/53/12 (Replies to CL 2021/83-FA of European Union and Saudi Arabia); CRD25 (Ghana and South Africa)
[17] Recommendations for adoption arising from agenda items 5a and 5b
[18] Recommendations for revocation arising from agenda items 5a and 5b
[19] Recommendations for discontinuation related to agenda items 5a and 5b
[20] Recommendations related to agenda item 5c

v. 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 Alimentarius Committees or JECFA.

PWG on the GSFA

119. CCFA53 agreed to establish a PWG, chaired by the USA and working in English only, to meet immediately prior to CCFA54 (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)[21]

120. Belgium, the Chairperson of the in-session WG on INS introduced the report (CRD4), noting that the WG had made recommendations on:

i. the additions and deletions in Sections 3 of the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989) contained in CRD4 Table 1, noting that a new circular letter (CL) would seek requests for proposals for changes and/or additions to Section 3;

ii. whether "plasticizer (in chewing-gum bases)" was in the scope in the INS, and

iii. terms of reference for the INS EWG for CCFA54.

Discussion

121. CCFA53 considered the recommendations and made the following decisions:

Recommendation 1

122. CCFA53 endorsed the recommendation to modify the functional classes and technological purpose(s) in Sections 3 of the INS for gum ghatti (INS 419), cassia gum (INS 427), methacrylate copolymer, anionic (INS 1207) (i.e., addition of – functional class Carrier, Humectant,; and, - technological purpose carrier, moisture-retention agent, foam stabilizer, texturizing agent, coating agent).

123. CCFA53 also endorsed the recommendation to delete rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (INS 960b(i)) from CXG 36-1989.

Recommendation 2

124. CCFA53 endorsed the recommendation to issue a new CL seeking requests for proposals for changes and/or additions to Section 3 of the *Class Names and International Numbering System for Food Additives* (CXG 36-1989) with slightly modified text as shown in CRD4 Annex.

Recommendation 3

125. CCFA53 endorsed the recommendation to re-establish an EWG to consider new proposals as well as other requests arising from CCFA53.

126. One Observer requested clarification regarding CCFA's obligation to align the technological purposes listed in the INS, with those technological purposes which had been reviewed historically by JECFA and which were reported in the specifications for any food additive.

127. The JECFA secretariat reminded CCFA that while JECFA lists INS numbers and functional classes, it is not the authoritative source for this type of information.

128. On the issues of whether "plasticizer (in chewing-gum bases)" was in the scope in the INS, an Observer drew the attention of CCFA53 to the background to this topic noting that the introductory paragraph to the INS states that it does not include flavourings, chewing gum bases and dietetic and nutritive additives. The Observer further noted that the 31st Session of the Codex Committee on Food Additives and Contaminants (CCFAC) had agreed to remove the reference to glycerol esters of wood rosin (INS 445(iii)) in chewing gum as this substance was used as an ingredient in the gum base only; and that only three food additives have technical purpose with "plasticizer'' but none of those additives are referred to as per the chewing gum base compound descriptor in the JECFA database.

[21] CL 2021/30-FA; CL 2023/04-FA; CX/FA 23/53/13; CX/FA 23/53/13 Add.1 (Replies to CL 2023/4-FA of Chile, European Union, Peru and ISC); CRD4 (Report of the in-session Working Group on INS); CRD7 (Belgium), CRD26 (Burundi, Ghana, Nigeria, Paraguay, Russian Federation, and Rwanda), CRD40 (Mauritius)

129. CCFA53 decided not to include considering the technological purpose of plasticizer in chewing-gum bases in the glycerol ester of wood rosin (INS445(iii)) in the terms of reference of the EWG for CCFA54.

Conclusion

130. CCFA53 agreed to:

i. forward the proposed draft amendments to the INS to CAC46 for adoption at Step 5/8 (Appendix X);

ii. revise one sentence in the CL titled “Request for proposals for change and/or addition to Section 3 of the Class Names and International Numbering System for Food Additives (CXG 36-1989)” (Appendix XII)

iii. establish an EWG, chaired by Belgium, working in English, to consider:

a. 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 preparing a proposal for circulation for comments at Step 3;

b. proposals for the addition of the new additives glycolipids (INS 246) as a preservative, oat lecithin (INS 322a) as an emulsifier and carbomer (INS 1210) as a bulking agent, stabilizer, thickener in the CXG 36-1989) (as mentioned in CX/FA 23/53/13 Add.1);

c. the addition of the functional classes of “stabilizer” and “thickener" for sodium sesquicarbonate (INS 500(iii)) (CX/FA 23/53/6);

d. the appropriateness of including the functional class of “preservative” for Sodium thiosulfate (INS 539) (CX/FA 23/53/6);

e. the appropriateness of including the functional class of “carrier” and the technological purpose of "nutrient carrier" for mannitol (INS 421), starch sodium octenyl succinate (INS 1450), and sodium ascorbate (INS 301) (CX/FA 23/53/6); and

f. assigning an INS number to low acyl clarified gellan gum (CX/FA 23/FA 23/53/2 Add.2).

131. CCFA53 noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA54.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2021/81-FA) (Agenda item 7)[22]

132. Canada, Chairperson of the in-session WG on priorities introduced the report (CRD5), noting that in addition to the documents available for CCFA53, the preparation of the Priority List of Substances Proposed for Evaluation by JECFA (hereafter, the “Priority List”) had also considered the calls for data for the 95th, 96th and 97th JECFA meetings. Canada highlighted the main topics discussed by the WG that had led to the priority list proposed in CRD5, Annexes 1 and 2.

133. CCFA53 considered the WG recommendations and related annexes.

Discussion.

134. Regarding the entry for bentonite, activated carbon, and diatomaceous earth, CCFA53 noted the discussion in CRD5 and emphasized that should confirmation of data availability not be provided at CCFA54 a reply to CCCF would be put forward, noting the lack of a data sponsor, and that CCFA may not be able to respond to CCCF’s request.

Recommendation 1 (request from CCNFSDU on gellan gum; low acyl clarified)

135. CCFA53 endorsed the recommendation to inform CCNFSDU that their request to add gellan gum, low-acyl clarified to the JECFA Priority List had been revised to a request to establish specifications for this form of gellan gum, as JECFA had already established the safety of this product for its consumption by infants under 12 weeks of age.

Recommendation 2 (endorsement of the JECFA priority list)

136. CCFA53 reviewed the priority list presented in CRD5 and made the following comments and decisions:

[22] CX/FA 23/53/2 Add.2; CX/FA 23/53/3; CX/FA 23/53/14; CRD5 (Report of the In-session Working Group on priorities for evaluation by JECFA); CRD8 (Proposal for addition of adipic acid (INS 355) to JECFA priority list); CRD27 (Burundi, Dominican Republic, Ghana and Russian Federation); CRD38 (IOFI); CRD40 (Mauritus)

Beta-apo-8-carotenal (INS 160e) and BETA-CAROTENES (INS 160a(i), 160a(iii), 160a(iv))

137. One Member expressed concern that the time period indicated for data availability (up to December 2025) was very long and they would like to see it reduced by one year. Several Observers noted that the collection of data that was robust and representative was not an easy task and the proposed timeframe was necessary to achieve this.

138. In response to a request for information on the timing of the JECFA evaluation, the FAO JECFA Secretariat explained that the JECFA Priority List served as the basis for future calls for data issued by the JECFA Secretariat at the appropriate time. Data sponsors were encouraged to prepare for any call for data as soon as a new request was added to the JECFA Priority List, noting that this provided a minimum lead time of one year. The information on expected timeframes for data collection were noted as useful in informing the scheduling of JECFA evaluations.

139. Several delegations noted that CCFA did not normally put tight deadlines on calls for data, with the timeframe being indicative of when data sponsors expected data could be made available. It was noted that CCFA53 had made some extensive changes to the provisions for these food additives and that their inclusion on the JECFA priority list had not been expected. Some Members notes that flexibility in timelines was often afforded for requests recommended by CCFA or JECFA.

140. CCFA53 agreed to maintain the date of December 2025 for data availability.

Anionic methacrylate copolymer (AMC) (INS 1207) and neutral methacrylate copolymer (NMC) (INS 1206)

141. CCFA53 removed these additives from the priority list following confirmation from the prior supporter that there was no further interest in providing data to support their evaluation.

Gellan gum (INS 418) and gellan gum, low acyl clarified

142. CCFA53 removed gellan gum (INS 418) from the priority list following the confirmation from JECFA that the request for additional information to finalize the tentative specifications for gellan gum (INS418) has been used to describe the need to develop specifications for gellan gum, low acyl clarified for which CCFA53 had now established a separate item on the priority list. CCFA53 deleted the third paragraph of the “basis for request” for gellan gum, low acyl clarified as the safety evaluation for infants under the age of 12 weeks had already been completed and the only outstanding issue was the specification for the gellan gum, low acyl clarified. As the INS number for gellan gum, low acyl clarified has yet to be discussed by the INS WG, the INS for gellan gum that had been included in the request was deleted.

Conclusion

143. CCFA53 agreed to:

i. forward the amended Priority List of Substances Proposed for Evaluation by JECFA for endorsement by CAC46 (Appendix XI); and to FAO and WHO for follow-up;

ii. request the Codex Secretariat to issue a CL requesting information and comments on the Priority List of Substances Proposed for Evaluation by JECFA; and

iii. inform CCNFSDU that their request to add gellan gum, low-acyl clarified to the JECFA Priority List had been revised to a request to establish specifications for this form of gellan gum, as the consumption in infants under 12 weeks of age had already been substantiated.

DISCUSSION PAPER ON MAPPING FOOD CATEGORIES OF THE GSFA TO THE FOODEX2 DATABASE (Agenda item 8)[23]

144. Canada, author of the discussion paper, speaking also on behalf of co-authors Japan and Australia, introduced the item, recalling that work had been driven by a request from JECFA89 for additional information to complete its exposure assessment of sucrose esters of fatty acids (INS 473) and sucrose oligoesters, types I and II (INS 473a). JECFA had requested that the foods be classified according to the FoodEx2 classification system and presented by mapping the foods in the FoodEx2 to the GSFA FCs noting that this exercise could improve mapping consistency for future meetings. Canada clarified that while FoodEx2 was initially developed as a European food classification and description system, it had been used by FAO and WHO to harmonize dietary food consumption databases within the organizations and was therefore appropriate for global use.

[23] CX/FA 23/53/15; CRD28 (European Union, Ghana, Russian Federation and ICBA); CRD35 (Update to the recommendations on discussion paper on mapping food categories of the GSFA to the Foodex2 database); CRD40 (Mauritius)

145. Canada recalled the objectives of the discussion paper: (i) to develop recommendations on any aspect of mapping development, responsible parties for using the mapping, format, location, and accessibility, and (ii) to consider the subsequent steps in terms of creating and updating the complete mapping and whether further work by CCFA was needed. They noted they had developed five recommendations related to objective (i) and three for objective (ii).

Discussion

146. CCFA53 recognized and appreciated the substantial work that had been undertaken in preparing this discussion paper. In welcoming the work, comments included: the value and usefulness of such a mapping tool in facilitating dietary exposure assessment work by JECFA; the importance of moving forward in a careful, consistent, and inclusive manner; and the potential values of case studies to foster clarity and understanding of any mapping work.

147. CCFA53 agreed to discuss the proposed recommendations one by one.

Recommendation 1 – Mapping development

148. CCFA53 endorsed this recommendation.

Recommendation 2 – Food category level matching and core terms

149. CCFA53 endorsed this recommendation.

Recommendation 3 – Responsibility for conducting the routine FoodEx2 food list coding for requests made to JECFA

150. CCFA53 noted the agreement of the JECFA Secretariat to this recommendation and therefore endorsed it with the removal of the words “subject to JECFA's opinion.” CCFA53 also stressed the role and responsibilities of both the petitioners (in providing adequate and clear information) and the exposure assessment experts (in developing the code list).

Recommendation 4 – Format, location, and accessibility of the mapping

151. CCFA53 endorsed this recommendation.

Recommendation 5 – Format, location, and accessibility of the mapping

152. CCFA53 considered the revised proposal for recommendation 5 contained in CRD35 which took into consideration confirmation from the JECFA Secretariat of their willingness to host the mapping and related documents.

153. The need for a high level of transparency and public availability was highlighted as key to establishing and maintaining trust in the mapping approach and ensuring its ultimate use by data providers and national authorities. It was further pointed out that transparency was critical irrespective of who did the mapping.

154. The JECFA Secretariat noted that while the mapping exercise was proceeding well, it was complicated and therefore important to finish the current exercise to learn as much as possible about the mapping process. Following an evaluation of the initial mapping, provided it was of acceptable quality and met expectations, JECFA would then be willing to host the mapping document. Regarding transparency, the JECFA Secretariat further recalled that all methodologies and approaches used by JECFA were and would continue to be in the public domain.

155. From an industry perspective, it was highlighted that knowing how the categorization and mapping had been undertaken even on a preliminary basis would enable industry to integrate the approach into its work and preparation of submissions to JECFA.

156. CCFA53 revised the recommendation in light of the discussion.

Conclusion

157. CCFA53 agreed that when the initial mapping had been tested by JECFA, it would support JECFA in hosting the mapping and any additional documentation.

Recommendation 6 –: Creating the initial mapping

158. Japan's willingness to undertake the initial mapping in the case of SUCROSE ESTERS was well appreciated and CCFA53 supported the proposed revision to this recommendation (CRD 35) on that basis.

Conclusion

159. CCFA53 supported the initial mapping being undertaken by Japan to be available by the end of 2023.

Recommendation 7 – Creating the initial mapping

160. In supporting this recommendation, Australia indicated that their dietary exposure expert would be willing to undertake a peer review of the initial mapping and the EU, noting their experience with FoodEx2, indicated their willingness to provide support.

Conclusion

161. CCFA53 supported the recommendation and noted the willingness of two Members to contribute.

Recommendation 8 – Process for updating the mapping

162. This recommendation was considered somewhat premature, and CCFA53 noted it would be more appropriate to discuss updating the process once the initial mapping exercise had been completed and tested.

Conclusion

163. CCFA53 agreed that once the initial mapping has been tested by JECFA, CCFA should consider what further actions were necessary, such as the process to maintain the mapping.

DISCUSSION PAPER ON THE FOOD ADDITIVE PROVISION FOR THE USE OF TRISODIUM CITRATE IN FC 01.1.1 "FLUID MILK (PLAIN)" (Agenda item 9)[24]

164. Brazil introduced the discussion paper, recalling that CCFA51 had agreed to forward the draft provision for trisodium citrate (INS 331(iii)) in FC. 01.1.1 "Fluid milk (plain)" and the corresponding notes 438, 439 and B25 to the CAC for adoption at Step 8. At CAC42, there was no consensus on this draft provision, and it had been returned to CCFA for further consideration. CCFA52 had agreed to hold the draft provision at Step 7 and issue a CL to collect information on the technological justification for the use of trisodium citrate (INS 331(iii)) in FC 01.1.1 as well as the use level in bovine milk, and had requested Brazil to prepare a discussion paper based on the response to the CL.

165. Brazil further explained that despite the differing opinions on whether trisodium citrate (INS 331 (iii)) should be allowed for use in FC 01.1.1; the information collected through the CL indicated the following:

- Stabilisers including phosphates and trisodium citrates were allowed for use in some countries and/or jurisdictions during the processing of Ultra Heat Treated (UHT) milk;
- Trisodium citrate was the preferred stabiliser during processing of bovine UHT milk with low levels of citrates as citrate was found intrinsically in milk;
- According to scientific studies, intrinsic sodium citrate levels in milk might vary according to production conditions including the region, season production and type of animal feed. In addition, JECFA had assigned an ADI "not specified";
- The point of application or use of trisodium citrate during processing was in raw milk stored in tanks destined only for UHT processing; and
- According to the information provided, masking bad handling practices by using sodium citrate in processing of bovine milk was not scientifically demonstrable.

166. Some Members reiterated their concerns indicating that they did not support this provision and noted that the use of trisodium citrate in bovine milk, in their view, was not technological justified, that it could be used in milk as an adulterant to change acidity and may mislead consumers. In their countries, trisodium citrate was not authorised for use as a food additive in UHT milk.

167. One Member, while not supporting the use of trisodium citrate in bovine milk, noted it was possible to use trisodium citrate only in UHT milk.

168. Based on all the information collected, and further consultations with different delegations at the margins of CCFA53, Brazil proposed the following new Note YY, for consideration by CCFA53:

New Note YY

"Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only."

[24] CX/FA 23/53/16; CRD29 (Burundi, Ecuador, Egypt, El Salvador, Ghana, Indonesia, Kenya, Morocco, Russian Federation, Senegal and South Africa); CRD33 (Uganda); CRD36 (Revised note to discussion paper); CRD39 (Honduras); CRD40 (Mauritius)

169. Some Members expressed their support for advancing the Note YY for adoption. It was acknowledged that:

- the discussion paper (Appendix 1) had explained the technological justification for intended use of this food additive;
- a safety evaluation by JECFA for the use of this substance as food additive had been conducted; and
- this additive was a Table 3 additive (to be used at GMP); however, the proposed numerical use level would address some of the concerns put forward by the countries not in support of the use of this additive.

170. Kenya and Senegal expressed their reservation on the proposed provisions with the revised Note YY.

Conclusion

171. CCFA53 agreed to forward the provision for trisodium citrate (INS 331(iii)) in FC 01.1.1 at the level of GMP, to CAC46 for adoption at Step 8, the revised draft provision with a new Note YY "Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only." in addition to the old Note 438: For use as emulsifier or stabilizer only; Note 227: For use in sterilized and UHT treated milks only (Appendix VI, Part G).

172. CCFA agreed that all technical issues had been thoroughly discussed at the present and previous sessions and urged Members and Observers to respect the decision made at this session and not to reopen such discussions at CAC.

DISCUSSION PAPER ON THE USE OF CERTAIN FOOD ADDITIVES IN WINE PRODUCTION (Agenda item 10)[25]

Introduction

173. Chile, author of the discussion paper, speaking also on behalf of the co-authors the EU and the USA, recalled that CCFA49 had discontinued work on the use of food additives in wine due to the lack of consensus on the text of the Note to be associated with the food additive provisions belonging to the functional classes: acidity regulators, stabilizers and antioxidants for the FC of wine. Chile had presented a discussion paper at CCFA52, and CCFA52 had requested Chile, together with the USA and the EU to further analyse the issue and prepare recommendations for consideration by CCFA53.

174. It was emphasized that the new text of the Note to accompany the proposed provisions on food additives in wine as presented in CX/FA 23/53/17 Add.1 was a compromise text that aimed to address the key concerns that had been raised in the previous discussions of CCFA.

> Proposed Note
>
> *The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV).*

175. One concern had related to the reference made to the International Organisation of Vine and Wine (OIV) in the Note because of the recommendation of the CCEXEC that references to standards of other organizations should be kept to a minimum in Codex texts. However, it was recalled that this was a particular situation as OIV was already referenced in the descriptor of the relevant FC and the proposed Note stayed close to the intent of the footnote in the descriptor.

176. Other concerns had related to the proposal for a ML of GMP rather than a numerical value. In this context, it was clarified that GMP did not mean unlimited use of an additive in a food rather, GMP still limited the use to the technologically justified minimum use of the additive to achieve its intended technological function.

Discussion

177. CCFA53 expressed appreciation for the work of Chile and its co-authors, discussed the recommendations and made the following comments and decisions.

[25] CX/FA 23/53/17; CX/FA 23/53/17 Add.1; CRD30 (Argentina, Brazil, Burundi, Ecuador, Japan, Kenya, Russian Federation, South Africa, FIVS and OIV) CRD37 (Canada); CRD41 (Philippines)

Recommendation 1 on the revised Note to be applied to the food additive provisions

178. Some Members recognized that the Note represented a compromise addressing the different views on this issue. While not objecting to its endorsement they emphasized that referencing an external organization should not set a precedent for future Codex texts and that CCFA should continue to apply the CCEXEC guidance to consider references to external organizations on a case-by-case basis and keep them to a minimum.

179. Other Members supported the proposal and recalled that this was a longstanding issue in CCFA and therefore exceptional solutions should be explored to overcome the current stalemate. Codex should develop standards that reflect the reality of Members allowing additives in wine and recognize that Members may take different approaches to regulate these either as GMP or through the establishment of MLs consistent with the OIV code of practice.

180. One Member noted that they did not support the use of food additives in grape wines as it might mislead consumers about the quality of the raw materials and the finished wine.

181. Another Member recognized the importance of developing food additive provisions for wine but considered the proposed Note an unnecessary precedent which in their view did not represent consensus. The Member suggested discussing the proposed provisions in recommendations 2 to 6 in the GSFA EWG. OIV could be invited to bring in their expertise by proposing limits they considered technologically justified. This would ensure the work adhered to the Codex procedures and did not set unwanted precedents. As a second option they proposed deleting the last sentence of the Note which referenced OIV.

182. The Codex Secretariat clarified that the text of the proposed note was not in breach of Codex procedures. The matter had been discussed with the FAO legal office which had clarified that given the mandate of Codex which included the “promotion of co-ordination of all food standards work undertaken by international governmental and non-governmental organizations”, cross-references to other international organizations could be considered by the relevant Committee.

183. The Codex Secretary further recalled that CCEXEC had recognized that that there may on occasion be merit in including references to standards of another standard setting organization and had recommended that these be kept to a minimum since they become an integral part of a Codex text and require lifelong monitoring. He noted that CCEXEC had thus not excluded such references and that in his view there was no risk of extensive monitoring work related to the proposed Note.

184. Responding to the proposal that the last sentence of the Note be deleted, Chile as author of the discussion paper recalled the concerns of Members that the first sentence of the Note regarding the characteristics and quality of the wine might not be sufficient and the option to specify further limits was therefore provided. It was also clarified that the note was not targeting health risks and CCFA had already agreed that there were no food safety concerns.

185. Another Member expressed concern that the reference to OIV, created an obligation for Codex Members that were not Members of OIV. However, it was clarified that the Note did not imply that all Codex Members must be consistent the Code of Oenological Practice of the OIV, but rather gave the information that some Codex Members did this while leaving it open for others to decide whether they wanted to follow this approach or not.

186. OIV noted the importance of completing this work to avoid the potential creation of trade barriers due to different approaches to regulation of food additives in wine. He informed CCFA53 that OIV was a science-based intergovernmental organization, recognized for its competence in the area of vine products, and that it had the same principles of membership as the Codex Alimentarius Commission and equivalent principles of standard setting.

187. With the above clarifications, CCFA53 endorsed the proposed Note, highlighting that this was an exceptional solution to a complex situation.

188. Brazil, while not expressing a reservation, requested to record their concerns that the proposed Note could set an undesired precedent for Codex because it referenced an International Organization that was not recognized in the WTO SPS Agreement. This precedent would not favour fair international trade, especially for developing countries. They felt that the Note was in conflict with the Codex principle of establishing worldwide standards and could raise concerns about how it addressed the interests of members and non-members of OIV. The proposed Note might cause Codex Members to adopt different approaches from the standard i.e., there might be two different limits, one for OIV members and another for non-members of OIV, which meant there was no consensus on these provisions.

Recommendations 2-6 on proposed provisions for food additives in category 14.2.3 Grape wine

189. CCFA53 endorsed the provisions with the inclusion of the endorsed Note and the removal of INS 335(i), INS 336(i), INS 336(ii) from TARTRATES as these were not currently included in the group header TARTRATES in the GSFA.

Conclusion

190. CCFA53:

i. agreed to forward to CAC46 for adoption at Step 5/8 and Step 8, the provisions for food additives in FC 14.2.3 together with the revised note "The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV)" (Appendix VI, Part H);

ii. noted and agreed to inform CCEXEC and CAC that the compromise Note represented an exceptional approach and should not be considered as a precedent in any other circumstances as it was specific to the unique situation involving use of these additives in grape wine; and

iii. acknowledged the advice of the CCEXEC that references to external organizations in Codex texts should be kept to a minimum and further observed that circumstances like those that gave rise to this note were unlikely to occur in the future since there were no other instances where an external organization was cited in the descriptor of a FC in the GSFA.

OTHER BUSINESS AND FUTURE WORK (Agenda item 11)

Discussion paper on the development of a standard for yeast[26]

191. The Chairperson recalled that CAC44 had recommended that a discussion paper on the development of a standard for yeast be presented to CCFA, which could then take a decision on such a work proposal.

192. China introduced the discussion paper (CRD6) highlighting the global market for yeast, including its use in baked goods and alcohol production. China explained that the purpose of this standard, would be to protect consumer health, and promote fair international trade by removing trade barriers in line with the Codex Strategic Plan 2020-2025. China further clarified that yeast was not a food additive but a food ingredient as identified in FC 12.8, and that CCFA was the most suitable Codex Committee to undertake this work.

Discussion

193. Members and Observers expressed appreciation to China for preparing the discussion paper, and in their consideration of the proposal expressed the following different views:

- No particular consumer health or trade issues had been identified due to the current lack of an international standard.
- The scope and proposal needed to be further refined with a focus on baker's yeast, its use in fermentation processes should not be considered as a food additive and this work being considered by CCFA may create some confusion on this issue.
- Edible yeast should be excluded from the scope and some edible yeast products could potentially overlap with the ongoing discussions on the work on new food sources and food production systems.
- The need to consider restricting the scope to live baker's yeast only and not including a gassing power as it may create trade barriers.
- The International Organisation for Standardisation (ISO) was in the process of initiating work on a standard for yeast, and Codex and ISO should coordinate in this regard to avoid duplication.

194. In response to concerns raised by Members and Observers, China proposed the exclusion of edible yeast from the scope and suggested that the scope be further discussed during the standard's development. There was general support to further refine the proposal, noting that defining clearly the scope of the work at an early stage and focussing on baker's yeast would facilitate its future progression.

Conclusion

195. CCFA53 agreed to request China, France, and other interested Members, to prepare a discussion paper which would be included for discussion on the agenda of CCFA54.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 12)

196. CCFA53 was informed that the fifty-fourth session was scheduled to take place on 22-26 April 2024, the final arrangements being subject to confirmation by the Secretariats.

[26] CRD6 (China); CRD31 (OENOPPIA)

Appendix I

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Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER RECOMMEDATIONS ARISING FROM THE 92ND AND 95TH JECFA

(For information and action)

PART A: From 92ND JECFA Meeting

Table 1. Food additives evaluated toxicologically and/or considered for specifications at the 92ND JECFA meeting

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA53
210 211 212 213	Benzoic acid, its salts and derivatives	The 92nd JECFA evaluated a new extended one-generation reproductive toxicity study on benzoic acid. This study showed no treatment-related adverse effects, indicating a NOAEL of 1000 mg/kg bw per day, the highest dose tested. Applying a chemical specific adjustment factor of 2 for interspecies toxicokinetics variation instead of the default factor of 4.0, **the 92nd JECFA established a group ADI of 0–20 mg/kg bw**, which applies to benzoic acid, the benzoate salts (calcium, potassium and sodium), benzaldehyde, benzyl acetate, benzyl alcohol and benzyl benzoate, expressed as benzoic acid equivalents. **The 92nd JECFA withdrew the previous group ADI of 0–5 mg/kg bw.** The 92nd JECFA noted that the high dietary exposure estimate, expressed as benzoic acid, of 7.1 mg/kg bw per day for children aged 3–9 years does not exceed the group ADI of 0–20 mg/kg bw.	Note the JECFA conclusion that the new data that have become available since the previous evaluation of benzoic acid, its salts and derivatives give reason to revise the ADI. Note that JECFA withdrew the previous group ADI of 0–5 mg/kg bw benzoic acid, its salts and derivatives and established a new group ADI of 0–20 mg/kg bw. The new group ADI applies to benzoic acid, the benzoate salts (calcium, potassium and sodium), benzaldehyde, benzyl acetate, benzyl alcohol and benzyl benzoate, expressed as benzoic acid equivalents. Note the new specifications for benzoic acid, its salts and derivatives (see CX/FA 23/53/4).
	Collagenase from *Streptomyces violaceoruber* expressed in *S. violaceoruber*	Negative results were observed in genotoxicity studies with a powdered enzyme concentrate. The 92nd JECFA identified a NOAEL of 940 mg TOS/kg bw per day (rounded from 939.6), the highest dose tested in a 13-week study of oral toxicity in rats. The 92nd JECFA identified a NOAEL of 940 mg TOS/kg bw per day, the highest dose tested in a 13-week study of oral toxicity in rats. Comparison of this NOAEL with the estimated dietary exposure of 0.43 mg TOS/kg bw per day gave a margin of exposure (MOE) of > 2100. In view of this MOE and the lack of concern about genotoxicity, the **92nd JECFA established an ADI "*not specified*"[1] for collagenase from *S.*	Note that JECFA established an ADI "*not specified*" for collagenase from *S. violaceoruber*, when used in the applications specified and in accordance with good manufacturing practice. Note the new JECFA specifications for collagenase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (see CX/FA 23/53/4).

[1] The reader is referred to the Technical Report of the 87th JECFA meeting for clarification of the term "*ADI not specified*".

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA53
		violaceoruber**,** when used in the applications specified and in accordance with good manufacturing practice.	
	β-Glucanase from *Streptomyces violaceoruber* expressed in *S. violaceoruber*	The 92nd JECFA noted negative results in studies of genotoxicity and in studies of oral toxicity in rats. The 92nd JECFA identified a NOAEL of 950 mg TOS/kg bw per day (rounded by the 92nd JECFA from 953.3), the highest dose tested. Comparison of this NOAEL with the estimated dietary exposure of 0.15 mg TOS/kg bw per day gave an MOE >6300. On the basis of this MOE and the lack of concern about genotoxicity, the 92nd **JECFA established an ADI "*not specified*"[3] for β-glucanase from *S. violaceoruber*,** for the proposed uses and in accordance with good manufacturing practice.	Note that JECFA established an ADI "*not specified*" for β-glucanase from *S. violaceoruber* for the proposed uses and in accordance with good manufacturing practice. Note the new JECFA specifications for β-Glucanase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (see CX/FA 23/53/4).
	Phospholipase A2 from *Streptomyces violaceoruber* expressed in *S. violaceoruber*	The 92nd JECFA noted negative results were obtained in genotoxicity tests. In a 13-week study of oral toxicity in rats, small effects were seen at low incidence at the high dose of 956 mg TOS/kg bw per day, which might have been related to treatment. The 92nd JECFA therefore identified a NOAEL of 190 mg TOS/kg per day (rounded by the 92nd JECFA from 191 mg TOS/kg bw per day). A comparison of the estimated dietary exposure of 0.25 mg TOS/kg bw per day with the NOAEL of 190 mg TOS/kg bw per day from the oral toxicity study gives a MOE of 760. On this basis and in the absence of concern about genotoxicity, the 92nd **JECFA established an ADI "*not specified*"[3] for the phospholipase A2 enzyme preparation from *S. violaceoruber*** when used in the applications specified and in accordance with good manufacturing practice.	Note that JECFA established an ADI "*not specified*" for the phospholipase A2 enzyme preparation from *S. violaceoruber* when used in the applications specified and in accordance with good manufacturing practice. Note the existing specifications for phospholipase A2 enzyme preparation from *Streptomyces violaceoruber expressed in S. violaceoruber* were revised (see CX/FA 23/53/4).
101(iv)	Riboflavin from *Ashbya gossypii*	The 92nd JECFA noted that riboflavin from *A. gossypii* has low acute toxicity and does not raise concern for genotoxicity. The NOAEL from a 90-day oral toxicity study in rats was 3000 mg/kg bw per day, the highest dose tested. Comparison of this NOAEL with the estimated dietary exposure of 3.6 mg/kg bw per day, based on maximum reported use levels, resulted in an MOE > 800.	Note that JECFA established a group ADI "*not specified*" for riboflavin, riboflavin-5´-phosphate, riboflavin from *B. subtilis* and riboflavin from *A. gossypii*, expressed as riboflavin. Note that JECFA withdrew the previous group ADI of 0–0.5 mg/kg bw.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA53
		The 92nd JECFA established a group ADI "*not specified*" [3] for riboflavin, riboflavin- 5´-phosphate, riboflavin from *B. subtilis* and riboflavin from *A. gossypii*, expressed as riboflavin. The 92nd JECFA withdrew the previous group ADI of 0–0.5 mg/kg bw. The 92nd JECFA noted that in view of information received implies that riboflavin is no longer produced synthetically for use as a food additive, the 92nd JECFA recommends that the CCFA reconsider the requirement for specifications for synthetically produced riboflavin. The 92nd JECFA noted that for future work that the previously established specifications for riboflavin and riboflavin from *B. subtilis*, JECFA proposes to: • Rename "riboflavin" as "riboflavin, synthetic"; • Replace the existing method for determination of lumiflavin in both specifications to avoid use of chloroform; and • Delete the functional use of "nutrient supplement" from the specifications monograph on riboflavin from B. subtilis, as the Codex food additive definition does not include nutrients.	Note the new JECFA specifications for Riboflavin from *Ashbya gossypii* (see CX/FA 23/53/4). Note that JECFA remarked that riboflavin is no longer produced synthetically for use as a food additive and recommends that the CCFA reconsider the requirement for specifications for Riboflavin, synthetic (INS 101(i)).
	Ribonuclease P from *Penicillium citrinum*	The 92nd JECFA identified a NOAEL of 980 mg TOS/kg bw per day (the highest dose tested) in a 13-week study in which rats were treated with ribonuclease P concentrate from *P. citrinum* AE-RP by gavage. A comparison of the estimated dietary exposure of 1.3 mg TOS/kg bw per day with the NOAEL of 980 mg TOS/kg bw per day gives an MOE > 750. On the basis of this MOE and the lack of concern for genotoxicity, **the 92nd JECFA established an ADI "*not specified*" [3] for the ribonuclease P enzyme preparation from *P. citrinum* AE-RP**, used in the applications specified and in accordance with good manufacturing practice. The 92nd JECFA noted that ribonuclease P can also be produced by *P. citrinum* RP-4, but insufficient information was available on the enzyme concentrate produced from this strain. To evaluate the safety	Note that JECFA established an ADI "*not specified*" for the ribonuclease P enzyme preparation from *P. citrinum* AE-RP, used in the applications specified and in accordance with good manufacturing practice. Note the new JECFA specifications for the ribonuclease P from *P. citrinum* AE-RP (see CX/FA 23/53/4).

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA53
		of ribonuclease P from *P. citrinum* RP-4, toxicological studies with well-characterized enzyme concentrate are required.	

PART B: From 95th JECFA Meeting

Table 1. Food additives evaluated toxicologically and/or considered for specifications at the 95th JECFA meeting

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
	α-Amylase from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis*	The 95th JECFA concluded that dietary exposure to this α-amylase is not anticipated to pose a risk for allergenicity. The 95th JECFA identified a NOAEL of 67 mg TOS/kg bw per day, the highest dose tested in a 13-week oral toxicity study in rats. When this NOAEL is compared with the dietary exposure estimate of 0.2 mg TOS/kg bw per day, a MOE of more than 330 can be calculated. Based on this MOE and the lack of concern for genotoxicity, **the 95th JECFA established a temporary ADI "*not specified*"[2] for α-amylase (JECFA95-1) from *G. stearothermophilus* expressed in *B. licheniformis***, 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: • validated method of analysis to determine α-amylase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products.	Note that JECFA established a temporary ADI "*not specified*" for α-amylase from *G. stearothermophilus* expressed in *B. licheniformis*, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI was made temporary because of the tentative nature of the specifications. Note the new tentative specifications for α-Amylase from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis* (see CX/FA 23/53/4). Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.

[2] The reader is referred to the Technical Report of the 87th JECFA meeting for clarification of the term "*ADI not specified*".

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
	α-Amylase from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis*	The 95th JECFA concluded that dietary exposure to this α-amylase is not anticipated to pose a risk for allergenicity. The 95th JECFA identified a NOAEL of 660 mg TOS/kg bw per day, the highest dose tested in a 13-week oral toxicity study in rats. When this NOAEL is compared with the dietary exposure estimate of 0.08 mg TOS/kg bw per day, a MOE of more than 8000 can be calculated. Based on this MOE and the lack of concern for genotoxicity, the 95th JECFA established a temporary ADI "*not specified*" for α-amylase (JECFA95-2) from *G. stearothermophilus* expressed in *B. licheniformis*, when used in the applications specified, at the levels of use specified and in accordance with current GMP. The 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: • validated method of analysis to determine α-amylase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products.	Note that JECFA established a temporary ADI "*not specified*" for α-amylase (JECFA95-2) from *G. stearothermophilus* expressed in *B. licheniformis*, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI was made temporary because of the tentative nature of the specifications. Note the new tentative specifications for **α-Amylase from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis*** (see CX/FA 23/53/4). Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.
	α-Amylase from *Rhizomucor pusillus* expressed in *Aspergillus niger*	The 95th JECFA concluded that dietary exposure to this α-amylase is not anticipated to pose a risk for allergenicity. The 95th JECFA identified a NOAEL of 1400 mg TOS/kg bw per day, the highest dose tested in a 13-week oral toxicity study in rats. When this NOAEL is compared with the dietary exposure estimate of 4 mg TOS/kg bw per day, a MOE of more than 350 can be calculated. Based on this MOE and the lack of concern for genotoxicity, **the 95th JECFA established a temporary ADI "*not specified*"[4] for α-amylase (JECFA95-3) from *R. pusillus* expressed in *A. niger***, when used in the applications specified, at the levels of use specified and in accordance with current GMP. The 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:	Note that JECFA established a temporary ADI "*not specified*" for α-amylase (JECFA95-3) from *R. pusillus* expressed in *A. niger*, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI was made temporary because of the tentative nature of the specifications. Note the new tentative specifications for α-Amylase from *Rhizomucor pusillus* expressed in *Aspergillus niger* (see CX/FA 23/53/4).

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
		• validated method of analysis to determine α-amylase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products.	Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.
	Amyloglucosidase from *Rasamsonia emersonii* expressed in *Aspergillus niger*	The 95th JECFA noted that amyloglucosidase may pose a risk as a respiratory allergen. In the absence of any information regarding its stability within the gastrointestinal tract, the 95th JECFA could not complete the assessment of the risk for allergenicity from dietary exposure to this enzyme. The 95th JECFA identified a NOAEL of 1500 mg TOS/kg bw per day in a 13-week study of oral toxicity in rats. When this NOAEL, the highest dose tested, is compared with the conservative dietary exposure estimate of 9 mg TOS/kg bw per day, a MOE of more than 160 can be calculated. Based on this MOE and the lack of concern for genotoxicity, the **95th JECFA established a temporary ADI "*not specified*" [4] for amyloglucosidase (JECFA95-4) from *R. emersonii* expressed in *A. niger*** when used in the applications specified, at the levels of use specified and in accordance with current GMP. The ADI "*not specified"* was made temporary because of the tentative nature of the specifications and the inability to complete the allergenicity assessment. The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment: • digestibility data in order to complete the allergenicity assessment; • validated method of analysis to determine amyloglucosidase activity, including the validation report; • unit definition for amyloglucosidase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products.	Note that JECFA established a temporary ADI "*not specified*" for amyloglucosidase (JECFA95-4) from *R. emersonii* expressed in *A. niger* when used in the applications specified, at the levels of use specified and in accordance with current GMP. Note the new tentative specifications for *R* Amyloglucosidase from *Rasamsonia emersonii* expressed in *Aspergillus niger* (see CX/FA 23/53/4). Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
	Asparaginase from *Pyrococcus furiosus* expressed in *Bacillus subtilis*	The 95th JECFA concluded that dietary exposure to the enzyme preparation is not anticipated to pose a risk for allergenicity. The 95th JECFA identified a NOAEL of 1207 mg TOS/kg bw per day, the highest dose tested, in a 13-week study of oral toxicity in rats. When this NOAEL is compared with dietary exposure estimate of 0.4 mg TOS/kg bw per day, a MOE of more than 3000 can be calculated. Based on this MOE and the lack of concern for genotoxicity, **the 95th JECFA established a temporary ADI "*not specified*" [4] for asparaginase (JECFA95-5) from *P. furiosus* expressed in *B. subtilis* when** used in the applications specified, at the levels of use specified and in accordance with current GMP. The 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: • validated method of analysis to determine asparaginase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products.	Note that JECFA established a temporary ADI "*not specified*" for asparaginase (JECFA95-5) from *P. furiosus* expressed in *B. subtilis* when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI was made temporary because of the tentative nature of the specifications. Note the new tentative specifications for Asparaginase from *Pyrococcus furiosus* expressed in *Bacillus subtilis* (see CX/FA 23/53/4). Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.
	β-Amylase from *Bacillus flexus* expressed in *Bacillus licheniformis*	The 95th JECFA concluded that dietary exposure to the enzyme preparation is not anticipated to pose a risk for allergenicity. The 95th JECFA identified a NOAEL of 1199 mg TOS/kg bw per day, the highest dose tested, in a 13-week study of oral toxicity in rats. When this NOAEL is compared with the dietary exposure estimate of 1 mg TOS/kg bw per day, a MOE of around 1200 can be calculated. Based on this MOE and the lack of concern for genotoxicity, **the 95th JECFA established a temporary ADI "*not specified*" [4] for β-amylase (JECFA95-6) from *B. flexus* expressed in *B. licheniformis*** when used in the applications specified, at the levels of use specified and in accordance with current GMP. The ADI "not specified" was made temporary because of the tentative nature of the specifications.	Note that JECFA established a temporary ADI "*not specified*" for β-amylase from *B. flexus* expressed in *B. licheniformis* when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI was made temporary because of the tentative nature of the specifications. Note the new tentative specifications for β-amylase from *B. flexus* expressed in *B. licheniformis* (see CX/FA 23/53/4). Note the JECFA request for technical information by the end of 2023, to

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
			complete the safety assessment.
	Lipase from *Thermomyces lanuginosus* and *Fusarium oxysporum* expressed in *Aspergillus oryzae*	The 95th JECFA concluded that dietary exposure to this lipase is not anticipated to pose a risk for allergenicity. The 95th JECFA identified a NOAEL of 1080 mg TOS/kg bw per day, the highest dose tested in the 13-week study of oral toxicity in rats. When this NOAEL is compared with the dietary exposure estimate of 0.2 mg TOS/kg bw per day, a MOE of more than 5000 can be calculated. Based on this MOE and the lack of concern for genotoxicity, the **95th JECFA established an ADI "*not specified*" [4] for lipase (JECFA95-7) from *T. lanuginosus* and *F. oxysporum* expressed in *A. oryzae*** when used in the applications specified, at the levels of use specified and in accordance with current GMP.	Note that JECFA established an ADI "*not specified*" for lipase from *T. lanuginosus* and *F. oxysporum* expressed in *A. oryzae* when used in the applications specified, at the levels of use specified and in accordance with current GMP. Note the new specifications for Lipase from *Thermomyces lanuginosus* and *Fusarium oxysporum* expressed in *Aspergillus oryzae* (see CX/FA 23/53/4).
	Phospholipase A2 (PLA2) from porcine pancreas expressed in *Aspergillus niger*	**Because of the late submission of highly relevant toxicological data, other missing information and time constraints, the 95th JECFA was unable to complete this evaluation.** The 95th JECFA recommended that the evaluation of this enzyme preparation is completed at a future meeting. **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:** • additional data to clarify the genotoxic potential of the PLA2 enzyme concentrate; • digestibility data for enzyme preparations containing both glucoamylase and PLA2; • results from five different batches of all types of PLA2 enzyme preparations using the assay to determine PLA2 activity provided in the dossier; • validation information of the alternative method of analysis used to determine PLA2 activity (this should include the method description in English); • unit definition for the PLA2 activity based on the alternative method of assay; and • analytical data using the alternative validated method for at least five different batches of all commercially available products.	Note that JECFA was unable to complete the evaluation due to late submission of relevant data. Note the 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.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
	Xylanase from *Bacillus licheniformis* expressed in *Bacillus licheniformis*	The 95th JECFA concluded that dietary exposure to this xylanase is not anticipated to pose a risk for allergenicity. The 95th JECFA identified a NOAEL of 1020 mg TOS/kg bw per day, the highest dose tested, in the 13-week study of oral toxicity in rats. When this NOAEL is compared with the dietary exposure estimate of 0.01 mg TOS/kg bw per day, a MOE of more than 100000 can be calculated. Based on this MOE and the lack of concern for genotoxicity, the 95th JECFA allocated a temporary ADI "*not specified"* for xylanase (JECFA95-9) from *B. licheniformis* expressed in *B. licheniformis* when used in the applications specified, at the levels of use specified and in accordance with current GMP. The 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: • validated method of analysis to determine xylanase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products.	Note that JECFA established a temporary ADI "*not specified* for xylanase (JECFA95-9) from *B. licheniformis* expressed in *B. licheniformis* when used in the applications specified, at the levels of use specified and in accordance with current GMP. The ADI was made temporary because of the tentative nature of the specifications. This ADI was made temporary because of the tentative nature of the specifications. Note the new tentative specifications for Xylanase from *Bacillus licheniformis* expressed in *Bacillus licheniformis* (see CX/FA 23/53/4). Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.

Table 2. Flavouring agents evaluated at the 95th JECFA meeting

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

Alicyclic ketones, secondary alcohols and related esters

Flavouring agent[3]	No.	Specifications	Conclusion based on current estimated dietary exposure
Trans-4-*tert*-butylcyclohexanol	2263	N	No safety concern
Caryophylla-3(4),8-dien-5-ol	2264	N	No safety concern

[3] Both flavouring agents are in structural class I.

Appendix III

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(For adoption at Step 5/8)

A. PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES FROM 92ND JECFA

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 27, Rome, 2022[1]):

Benzoic acid, its salts and derivatives (R)

Collagenase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (N)

β-Glucanase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (N)

Phospholipase A2 from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (R)

Riboflavin from *Ashbya gossypii* (INS 101(iv) (N)

Ribonuclease P from *Penicillium citrinum* (N)

Food additives considered for specifications only

Modified starches (R)

B. PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES FROM 95TH JECFA

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 30, Rome, 2022[2]):

Lipase from *Thermomyces lanuginosus* and *Fusarium oxysporum* expressed in *Aspergillus oryzae (*JECFA95-7*)* (N)

Spirulina extract (INS 134) (N)

NEW SPECIFICATIONS FOR FLAVOURING AGENTS (FAO JECFA Monographs 30, Rome, 2022[2]):

Alicyclic ketones, secondary alcohols and related esters

Flavouring agent[2]	No.	Specifications	Conclusion based on current estimated dietary exposure
Trans-4-*tert*-butylcyclohexanol	2263	N	No safety concern
Caryophylla-3(4),8-dien-5-ol	2264	N	No safety concern

[1] (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.

[2] Both flavouring agents are in structural class I.

Appendix IV

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

A. CCFA53 endorsed the food additive provisions in the following nine (9) standards

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (CCFFV22)

- Standard for onions and shallots (adopted by CAC45 at Step 5/8)
- Standard for berry fruits (adopted by CAC45 at Step 5/8)
- Draft Standard for fresh dates (adopted by CAC45 at Step 5)

CODEX COMMITTEE ON SPICES AND CULINARY HERBS (CCSCH6)

- Standard for dried or dehydrated chilli pepper and paprika (adopted by CAC45 at Step 5/8)
- Draft Standard for dried small cardamom (adopted by CAC45 at Step 5)
- Draft Standard for spices derived from dried fruits and berries- allspice, juniper berry, and star anise (adopted by CAC45 at Step 5)

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA22)

- Regional Standard for soybean products fermented with bacillus species (adopted by CAC45 at Step 5/8)

FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN (CCLAC22)

- Regional Standard for Culantro Coyote (CXS 304R-2011), - Insertion of the food additive section in the Standard

7 FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard

- Regional Standard for Lucuma (CXS 305R–2011) - Insertion of the food additive section in the Standard

7 FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard

B. CCFA53 endorsed the food additive provision in the following standards with the following editorial changes

(Note: All additions are shown in **bold and underlined** font; all deletions are shown in strikethrough font.)

B.1 FAO/WHO COORDINATING COMMITTEE FOR AFRICA (CCAFRICA24)

- Regional Standard for dried meat (adopted by CAC45 at Step 5/8)

4 FOOD ADDITIVES

Antioxidants, ~~and~~ ~~P~~**p**reservatives, used in accordance with the *General Standard for Food Additives* (CXS 192- 1995) in food category 08.2. “Processed meat, poultry, and game products in whole pieces or cuts” and are acceptable for use in foods conforming to this Standard.

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

B.2 CODEX COMMITTEE ON SPICES AND CULINARY HERBS (CCSCH6)

- Draft Standard for dried small cardamom (adopted by CAC45 at Step 5)

4 FOOD ADDITIVES

~~The a~~**A**nticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS192-1995) ~~may be permitted~~ **are acceptable** for use in ground/powdered ~~small cardamom~~ **form of product conforming to this standard**.

B.3 FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA22)

- Regional Standard for cooked rice wrapped in plant leaves (adopted by CAC45 at Step 5/8)

4 FOOD ADDITIVES

~~Acidity regulators,~~ ~~antioxidants,~~ ~~c~~**Colours**~~, preservatives~~ and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 06.7 “Pre-cooked or processed rice products, including rice cakes (Oriental type only)” and acidity regulators, antioxidants, colours, preservatives, stabilizers, emulsifiers, flavor enhancers and thickeners, as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

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

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 ~~strikethrough.~~

Part A: Related to Agenda Item 4b CCMMP standards

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR MILK POWDERS AND CREAM POWDER* (CXS 207-1999)

The following amendments to Section 4 of the *Standard for Milk Powders and Cream Powder* (CXS 207-1999) are proposed.

4. FOOD ADDITIVES

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

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Stabilizers~~		
~~331~~	~~Sodium citrates~~	~~5000 mg/kg singly or in combination, expressed as anhydrous substances~~
~~332~~	~~Potassium citrates~~	
~~Firming agents~~		
~~508~~	~~Potassium chloride~~	~~Limited by GMP~~
~~509~~	~~Calcium chloride~~	~~Limited by GMP~~
~~Acidity regulators~~		
~~339~~	~~Sodium phosphates~~	~~5000mg/kg singly or in combination, expressed as anhydrous substances~~
~~340~~	~~Potassium phosphates~~	
~~450~~	~~Diphosphates~~	
~~451~~	~~Triphosphates~~	
~~452~~	~~Polyphosphates~~	
~~500~~	~~Sodium carbonates~~	
~~501~~	~~Potassium carbonates~~	
~~Emulsifiers~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~
~~471~~	~~Mono- and diglycerides of fatty acids~~	~~2500 mg/kg~~
~~Anticaking agents~~		
~~170(i)~~	~~Calcium carbonate~~	~~10 000 mg/kg singly or in combination~~
~~341(iii)~~	~~Tricalcium phosphate~~	
~~343(iii)~~	~~Trimagnesium phosphate~~	
~~504(i)~~	~~Magnesium carbonate~~	
~~530~~	~~Magnesium oxide~~	
~~551~~	~~Silicon dioxide, amorphous~~	
~~552~~	~~Calcium silicate~~	
~~553~~	~~Magnesium silicates~~	
~~554~~	~~Sodium aluminium silicate~~	~~265 mg/kg, expressed as aluminium~~
~~Antioxidants~~		
~~300~~	~~Ascorbic acid, L-~~	~~500 g/kg expressed as ascorbic acid~~
~~301~~	~~Sodium ascorbate~~	
~~304~~	~~Ascorbyl palmitate~~	
~~320~~	~~Butylated hydroxyanisole~~	~~100 mg/kg~~

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

Acidity regulators, anticaking agents and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, antioxidants, emulsifiers, firming agents and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	**Justified use in Milk Powders and Cream Powder**
Acidity regulators	**X**
Anticaking agents	**X**
~~Antifoaming agents~~	**-**
Antioxidants	**X**
~~Carbonating agents~~	**-**
~~Colours~~	-
Emulsifiers	**X**
Firming agents	**X**
~~Flavour enhancers~~	**-**
~~Foaming agents~~	**-**
~~Preservatives~~	**-**
~~Propellants~~	**-**
Stabilizers	**X**
~~Thickeners~~	**-**

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. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR DAIRY FAT SPREADS* (CXS 253-2006)

The following amendments to Section 4 of the *Standard for Dairy Fat Spreads* (CXS 253-2006) are proposed.

4. FOOD ADDITIVES

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

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

Additive functional class	Justified use in dairy fat spreads:	
	< 70% milk fat content(a)	**≥ 70% milk fat content**
Acidity regulators	X	X
~~Anticaking agents~~	**–**	**–**
Antifoaming agents	X	X
Antioxidants	X	X
~~Carbonating agents~~	**–**	**–**
Colours	X	X
Emulsifiers	X	–
~~Firming agents~~	**–**	**–**
Flavour enhancers	X	–
~~Foaming agents~~	**–**	**–**
Preservatives	X	X
Propellants	X	X
Stabilizers	X	–
Thickeners	X	–

(a) The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

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**~~
~~**Colours**~~		
~~100(i)~~	~~Curcumin~~	~~5 mg/kg~~
~~160a(i)~~	~~Carotene, *beta* , synthetic~~	~~35 mg/kg, singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta-, Blakeslea trispora*~~	
~~160e~~	~~Carotenal, *beta*-apo-8'-~~	
~~160f~~	~~Carotenoic acid, methyl or ethyl ester, *beta*-apo-8'-~~	
~~160b(i)~~	~~Annatto extract, bixin-based~~	~~20 mg/kg~~
~~**Emulsifiers**~~		
~~432~~	~~Polyoxyethylene (20) sorbitan monolaurate~~	~~10 000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only)~~
~~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~~	~~Limited by GMP~~
~~472a~~	~~Acetic and fatty acid esters of glycerol~~	~~Limited by GMP~~
~~472b~~	~~Lactic and fatty acid esters of glycerol~~	~~Limited by GMP~~
~~472c~~	~~Citric and fatty acid esters of glycerol~~	~~Limited by GMP~~
~~472e~~	~~Diacetyltartaric and fatty acid esters of glycerol~~	~~10 000 mg/kg~~

INS no.	Name of additive	Maximum level
473	Sucrose esters of fatty acids	10 000 mg/kg, dairy fat spreads for baking purposes only
474	Sucroglycerides	10 000 mg/kg, dairy fat spreads for baking purposes only
475	Polyglycerol esters of fatty acids	5 000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg, singly or in combination
482(i)	Calcium stearoyl lactylate	
491	Sorbitan monostearate	10 000 mg/kg, singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Preservatives		
200	Sorbic acid	2 000 mg/kg, singly or in combination (as sorbic acid) for fat contents <59% and 1 000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
202	Potassium sorbate	
203	Calcium sorbate	
Stabilizers and Thickeners		
340(i)	Potassium dihydrogen phosphate	880 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	
450(i)	Disodium diphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
406	Agar	Limited by GMP
405	Propylene glycol alginate	3 000 mg/kg
407	Carrageenan	Limited by GMP
407a	Processed euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum Arabic (Acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP
418	Gellan gum	Limited by GMP
422	Glycerol	Limited by GMP
440	Pectins	Limited by GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
461	Methyl cellulose	Limited by GMP

INS no.	Name of additive	Maximum level
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl ethyl cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Mono starch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
329	Magnesium lactate, DL-	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid, L(+)-	5 000 mg/kg, singly or in combination as tartaric acid
335(ii)	Disodium tartrate	
337	Potassium sodium (L+)-tartrate	
339(i)	Sodium dihydrogen phosphate	880 mg/kg, singly or in combination as phosphorous
339(ii)	Sodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
338	Phosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palmitate	500 mg/kg. as ascorbyl stearate
305	Ascorbyl stearate	
307	Tocopherols	500 mg/kg
310	Propyl gallate	200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.

INS no.	Name of additive	Maximum level
320	Butylated hydroxyanisole	200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
321	Butylated hydroxytoluene	75 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
Anti-foaming agents		
900a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only
Flavour enhancers		
627	Disodium 5'-guanylate	Limited by GMP
628	Dipotassium 5'-guanylate	Limited by GMP

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR MOZZARELLA* (CXS 262-2006)

The following amendments to Section 4 of the *Standard for Mozzarella* (CXS 262-2006) are proposed.

4. FOOD ADDITIVES

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

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

Additive functional class	JUSTIFIED USE			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X(a)	–	X(a)	–
Bleaching agents:	–	–	–	–
Acidity regulators:	X	–	X	–
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–
Emulsifiers:	–	–	–	–
Antioxidants:	–	–	–	–
Preservatives:	X	X	X	X(c)

~~Foaming agents:~~	~~–~~	~~–~~	~~–~~	~~–~~
~~Anti–caking agents:~~	~~–~~	~~X[(b)]~~	~~–~~	~~X[(d)]~~

	JUSTIFIED USE			
Additive functional class	**Mozzarella with low moisture content**		**Mozzarella with high moisture content**	
	Cheese mass	**Surface treatment**	**Cheese mass**	**Surface treatment**
Acidity regulators:	X	–	X	–
Anti–caking agents:	–	X[(b)]	–	**X[(d)]**
Colours:	X[(a)]	–	X[(a)]	–
Preservatives:	X	X	X	**X[(c)]**
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–

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

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

(c) Only for high moisture Mozzarella not packaged in liquid

(d) For the surface treatment of shredded and/or diced cheese only

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

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

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Preservatives**~~		
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg~~ ~~singly or in combination as sorbic acid~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~Not exceeding 2 mg/dm^2 and not present in a depth of 5 mm~~
~~280~~	~~Propionic acid~~	~~Limited by GMP~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Calcium propionate~~	
~~283~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~260~~	~~Acetic acid, glacial~~	~~Limited by GMP~~
~~261(i)~~	~~Potassium acetate~~	~~Limited by GMP~~
~~261(ii)~~	~~Potassium diacetate~~	~~Limited by GMP~~
~~262(i)~~	~~Sodium acetate~~	~~Limited by GMP~~
~~263~~	~~Calcium acetate~~	~~Limited by GMP~~

INS no.	Name of additive	Maximum level
270	Lactic acid, L-,D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~452(v)~~	~~Ammonium polyphosphate~~	
~~406~~	~~Agar~~	~~Limited by GMP~~
~~407~~	~~Carrageenan~~	~~Limited by GMP~~
~~407a~~	~~Processed euchema seaweed (PES)~~	~~Limited by GMP~~
~~410~~	~~Carob bean gum~~	~~Limited by GMP~~
~~412~~	~~Guar gum~~	~~Limited by GMP~~
~~413~~	~~Tragacanth gum~~	~~Limited by GMP~~
~~415~~	~~Xanthan gum~~	~~Limited by GMP~~
~~416~~	~~Karaya gum~~	~~Limited by GMP~~
~~417~~	~~Tara gum~~	~~Limited by GMP~~
~~440~~	~~Pectins~~	~~Limited by GMP~~
~~466~~	~~Sodium carboxymethyl cellulose (Cellulose gum)~~	~~Limited by GMP~~
~~**Colours**~~		
~~140~~	~~Chlorophylls~~	~~Limited by GMP~~
~~141(i)~~	~~Chlorophyll copper complexes~~	~~5 mg/kg~~ ~~Singly or in combination~~
~~141(ii)~~	~~Chlorophyllin copper complex, sodium and potassium salts~~	
~~171~~	~~Titanium dioxide~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg~~ ~~Singly or in combination as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978).

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR EVAPORATED MILKS* (CXS 281-1971)

The following amendments to Section 4 of the *Standard for Evaporated Milks* (CXS 281-1971) are proposed.

4. FOOD ADDITIVES

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

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

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain))) and only certain acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	**Justified use in evaporated milks:**
Acidity regulators	**X**
~~**Anticaking agents**~~	**-**
~~**Antioxidants**~~	**-**
~~**Bleaching agents**~~	**-**
~~**Colours**~~	**-**
Emulsifiers	**X**

Additive functional class	**Justified use in evaporated milks:**
Firming agents	**X**
~~**Preservatives**~~	**-**
~~**Sequestrants**~~	**-**
Stabilizers	**X**
Thickeners	**X**

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**~~
~~**Firming agents**~~		
~~508~~	~~Potassium chloride~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~509~~	~~Calcium chloride~~	
~~**Stabilizers**~~		
~~331~~	~~Sodium citrates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~332~~	~~Potassium citrates~~	
~~333~~	~~Calcium citrates~~	
~~**Acidity regulators**~~		
~~170~~	~~Calcium carbonates~~	
~~339~~	~~Sodium phosphates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~340~~	~~Potassium phosphates~~	
~~341~~	~~Calcium phosphates~~	
~~450~~	~~Diphosphates~~	
~~451~~	~~Triphosphates~~	
~~452~~	~~Polyphosphates~~	
~~500~~	~~Sodium carbonates~~	
~~501~~	~~Potassium carbonates~~	
~~**Thickener**~~		
~~407~~	~~Carrageenan~~	~~150 mg/kg~~
~~**Emulsifier**~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR SWEETENED CONDENSED MILKS* (CXS 282-1971)

The following amendments to Section 4 of the *Standard for Sweetened Condensed Milks* (CXS 282-1971) are proposed.

4. FOOD ADDITIVES

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

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

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain))) and only certain

acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	**Justified use in sweetened condensed milks:**
Acidity regulators	**X**
~~**Anticaking agents**~~	**-**
~~**Antioxidants**~~	**-**
~~**Bleaching agents**~~	**-**
~~**Colours**~~	**-**
Emulsifiers	**X**
Firming agents	**X**
~~**Preservatives**~~	**-**
~~**Sequestrants**~~	**-**
Stabilizers	**X**
Thickeners	**X**

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**~~
~~**Firming agents**~~		
~~508~~	~~Potassium chloride~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~509~~	~~Calcium chloride~~	
Stabilizers		
~~331~~	~~Sodium citrates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~332~~	~~Potassium citrates~~	
~~333~~	~~Calcium citrates~~	
~~**Acidity regulators**~~		
~~170~~	~~Calcium carbonates~~	
~~339~~	~~Sodium phosphates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~340~~	~~Potassium phosphates~~	
~~341~~	~~Calcium phosphates~~	
~~450~~	~~Diphosphates~~	
~~451~~	~~Triphosphates~~	
~~452~~	~~Polyphosphates~~	
~~500~~	~~Sodium carbonates~~	
~~501~~	~~Potassium carbonates~~	
~~**Thickener**~~		
~~407~~	~~Carrageenan~~	~~150 mg/kg~~
~~**Emulsifier**~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR EDIBLE CASEIN PRODUCTS* (CXS 290-1995)

The following amendments to Section 4 of the *Standard for Edible Casein Products* (CXS 290-1995) are proposed.

4. FOOD ADDITIVES

~~Only those additives listed below may be used within the limits specified.~~

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

Acidity regulators and anticaking agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, bulking agents and emulsifiers in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	**Justified use in edible casein products:**
Acidity regulators	**X**
Anticaking agents	**X**
~~**Antioxidants**~~	**-**
~~**Bleaching agents**~~	**-**
Bulking agents	**X**
~~**Colours**~~	**-**
Emulsifiers	**X**
~~**Firming agents**~~	**-**
~~**Preservatives**~~	**-**
~~**Sequestrants**~~	**-**
~~**Stabilizers**~~	**-**
~~**Thickeners**~~	**-**

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**~~
~~**Acidity regulators**~~		
~~170~~	~~Calcium citrates~~	~~Limited by GMP~~
~~261(i)~~	~~Potassium acetate~~	
~~262(i)~~	~~Sodium acetate~~	
~~263~~	~~Calcium acetate~~	
~~325~~	~~Sodium lactate~~	
~~326~~	~~Potassium lactate~~	
~~327~~	~~Calcium lactate~~	
~~329~~	~~Magnesium lactate, DL~~	
~~331~~	~~Sodium citrates~~	
~~332~~	~~Potassium citrates~~	
~~333~~	~~Calcium citrates~~	
~~345~~	~~Magnesium citrates~~	
~~380~~	~~Triammonium citrates~~	
~~339~~	~~Sodium phosphates~~	

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~340~~	~~Potassium phosphates~~	~~4 400 mg/kg singly or in combination expressed as phosphorous*~~
~~341~~	~~Calcium phosphates~~	
~~342~~	~~Ammonium phosphates~~	
~~343~~	~~Magnesium phosphates~~	
~~452~~	~~Polyphosphates~~	~~2 200 mg/kg singly or in combination expressed as phosphorous*~~
~~500~~	~~Sodium carbonates~~	~~Limited by GMP~~
~~501~~	~~Potassium carbonates~~	
~~503~~	~~Ammonium carbonates~~	
~~504~~	~~Magnesium carbonates~~	
~~524~~	~~Sodium hydroxide~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	
~~527~~	~~Ammonium hydroxide~~	
~~528~~	~~Magnesium hydroxide~~	
~~**Emulsifiers**~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~
~~471~~	~~Mono- and di-glycerides of fatty acids~~	
~~**Bulking agents**~~		
~~325~~	~~Sodium lactate~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~170(i)~~	~~Calcium carbonate~~	~~4 400 mg/kg singly or in combination*~~
~~341(iii)~~	~~Tricalcium phosphate~~	
~~343(iii)~~	~~Trimagnesium phosphate~~	
~~460~~	~~Cellulose~~	
~~504(i)~~	~~Magnesium carbonate~~	
~~530~~	~~Magnesium oxide~~	
~~551~~	~~Silicon dioxide, amorphous~~	
~~552~~	~~Calcium silicate~~	
~~553~~	~~Magnesium silicates~~	
~~554~~	~~Sodium aluminium silicate~~	~~265 mg/kg, expressed as aluminum~~
~~1442~~	~~Hydroxypropyldistarch phosphate~~	~~4 400 mg/kg singly or in combination*~~

~~* Total amount of phosphorous shall not exceed 4400 mg/kg~~

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR DAIRY PERMEATE POWDERS* (CXS 331-2017)

The following amendments to Section 4 of the *Standard for Dairy Permeate Powders* (CXS 331-2017) are proposed.

4.2 Processing aids

The processing aids used in products conforming to this standard ~~shall~~ **should** be consistent with the *Guidelines on Substances used as Processing Aids* (~~CAC/GL~~ **CXG** 75-2010).

Part B: Related to Agenda Item 4b CCPFV standards

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

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

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR MANGO CHUTNEY* (CXS 160-1987)

3. FOOD ADDITIVES

Acidity regulators and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) are acceptable for use in foods conforming to this standard and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.

		~~Maximum level in the finished product~~
~~3.1~~	~~Acidifying Agents~~	
~~3.1.1~~	~~Citric acid~~	~~To maintain the pH at a level not above4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.~~
~~3.1.2~~	~~Acetic acid~~	
~~3.2~~	~~Preservatives~~	
~~3.2.1~~	~~Sodium metabisulphite~~	~~100 mg/kg singly or in any combination expressed as SO_2.~~
~~3.2.2~~	~~Potassium metabisulphite~~	
~~3.2.3~~	~~Sodium and potassium benzoates~~	~~250 mg/kg singly or in any combination expressed as the acid. parahydroxy~~
~~3.2.4~~	~~Methyl, ethyl and propyl benzoates~~	
~~3.2.5~~	~~Sorbic acid~~	~~1000 mg/kg~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR GOCHUJANG* (CXS 294-2009)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, flavour enhancers, preservatives, and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in 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) are acceptable for use in foods conforming to this standard.

~~4.1 PRESERVATIVES~~

~~INS No.~~	~~Name of food additives~~	~~Maximum level~~
~~200~~	~~Sorbic acid~~	~~1000 mg/kg as sorbic acid, singly or in combination~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	

~~4.2 FLAVOUR ENHANCERS~~

~~INS No.~~	~~Name of food additives~~	~~Maximum level~~
~~621~~	~~Monosodium L-glutamate~~	~~Limited by GMP~~
~~508~~	~~Potassium chloride~~	~~Limited by GMP~~

~~4.3 ANTIOXIDANT~~

~~INS No.~~	~~Name of food additives~~	~~Maximum level~~
~~325~~	~~Sodium lactate~~	~~Limited by GMP~~

~~4.4 ACIDITY REGULATORS~~		
~~INS No.~~	~~Name of food additives~~	~~Maximum level~~
~~296~~	~~Malic acid (DL-)~~	~~Limited by GMP~~
~~339(i)~~	~~Sodium dihydrogen phosphate~~	~~5000 mg/kg as phosphorus, singly or in combination~~
~~339(ii)~~	~~Disodium hydrogen phosphate~~	
~~340(i)~~	~~Potassium dihydrogen phosphate~~	
~~340(ii)~~	~~Dipotassium hydrogen phosphate~~	
~~452(i)~~	~~Sodium polyphosphate~~	
~~452(ii)~~	~~Potassium polyphosphate~~	
~~4.5 STABILIZERS~~		
~~INS No.~~	~~Name of food additives~~	~~Maximum level~~
~~412~~	~~Guar gum~~	~~Limited by GMP~~
~~414~~	~~Gum Arabic (acacia gum)~~	~~Limited by GMP~~
~~415~~	~~Xanthan gum~~	~~Limited by GMP~~

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CHILI SAUCE* (CXS 306-2011)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, emulsifiers, preservatives, stabilizers, sweeteners, and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.6.2 (Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy) are acceptable for use in foods conforming to this standard. Additionally, acidity regulators, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in food conforming to this standard.

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

~~**4.1** Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.~~

~~4.2 ACIDITY REGULATORS~~		
~~INS No.~~	~~Food Additive~~	~~Maximum level~~
~~334~~	~~Tartaric acid~~	~~5000 mg/kg (as tartrate) (singly or in combination)~~
~~335(ii)~~	~~Sodium L (+)-tartrate~~	
~~337~~	~~Potassium sodium L (+)-tartrate~~	
~~452(i)~~	~~Sodium polyphosphate~~	~~1000 mg/kg (as phosphorus)~~
~~4.3 ANTIOXIDANTS~~		
~~INS No.~~	~~Food Additive~~	~~Maximum level~~
~~307a~~	~~Tocopherol, d-alpha-~~	~~600 mg/kg (Singly or in combination)~~
~~307b~~	~~Tocopherol concentrate, mixed~~	

~~307c~~	~~Tocopherol, dl-alpha-~~	
~~320~~	~~Butylated hydroxyanisole~~	~~100 mg/kg~~
~~321~~	~~Butylated hydroxytoluene~~	~~100 mg/kg~~
~~386~~	~~Disodium ethylene diamine tetra acetate~~	~~75 mg/kg~~
~~4.4 COLOURS~~		
~~INS No.~~	**~~Food Additive~~**	**~~Maximum level~~**
~~100(i)~~	~~Curcumin~~	~~GMP~~
~~101(i)~~	~~Riboflavin, synthetic~~	~~350 mg/kg (Singly or in combination)~~
~~101(ii)~~	~~Riboflavin, 5'-phosphate sodium~~	
~~102~~	~~Tartrazine~~	~~100 mg/kg~~
~~110~~	~~Sunset yellow FCF~~	~~300 mg/kg~~
~~120~~	~~Carmines~~	~~50 mg/kg~~
~~124~~	~~Ponceau (4R) (cochineal red A)~~	~~50 mg/kg~~
~~127~~	~~Erythrosine~~	~~50 mg/kg~~
~~129~~	~~Allura Red AC~~	~~300 mg/kg~~
~~133~~	~~Brilliant blue, FCF~~	~~100 mg/kg~~
~~141(i)~~	~~Chlorophylls, copper complexes~~	~~30 mg/kg (as Cu)~~
~~150c~~	~~Caramel III – ammonia process~~	~~1500 mg/kg~~
~~150d~~	~~Caramel IV – sulphite ammonia process~~	~~1500 mg/kg~~
~~155~~	~~Brown HT~~	~~50 mg/kg~~
~~160a (ii)~~	~~Carotenes, beta (vegetable)~~	~~2000 mg/kg~~
~~160b(i)~~	~~Annatto extracts, bixin based~~	~~10 mg/kg~~
~~160d(i)~~	~~Lycopene (synthetic)~~	~~390 mg/kg~~
~~4.5 PRESERVATIVES~~		
~~INS No.~~	**~~Food Additive~~**	**~~Maximum level~~**
~~210~~	~~Benzoic acid~~	~~1000 mg/kg (as benzoic acid) (singly or in combination)~~
~~211~~	~~Sodium benzoate~~	
~~212~~	~~Potassium benzoate~~	
~~213~~	~~Calcium benzoate~~	
~~200~~	~~Sorbic acid~~	~~1000 mg/kg (as sorbic acid) (singly or in combination)~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~220~~	~~Sulfur dioxide~~	~~300 mg/kg (as residual SO_2) (singly or in combination)~~
~~221~~	~~Sodium sulfite~~	
~~222~~	~~Sodium hydrogen sulfite~~	
~~223~~	~~Sodium metabisulfite~~	
~~224~~	~~Potassium metabisulfite~~	
~~225~~	~~Potassium sulfite~~	
~~539~~	~~Sodium thiosulfate~~	
~~214~~	~~Ethyl parahydroxybenzoates~~	~~1000 mg/kg~~

~~218~~	~~Methyl para-hydroxybenzoate~~	
~~4.6 EMULSIFIERS~~		
~~INS No.~~	**~~Food Additive~~**	**~~Maximum level~~**
~~432~~	~~Polyoxyethylene (20) sorbitan monolaurate~~	~~5 000 mg/kg (singly or in combination)~~
~~433~~	~~Polyoxyethylene (20) sorbitan monooleate~~	
~~434~~	~~Polyoxyethylene (20) sorbitan monopalmitate~~	
~~435~~	~~Polyoxyethylene (20) sorbitan monoesterate~~	
~~473~~	~~Sucrose esters of fatty acids~~	~~5 000 mg/kg~~
~~475~~	~~Polyglycerol esters of fatty acids~~	~~10 000 mg/kg~~
~~477~~	~~Propylene glycol esters of fatty acids~~	~~20 000 mg/kg~~
~~4.7 SWEETNERS~~		
~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~951~~	~~Aspartame~~	~~350 mg/kg~~
~~950~~	~~Acesulfame potassium~~	~~1000 mg/kg~~
~~955~~	~~Sucralose~~	~~450 mg/kg~~
~~952(i)~~	~~Saccharin~~	~~150 mg/kg (singly or in combination)~~
~~952(ii)~~	~~Calcium Saccharin~~	
~~952(iii)~~	~~Potassium Saccharin~~	
~~952(iv)~~	~~Sodium saccharin~~	
~~4.8 STABILIZERS~~		
~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~472e~~	~~Diacetyctartaric and fatty acid esters of glycerol~~	~~10 000 mg/kg~~
~~4.9 THICKENERS~~		
~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~405~~	~~Propylene glycol alginate~~	~~8 000 mg/kg~~

4.10 FLAVOURINGS

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

Part C: Related to Agenda Item 4b CCNFSDU standards

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

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

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS (CXS 72-1981)

SECTION A: STANDARD FOR INFANT FORMULA

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.1 (Infant formulae) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in **food category 13.1.1 (Infant formulae) of the CXS 192-1995** ~~this Section or in the *Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children* (CXG 10-1979)~~ may be present in the foods **conforming to**~~described in Section 2.1 of~~ this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the ~~*General Standard for Food Additives* (~~CXS 192-1995~~)~~.

~~The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):~~

~~**INS**~~	~~**Additive**~~	~~**Maximum level in 100 ml of the product ready for consumption**~~
~~**4.1 Thickeners**~~		
~~412~~	~~Guar gum~~	~~0.1 g in liquid formulas containing hydrolysed protein~~
~~410~~	~~Carob bean gum (Locust bean gum)~~	~~0.1 g in all types of infant formula~~
~~415~~	~~Xanthan gum~~	~~0.1g in powdered hydrolysed protein and/or amino acid based infant formula only~~
~~440~~	~~Pectins~~	~~0.2g in liquid hydrolysed protein infant formula only.~~
~~1412~~	~~Distarch phosphate~~	~~0.5 g singly or in combination in soy-based infant formula only~~ ~~2.5 g singly or in combination in hydrolyzed protein and/or amino acid based infant formula only~~
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1440~~	~~Hydroxypropyl starch~~	
~~407~~	~~Carrageenan~~	~~0.03 g in regular milk-and soy-based liquid infant formula only~~ ~~0.1 g in hydrolysed protein- and/or amino acid based liquid infant formula only~~
~~1450~~	~~Starch sodium octenyl succinate~~	~~2 g in hydrolyzed protein and/or amino acid based infant formula only~~
~~**4.2 Emulsifiers**~~		
~~322~~	~~Lecithins~~	~~0.5 g in all types of infant formula[1)]~~

~~471~~	~~Mono- and diglycerides~~	~~0.4 g in all types of infant formula[21)]~~
~~472c~~	~~Citric and fatty acid esters of glycerol~~	~~0.9 g in all types of liquid infant formula~~ ~~0.75 g in all types of powder infant formula~~
~~4.3 Acidity Regulators~~		
~~524~~	~~Sodium hydroxide~~	~~0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula~~
~~500ii~~	~~Sodium hydrogen carbonate~~	~~0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula~~
~~500i~~	~~Sodium carbonate~~	
~~525~~	~~Potassium hydroxide~~	
~~501ii~~	~~Potassium hydrogen carbonate~~	
~~501i~~	~~Potassium carbonate~~	
~~526~~	~~Calcium hydroxide~~	
~~21) If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substances~~		
~~270~~	~~L(+) lactic acid~~	~~Limited by GMP in all types of infant formula~~
~~330~~	~~Citric acid~~	~~Limited by GMP in all types of infant formula~~
~~331i~~	~~Sodium dihydrogen citrate~~	~~Limited by GMP in all types of infant formula~~
~~331iii~~	~~Trisodium citrate~~	~~Limited by GMP in all types of infant formula~~
~~332~~	~~Potassium citrate~~	~~Limited by GMP in all types of infant formula~~
~~339 i, ii and iii~~	~~Sodium dihydrogen phosphate, disodium hydrogen phosphate and trisodium phosphate~~	~~45 mg as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) in all types of infant formula~~
~~340 i, ii and iii~~	~~Potassium dihydrogen phosphate, dipotassium hydrogen phosphate and tripotassium phosphate~~	
~~4.4 Antioxidants~~		
~~307b~~	~~Mixed tocopherol concentrate~~	~~1 mg in all types of infant formula singly or in combination~~
~~304i~~	~~Ascorbyl palmitate~~	~~1 mg in all types of infant formula singly or in combination~~
~~4.5 Packaging Gases~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. When in liquid form, the product shall be packed in hermetically sealed containers~~; nitrogen and carbon dioxide may be used as packing media~~.

SECTION B: FORMULA FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.3 (Formulae for special medical purposes intended for infants) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in food category 13.1.3 (Formulae for special medical purposes intended for infants) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food

additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.

~~See Section A4.~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED BABY FOODS (CXS 73-1981)

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.

4.2 Flavourings

Name of flavouring	**Maximum use level**
Vanilla extract	**GMP**
Ethyl vanillin	**70 mg/kg**
Vanillin	**70 mg/kg**

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

4.3 Carry-Over Principle

Only the food additives listed in food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.

~~The following additives are permitted in the preparation of canned baby food with the restrictions stated below:~~

	~~**Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated)**~~
~~**4.1 Thickening Agents**~~	
~~**4.1.1** Locust bean gum [1]~~	~~0.2 g~~
~~**4.1.2** Guar gum~~	~~0.2 g~~
~~**4.1.3** Distarch phosphate~~	~~}~~
~~**4.1.4** Acetylated distarch phosphate~~	~~} 6 g, singly or~~
~~**4.1.5** Phosphated distarch phosphate~~	~~} in combination~~
~~**4.1.6** Hydroxypropyl starch~~	~~}~~
~~**4.1.7** Acetylated distarch adipate~~	~~} 6 g, singly or~~
~~**4.1.8** Distarch glycerol~~	~~} in combination~~
~~**4.1.9** Acetylated distarch glycerol~~	~~}~~
~~**4.1.10** Non-amidated pectin~~	~~1 g in canned fruit-based~~

	baby foods only
4.2 Emulsifiers	
4.2.1 Lecithin	0.5 g
4.2.2 Mono- and diglycerides	0.15 g
4.3 pH Adjusting Agents	
4.3.1 Sodium hydrogen carbonate }	Limited by good manufacturing
4.3.2 Sodium carbonate }	practice and within the limit for
}	sodium in Section 3.1.3
4.3.3 Potassium hydrogen carbonate }	Limited by good manufacturing
4.3.4 Calcium carbonate }	practice
4.3.5 Citric acid and sodium salt	0.5 g and within the limit for sodium in Section 3.1.3
4.3.6 L(+) Lactic acid	0.2 g
4.3.7 Acetic acid	0.5 g
4.4 Antioxidants	
4.4.1 Mixed tocopherols concentrate }	300 mg/kg fat, singly or in
4.4.2 □-Tocopherol }	combination
4.4.3 L-Ascorbyl palmitate	200 mg/kg fat
4.4.4 L-Ascorbic acid and its sodium and potassium salts	0.5 g/kg, expressed as ascorbic acid and within the limit for sodium in Section 3.1.3
4.5 Flavourings	
4.5.1 Vanilla extract	Limited by good manufacturing practice
4.5.2 Ethyl vanillin	7 mg
4.5.3 Vanillin	7 mg

7. PACKAGING

The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. If in ready-to-eat form, it shall be packed in hermetically sealed containers; nitrogen and carbon dioxide may be used as packing media.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR PROCESSED CEREAL BASED FOODS FOR INFANTS AND YOUNG CHILDREN* (CXS 74-1981)

3.9 Flavourings

The following flavourings may be used:

- Natural fruit extracts and vanilla extract: GMP
- Ethyl vanillin and vanillin: 7 mg/100 g RTU

4. FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents, antioxidants, carriers, emulsifiers, packaging gases, raising agents and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in **food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995** this Section or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Children* (CXG 10-1979) may be present in the foods **conforming to** described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives)

does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the ~~*General Standard for Food Additives* (~~CXS 192-1995~~)~~.

4.3 Flavourings

Name of flavouring	**Maximum use level**
Natural fruit extracts and vanilla extract	**GMP**
Ethyl vanillin	**70 mg/kg**
Vanillin	**70 mg/kg**

~~The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated).~~

~~**INS no.**~~		~~**Maximum level**~~
~~**Emulsifiers**~~		
~~322~~	~~Lecithins~~	~~1500 mg~~
~~471~~	~~Mono- and diglycerides~~	~~500 mg Singly or in combination~~
~~472a~~	~~Acetic and fatty acid esters of glycerol~~	
~~472b~~	~~Lactic and fatty acid esters of glycerol~~	
~~472c~~	~~Citric and fatty acid esters of glycerol~~	
~~**Acidity Regulators**~~		
~~500 ii~~	~~Sodium hydrogen carbonate~~	~~GMP~~
~~501 ii~~	~~Potassium hydrogen carbonate~~	~~GMP~~
~~170 i~~	~~Calcium carbonate~~	~~GMP~~
~~270~~	~~L(+) Lactic acid~~	~~GMP~~
~~330~~	~~Citric acid~~	~~GMP~~
~~260~~	~~Acetic acid~~	~~GMP~~
~~261~~	~~Potassium acetates~~	
~~262 i~~	~~Sodium acetate~~	
~~263~~	~~Calcium acetate~~	
~~296~~	~~Malic acid (DL) – L(+) form only~~	
~~325~~	~~Sodium lactate (solution) – L(+) form only~~	
~~326~~	~~Potassium lactate (solution) – L(+)form only~~	
~~327~~	~~Calcium lactate – L(+) form only~~	
~~331 i~~	~~Monosodium citrate~~	
~~331 ii~~	~~Trisodium citrate~~	
~~332 i~~	~~Monopotassium citrate~~	
~~332 ii~~	~~Tripotassium citrate~~	
~~333~~	~~Calcium citrate~~	
~~507~~	~~Hydrochloric acid~~	
~~524~~	~~Sodium hydroxide~~	

525	Potassium hydroxide	
526	Calcium hydroxide	
575	Glucono delta-lactone	GMP
334	L(+)-Tartaric acid – L(+)form only	500 mg Singly or in combination Tartrates as residue in biscuits and rusks
335 ii	Disodium tartrate	
337	Potassium sodium L(+)tartrate L(+)form only	
338	Orthophosphoric acid	Only for pH adjustment 440 mg Singly or in combination as phosphorous
339 i	Monosodium orthophosphate	
339 ii	Disodium orthophosphate	
339 iii	Trisodium orthophosphate	
340 i	Monopotassium orthophosphate	
340 ii	Dipotassium orthophosphate	
340 iii	Tripotassium orthophosphate	
341 i	Monocalcium orthophosphate	
341 ii	Dicalcium orthophosphate	
341 iii	Tricalcium orthophosphate	
Antioxidants		
306	Mixed tocopherols concentrate	300 mg/kg fat or oil basis, Singly or in combination
307	Alpha-tocopherol	
304	L-Ascorbyl palmitate	200 mg/kg fat
300	L-Ascorbic acid	50 mg, expressed as ascorbic acid
301	Sodium ascorbate	
303	Potassium ascorbate	
302	Calcium ascorbate	20 mg, expressed as ascorbic acid
Raising Agents		
503 i	Ammonium carbonate	Limited by GMP
503 ii	Ammonium hydrogen carbonate	
500 i	Sodium carbonate	
500 ii	Sodium hydrogen carbonate	
Thickeners		
410	Carob bean gum	1000 mg singly or in combination 2000 mg in gluten-free cereal-based foods
412	Guar gum	
414	Gum arabic	
415	Xanthan gum	
440	Pectins (Amidated and NonAmidated)	
1404	Oxidized starch	5000 mg Singly or in combination
1410	Monostarch phosphate	

~~1412~~	~~Distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1414~~	~~Acetylated distarch phosphate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~1420~~	~~Starch acetate esterified with acetic anhydride~~	
~~1450~~	~~Starch sodium octenyl succinate~~	
~~1451~~	~~Acetylated oxidized starch~~	
~~Anticaking Agents~~		
~~551~~	~~Silicon dioxide (amorphous)~~	~~200 mg for dry cereals only~~
~~Packaging Gases~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	~~GMP~~

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE DRAFT FOLLOW-UP FORMULA STANDARD (FROM APPENDIX II REP23/NFSDU)

SECTION A: FOLLOW-UP FORMULA FOR OLDER INFANTS

4. Food Additives

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.

~~The following additives are permitted[22]:~~

~~INS~~	**~~Additive~~**	**~~Maximum level in 100 mL of the product ready for consumption~~**
~~4.1 Thickeners~~		
~~412~~	~~Guar gum~~	~~0.1 g~~
~~410~~	~~Carob bean gum~~	~~0.1 g~~
~~1412~~	~~Distarch phosphate~~	~~0.5 g singly or in combination in soy-based products only;~~ ~~2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only~~
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~407~~	~~Carrageenan~~	~~0.03 g singly or in combination in milk and soy-based products only;~~ ~~0.1 g singly or in combination in hydrolyzed protein and/or amino acid-based liquid products only~~
~~440~~	~~Pectins~~	~~1 g~~
~~4.2 Emulsifiers~~		
~~322(i)~~	~~Lecithin~~	~~0.5 g~~
~~471~~	~~Mono- and diglycerides of fatty acids~~	~~0.4 g~~
~~4.3 Acidity Regulators~~		
~~500(ii)~~	~~Sodium hydrogen carbonate~~	~~Limited by GMP~~
~~500(i)~~	~~Sodium carbonate~~	
~~331(i)~~	~~Sodium dihydrogen citrate~~	

~~331(iii)~~	~~Trisodium citrate~~	~~Within the limits for sodium in Section 3.1~~
~~524~~	~~Sodium hydroxide~~	
~~501(ii)~~	~~Potassium hydrogen carbonate~~	~~Limited by GMP~~
~~501(i)~~	~~Potassium carbonate~~	
~~332(i)~~	~~Potassium dihydrogen citrate~~	
~~332(ii)~~	~~Tripotassium citrate~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	~~Limited by GMP~~
~~270~~	~~Lactic acid, L-, D-, and DL-~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~**4.4 Antioxidants**~~		
~~307b~~	~~Tocopherols concentrate, mixed~~	~~3 mg singly or in combination~~
~~307a~~	~~Tocopherol, d-alpha~~	
~~307c~~	~~Tocopherol, dl-alpha~~	
~~304~~	~~Ascorbyl palmitate~~	~~5 mg singly or in combination, expressed as ascorbic acid (INS 300, 301,302,304)~~ ~~Within the limits for sodium in Section 3.1~~
~~300~~	~~Ascorbic acid, L-~~	
~~301~~	~~Sodium ascorbate~~	
~~302~~	~~Calcium ascorbate~~	
~~**4.5 Packaging Gases**~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	~~GMP~~

~~22) The table of food additive provisions is for information only. Following the completion of the alignment work for CXS 156-1987, the table will be replaced by a general reference to the GSFA as below:~~

~~"Acidity regulators, antioxidants, emulsifiers, thickeners, packaging gases used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard."~~

4.6<u>2</u> Flavourings

No flavourings are permitted in this product.

4.7<u>3</u> Carry-Over Principle

Only the food additives listed in ~~this Section~~ **<u>food category 13.1.2 (Follow-up formulae) of the CXS 192-1995</u>** or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

SECTION B: DRINK FOR YOUNG CHILDREN WITH ADDED NUTRIENTS OR PRODUCT FOR YOUNG CHILDREN WITH ADDED NUTRIENTS OR DRINK FOR YOUNG CHILDREN OR PRODUCT FOR YOUNG CHILDREN

4. Food Additives

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.

~~The following additives are permitted:[14]~~

~~INS~~	~~Additive~~	~~Maximum level in 100 mL of the product ready for consumption~~
~~4.1 Thickeners~~		
~~412~~	~~Guar gum~~	~~0.1 g~~
~~410~~	~~Carob bean gum~~	~~0.1 g~~
~~1412~~	~~Distarch phosphate~~	~~0.5 g singly or in combination in soy-based products only;~~ ~~2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only~~
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~407~~	~~Carrageenan~~	~~0.03 g singly or in combination in milk and soy-based products only;~~ ~~0.1 g singly or in combination in hydrolyzed protein and/or amino acid-based liquid products only~~
~~440~~	~~Pectins~~	~~1 g~~
~~4.2 Emulsifiers~~		
~~322(i)~~	~~Lecithin~~	~~0.5 g~~
~~471~~	~~Mono- and diglycerides of fatty acids~~	~~0.4 g~~
~~4.3 Acidity Regulators~~		
~~500(ii)~~	~~Sodium hydrogen carbonate~~	~~Limited by GMP~~
~~500(i)~~	~~Sodium carbonate~~	
~~331(i)~~	~~Sodium dihydrogen citrate~~	
~~331(iii)~~	~~Trisodium citrate~~	
~~524~~	~~Sodium hydroxide~~	
~~501(ii)~~	~~Potassium hydrogen carbonate~~	~~Limited by GMP~~
~~501(i)~~	~~Potassium carbonate~~	
~~332(i)~~	~~Potassium dihydrogen citrate~~	
~~332(ii)~~	~~Tripotassium citrate~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	~~Limited by GMP~~
~~270~~	~~Lactic acid, L-, D-, and DL-~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~4.4 Antioxidants~~		
~~307b~~	~~Tocopherols concentrate, mixed~~	~~3 mg singly or in combination~~
~~307a~~	~~Tocopherol, d-alpha~~	
~~307c~~	~~Tocopherol, dl-alpha~~	
~~304~~	~~Ascorbyl palmitate~~	
~~300~~	~~Ascorbic acid, L-~~	

~~301~~	~~Sodium ascorbate~~	~~5 mg singly or in combination, expressed as ascorbic acid (INS 300, 301,302,304)~~
~~302~~	~~Calcium ascorbate~~	
~~4.5 Packaging Gases~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	~~GMP~~

~~14) The table of food additive provisions is for information only. Following the completion of the alignment work for CXS 156-1987, the table will be replaced by a general reference to the GSFA as below:~~

~~"Acidity regulators, antioxidants, emulsifiers, thickeners, packaging gases used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard."~~

4.6~~2~~ Flavourings 15)

Name of flavouring	**Maximum use level**
Natural Fruit Extracts	**GMP**
Vanilla extract	**GMP**
Ethyl vanillin	**50 mg/kg**
Vanillin	**50 mg/kg**

~~Natural Fruit Extracts: GMP~~

~~Vanilla extract: GMP~~

~~Ethyl vanillin (JECFA no. 893): 5 mg/100 ml~~

~~Vanillin (JECFA no. 889): 5 mg/ 100 ml~~

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

15) National and/or regional authorities may restrict or prohibit the use of the listed flavourings.

4.~~7~~3 Carry-Over Principle

Only the food additives listed in ~~this Section~~ **food category 13.1.2 (Follow-up formulae) of the CXS 192-1995** or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOODS IN WEIGHT CONTROL DIETS (CXS 181-1991)

4. FOOD ADDITIVES

~~Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.~~

Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard hygienic and other qualities of the food. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility~~; nitrogen and carbon dioxide may be used as packing media~~.

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION (CXS 203-1995)

4. FOOD ADDITIVES

~~Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Committee on Food Additives and Contaminants.~~

Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard hygienic and other qualities of the foods. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility~~; nitrogen and carbon dioxide may be used as packing media~~.

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GUIDELINES FOR READY TO USE THERAPEUTIC FOODS (CXG 92-2022)

Amendments to the food additive provisions of the guidelines

5.2.2 Food Additives

5.2.2.1 Antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1)) and only certain acidity regulators, antioxidants, carriers, emulsifiers and packaging gases in Table 3 are acceptable for use in foods conforming to this standard.

5.2.2.2 Section 4.1 of the CXS 192-1995, referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

~~Only the food additives listed in this Section (Table A: Food Additives in RUTF Formulation) or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 4.1 of these Guidelines. Other than by direct addition, an additive may be present in RUTF as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:~~

~~a) The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to the *General Standard for Food Additives* (CXS 192-1995);~~

~~b) The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in the *General Standard for Food Additives* (CXS 192-1995); and~~

~~c) The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of the raw materials or ingredients under proper technological conditions or good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).~~

~~**Table A: Food Additives in RUTF Formulation**~~

~~Functional Class~~	~~Food Additive~~	~~International Numbering System (INS)~~	~~Maximum Use Level~~
~~Emulsifier~~	~~Mono- and di-glycerides of fatty acids~~	~~471~~	~~4000 mg/kg~~
	~~Citric and fatty acid esters of glycerol~~	~~472c~~	~~9000 mg/kg~~
	~~Lecithin~~	~~322(i)~~	~~5000 mg/kg~~
~~Antioxidant~~	~~Ascorbyl palmitate~~	~~304~~	~~10 mg/kg~~
	~~Tocopherol concentrate, mixed~~	~~307b~~	~~10 mg/kg~~
	~~Ascorbic acid, L-~~	~~300~~	~~GMP~~
~~Acidity regulator~~	~~Citric acid~~	~~330~~	~~GMP~~
~~Packaging gas~~	~~Nitrogen~~	~~941~~	~~GMP~~
	~~Carbon dioxide~~	~~290~~	~~GMP~~
~~Carrier~~	~~Silicon dioxide, amorphous~~	~~551~~	~~10 mg/kg~~

Appendix VI

GENERAL STANDARD FOR FOOD ADDITIVES

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS

(For adoption)

PART A: PROVISIONS RELATED TO AGENDA ITEM 2

A.1- Provisions from CX/FA 21/52/7 Appendix 4 on Hold for Technological Justification Guidance from the Codex Committee on Fats and Oils

Food Category No. 02.1.2			**Vegetable oils and fats**		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Mono- and Diglycerides of Fatty Acids	471	5/8	2023	10000	356, XS33, XS325R, New Note "For use as an antifoaming agent in oils for deep frying conforming to the Standard for Edible Fats and Oils not covered by Individual Standard (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999)"

Notes:

Note 356 Excluding virgin or cold pressed oils.
Note XS33 Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS325R Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
New Note For use as an antifoaming agent in oils for deep frying conforming to the Standard for Edible Fats and Oils not covered by Individual Standard (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999)

A.2- Provisions in food category 02.1.2 (Vegetable oils and fats) from CCFA52

Additive	INS	Max Level	Notes	Year Adopted
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10,000 mg/kg	356, XS33, XS325R, B1	2023
SORBITAN ESTERS OF FATTY ACIDS	491-495	750 mg/kg	356, XS33, XS325R, B1	2023
STEAROYL LACTYLATES	481(i), 482(i)	300 mg/kg	356, XS33, XS325R, B1	2023

Notes:

Note 356 Excluding virgin or cold pressed oils.
Note XS33 Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS325R Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note B1 For use as an emulsifier in cooking or solid oils conforming to the Standard for Named Vegetable Oils (CXS 210-1999) and the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 18-1981) only.

A.3- The suggested amendments to Notes 488 and 502 in the GSFA

New texts added are shown in **bold/underlined** font. Text proposed for deletion are shown in ~~strikethrough~~.

Note 488 Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), **and** talc (INS 553(iii)) ~~and potassium silicate~~

~~(INS 560)~~, singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.

Note 502 Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), **and** talc (INS 553(iii)) ~~and potassium silicate (INS 560)~~ as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.

PART B: PROVISIONS RELATED TO AGENDA ITEM 3a

B.1- Removal of Note 301 from the provision for BENZOATES (INS 210-213) in food category 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Max Level	Notes	Year Adopted
BENZOATES	210-213	250mg/kg	13, ~~301~~	2023r

Notes:

Note13 As benzoic acid.
Note 301 Interim maximum level until CCFA53.

B.2- Insertion of riboflavin from *Ashbya gossypii* (INS 101(iv)) under and the group header RIBOFLAVINS in Tables 1 and 2 of GSFA

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

RIBOFLAVINS

INS 101(i) Riboflavin, synthetic Functional Class: Colour

INS 101(ii) Riboflavin 5'-phosphate sodium Functional Class: Colour

INS 101(iii) Riboflavin from Bacillus subtilis Functional Class: Colour

INS 101(iv) Riboflavin from *Ashbya gossypii* Functional Class: Colour

B.3- Proposed draft provisions of for adoption in Table 3 of the GSFA (from CCFA53/CRD13)

INS No.	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
101(i)	Riboflavin, synthetic	Colour	5/8	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(ii)	Riboflavin 5'-phosphate sodium	Colour	5/8	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iii)	Riboflavin from *Bacillus subtilis*	Colour	5/8	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iv)	Riboflavin from *Ashbya gossypii*	Colour	5/8	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978

B.4- Proposed draft provision for adoption in Table 3 of the GSFA (from CX/FA 23/53/3 Add.2)

INS No.	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
134	Spirulina Extract	Colour	5/8	2023	

PART C: PROVISIONS RELATED TO AGENDA ITEM 4b

C.1- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS MILK AND MILK PRODUCT STANDARDS

C.1.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

Annatto extracts, bixin-based **INS 160b(i): Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**

02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	8, **A253**

Annatto extracts, norbixin-based **INS 160b(ii): Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	25 mg/kg	185, 485, XS273**, XS262**

Ascorbic acid, L- **INS 300: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D207, XS290**

Ascorbyl esters **INS 304, 305: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	10, **D207, XS290**

Benzoyl peroxide **INS 928: Functional class: Bleaching agent, Flour treatment agent, Preservative**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	100 mg/kg	147, **XS331**

Butylated hydroxyanisole **INS 320: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	Milk powder and cream powder (plain)	100 mg/kg	~~15,~~ 196, **E207, XS290**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, ~~130,~~ **B253, B256**

Butylated hydroxytoluene **INS 321: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 196, **XS207, XS290**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, ~~130,~~ **B253, B256**

Calcium carbonate **INS 170(i): Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290, E290**
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Calcium chloride **INS 509: Functional class: Firming agent, Stabilizer, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Calcium hydroxide **INS 526: Functional class: Acidity regulator, Firming agent**

Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Calcium silicate **INS 552: Functional class: Anticaking agent**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**
01.6.1	Unripened cheese	GMP	488, **D262**, XS273, XS275
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Canthaxanthin **INS 161g: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	15 mg/kg	201, XS221, XS273, XS275, **XS262**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	15 mg/kg	~~214,215,~~ **XS256**, **XS253**

Caramel II, sulfite caramel **INS 150b: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	528, **XS253**

Caramel III, ammonia caramel **INS 150c: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	15 000 mg/kg	201, XS221, XS273, XS275, **XS262**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	**XS253**

Caramel IV, sulfite ammonia caramel **INS 150d: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	50 000 mg/kg	201, XS221, XS273, XS275, **XS262**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	~~214,~~ **XS253**

Carmines **INS 120: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	161, 178, **XS253**

Carotenes, beta-, vegetable **INS 160a(ii): Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	600 mg/kg	**XS262**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	**XS253**

Carotenoids **INS 160a(i),a(iii),e,f: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	100 mg/kg	489, 490, XS273, **XS262**

Chlorophylls and chlorophyllins, copper complexes **INS 141(i), 141(ii): Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	50 mg/kg	161, 484, XS273, XS275, **A262**

Curcumin **INS 100(i): Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	528, **D253**

Diacetyltartaric and fatty esters of glycerol **INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	**XS207, XS290**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	**359, H253**

Ethylene diamine tetra acetates **INS 385, 386: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	21, **XS253**

Hydroxybenzoates, para **INS 214, 218: Functional class: Preservative**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	27, XS256, **XS253**

Hydroxypropyl distarch phosphate **INS 1442: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D290, XS207**
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Indigotine (Indigo carmine) **INS 132: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	200 mg/kg	3, XS221, XS273, XS275, **XS262**

Isopropyl citrates **INS 384: Functional class: Antioxidant, Preservative, Sequestrant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	**XS253**

Lauric arginate ethyl ester

INS 243: Functional class: Preservative			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	200 mg/kg	XS221, XS273, XS275, **XS262**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	~~214,~~ ~~215,~~ **XS256**, **XS253**

Lecithin **INS 322(i): Functional class: Antioxidant, Emulsifier**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Magnesium carbonate **INS 504(i): Functional class: Acidity regulator, Anticaking agent, Colour retention agent**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290, E290**
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Magnesium hydroxide carbonate **INS 504(ii): Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**E290**

Magnesium oxide **INS 530: Functional class: Acidity regulator, Anticaking agent**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Magnesium silicate, synthetic **INS 553(i): Functional class: Anticaking agent**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**
01.6.1	Unripened cheese	GMP	488, **D262**, XS273, XS275
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Microcrystalline cellulose (Cellulose gel) **INS 460(i): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D290, XS207**
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Natamycin (Pimaricin) **INS 235: Functional class: Preservative**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	40 mg/kg	3, 80, 486, XS273, XS275, **B262**

Nisin **INS 234: Functional class: Preservative**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	12.5 mg/kg	233, **B262**

Phosphates **INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.3.1	Condensed milk (plain)	880 mg/kg	33, **A281282**
01.5.1	Milk powder and cream powder (plain)	4400 mg/kg	33, **B207, B290, C207, A290,**
01.6.1	Unripened cheese	4400 mg/kg	33, 487, 495, 496, **C262, E262**
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	33, **XS331**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33, 530, **E253, F253**

Polydimethylsiloxane **INS 900a: Functional class: Anticaking agent, Antifoaming agent, Emulsifier**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	Milk powder and cream powder (plain)	10 mg/kg	**XS207, XS290**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	152**, I253**

Polyglycerol esters of fatty acids **INS 475: Functional class: Emulsifier, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	359**, H253**

Polysorbates **INS 432-436: Functional class: Emulsifier, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	80 mg/kg	38, XS221, XS273, XS275, **XS262**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360, ~~364~~**, H253**

Ponceau 4R (Cochineal red A) **INS 124: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	100 mg/kg	3, 161, XS221, XS273, XS275, **XS262**

Potassium carbonate **INS 501(i): Functional class: Acidity regulator, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Potassium chloride **INS 508: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener**

Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Potassium dihydrogen citrate **INS 332(i): Functional class: Acidity Regulator, Emulsifying salt, Sequestrant, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Potassium hydrogen carbonate **INS 501(ii): Functional class: Acidity regulator, Raising agent, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Potassium hydroxide **INS 525: Functional class: Acidity regulator**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Powdered cellulose **INS 460(ii): Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D290, XS207**
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Propyl gallate **INS 310: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 75, 196, **XS207, XS290**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, ~~130~~, **B253, B256**

Propylene glycol esters of fatty acids **INS 477: Functional class: Emulsifier**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	20000 mg/kg	**XS253**

Riboflavins **INS 101(i), (ii), (iii): Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	300 mg/kg	491, XS273, XS275

Silicon dioxide, amorphous **INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier,**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**
01.6.1	Unripened cheese	GMP	3, 488, **D262**, XS273, XS275

01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Sodium aluminium silicate **INS 554: Functional class: Anticaking agent**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	1140 mg/kg	6, **XS331**

Sodium ascorbate **INS 301: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**317, D207, XS290**

Sodium carbonate **INS 500(i): Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Sodium dihydrogen citrate **INS 331(i): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Sodium hydrogen carbonate **INS 500(ii): Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Sodium hydroxide **INS 524: Functional class: Acidity regulator**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Sodium sesquicarbonate **INS 500(iii): Functional class: Acidity regulator, Anticaking agent, Raising agent**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Sorbates **INS 200, 202, 203: Preservative**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	1000 mg/kg	42, 223, 492, 494, **B262**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42, 529, **G253**

Sorbitan esters of fatty acids **INS 491-495: Emulsifier, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	359**, H253**

Stearoyl lactylates **INS 481(i), 482(i): Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	**359, H253**

Stearyl citrate **INS 484: Functional class: Antioxidant, Emulsifier, Sequestrant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	15, **XS253**

Sucrose esters **INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360**, H253**

Sunset yellow FCF **INS 110: Functional class: Colour**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	300 mg/kg	3, XS221, XS273, XS275, **XS262**

Talc **INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**
01.6.1	Unripened cheese	GMP	3, 488, **D262**, XS273, XS275
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**

Tertiary butylhydroquinone **INS 319: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, ~~130,~~ **XS253, B256**

Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids **INS 479: Functional class: Emulsifier**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	531, **XS253**

Thiodipropionates **INS 388, 389: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	46, **XS253**

Tocopherols **INS 307a, b, c: Functional class: Antioxidant**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.6.1	Unripened cheese	200 mg/kg	168, 351, XS221, XS273, **XS262**
01.8	Whey and whey products, excluding whey cheeses	200 mg/kg	**XS331**

Tripotassium citrate **INS 332(ii): Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

Trisodium citrate **INS 331(iii): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**			
Food Category No.	**Food Category**	**Max Level**	**Notes**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**

C.1.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

Food category 01.3.1: Condensed milk (plain)			
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	880 mg/kg	33, **A281282**

Food category 01.5.1: Milk powder and cream powder (plain)			
Additive	**INS**	**Max Level**	**Notes**
Ascorbic acid, L-	**300**	**GMP**	**D207, XS290**
Ascorbyl esters	304, 305	500 mg/kg	10, **D207, XS290**
Butylated hydroxyanisole	320	100 mg/kg	~~15,~~ 196, **E207, XS290**
Butylated hydroxytoluene	321	200 mg/kg	15, 196,-**XS207, XS290**
Calcium carbonate	**170(i)**	**GMP**	**C207, D290, E290**
Calcium silicate	**552**	**GMP**	**C207, D290**
Diacetyltartaric and fatty esters of glycerol	472e	10000 mg/kg	**XS207, XS290**
Hydroxypropyldistarch phosphate	**1442**	**GMP**	**D290, XS207**
Magnesium carbonate	**504(i)**	**GMP**	**C207, D290, E290**
Magnesium hydroxide carbonate	**504(ii)**	**GMP**	**E290**
Magnesium oxide	**530**	**GMP**	**C207, D290**
Magnesium silicate, synthetic	**553(i)**	**GMP**	**C207, D290**
Microcrystalline cellulose (Cellulose gel)	**460(i)**	**GMP**	**D290, XS207**
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	4400 mg/kg	33, **B207 B290, C207, A290,**
Polydimethylsiloxane	900a	10 mg/kg	**XS207, XS290**
Powdered cellulose	**460(ii)**	**GMP**	**D290, XS207**
Propyl gallate	310	200 mg/kg	15, 75, 196, **XS207, XS290**
Silicon dioxide, amorphous	**551**	**GMP**	**C207, D290**
Sodium ascorbate	**301**	**GMP**	**317, D207, XS290**
Talc	**553(iii)**	**GMP**	**C207, D290**

Food category 01.6.1 Unripened cheese			
Additive	**INS**	**Max Level**	**Notes**
Annatto extracts – norbixin-based	160b(ii)	25 mg/kg	185, 485, XS273**, XS262**
Calcium silicate	552	GMP	488, **D262,** XS273, XS275
Canthaxanthin	161g	15 mg/kg	201, XS221, XS273, XS275, **XS262**
Caramel III, ammonia caramel	150c	15000 mg/kg	201, XS221, XS273, XS275, **XS262**

Food category 01.6.1 Unripened cheese			
Additive	**INS**	**Max Level**	**Notes**
Caramel IV, sulfite ammonia caramel	150d	50000 mg/kg	201, XS221, XS273, XS275, **XS262**
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	**XS262**
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	489, 490, XS273, **XS262**
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	50 mg/kg	161, 484, XS273, XS275, **A262**
Indigotine (Indigo carmine)	132	200 mg/kg	3, XS221, XS273, XS275, **XS262**
Lauric arginate ethyl ester	243	200 mg/kg	XS221, XS273, XS275, **XS262**
Magnesium silicate, synthetic	553(i)	GMP	488, **D262**, XS273, XS275
Natamycin (Pimaricin)	235	40 mg/kg	3, 80, 486, XS273, XS275, **B262**
Nisin	234	12.5 mg/kg	233, **B262**
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	4400 mg/kg	33, 487, 495, 496, **C262, E262**
Polysorbates	432-436	80 mg/kg	38, XS221, XS273, XS275, **XS262**
Ponceau 4R (Cochineal red A)	124	100 mg/kg	3, 161, XS221, XS273, XS275, **XS262**
Riboflavins	101(i), (ii), (iii)	300 mg/kg	491, XS273, XS275
Silicon dioxide, amorphous	551	GMP	3, 488, **D262**, XS273, XS275
Sorbates	200, 202, 203	1000 mg/kg	42, 223, 492, 494, **B262**
Sunset yellow FCF	110	300 mg/kg	3, XS221, XS273, XS275, **XS262**
Talc	553(iii)	GMP	3, 488, **D262**, XS273, XS275
Tartrates	334, 335(ii), 337	1500 mg/kg	45, 351, **XS262**
Tocopherols	307a, b, c	200 mg/kg	168, 351, XS221, XS273, **XS262**

Food category 01.8: Whey and whey products, excluding whey cheeses			
Additive	**INS**	**Max Level**	**Notes**
Tocopherols	307a, b, c	200 mg/kg	**XS331**

Food category 01.8.2: Dried whey and whey products, excluding whey cheeses			
Additive	**INS**	**Max Level**	**Notes**
Benzoyl peroxide	928	100 mg/kg	147, **XS331**
Calcium carbonate	170(i)	10000 mg/kg	**XS331**
Calcium chloride	509	GMP	**XS331**
Calcium hydroxide	526	GMP	**XS331**
Calcium silicate	552	10000 mg/kg	**XS331**
Hydroxypropyl distarch phosphate	1442	10000 mg/kg	**XS331**
Lecithin	322(i)	GMP	**XS331**
Magnesium carbonate	504(i)	10000 mg/kg	**XS331**
Magnesium oxide	530	10000 mg/kg	**XS331**
Magnesium silicate, synthetic	553(i)	10000 mg/kg	**XS331**
Microcrystalline cellulose (Cellulose gel)	460(i)	10000 mg/kg	**XS331**
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-	4400 mg/kg	33, **XS331**

	(iii),(v)-(vii),(ix) 451(i),(ii), 452(i)-(v), 542		
Potassium carbonate	501(i)	GMP	**XS331**
Potassium chloride	508	GMP	**XS331**
Potassium dihydrogen citrate	332(i)	GMP	**XS331**
Potassium hydrogen carbonate	501(ii)	GMP	**XS331**
Potassium hydroxide	525	GMP	**XS331**
Powdered cellulose	460(ii)	10000 mg/kg	**XS331**
Silicon dioxide, amorphous	551	10000 mg/kg	**XS331**
Sodium aluminium silicate	554	1140 mg/kg	6, **XS331**
Sodium carbonate	500(i)	GMP	**XS331**
Sodium dihydrogen citrate	331(i)	GMP	**XS331**
Sodium hydrogen carbonate	500(ii)	GMP	**XS331**
Sodium hydroxide	524	GMP	**XS331**
Sodium sesquicarbonate	500(iii)	GMP	**XS331**
Talc	553(iii)	10000 mg/kg	**XS331**
Tripotassium citrate	332(ii)	GMP	**XS331**
Trisodium citrate	331(iii)	GMP	**XS331**

Food category 02.2.2: Fat spreads, dairy fat spreads and blended spreads			
Additive	**INS**	**Max Level**	**Notes**
Annatto extracts – bixin-based	160b(i)	100 mg/kg	8, **A253**
Benzoates	210-213	1000 mg/kg	13, 529, **XS253**
Butylated hydroxyanisole	320	200 mg/kg	15, ~~130,~~ **B253, B256**
Butylated hydroxytoluene	321	200 mg/kg	15, ~~130,~~ **B253, B256**
Canthaxanthin	161g	15 mg/kg	~~214, 215~~ **XS256**, **XS253**
Caramel II, sulfite caramel	150b	500 mg/kg	528, **XS253**
Caramel III, ammonia caramel	150c	500 mg/kg	**XS253**
Caramel IV, sulfite ammonia caramel	150d	500 mg/kg	~~214,~~ **XS253**
Carmines	120	500 mg/kg	161, 178, **XS253**
Carotenes, *beta*-, vegetable	160a(ii)	1000 mg/kg	**XS253**
Curcumin	100(i)	10 mg/kg	528, **D253**
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	**359, H253**
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, **XS253**
Hydroxybenzoates, Para-	214, 218	300 mg/kg	27, XS256, **XS253**
Isopropyl citrates	384	100 mg/kg	**XS253**
Lauric arginate ethyl ester	243	200 mg/kg	~~214, 215~~, **XS256**, **XS253**
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, 530, **E253, F253**
Polydimethylsiloxane	900a	10 mg/kg	152**, I253**
Polyglycerol esters of fatty acids	475	5000 mg/kg	359**, H253**
Polysorbates	432-436	10000 mg/kg	360, ~~364,~~ **H253**
Propyl gallate	310	200 mg/kg	15, ~~130,~~ **B253, B256**
Propylene glycol esters of fatty acids	477	20000 mg/kg	**XS253**
Sorbates	200, 202, 203	2000 mg/kg	42, 529, **G253**
Sorbitan esters of fatty acids	491-495	10000 mg/kg	359**, H253**
Stearoyl lactylates	481(i), 482(i)	10000 mg/kg	**359, H253**
Stearyl citrate	484	100 mg/kg	15, **XS253**
Sucrose esters	473, 473a, 474	10000 mg/kg	360**, H253**
Tertiary butylhydroquinone	319	200 mg/kg	15, ~~130,~~ **XS253, B256**

Food category 02.2.2: Fat spreads, dairy fat spreads and blended spreads			
Additive	**INS**	**Max Level**	**Notes**
Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5000 mg/kg	531, **XS253**
Thiodipropionates	388, 389	200 mg/kg	46, **XS253**

NOTES TO THE GSFA

XS207 **Excluding products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).**

XS290 **Excluding products conforming to the Standard for Edible Casein Products (CXS 290-1995).**

B207: **For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): 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 (INS343(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 only, singly or in combination at 4,400 mg/kg.**

C207 **Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), trimagnesium phosphate (INS 343(iii)) and bone phosphate (INS 542) as anticaking agents only, singly or in combination at 10,000 mg/kg.**

D207 **Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999): ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid.**

E207 **On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).**

A290 **Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 2,200 mg/kg.**

B290: **For use in products conforming to the Edible Casein Products (CXS 290-1995): 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 (INS343(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)), as acidity regulators only, singly or in combination at 4,400 mg/kg.**

D290 **Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyldistarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS**

551),), talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.

E290: For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.

XS253 Excluding products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).

A253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) at 20 mg/kg.

B253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.

D253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 5 mg/kg.

E253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), 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 (INS343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (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 stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.

F253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): 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 (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (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)), for use as acidity regulators only, singly or in combination at 880 mg/kg.

G253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.

H253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.

I253 Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.

B256 For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.

XS262 Excluding products conforming to the Standard for Mozzarella (CXS 262-2006).

A262 Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.

B262: 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.

C262 Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), 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 phosphate (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 stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.

D262 Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.

E262 Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): 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 (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.

A281282 Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): 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 (INS343(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 only, at 1000 mg/kg as phosphorous, singly or in combination.

XS331 Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).

C.1.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

Amendments to Table 3 of the GSFA

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[1]
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	**CS 262-2006 (for use in cheese mass only)**
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 253-2006 (see functional class table and footnote)**
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	**CS 290-1995**
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	**CS 290-1995**
527	Ammonium hydroxide	Acidity regulator	1999	**CS 290-1995**
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	**CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	**CS 207-1999, CS 281-1971, CS 282-1971**

578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	**CS 253-2006, CS 290-1995**
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	**CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995**
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	**CS 262-2006 (for use in cheese mass only)**
282	Calcium propionate	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971**
140	Chlorophylls	Colour	1999	**CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	**CS 253-2006 (see functional class table and footnote)**
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	**CS 253-2006 (see functional class table and footnote)**
627	Disodium 5'-guanylate	Flavour enhancer	1999	**CS 253-2006 (see functional class table and footnote)**
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
422	Glycerol	Humectant, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing	1999	**CS 253-2006**

		agent, Stabilizer, Thickener		**(see functional class table and footnote)**
507	Hydrochloric acid	Acidity regulator	1999	**CS 262-2006 (for use in cheese mass only)**
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	**CS 262-2006 (for use in cheese mass only)**
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	**CS 262-2006 (for use in cheese mass only)**
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 253-2006 (see functional class table and footnote)**
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	**CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
322(ii)	**Lecithin, partially hydrolysed**	**Antioxidant, Emulsifier**		**CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	**CS 290-1995**
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	**CS253-2006, CS 290-1995**
296	Malic acid	Acidity regulator, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)**
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	**CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 290-1995**

1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)**
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	**CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 290-1995**
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	**CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995**
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	**CS 207-1999, CS 281-1971, CS 282-1971**
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995**
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	**CS 207-1999, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
525	Potassium hydroxide	Acidity regulator	1999	**CS 290-1995**
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	**CS253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995**
283	Potassium propionate	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent,	1999	**CS 253-2006 (see functional class table and footnote), CS**

		Humectant, Stabilizer, Thickener		**262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)**
407a	Processed euchema seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006) ,**
280	Propionic acid	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	**CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
466	Sodium carboxymethyl cellulose (Cellulose gel)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only),**
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	**CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	**CS 262-2006 (for use in cheese mass only)**
524	Sodium hydroxide	Acidity regulator	1999	**CS 253-2006 (see functional class table and footnote), CS 290-1995**
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	**CS253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995**

350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	**CS 262-2006 (for use in cheese mass only)**
281	Sodium propionate	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent	1999	**CS 207-1999, CS253-2006, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	**CS 262-2006 (for use in cheese mass only)**
171	Titanium dioxide	Colour	1999	**CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)**
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**
380	Triammonium citrate	Acidity regulator	1999	**CS 290-1995**
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	**CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**

Amendments to Section 2 of the Annex to Table 3

01.3.1	Condensed milk (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Evaporated milks (CXS 281-1971) Sweetened Condensed Milks (CXS 282-1971)

01.5.1	Milk powder and cream powder (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
Codex standards	Milk powders and cream powder (CXS 207-1999) Edible Casein Products (CXS 290-1995)

01.6.1	Unripened cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standards	Mozzarella (CXS 262-2006)

02.2.2	Fat spreads, dairy fat spreads and blended spreads
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standards	Dairy Fat Spreads (CXS 253-2006)

C.2 Proposed amendments to table 1, 2 and 3 of the GSFA relating to processed fruits and vegetables (CCPFV)

(For adoption)

C.2.1- PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

The following amendments to the food additive provisions in the GSFA are proposed.

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

Acesulfame Potassium:

INS: 950 **Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 188, **XS160**	2005
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	1000 mg/kg	188, **XS294**	2008

Acetic Acid, Glacial:

INS: 260 **Functional class: Acidity regulator, Preservative**

Food Category No	Food Category	Max level	Notes	Year Adopted
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	**XS294**	2013

Advantame:

INS: 969 **Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	478, **XS160**	2021

Alginic Acid:

INS: 400 **Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Year Adopted
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	**XS294**	2013

Annatto extracts, bixin based:

INS: 160b(i) **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Year Adopted
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**10 mg/kg**	**8, D-306**	

Ascorbic Acid, L-:

INS: 300 **Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**

Food Category No	Food Category	Max level	Notes	Year Adopted
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	**XS294**	2013

Ascorbyl esters:

INS: 304, 305 **Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	10, **XS306**	2005

Aspartame:

INS: 951 **Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 191, **XS160**	2019
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	2500 mg/kg	144, 191, **XS294**	2021

Benzoates:

INS: 210 **Functional class: Preservative**
INS: 211 **Functional class: Preservative**
INS: 212 **Functional class: Preservative**
INS: 213 **Functional class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	13, **B-160**	2001
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	1000	13, **XS294**	2001

Brilliant Blue FCF:

INS: 133 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, **XS160**	2009
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	100 mg/kg	92, 161, **XS294**	2009

Brown HT:

INS: 155 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**50 mg/kg**	**D-306**	

Butylated hydroxyanisole:

INS: 320 **Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, **B-306**	2018

Calcium 5'-Ribonucleotides:

INS: 634 **Functional class: Flavour enhancer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, **XS294**	2014

Calcium Carbonate:

INS: 170(i) **Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Calcium Chloride:

INS: 509 **Functional class: Firming agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Calcium lactate:

INS: 509 **Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	10000	58, **XS294**	2013

Canthaxanthin:

INS: 161g **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	15 mg/kg	**XS160**	2011
12.6	Sauces and like products	30 mg/kg	XS302, **XS306**	2018

Caramel III – Ammonia Caramel:

INS: 150c **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	1999
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	50000	161, **XS294**	2010
12.6	Sauces and like products	50000 mg/kg	**H-306**	2010

Caramel IV – Sulfite Ammonia Caramel:

INS: 150d **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	1999
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000	92, 161 & **XS294**	2009
12.6	Sauces and like products	30000 mg/kg	XS302, **H-306**	2018

Carmines:

INS: 120 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	178, **XS160**	2005
12.6	Sauces and like products	500 mg/kg	178, XS302, **F-306**	2018

Carnauba wax:

INS: 903 **Functional class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2	Processed fruit	400 mg/kg	**XS160**	2004

Carotenes, Beta-,Vegetable:

INS: 160a(ii) **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	2005
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	1000	**XS294**	2005
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		2005

Carotenoids:

INS 160a(i) **Functional Class: Colour**
INS 160a(iii) **Functional Class: Colour**
INS 160e **Functional Class: Colour**
INS 160f **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	2009
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and	50	**XS294**	2009

Carotenoids:

INS 160a(i) — **Functional Class: Colour**
INS 160a(iii) — **Functional Class: Colour**
INS 160e — **Functional Class: Colour**
INS 160f — **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
	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			
12.6	Sauces and like products	500 mg/kg	XS302, **XS306**	2018

Carrageenan:

INS 407 — **Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Chlorophylls and chlorophyllins, Copper Complexes:

INS 141(i) — **Functional Class: Colour**
INS 141(ii) — **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	150 mg/kg	**XS160**	2009
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	100	62, **XS294**	2005
12.6	Sauces and like products	100 mg/kg	XS302, **G-306**	2018

Citric acid:

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

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Citric and Fatty Acid Esters of Glycerol:

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

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Curcumin:

INS 100(i) **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**GMP**	**D-306**	

Cyclamates:

INS 952(i) **Functional Class: Sweetener**
INS 952(ii) **Functional Class: Sweetener**
INS 952(iv) **Functional Class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	2000 mg/kg	17, 477, **XS160**	2019

Dextrins, Roasted Starch:

INS 1400 **Functional Class: Carrier, Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Diacetyltartaric and Fatty Acid Esters of Glycerol:

INS 472e **Functional Class: Emulsifier, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	5000 mg/kg	**XS160**	2005
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	2500	**XS294**	2005

Disodium 5'-Guanylate:

INS 627 **Functional Class: Flavour enhancer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, **XS294**	2014

Disodium 5'-Inosinate:

INS 631 **Functional Class: Flavour enhancer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, **XS294**	2014

Disodium 5'-Ribonucleotides:

INS 635 **Functional Class: Flavour enhancer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, **XS294**	2014

Erythrosine:

INS 127 **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	30 mg/kg	**XS294**	2011
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**50 mg/kg**	**D-306**	

Ethylene diamine tetra acetates:

INS 385 **Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant**

INS 386 **Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	21, **XS160**	2001
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	250	21, **XS294**	2001

Ethylene diamine tetra acetates:				
INS 385	**Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant**			
INS 386	**Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer**			
	categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3			
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	21, **C-306**	2001

Fast Green FCF:				
INS 143	**Functional Class: Antioxidant, Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, **XS160**	2009
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	100	161, **XS294**	2009

Fumaric acid:				
INS 297	**Functional Class: Acidity regulator**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
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	**XS294**	2013

Glycerol:				
INS 422	**Functional Class: Humectant, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
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	**XS294**	2014

Grape Skin Extract:				
INS 163(ii)		**Functional Class: Antioxidant, Colour**		
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, 181, **XS160**	2009
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	100	161, 181, **XS294**	2009

12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, creamsauce, brown gravy)	300 mg/kg	181, **XS306**	2009

Guaiac resin:

INS 314 **Functional Class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	600 mg/kg	15, XS302, **XS306**	2009

Gum Arabic (Acacia gum):

INS 414 **Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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**	**A-294**	

Hydroxybenzoates, para:

INS 214 **Functional Class: Preservative**
INS 218 **Functional Class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	27, **D-160**	2012
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	300	27, **XS294**	2012

Indigotine (Indigo Carmine):

INS 132 **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, **XS160**	2009
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	300	161, **XS294**	2009
12.6	Sauces and like products	300 mg/kg	XS302, **XS306**	2018

Iron Oxides:

INS 172(i) **Functional Class: Colour**
INS 172(ii) **Functional Class: Colour**
INS 172(iii) **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	2005

12.6	Sauces and like products	75 mg/kg	XS302, **XS306**	2018

Lactic acid, L-, D- and DL-:

INS 270 **Functional Class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Lauric arginate ethyl ester:

INS 243 **Functional Class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	**XS306**	2011

Lecithin:

INS 322(i) **Functional Class: Antioxidant, Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Magnesium Carbonate:

INS 504(i) **Functional Class: Acidity regulator, Anticaking agent, Colour retention agent**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	5000 mg/kg	36, **XS294**	2013

Neotame:

INS 621 **Functional Class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	70 mg/kg	478, **XS160**	2019
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	33 mg/kg	144, **XS294**	2021
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	70 mg/kg	**XS306**	2007

Nisin:

INS 234 **Functional Class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5 mg/kg	233, ~~**XS306R**~~, **XS306**, B5	2021

Pectins:

INS 440 **Functional Class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Phosphates:

INS 338 **Functional Class: Acidity regulator, Antioxidant, Sequestrant**

INS 339(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**

INS 339(ii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**

INS 339(iii) **Functional Class: Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener**

INS 340(i) **Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener**

INS 340(ii) **Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener**

INS 340(iii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**

INS 341(i) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer,**

INS 341(ii) **Thickener**

INS 341(iii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener**

INS 342(i) **Functional Class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener**

INS 342(ii) **Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener**

INS 343(i) **Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener**

INS 343(ii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener**

INS 343(iii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, ThickenerFunctional Class: Acidity regulator, Anticaking agent, Stabilizer, Thickener**

INS 450(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**

INS 450(ii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**

INS 450(iii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**

INS 450(ix) **Functional Class: Acidity regulator, Raising agent, Stabilizer**

INS 450(v) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**

INS 450(vi) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 450(vii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer**
INS 451(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**
INS 451(ii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**
INS 452(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 452(ii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 452(iii) **Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer**
INS 452(iv) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 452(v) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**
INS 542 **Functional Class: Anticaking agent, Emulsifier, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1100 mg/kg	33, **XS160**	2009
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	33, **B-294**	2010
12.6	Sauces and like products	2200 mg/kg	33, XS302, **A-306**	2018

Polydimethylsiloxane:

INS 900a **Functional Class: Anticaking agent, Antifoaming agent, Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	**XS160**	1999
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	10 mg/kg	**XS294**	2008

Polyglycerol esters of fatty acids:

INS 475 **Functional Class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	~~**XS306R**~~ **L-306**	2018

Polysorbates:

INS 432 **Functional Class: Emulsifier, Stabilizer**
INS 433 **Functional Class: Emulsifier, Stabilizer**
INS 434 **Functional Class: Emulsifier**
INS 435 **Functional Class: Emulsifier, Stabilizer**
INS 436 **Functional Class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	**J-306**	2007

Ponceau 4R (Cochineal Red A):

INS 124 **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, **XS160**	2008
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	500 mg/kg	161, **XS294**	2008

Potassium Carbonate:

INS 501(i) **Functional Class: Acidity regulator, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Processed eucheuma seaweed (PES):

INS 407a **Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Propyl gallate:

INS 310 **Functional Class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, **XS306**	2018

Propylene glycol alginate:

INS 405 **Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**8000 mg/kg**	**D-306**	

Propylene glycol esters of fatty acids:

INS 477 **Functional Class: Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**20000 mg/kg**	**D-306**	

Pullulan:

INS 1204 **Functional Class: Glazing agent, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2014

Riboflavins:

INS 101(i) **Functional Class: Colour**
INS 101(ii) **Functional Class: Colour**
INS 101(iii) **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	500 mg/kg	**XS294**	2008
12.6	Sauces and like products	350 mg/kg	XS302	2018

Saccharins:

INS 954(i) **Functional Class: Sweetener**
INS 954(ii) **Functional Class: Sweetener**
INS 954(iii) **Functional Class: Sweetener**
INS 954(iv) **Functional Class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	477, **XS160**	2019
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	200 mg/kg	144, **XS294**	2021
12.6	Sauces and like products	160 mg/kg	XS302, **M-306**	2018

Sodium acetate:

INS 262(i) **Functional Class: Acidity regulator, Preservative, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Sodium ascorbate:

INS 301 **Functional Class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2014

Sodium carbonate:

INS 500(i) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Sodium diacetate:

INS 262(ii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	~~**XS306R**~~ **XS306**	

Sodium DL-malate:

INS 350(ii) **Functional Class: Acidity regulator, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Sodium erythorbate (sodium isoascorbate):

INS 350(ii) **Functional Class: Acidity regulator, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted

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	280, **XS294**	2014

Sodium fumarates:

INS 365 **Functional Class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Sodium gluconate:

INS 365 **Functional Class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	**XS294**	2013

Sorbates:

INS 200 **Functional Class: Preservative**
INS 202 **Functional Class: Preservative**
INS 203 **Functional Class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	42, **C-160**	2009

Stearoyl lactylates:

INS 481(i) **Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**
INS 482(i) **Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	~~XS306R~~ **XS306**	2018

Steviol glycosides:

INS 960a **Functional Class: Sweetener**
INS 960b **Functional Class: Sweetener**
INS 960c **Functional Class: Sweetener**
INS 960d **Functional Class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	330 mg/kg	26, **XS160**	2011

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	200 mg/kg	26, **XS294**	2011
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg	26, **XS306**	2011

Sucralose (trichlorogalactosucrose):

INS 955 **Functional Class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	400 mg/kg	478, **XS160**	2019
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	580 mg/kg	144, **XS294**	2021

Sucrose esters:

INS 473 **Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**
INS 473a **Functional Class: Emulsifier, Glazing agent, Stabilizer**
INS 474 **Functional Class: Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	~~B4~~ **K-306**	2021

Sulfites:

INS 220 **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**
INS 221 **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**
INS 222 **Functional Class: Antioxidant, Preservative**
INS 223 **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**
INS 224 **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**
INS 225 **Functional Class: Antioxidant, Preservative**
INS 539 **Functional Class: Antioxidant, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**	**100 mg/kg**	**44, A-160**	
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	500 mg/kg	44, **XS294**	2006

Sunset yellow FCF:

INS 110 **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, **XS160**	2008
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	200 mg/kg	92, **XS294**	2008

Tamarind seed polysaccharide:

INS 437 **Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	XS38	2021

Tartrates:

INS 334 **Functional Class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant**
INS 335(ii) **Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**
INS 337 **Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**	**3000 mg/kg**	**45**	
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	45, ~~XS306R~~	2018

Tartrazine:

INS 102 **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**100 mg/kg**	**D-306**	

Tertiary butylhydroquinone:

INS 319 **Functional Class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, **XS306**	2018

Trisodium citrate:				
INS 331(iii)	**Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
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	**XS294**	2013

C.2.2- PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

Food category 04.1.2.6 **Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**

Additive	**INS**	**Step/Year Adopted**	**Max Level**	**Notes**
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478, 188 & **XS160**
ADVANTAME	969	2021	10 mg/kg	**XS160**
ASPARTAME	951	2019	1000 mg/kg	478, 191 & **XS160**
BENZOATES	210-213	2001	1000 mg/kg	13 & **B-160**
BRILLIANT BLUE FCF	133	2009	100 mg/kg	161 & **XS160**
CANTHAXANTHIN	161g	2011	15 mg/kg	**XS160**
CARAMEL III - AMMONIA CARAMEL	150c	1999	500 mg/kg	**XS160**
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	500 mg/kg	**XS160**
CARMINES	120	2005	500 mg/kg	178 & **XS160**
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	500 mg/kg	**XS160**
CAROTENOIDS	160a(i),a(iii),e,f	2009	500 mg/kg	**XS160**
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	150 mg/kg	**XS160**
CYCLAMATES	952(i), (ii), (iv)	2019	2000 mg/kg	17, 477 & **XS160**

Food category 04.1.2.6 **Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**

Additive	INS	Step/Year Adopted	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	**XS160**
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	100 mg/kg	21 & **XS160**
FAST GREEN FCF	143	2009	100 mg/kg	161 & **XS160**
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	161, 181 & **XS160**
HYDROXYBENZOATES, PARA-	214, 218	2012	1000 mg/kg	27 & **D-160**
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & **XS160**
IRON OXIDES	172(i)-(iii)	2005	500 mg/kg	**XS160**
NEOTAME	961	2019	70 mg/kg	478 & **XS160**
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	1100 mg/kg	33 & **XS160**
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	**XS160**
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & **XS160**
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477 & **XS160**
SORBATES	200, 202, 203	2009	1000 mg/kg	42 & **C-160**
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26 & **XS160**
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, **XS160**
SULFITES	**220-225, 539**		**100 mg/kg**	**44, A-160**
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, **XS160**

Food category 04.1.2.6 **Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**

Additive	INS	Step/Year Adopted	Max Level	Notes
TARTRATES	**334, 335(ii), 337**		**3000**	**45**

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**

Additive	INS	Step/Year Adopted	Max Level	Notes
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2009	50000	92, 161 & **XS294**

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**

Additive	INS	Step/Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2008	1000 mg/kg	188, **XS294**
ACETIC ACID, GLACIAL	260	2013	GMP	**XS294**
ALGINIC ACID	400	2013	GMP	**XS294**
ASCORBIC ACID, L-	300	2013	GMP	**XS294**
ASPARTAME	951	2008	2500 mg/kg	144, 191 & **XS294**
BENZOATES	210-213	2001	1000 mg/kg	13, **XS294**
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161 & **XS294**
CALCIUM 5'-RIBONUCLEOTIDES	634	2014	GMP	279 & **XS294**
CALCIUM CARBONATE	170(i)	2013	GMP	**XS294**
CALCIUM CHLORIDE	509	2013	GMP	**XS294**
CALCIUM LACTATE	327	2013	10000 mg/kg	58, **XS294**

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**

Additive	INS	Step/Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, **XS294**
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	1000 mg/kg	**XS294**
CAROTENOIDS	160a(i),a(iii),e,f	2009	50 mg/kg	**XS294**
CARRAGEENAN	407	2013	GMP	**XS294**
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62 & **XS294**
CITRIC ACID	330	2013	GMP	**XS294**
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	**XS294**
DEXTRINS, ROASTED STARCH	1400	2013	GMP	**XS294**
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	**XS294**
DISODIUM 5'-GUANYLATE	627	2014	GMP	279 & **XS294**
DISODIUM 5'-INOSINATE	631	2014	GMP	279 & **XS294**
DISODIUM 5'-RIBONUCLEOTIDES	635	2014	GMP	279 & **XS294**
ERYTHROSINE	127	2011	30 mg/kg	**XS294**
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21 & **XS294**
FAST GREEN FCF	143	2009	100 mg/kg	161 & **XS294**
FUMARIC ACID	297	2013	GMP	**XS294**
GLYCEROL	422	2014	GMP	**XS294**

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**

Additive	INS	Step/Year Adopted	Max Level	Notes
GRAPE SKIN EXTRACT	163(ii)	2009	100 mg/kg	161, 181 & **XS294**
GUAR GUM	412	2013	GMP	
GUM ARABIC (ACACIA GUM)	**414**		**GMP**	**A-294**
HYDROXYBENZOATES, PARA-	214, 218	2012	300 mg/kg	27 & **XS294**
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & **XS294**
LACTIC ACID, L-, D- and DL-	270	2013	GMP	**XS294**
LECITHIN	322(i)	2013	GMP	**XS294**
MAGNESIUM CARBONATE	504(i)	2013	5000 mg/kg	36 & **XS294**
NEOTAME	961	2007	33 mg/kg	144 & **XS294**
PECTINS	440	2013	GMP	**XS294**
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	2010	2200 mg/kg	33, **B-294**
POLYDIMETHYLSILOXANE	900a	2008	10 mg/kg	**XS294**
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & **XS294**
POTASSIUM CARBONATE	501(i)	2013	GMP	**XS294**
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2013	GMP	**XS294**
PULLULAN	1204	2014	GMP	**XS294**

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**

Additive	INS	Step/Year Adopted	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii)	2008	500 mg/kg	**XS294**
SACCHARINS	954(i)-(iv)	2008	200 mg/kg	144 & **XS294**
SODIUM ACETATE	262(i)	2013	GMP	**XS294**
SODIUM ASCORBATE	301	2014	GMP	**XS294**
SODIUM CARBONATE	500(i)	2013	GMP	**XS294**
SODIUM DL-MALATE	350(ii)	2013	GMP	**XS294**
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2014	GMP	280 & **XS294**
SODIUM FUMARATES	365	2013	GMP	**XS294**
SODIUM GLUCONATE	576	2013	GMP	**XS294**
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26 & **XS294**
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2008	580 mg/kg	144 & **XS294**
SULFITES	220-225, 539	2006	500 mg/kg	44 & **XS294**
SUNSET YELLOW FCF	110	2008	200 mg/kg	92 & **XS294**
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	XS38
TRISODIUM CITRATE	331(iii)	2013	GMP	**XS294**

Food category 12.6 Sauces and like products

Additive	INS	Step/Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	1000 mg/kg	188
ASPARTAME	951	2005	350 mg/kg	191
BUTYLATED HYDROXYANISOLE	320	2018	200 mg/kg	15, 130, XS302 & **B-306**
CANTHAXANTHIN	161g	2018	30 mg/kg	XS302 & **XS306**
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	**H-306**
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	30000 mg/kg	XS302 & **H-306**
CARMINES	120	2018	500 mg/kg	178, XS302 & **F-306**
CAROTENOIDS	160a(i),a(iii),e,f	2018	500 mg/kg	XS302, **XS306**
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	100 mg/kg	XS302 & **G-306**
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2018	10000 mg/kg	XS302
GUAIAC RESIN	314	2018	600 mg/kg	15, XS302 & **XS306**
INDIGOTINE (INDIGO CARMINE)	132	2018	300 mg/kg	XS302 & **XS306**
IRON OXIDES	172(i)-(iii)	2018	75 mg/kg	XS302 & **XS306**
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	2018	2200 mg/kg	33, XS302 & **A-306**
PROPYL GALLATE	310	2018	200 mg/kg	15, 130, XS302 & **XS306**
RIBOFLAVINS	101(i),(ii), (iii)	2018	350 mg/kg	XS302
SACCHARINS	954(i)-(iv)	2018	160 mg/kg	XS302 & **M-306**

Food category 12.6 Sauces and like products

Additive	INS	Step/Year Adopted	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	450 mg/kg	127
TERTIARY BUTYLHYDROQUINONE	319	2018	200 mg/kg	15, 130, XS302 & **XS306**

Food category 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step/Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN BASED	**160b(i)**		**10 mg/kg**	**8, D-306**
ASCORBYL ESTERS	304, 305	2005	500 mg/kg	10 & **XS306**
BROWN HT	**155**		**50 mg/kg**	**D-306**
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	2000 mg/kg	
CURCUMIN	100(i)		**GMP**	**D-306**
ERYTHROSINE	**127**		**50 mg/kg**	**D-306**
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	75 mg/kg	21, **C-306**
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181 & **XS306**
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	**XS306**
NEOTAME	961	2007	70 mg/kg	**XS306**
NISIN	234	2021	5 mg/kg	233, ~~**XS306R**~~, **XS306**, B5
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	~~XS306~~**R L-306**
PROPYLENE GLYCOL ALGINATE	**405**		**8000 mg/kg**	**D-306**
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	**477**		**20000 mg/kg**	**D-306**

Food category 12.6.2 **Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**

Additive	INS	Step/Year Adopted	Max Level	Notes
POLYSORBATES	432-436	2007	5000 mg/kg	**J-306**
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	~~**XS306R**~~ **XS306**
STEAROYL LACTYLATES	481(i), 482(i)	2018	2500 mg/kg	~~**XS306R**~~ **XS306**
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26 & **XS306**
SUCROSE ESTERS	473, 473a, 474	1000 mg/kg		**K-306**
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45, ~~**XS306R**~~
TARTRAZINE	**102**		**100 mg/kg**	**D-306**

Notes

XS160	Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS302	Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).
XS306	Excluding products conforming to the Standard for Chili Sauce (CXS 306-2011).
B5	For use in low oil content or refrigerated products only.
A-160	For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
B-160	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
C-160	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.
D-160	Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987)
A-294	For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
B-294	Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
A-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
B-306	Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
C-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.
D-306	For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
F-306	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

G-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
H-306	Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
J-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.
K-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sucrose esters of fatty acids only at 5000 mg/kg.
L-306	Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
M-306	Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

C.2.3- PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA: (alphabetical order)

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[1]
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 70-1981, CS 94-1981, CS 119-1981, **CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products)**, CS 302-2011, CS 249-2006
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, **CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products)**, CS 302-2011, CS 249-2006
160d(i)	Lycopene, synthetic	Colour	2012	**CS 306-2011 (at 390 mg/kg)**, CS 319-2015 (special holiday pack canned pears only)

Section 2 of the Annex to Table 3

04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standards	**Mango chutney (CXS 160-1987)**

12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**
	Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to this standard.

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

Codex standards	**Chili sauce (CXS 306-2011)**

C.3 Proposed amendments to tables 1, 2 and 3 of the GSFA relating to CCNFSDU

PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO ALIGNMENT OF CCNFSDU STANDARDS

(For adoption)

C.3.1- PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

ACESULFAME POTASSIUM:
INS: 950 Functional class: Flavour enhancer, Sweetener

Food Category No	Food Category	Max Level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	188**, A**	2007

ACETIC AND FATTY ACID ESTERS OF GLYCEROL:
INS: 472a Functional class: Emulsifier, Sequestrant, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	5000 mg/kg	~~239,~~ 268**, XS73**	2014

ACETYLATED DISTARCH ADIPATE:
INS: 1422 Functional class: Emulsifier, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.2	Follow-up formula	5000 mg/kg	~~72,~~ 150, 285 & 292**, 381, U**	2014

ACETYLATED DISTARCH PHOSPHATE:
INS: 1414 Functional class: Emulsifier, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formula	5000 mg/kg	~~72,~~ 150, 284 & 292**, 381, U,**	2014
13.1.2	Follow-up formula	5000 mg/kg	~~72,~~ 150, 285 & 292**, 381, U**	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~ 150**, 284** & 292**, 381, U,**	2014

ACETYLATED OXIDIZED STARCH:
INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269**, XS73**	2014

ALLURA RED AC:
INS: 129 Functional class: Colour

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2009

AMMONIUM CARBONATE: **INS: 503(i) Functional class: Acidity regulator, Raising agent**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	GMP	~~239,~~ 248**, XS73**	2013

AMMONIUM HYDROGEN CARBONATE: **INS: 503(ii) Functional class: Acidity regulator, Raising agent**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	GMP	~~239,~~ 248**, XS73**	2013

ASCORBIC ACID, L-: **INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.2	Follow-up formula	50 mg/kg	~~72,~~ 242 & 315**, 381, U**	2015

ASCORBYL ESTERS: **INS: 304 Functional class: Antioxidant** **INS: 305 Functional class: Antioxidant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	10 mg/kg	~~72,~~ 187**, 381, U**	2019
13.1.2	Follow-up formula	50 mg/kg	~~72,~~ 187, 315**, 381, U**	2019
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	~~72,~~ 187**, 381, U**	2019
13.3	**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**	**10 mg/kg**	**187, B**	

ASPARTAME: **INS: 951 Functional class: Flavour enhancer, Sweetener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	191**, A**	2007

ASPARTAME-ACESULFAME SALT: **INS: 962 Functional class: Flavour enhancer, Sweetener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	113**, A**	2012

BENZOATES: **INS: 210-213 Functional class: Preservative**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	13, **A**	2003

BRILLIANT BLUE FCF: **INS: 133 Functional class: Colour**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2005

CALCIUM ACETATE: **INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013

CALCIUM ASCORBATE: **INS: 302 Functional class: Antioxidant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.2	Follow-up formulae	50 mg/kg	~~70, 72,~~ 315**, 317, 381, U**	2015
13.2	Complementary foods for infants and young children	200 mg/kg	~~239,~~ 317, **XS73**	2015

CALCIUM HYDROXIDE: **INS:526 Functional class: Acidity regulator, Firming agent**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013

CALCIUM LACTATE: **INS:327 Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	GMP	83, ~~239~~**XS73**	2013

CARAMEL III - AMMONIA CARAMEL: **INS:150c Functional class: Colour**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	**A**	2010

CARAMEL IV - SULFITE AMMONIA CARAMEL: INS:150d Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	**A**	2009

CARMINES: INS:120 Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	178**, A**	2005

CAROTENAL, BETA-APO-8'-: INS:160e Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**	**50 mg/kg**	**A**	

CAROTENES, BETA-, VEGETABLE: INS:160a(ii) Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	600 mg/kg	**A**	2005

CAROTENOIDS: INS:160a(i), a(iii), a(iv)~~e, f~~ Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2009

CARBON DIOXIDE: INS:290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.2	**Follow up formulae**	**GMP**	**59**	

CAROB BEAN GUM: INS:410 Functional class: Emulsifier, Stablizer, Thickener				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	1000 mg/kg	~~72~~**381, U**	2014
13.1.2	Follow up formulae	1000 mg/kg	~~72~~**381, U**	2014
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	~~72~~**381, U**	2014

CARRAGEENAN: **INS:407 Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	300 mg/kg	~~379,~~ 381**, A72, U**	2016
13.1.2	Follow up formulae	300 mg/kg	~~72,~~ 151, 328, 329, **381, U**	2015
13.1.3	Formulae for special medical purposes for infants	~~1000~~ **300** mg/kg	~~379,~~ 381**, A72, U**	2016

CITRIC ACID: **INS:330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	GMP	~~72,~~ **381, U**	2015
13.1.2	Follow up formulae	GMP	~~72,~~ **381, U**	2013
13.1.3	Formulae for special medical purposes for infants	GMP	~~72,~~ **381, U**	2015

CITRIC AND FATTY ACID ESTERS OF GLYCEROL: **INS:472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
~~13.1~~	~~Infant formulae, follow-up formulae, and formulae for special medical purposes for infants~~	~~9000 mg/kg~~	~~380, 381~~	~~2016~~
13.1.1	**Infant formulae**	**9000 mg/kg**	**380, 381, U**	
13.1.3	**Formulae for special medical purposes for infants**	**9000 mg/kg**	**380, 381, U**	
13.2	Complementary foods for infants and young children	5000 mg/kg	~~239,~~ 268**, XS73**	2014

CYCLAMATES: **INS: 952(i), (ii), (iv) Functional class: Sweetener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	17**, A**	2007

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL: **INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	**A**	2005

DISTARCH PHOSPHATE: **INS: 1412 Functional class: Emulsifier, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	5000 mg/kg	~~72,~~ 150, 284 & 292, **381, U,**	2014
13.1.2	Follow up formulae	5000 mg/kg	~~72,~~ 150, 285 & 292, **381, U**	2014

13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~150, **284** & 292, **381, U,**	2014

GLUCONO DELTA-LACTONE: **INS:** 575 **Functional class: Acidity regulator, Raising agent, Sequestrant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	GMP	**XS73**	2013

GRAPE SKIN EXTRACT: **INS:** 163(ii) **Functional class: Colour**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	250 mg/kg	181**, A**	2009

GUAR GUM: **INS:** 412 **Functional class: Emulsifier, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	1000 mg/kg	14, ~~72,~~ **381, U**	2014
13.1.2	Follow up formulae	1000 mg/kg	~~72,~~ **381, U**	2014
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, ~~72,~~ **381, U**	2014

GUM ARABIC (ACACIA GUM): **INS:** 414 **Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	**Infant formulae**	**10 mg/kg**	**381, F72, U**	
13.1.2	**Follow up formulae**	**10 mg/kg**	**381, F72, U**	
13.1.3	**Formulae for special medical purposes for infants**	**10 mg/kg**	**381, F72, U**	
13.2	Complementary foods for infants and young children	10000 mg/kg	~~239,~~273**, A74, XS73**	2014

HYDROCHLORIC ACID: **INS:** 507 **Functional class: Acidity regulator**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013

HYDROXYPROPYL STARCH: **INS:** 1440 **Functional class: Emulsifier, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	5000 mg/kg	~~72,~~150, 284, 292**, 381, U**	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~150, **284,** 292**, 381, U**	2014
13.2	Complementary foods for infants and young children	60000 mg/kg	~~237,~~276**, XS74**	2014

INDIGOTINE (INDIGO CARMINE):
INS: 132 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2009

LACTIC ACID, L-, D- and DL-:
INS: 270 **Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	~~72,~~ 83**, 381, U**	2015
13.1.2	Follow-up formulae	GMP	~~72,~~ 83**, 381, U**	2013
13.1.3	Formulae for special medical purposes for infants	GMP	~~72,~~ 83**, 381, U**	2015

LACTIC AND FATTY ACID ESTERS OF GLYCEROL:
INS: 472b **Functional class: Emulsifier, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	5000 mg/kg	~~239,~~ 268, **XS73**	2014

LECITHIN:
INS: 322(i) **Functional class: Antioxidant, Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	5000 mg/kg	~~72~~**381, B72, U**	2014
13.1.2	Follow-up formulae	5000 mg/kg	~~72~~**381, U**	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72~~**381, B72, U**	2014

MALIC ACID, DL-:
INS: 296 **Functional class: Acidity regulator, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	~~239~~**83, XS73**	2013

MANNITOL:
INS: 421 **Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	**Infant formulae**	**10 mg/kg**	**381, F72, U**	
13.1.2	**Follow-up formula**	**10 mg/kg**	**381, F72, U**	
13.1.3	**Formulae for special medical purposes for infants**	**10 mg/kg**	**381, F72, U**	
13.2	**Complementary foods for infants and young children**	**10 mg/kg**	**XS73, A74**	

MONO- AND DI-GLYCERIDES OF FATTY ACIDS: **INS:** 471 **Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	4000 mg/kg	~~72~~**381, B72, U**	2014
13.1.2	Follow-up formulae	4000 mg/kg	~~72~~**381, U**	2014
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	~~72~~**381, B72, U**	2014

MONOSTARCH PHOSPHATE: **INS:** 1410 **Functional class: Emulsifier, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269, **XS73**	2014

NEOTAME: **INS:** 961 **Functional class: Flavour enhancer, Sweetener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg	**A**	2007

NITROGEN: **INS:** 941 **Functional class: Foaming agent, Packaging gas, Propellant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.2	**Follow-up formulae**	**GMP**	**59**	

OXIDIZED STARCH: **INS:** 1404 **Functional class: Emulsifier, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269, **XS73**	2014

PECTINS: **INS:** 440 **Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.2	Follow-up formulae	10000 mg/kg	~~72~~**381, U**	2014
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, ~~72~~**381, U**	2021

PHOSPHATED DISTARCH PHOSPHATE: **INS:** 1413 **Functional class: Emulsifier, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	5000 mg/kg	~~72,~~ 150, 284, 292**, 381, U,**	2014
13.1.2	Follow-up formulae	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~ 150, **284,** 292**, 381, U,**	2014

PHOSPHATES:
INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542
Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	**Infant formulae**	**450 mg/kg**	**33, 230, 381, C72, D72, U**	
13.1.3	**Formulae for special medical purposes for infants**	**450 mg/kg**	**33, 230, 381, C72, D72, U**	
13.2	Complementary foods for infants and young children	4400 mg/kg	33, 230**, XS73**	2012
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	33**, A**	2009

POLYDIMETHYLSILOXANE:
INS: 900a **Functional class: Anticaking agent, Antifoaming agent, Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2004

POLYGLYCEROL ESTERS OF FATTY ACIDS:
INS: 475 **Functional class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	**A**	2018

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

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	**A**	2005

PONCEAU 4R (COCHINEAL RED A):
INS: 124 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2008

POTASSIUM ACETATE:
INS: 261(i) **Functional class: Acidity regulator, Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013

POTASSIUM CARBONATE:
INS: 501(i) **Functional class: Acidity regulator, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted

13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013

POTASSIUM DIHYDROGEN CITRATE:
INS: 332(i) **Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013
13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013

POTASSIUM HYDROGEN CARBONATE:
INS: 501(ii) **Functional class: Acidity regulator, Raising agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013

POTASSIUM HYDROXIDE:
INS: 525 **Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013

POTASSIUM LACTATE:
INS: 326 **Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	83, ~~239~~**XS73**	2013

PROPYLENE GLYCOL ALGINATE:
INS: 405 **Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1200 mg/kg	**A**	2018

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS: **INS:** 477 **Functional class: Emulsifier**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	**A**	2001

SACCHARINS: **INS:** 954(i)-(iv) **Functional class: Sweetener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	200 mg/kg	**A**	2007

SILICON DIOXIDE, AMORPHOUS: **INS:** 551 **Functional class: Anticaking agent, Antifoaming agent, Carrier**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	**Infant formulae**	**10 mg/kg**	**381, F72, U**	
13.1.2	**Follow-up formulae**	**10 mg/kg**	**381, F72, U**	
13.1.3	**Formulae for special medical purposes for infants**	**10 mg/kg**	**381, F72, U**	
13.2	Complementary foods for infants and young children	2000 mg/kg	~~65,~~ 318, **A74, XS73**	2015

SODIUM ACETATE: **INS:** 262(i) **Functional class: Acidity regulator, Preservative, Sequestrant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.2	Complementary foods for infants and young children	GMP	~~239, 319,~~ 320, **XS73**	2015

SODIUM ASCORBATE: **INS:** 301 **Functional class: Antioxidant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	**Infant formulae**	**75 mg/kg**	**83, 381, H72, U,**	
13.1.2	Follow-up formulae	50 mg/kg	~~70, 72,~~ 315, 316**, 317, 381, A156, U**	2015
13.1.3	**Formulae for special medical purposes for infants**	**75 mg/kg**	**83, 381, H72, U,**	
13.2	Complementary foods for infants and young children	500 mg/kg	317, 319, 320**, C74**	2015

SODIUM CARBONATE: **INS:** 500(i) **Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**, 381, U**	2015

13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013
13.2	Complementary foods for infants and young children	GMP	~~240,~~ 243, 295, 319**, 320**	2015

SODIUM DIHYDROGEN CITRATE:
INS: 331(i) **Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**, 381, U**	2015
13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014
13.2	Complementary foods for infants and young children	5000 mg/kg	238, ~~240,~~ 319**, 320**	2015

SODIUM HYDROGEN CARBONATE:
INS: 500(ii) **Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**, 381, U**	2015
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013
13.2	Complementary foods for infants and young children	GMP	~~240,~~ 319**, 320**	2015

SODIUM HYDROXIDE:
INS: 524 **Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**, 381, U**	2015
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013
13.2	Complementary foods for infants and young children	GMP	~~239, 319~~, 320**, XS73**	2015

SODIUM LACTATE:
INS: 325 **Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	83, ~~239, 319,~~ 320**, XS73**	2015

SORBATES:
INS: 200, 202, 203 **Functional class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	42, **A**	2009

SORBITAN ESTERS OF FATTY ACIDS:
INS: 491-495 **Functional class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	**A**	2018

STARCH ACETATE:
INS: 1420 **Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269**, XS73**	2014

STARCH SODIUM OCTENYL SUCCINATE:
INS: 1450 **Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	**Infant formulae**	**20000 mg/kg**	**376, 381, G72, U,**	
13.1.2	**Follow-up formulae**	**100 mg/kg**	**316, 381, F72, U**	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, 381**, G72, U,**	2016
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269**, XS73, B74**	2014

STEAROYL LACTYLATES:
INS: 481(i), 482(i) **Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2000 mg/kg	**A**	2018

STEVIOL GLYCOSIDES:
INS: 960a, b, c, d **Functional class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	350 mg/kg	26, **A**	2011

SUCRALOSE (TRICHLOROGALACTOSUCROSE):
INS: 955 **Functional class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	**A**	2007

SUCROSE ESTERS:
INS: 473, 473a, 474 **Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	**A**	2021

SUNSET YELLOW FCF:
INS: 110 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2008

TARTRATES:
INS: 334, 335(ii), 337 **Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	5000 mg/kg	45, ~~364,~~ XS73, 428	2018

TOCOPHEROLS:
INS: 307a-c **Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	10 mg/kg	~~72~~**381**, 416**, U**	2018
13.1.2	Follow-up formulae	30 mg/kg	~~72,~~**381, U**	2018
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	~~72~~**381**, 416**, U**	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	30 mg/kg	**C**	2018

TRICALCIUM CITRATE:
INS: 333(iii) **Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	~~239,~~ **XS73**	2015

TRIPOTASSIUM CITRATE:
INS: 332(ii) **Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014
13.1.2	Follow-up formulae	GMP	~~72,~~**381, U**	2013
13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013

TRISODIUM CITRATE:
INS: 331(iii) **Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014
13.1.2	Follow-up formulae	GMP	~~72,~~ 316, **381, U**	2015

13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014
13.2	Complementary foods for infants and young children	5000 mg/kg	238, ~~240,~~ 319, 320	2015

XANTHAN GUM: **INS:415 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	~~72~~**381, E72, U**	2021
13.2	Complementary foods for infants and young children	10000 mg/kg	~~239,~~ 273**, XS73**	2014

C.3.2 - PROPOSED AMENDMENTS TO TABLE 2

Food category 13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants:				
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**
~~Citric and fatty acid esters of glycerol~~	~~472c~~	~~9000 mg/kg~~	~~380, 381~~	~~2016~~

Food category 13.1.1 Infant formulae:				
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**
Acetylated distarch phosphate	1414	5000 mg/kg	~~72,~~ 150, 284, 292**, 381, U,**	2014
Ascorbyl esters	304, 305	10 mg/kg	~~72,~~ 187**, 381, U**	2019
Calcium hydroxide	526	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Carob bean gum	410	1000 mg/kg	~~72~~**381, U**	2014
Carrageenan	407	300 mg/kg	~~379,~~ 381, **A72, U**	2016
Citric acid	330	GMP	~~72~~**381, U**	2015
Citric and fatty acid esters of glycerol	**472c**	**9000 mg/kg**	**380, 381, U**	
Distarch phosphate	1412	5000 mg/kg	~~72, 1~~50, 284, 292**, 381, U,**	2014
Guar gum	412	1000 mg/kg	14, ~~72~~**, 381, U**	2014
Gum Arabic (gum acacia)	**414**	**10 mg/kg**	**381, F72, U**	
Hydroxypropyl starch	1440	5000 mg/kg	~~72, 1~~50, 284, 292**, 381, U**	2014
Lactic acid, L-, D- and DL-	270	GMP	~~72,~~ 83, **381, U**	2015
Lecithin	322(i)	5000 mg/kg	~~72,~~ **381, B72, U**	2014
Mannitol	**421**	**10 mg/kg**	**381, F72, U**	
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	~~72,~~ **381, B72, U**	2014
Phosphated distarch phosphate	1413	5000 mg/kg	~~72, 1~~50, 284, 292**, 381, U,**	2014
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**	**450 mg/kg**	**33, 230, 381, C72, D72, U**	
Potassium carbonate	501(i)	2000 mg/kg	55~~, 72~~**, 381,**	2013

			U	
Potassium dihydrogen citrate	332(i)	GMP	55~~, 72~~**, 381, U**	2014
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Potassium hydroxide	525	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Silicon dioxide, amorphous	**551**	**10 mg/kg**	**381, F72, U**	
Sodium ascorbate	**301**	**75 mg/kg**	**83, 381, H72, U**	
Sodium carbonate	500(i)	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Sodium dihydrogen citrate	331(i)	GMP	55~~, 72~~**, 381, U**	2014
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Sodium hydroxide	524	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Starch sodium octenyl succinate	**1450**	**20000 mg/kg**	**376, 381, G72, U,**	
Tocopherols	307a, b, c	10 mg/kg	~~72~~, **381,** 416**, U**	2018
Tripotassium citrate	332(ii)	GMP	55~~, 72~~**, 381, U**	2014
Trisodium citrate	331(iii)	GMP	55~~, 72~~**, 381, U**	2014

Food category 13.1.2 Follow-up formula:				
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**
Acetylated distarch adipate	1422	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014
Acetylated distarch phosphate	1414	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014
Ascorbic acid, L-	300	50 mg/kg	~~72,~~ 242, 315**, 381, U**	2015
Ascorbyl esters	304, 305	50 mg/kg	~~72,~~ 187, 315**, 381, U**	2019
Calcium ascorbate	302	50 mg/kg	~~70, 72,~~ 315**, 317, 381, U**	2015
Calcium hydroxide	526	GMP	~~72~~**, 381, U**	2013
Carbon dioxide	**290**	**GMP**	**59**	
Carob bean gum	410	1000 mg/kg	~~72~~**381, U**	2014
Carrageenan	407	300 mg/kg	~~72,~~ 151, 328, 329**, 381, U**	2015
Citric acid	330	GMP	~~72~~**381, U**	2013
Distarch phosphate	1412	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014
Guar gum	412	1000 mg/kg	~~72~~**, 381, U**	2014
Gum Arabic (acacia gum)	**414**	**10 mg/kg**	**381, F72, U**	
Lactic acid, L-, D- and DL-	270	GMP	~~72,~~ 83, **381, U**	2013
Lecithin	322(i)	5000 mg/kg	~~72,~~ **381, U**	2014
Mannitol	**421**	**10 mg/kg**	**381, F72, U**	
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	~~72,~~ **381, U**	2014
Nitrogen	**941**	**GMP**	**59**	
Pectins	440	10000 mg/kg	~~72,~~ **381, U**	2014
Phosphated distarch phosphate	1413	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014
Potassium carbonate	501(i)	GMP	~~72~~**, 381, U**	2013
Potassium dihydrogen citrate	332(i)	GMP	~~72~~**, 381, U**	2013
Potassium hydrogen carbonate	501(ii)	GMP	~~72~~**, 381, U**	2013
Potassium hydroxide	525	GMP	~~72~~**, 381, U**	2013
Silicon dioxide, amorphous	**551**	**10 mg/kg**	**381, F72, U**	
Sodium ascorbate	301	50 mg/kg	~~70, 72,~~ 315, 316, **317, 381, A156, U**	2015

Sodium carbonate	500(i)	GMP	~~72~~, 316**, 381, U**	2015
Sodium dihydrogen citrate	331(i)	GMP	~~72,~~ 316**, 381, U**	2015
Sodium hydrogen carbonate	500(ii)	GMP	~~72,~~ 316**, 381, U**	2015
Sodium hydroxide	524	GMP	~~72,~~ 316**, 381, U**	2015
Starch sodium octenyl succinate	**1450**	**100 mg/kg**	**316, 381, F72, U**	
Tocopherols	307a, b, c	30 mg/kg	~~72,~~ **381, U**	2018
Tripotassium citrate	332(ii)	GMP	~~72~~**, 381, U**	2013
Trisodium citrate	331(iii)	GMP	~~72,~~ 316**, 381, U**	2015

Food category 13.1.3 Formulae for special medical purposes for infants:				
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**
Acetylated distarch phosphate	1414	5000 mg/kg	~~72,~~150, **284,** 292**, 381, U,**	2014
Ascorbyl esters	304, 305	10 mg/kg	~~72,~~187**, 381, U**	2019
Calcium hydroxide	526	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Carob bean gum	410	1000 mg/kg	~~72~~**381, U**	2014
Carrageenan	407	~~1000~~**300** mg/kg	~~379,~~ 381, **A72, U**	2016
Citric acid	330	GMP	~~72~~**381, U**	2015
Citric and fatty acid esters of glycerol	**472c**	**9000 mg/kg**	**380, 381, U**	
Distarch phosphate	1412	5000 mg/kg	~~72, 1~~50, **284,** 292**, 381, U,**	2014
Guar gum	412	1000 mg/kg	14, ~~72~~**, 381, U**	2014
Gum Arabic (gum acacia)	**414**	**10 mg/kg**	**381, F72, U**	
Hydroxypropyl starch	1440	5000 mg/kg	~~72, 1~~50, **284,** 292**, 381, U**	2014
Lactic acid, L-, D- and DL-	270	GMP	~~72,~~ 83, **381, U**	2015
Lecithin	322(i)	5000 mg/kg	~~72,~~ **381, B72, U**	2014
Mannitol	**421**	**10 mg/kg**	**381, F72, U**	
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	~~72,~~ **381, B72, U**	2014
Pectins	440	2000 mg/kg	14, ~~72~~**381, U**	2021
Phosphated distarch phosphate	1413	5000 mg/kg	~~72, 1~~50, **284,** 292**, 381, U,**	2014
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**	**450 mg/kg**	**33, 230, C72, D72, U**	
Potassium carbonate	501(i)	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Potassium dihydrogen citrate	332(i)	GMP	55~~, 72~~**, 381, U**	2014
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Potassium hydroxide	525	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Silicon dioxide, amorphous	**551**	**10 mg/kg**	**381, F72, U**	
Sodium ascorbate	**301**	**75 mg/kg**	**83, 381, H72, U**	
Sodium carbonate	500(i)	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Sodium dihydrogen citrate	331(i)	GMP	55~~, 72~~**, 381, U**	2014
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013

Sodium hydroxide	524	2000 mg/kg	55~~, 72~~**, 381, U**	2013
Starch sodium octenyl succinate	1450	20000 mg/kg	376, 381**, G72, U,**	2016
Tocopherols	307a, b, c	10 mg/kg	~~72,~~ **381,** 416**, U**	2018
Tripotassium citrate	332(ii)	GMP	55~~, 72~~**, 381, U**	2014
Trisodium citrate	331(iii)	GMP	55~~, 72~~**, 381, U**	2014
Xanthan gum	415	1000 mg/kg	~~72~~**381, E72, U**	2021

Food category 13.2 Complementary foods for infants and young children:				
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**
Acetic and fatty acid esters of glycerol	472a	5000 mg/kg	~~239,~~268**, XS73**	2014
Acetylated oxidized starch	1451	50000 mg/kg	~~239,~~269**, XS73**	2014
Ammonium carbonate	503(i)	GMP	~~239,~~248**, XS73**	2013
Ammonium hydrogen carbonate	503(ii)	GMP	~~239,~~248**, XS73**	2013
Calcium acetate	263	GMP	~~239~~**XS73**	2013
Calcium ascorbate	302	200 mg/kg	~~239,~~317**, XS73**	2015
Calcium hydroxide	526	GMP	~~239~~**XS73**	2013
Calcium lactate	327	GMP	83, ~~239~~ **XS73**	2013
Citric and fatty acid esters of glycerol	472c	5000 mg/kg	~~239,~~268**, XS73**	2014
Glucono delta-lactone	575	GMP	~~239~~**XS73**	2013
Gum arabic (Acacia gum)	414	10000 mg/kg	~~239,~~273**, A74, XS73**	2014
Hydrochloric acid	507	GMP	~~239~~**XS73**	2013
Hydroxypropyl starch	1440	60000 mg/kg	~~237,~~276**, XS74**	2014
Lactic and fatty acid esters of glycerol	472b	5000 mg/kg	~~239,~~268**, XS73**	2014
Malic acid, DL-	296	GMP	~~239~~**83, XS73**	2013
Mannitol	**421**	**10 mg/kg**	**XS73, A74**	
Monostarch phosphate	1410	50000 mg/kg	~~239,~~269**, XS73**	2014
Oxidized starch	1404	50000 mg/kg	~~239,~~269**, XS73**	2014
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	4400 mg/kg	33, 230**, XS73**	2012
Potassium acetate	261(i)	GMP	~~239~~**XS73**	2013
Potassium dihydrogen citrate	332(i)	GMP	~~239~~**XS73**	2013
Potassium hydroxide	525	GMP	~~239~~**XS73**	2013
Potassium lactate	326	GMP	83, ~~239~~ **XS73**	2013
Silicon dioxide, amorphous	551	2000 mg/kg	~~65,~~318**, A74, XS73**	2015
Sodium acetate	262(i)	GMP	~~239, 319,~~ 320**, XS73**	2015
Sodium ascorbate	301	500 mg/kg	317, 319, 320, **C74**	2015
Sodium carbonate	500(i)	GMP	~~240,~~243, 295, 319**, 320**	2015
Sodium dihydrogen citrate	331(i)	5000 mg/kg	238, ~~240,~~319, 320	2015
Sodium hydrogen carbonate	500(ii)	GMP	~~240,~~319, 320	2015

Food category 13.2 Complementary foods for infants and young children:				
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**
Sodium hydroxide	524	GMP	~~239, 319,~~ 320**, XS73**	2015
Sodium lactate	325	GMP	83, ~~239, 319~~, 320**, XS73**	2015
Starch acetate	1420	50000 mg/kg	~~239,~~ 269**, XS73**	2014
Starch sodium octenyl succinate	1450	50000 mg/kg	~~239,~~ 269**, XS73, B74**	2014
Tartrates	334, 335(ii), 337	5000 mg/kg	45, ~~364,~~ XS73, 428	2018
Tricalcium citrate	333(iii)	GMP	~~239~~**XS73**	2015
Tripotassium citrate	332(ii)	GMP	~~239~~**XS73**	2013
Trisodium citrate	331(iii)	5000 mg/kg	238, ~~240,~~ 319, 320	2015
Xanthan gum	415	10000 mg/kg	~~239,~~ 273**, XS73**	2014

Food category 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1):				
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**
Acesulfame potassium	950	500 mg/kg	188**, A**	2007
Allura red ac	129	50 mg/kg	**A**	2009
Ascorbyl esters	**304, 305**	**10 mg/kg**	**187, B**	
Aspartame	951	1000 mg/kg	191**, A**	2007
Aspartame-acesulfame salt	962	500 mg/kg	113**, A**	2012
Benzoates	210-213	1500 mg/kg	13**, A**	2003
Brilliant blue FCF	133	50 mg/kg	**A**	2005
Caramel III - ammonia caramel	150c	20000 mg/kg	**A**	2010
Caramel IV - sulfite ammonia caramel	150d	20000 mg/kg	**A**	2009
Carmines	120	50 mg/kg	178**, A**	2005
Carotenal, beta-apo-8'-	**160e**	**50 mg/kg**	**A**	
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	**A**	2005
Carotenoids	160a(i),a(iii),**a(iv)**~~e,f~~	50 mg/kg	**A**	2009
Cyclamates	952(i), (ii), (iv)	400 mg/kg	17**, A**	2007
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	**A**	2005
Grape skin extract	163(ii)	250 mg/kg	181**, A**	2009
Indigotine (Indigo carmine)	132	50 mg/kg	**A**	2009
Neotame	961	33 mg/kg	**A**	2007
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**, A**	2009
Polydimethylsiloxane	900a	50 mg/kg	**A**	2004
Polyglycerol esters of fatty acids	475	1000 mg/kg	**A**	2018

Polysorbates	432-436	1000 mg/kg	**A**	2005
Ponceau 4R (cochineal red a)	124	50 mg/kg	**A**	2008
Propylene glycol alginate	405	1200 mg/kg	**A**	2018
Propylene glycol esters of fatty acids	477	5000 mg/kg	**A**	2001
Saccharins	954(i)-(iv)	200 mg/kg	**A**	2007
Sorbates	200, 202, 203	1500 mg/kg	42**, A**	2009
Sorbitan esters of fatty acids	491-495	1000 mg/kg	**A**	2018
Stearoyl lactylates	481(i), 482(i)	2000 mg/kg	**A**	2018
Steviol glycosides	960a, b, c, d	350 mg/kg	26**, A**	2011
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	**A**	2007
Sucrose esters	473, 473a, 474	5000 mg/kg	**A**	2021
Sunset yellow FCF	110	50 mg/kg	**A**	2008
Tocopherols	307a, b, c	50 mg/kg	**C**	2018

NOTES TO THE GSFA

XS72: Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).

XS73: Excluding products conforming to the Standard for Canned Baby Foods (CXS 73-1981)

XS74: Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981)

XS156: Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).

A72: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.

B72: 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)~~maximum level for each of the substance is lowered with the relative part as present of the other substance~~.

C72: 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.

D72: 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)

E72: For use in powdered hydrolysed protein and/or amino acid based infant formula only.

F72: For use as a nutrient carrier in a raw material or other ingredient.

G72: For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.

H72: For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formula**s** for Special **Medical**~~Dietary~~ Purposes Intended for Infants (**CXS**~~CODEX STAN~~ 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.

269: Singly or in combination**: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451** ~~with other modified starches used as thickeners~~ in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).

270: For use at 60 000 mg/kg, singly or in combination**: INS 1412, 1413, 1414, 1422 and 1440** ~~with other starch thickeners~~ in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).

A74: For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.

B74: For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.

C74: 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 Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.

A156: 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.

A: Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).

B: For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).

C: For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022) at 10 mg/kg.

U: Maximum use level is expressed as mg additive/L of food.

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).**

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**.**

C.3.3 - Proposed amendments to Table 3 of the GSFA

INS No	Additive	Functional class	Year Adopted	Specific allowance in the following commodity standards
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011 CS 249-2006**, CG 95-2022** CS 319-2015 (acidity regulator in general and as antioxidant in canned pineapple and canned mangoes), CS 249-2008, CS 251-2006, CS 273-1968
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), **CG 95-2022**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973**, CG 95-2022**
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 275-1973 **CG 95-2022 (For use at 9000 mg/kg as emulsifier)**
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006 **CG 95-2022 (For use at 10 mg/kg as carrier)**
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006 **CG 95-2022 (For use at 5000 mg/kg as emulsifier)**

INS No	Additive	Functional class	Year Adopted	Specific allowance in the following commodity standards
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981 **CG 95-2022 (For use at 10 mg/kg as carrier), (For use in vitamin B12 dry rubbing, 0.1% only)**
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 251-2006, CS 275-1973, **CG 95-2022 (For use at 4000 mg/kg as emulsifier)**
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), **CG 95-2022**
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981, CS 251-2006, **CG 95-2022 (For use at 10 mg/kg as carrier)**

Proposed Amendments to Section 2 of the Annex to Table 3

13.3	**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex Guideline	Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022)

13.4	**Dietetic formulae for sliming purposes and weight reduction**
	Food additives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Formula foods for use in weight control diets (CXS 181-1991) Formula foods for use in very low energy diets for weight reduction (CXS 203-1995)

C.4 Amendments to the GSFA for alignment for CXS 325R-2017 & CXS 40R-1981

PROPOSED AMENDMENTS TO THE GSFA FOR ALIGNMENT OF CXS 325R-2017 – Regional standard for unrefined shea butter, and CXS 40R-1981 – Regional standard for Chanterelles

(For adoption)

C.4.1- PROPOSED AMENDMENTS TO TABLE 1

Acetic acid, glacial: **INS: 260 Functional class: Acidity regulator, Preservative**				
Food Category 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, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, **XS40R**	2013

Annatto extracts, bixin based: **INS: 160b(i) Functional class: Colour**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, 509, XS33, XS210, **XS325R**	2021

Ascorbic acid, L-: **INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**

Food Category 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, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262**, XS40R**	2013

Ascorbyl esters: INS: 304, 305 Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	500 mg/kg	10, 511, XS33**, XS325R**	2021

Butylated hydroxyanisole: INS: 320 Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021

Butylated hydroxytoluene: INS: 321: Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021

Carotenes, *beta*-, vegetable: INS: 160a(ii) Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	1000 mg/kg	509, 517, XS33, XS210**, XS325R**	2021

Carotenoids: INS:160a(i), a(iii),e,f Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509, XS33, XS210**, XS325R**	2021

Citric acid: INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	GMP	15, 511, XS33**, XS325R**	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264**, XS40R**	2013

Citric and fatty acid esters of glycerol: INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	100 mg/kg	511, 520, XS33**, XS325R**	2021

Curcumin: INS: 100(i) Functional class: Colour				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year**

				Adopted
02.1.2	Vegetable oils and fats	5 mg/kg	508, 509, XS33, XS210**, XS325R**	2021

Diacetyltartaric and fatty acid esters of glycerol: INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210**, XS325R**	2021

Guaiac resin: INS: 314 Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	1000 mg/kg	XS19, XS33, XS210**, XS325R**	2021

Isopropyl citrates: INS: 384 Functional class: Antioxidant, Preservative, Sequestrant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	200 mg/kg	511, 520, XS33**, XS325R**	2021

Lactic acid, L-, D- and DL-: INS: 270 Functional class: Acidity regulator				
Food Category 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, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264**, XS40R**	2013

Lecithin: INS: 322(i) Functional class: Antioxidant, Emulsifier				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	GMP	511, 519, XS33**, XS325R**	2021

Polydimethylsiloxane: INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	10 mg/kg	511, 524, XS33**, XS325R**	2021

Polysorbates: INS 432-436 Functional class: Emulsifier, Stabilizer				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	5000 mg/kg	102, XS19, XS33, XS210**, XS325R**	2021

Propyl gallate: INS: 310 Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, X33**, XS325R**	2021

Propylene glycol esters of fatty acids: INS: 477 Functional class: Emulsifier				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**

02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210**, XS325R**	2021

Sodium dihydrogen citrate: INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	GMP	511, XS33**, XS325R**	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262**, XS40R**	2015

Stearyl citrate: INS 484 Functional class: Emulsifier, Sequestrant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	GMP	XS19, XS33, XS210**, XS325R**	2021

Tertiary butylhydroquinone: INS 319 Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021

Thiodipropionates: INS 388, 389 Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	200 mg/kg	46, 511, XS33**, XS325R**	2021

Tocopherols: INS 307a, b, c Functional class: Antioxidant				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	300 mg/kg	357, 511**, XS325R**	2021

Tricalcium citrate: INS 333(iii) Functional class: Acidity regulator, Firming agent, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	GMP	511, XS33**, XS325R**	2021

Tripotassium citrate: INS 332(ii) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	GMP	511, XS33**, XS325R**	2021

Trisodium citrate: INS 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
02.1.2	Vegetable oils and fats	GMP	511, XS33**, XS325R**	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262**, XS40R**	2015

C.4.2- PROPOSED AMENDMENTS TO TABLE 2

Food category 02.1.2 Vegetable oils and fats				
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**
Annatto extracts, bixin based	160b(i)	10 mg/kg	8, 508, 509, XS33, XS210**, XS325R**	2021
Ascorbyl esters	304, 305	500 mg/kg	10, 511, XS33**, XS325R**	2021
Butylated hydroxyanisole	320	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021
Butylated hydroxytoluene	321	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	509, 517, XS33, XS210**, XS325R**	2021
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	508, 509, XS33, XS210**, XS325R**	2021
Citric acid	330	GMP	15, 511, XS33**, XS325R**	2021
Citric and fatty acid esters of glycerol	472c	100 mg/kg	511, 520, XS33**, XS325R**	2021
Curcumin	100(i)	5 mg/kg	508, 509, XS33, XS210**, XS325R**	2021
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	XS19, XS33, XS210**, XS325R**	2021
Guaiac resin	314	1000 mg/kg	XS19, XS33, XS210**, XS325R**	2021
Isopropyl citrates	384	200 mg/kg	511, 520, XS33**, XS325R**	2021
Lecithin	322(i)	GMP	511, 519, XS33**, XS325R**	2021
Mono- and di-glycerides of fatty acids	**471**	**GMP**	**511, 524, XS33, ~~XS210,~~ XS325R**	
Polydimethylsiloxane	900a	10 mg/kg	511, 524, XS33**, XS325R**	2021
Polysorbates	432-436	5000 mg/kg	102, XS19, XS33, XS210**, XS325R**	2021
Propyl gallate	310	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021
Propylene glycol esters of fatty acids	477	10000 mg/kg	XS19, XS33, XS210**, XS325R**	2021
Sodium dihydrogen citrate	331(i)	GMP	511, XS33**, XS325R**	2021
Stearyl citrate	484	GMP	XS19, XS33, XS210**, XS325R**	2021
Tertiary butylhydroquinone	319	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021
Thiodipropionates	388, 389	200 mg/kg	46, 511, XS33**, XS325R**	2021
Tocopherols	307a, b, c	300 mg/kg	357, 511**, XS325R**	2021
Tricalcium citrate	333(iii)	GMP	511, XS33**, XS325R**	2021
Tripotassium citrate	332(ii)	GMP	511, XS33**, XS325R**	2021
Trisodium citrate	331(iii)	GMP	511, XS33**, XS325R**	2021

Food category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**
Acetic acid, glacial	260	GMP	262, 263**, XS40R**	2013
Ascorbic acid, L-	300	500 mg/kg	262**, XS40R**	2013
Citric acid	330	GMP	262, 264**, XS40R**	2013
Lactic acid, L-, D- and DL-	270	GMP	262, 264**, XS40R**	2013
Sodium dihydrogen citrate	331(i)	GMP	262**, XS40R**	2015

Trisodium citrate	331(iii)	GMP	262**, XS40R**	2015

NOTES TO THE GSFA

XS325R **Excluding products conforming to the *Regional Standard for Unrefined Shea Butter* (CXS 325R-2017).**

XS40R **Excluding products conforming to the *Regional Standard for Chanterelles* (CXS 40R-2017).**

PART D: PROVISIONS RELATED TO AGENDA ITEM 5a

Revisions to Food Additive Provisions, Draft and Proposed Draft Food Additive Provisions (for adoption at Steps 8 and 5/8)[2]

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.1.4 Flavoured Fluid Milk Drinks						
01.1.4	ALLURA RED AC	129	8	2023r	100	52 & Color1
01.1.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39 & Color2
01.1.4	PONCEAU 4R (COCHINEAL RED A)	124	8	2023r	150	52
01.3.2 Beverage whiteners						
01.3.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	50	8, XS250 & XS252
01.3.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39, XS250 & XS252
01.3.2	TARTRAZINE	102	8	2023	300	XS250 & XS252
01.4.4 Cream analogues						
01.4.4	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.4.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39
01.5.2 Milk and cream powder analogues						
01.5.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8 & XS251
01.5.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39, XS251
01.6.1 Unripened cheese						
01.6.1	AZORUBINE (CARMOISINE)	122	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	BROWN HT	155	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	15000	201, XS221, XS262, XS273, XS275
01.6.1	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2023r	50	484, XS273, XS275 & Color11
01.6.1	CURCUMIN	100(i)	8	2023r	150	201, 493, XS262, XS273, XS275
01.6.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	15	39, 201, XS273
01.6.2.1 Ripened cheese, includes rind						

[2] Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.2.1	CURCUMIN	100(i)	5/8	2023	500	498, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
01.6.2.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39, XS208, XS278
01.6.2.2	**Rind of ripened cheese**					
01.6.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.6.2.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185, Color4
01.6.2.2	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.2.2	CURCUMIN	100(i)	5/8	2023	100	
01.6.2.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39
01.6.2.2	TARTRAZINE	102	8	2023	100	
01.6.2.3	**Cheese powder (for reconstitution; e.g. for cheese sauces)**					
01.6.2.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	50	8
01.6.2.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	50	185
01.6.2.3	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.2.3	CURCUMIN	100(i)	5/8	2023	100	
01.6.2.3	PAPRIKA EXTRACT	160c(ii)	5/8	2023	140	39
01.6.4	ALLURA RED AC	129	8	2023r	100	
01.6.4.1	**Plain processed cheese**					
01.6.4.1	ALLURA RED AC	129	5/8	2023	100	
01.6.4.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	60	8, Color5
01.6.4.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	70	185
01.6.4.1	CURCUMIN	100(i)	5/8	2023	100	
01.6.4.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	70	39
01.6.4.1	TARTRAZINE	102	5/8	2023	200	
01.6.4.2	**Flavoured processed cheese, including containing fruit, vegetables, meat, etc.**					
01.6.4.2	ALLURA RED AC	129	5/8	2023	100	
01.6.4.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	15	8, Color12
01.6.4.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	70	185
01.6.4.2	AZORUBINE (CARMOISINE)	122	5/8	2023	10	
01.6.4.2	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	72
01.6.4.2	CURCUMIN	100(i)	5/8	2023	100	

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.4.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	100	39
01.6.4.2	TARTRAZINE	102	5/8	2023	200	
01.6.5 Cheese analogues						
01.6.5	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.6.5	AZORUBINE (CARMOISINE)	122	8	2023	100	3
01.6.5	BRILLIANT BLACK (BLACK PN)	151	8	2023	100	3
01.6.5	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.5	CURCUMIN	100(i)	5/8	2023	100	
01.6.5	INDIGOTINE (INDIGO CARMINE)	132	8	2023r	200	3
01.6.5	PAPRIKA EXTRACT	160c(ii)	5/8	2023	70	39
01.6.5	TARTRAZINE	102	5/8	2023	300	3
01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)						
01.7	ALLURA RED AC	129	8	2023r	300	
01.7	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8 & Color6
01.7	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185
01.7	AZORUBINE (CARMOISINE)	122	8	2023	150	
01.7	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	
01.7	BROWN HT	155	8	2023	150	
01.7	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	2000	400 & Color7
01.7	CURCUMIN	100(i)	8	2023	150	402
01.7	PAPRIKA EXTRACT	160c(ii)	5/8	2023	60	39
01.7	PONCEAU 4R (COCHINEAL RED A)	124	8	2023r	150	
01.7	QUINOLINE YELLOW	104	8	2023	150	
01.7	SUNSET YELLOW FCF	110	8	2023r	300	
01.7	TARTRAZINE	102	8	2023	300	
02.1.1 Butter oil, anhydrous milkfat, ghee						
02.1.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2023r	100	8 & Color13
02.1.2 Vegetable oils and fats						
02.1.2	CURCUMIN	100(i)	8	2023r	5	508, 509, XS33, XS210, XS325R
02.1.3 Lard, tallow, fish oil, and other animal fats						
02.1.3	SUNSET YELLOW FCF	110	8	2023r	300	XS19, XS211, XS329
02.2.2 Fat spreads, dairy fat spreads and blended spreads						
02.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2023r	100	8 & Color8
02.2.2	CARAMEL II - SULFITE CARAMEL	150b	8	2023r	500	XS253
02.2.2	CARMINES	120	8	2023r	500	178 & XS253
02.2.2	CURCUMIN	100(i)	8	2023r	10	Color9 & Color10

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions						
02.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	25	8
02.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	10	185
02.3	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	20000	
02.3	CARMINES	120	8	2023r	150	178
02.3	CURCUMIN	100(i)	8	2023	100	
02.3	INDIGOTINE (INDIGO CARMINE)	132	5/8	2023r	100	
02.3	PAPRIKA EXTRACT	160c(ii)	5/8	2023	65	39
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7						
02.4	ALLURA RED AC	129	8	2023r	150	
02.4	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	15	8
02.4	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	10	185
02.4	AZORUBINE (CARMOISINE)	122	8	2023	150	
02.4	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	
02.4	BROWN HT	155	8	2023	150	
02.4	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	20000	
02.4	CURCUMIN	100(i)	8	2023	150	
02.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	50	39
02.4	QUINOLINE YELLOW	104	8	2023	9	
02.4	TARTRAZINE	102	8	2023	150	
03.0 Edible ices, including sherbet and sorbet						
03.0	AMARANTH	123	8	2023	25	
03.0	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	20	8
03.0	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185
03.0	AZORUBINE (CARMOISINE)	122	8	2023	50	
03.0	BRILLIANT BLACK (BLACK PN)	151	8	2023	100	
03.0	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	8000	
03.0	CURCUMIN	100(i)	8	2023	150	
03.0	PAPRIKA EXTRACT	160c(ii)	5/8	2023	55	39
03.0	TARTRAZINE	102	8	2023	40	

Notes to the General Standard for Food Additives

Note 3 For use in surface treatment only.
Note 8 As bixin.
Note 39 On a total carotenoid basis.
Note 52 Excluding chocolate milk.
Note 72 On the ready-to-eat basis.

Note 178	As carminic acid.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note 402	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 100 mg/kg.
Note 484	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.
Note 493	For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.
Note 498	Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
Note 508	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
Note 509	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
Note XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211- 1999).
Note XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
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 XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
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 XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note Color1	Except for use at 300 mg/kg in products conforming to CODEX STAN 243-2003.
Note Color2	Except for use in concentrates at 50 mg/kg.
Note Color3	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.
Note Color4	Except for use in orange-colored rinds.

Note Color5 Except for use at 100 mg/kg in sliced processed cheeses.
Note Color6 Except for use in non-plain products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 20 mg/kg.
Note Color7 Except for use in ice cream products with light brown colour at 3600 mg/kg.
Note Color8 Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 20 mg/kg.
Note Color9 Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 5 mg/kg.
Note Color10 Except for use in mustard flavoured products at 30 mg/kg.
Note Color11 Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg in cheese mass only, to obtain the colour characteristic of the product.
Note Color12 Except for use at 100 mg/kg in sliced processed cheese.
Note Color13 Except for use in products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only at 10 mg/kg.

PART E: PROVISIONS RELATED TO AGENDA ITEM 5b

(for adoption at Steps 8 and 5/8)[3]

E.1- Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
01.1.4 Flavoured Fluid Milk Drinks						
01.1.4	CAROTENAL, BETA-APO-8'-	160e	10	52	5/8	2023
01.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	52, APP1C, APP1D	8	2023r
01.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	52, APP1C, APP1D	8	2023r
01.3.2 Beverage whiteners						
01.3.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D, XS250 & XS252	8	2023r
01.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D, XS250 & XS252	8	2023r
01.4.4 Cream analogues						
01.4.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C & APP1D	8	2023r
01.4.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C & APP1D	8	2023r
01.5.2 Milk and cream powder analogues						
01.5.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	6	APP1C, APP1D, XS251	8	2023r
01.5.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	6	APP1C, APP1D, XS251	8	2023r
01.6.1 Unripened cheese						
01.6.1	CAROTENAL, BETA-APO-8'-	160e	1	APO489, CAROT490, XS273	5/8	2023
01.6.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D, CAROT489, CAROT490, XS273	8	2023r
01.6.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D, CAROT489, CAROT490, XS273	8	2023r
01.6.2.1 Ripened cheese, includes rind						

[3] Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
01.6.2.1	CAROTENAL, BETA-APO-8'-	160e	12	CAROT458, APO500, XS208, XS278	5/8	2023
01.6.2.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	XS208, XS278, APP1C, APP1D, CAROT458	8	2023r
01.6.2.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	XS208, XS278, APP1C, APP1D, CAROT458	8	2023r
01.6.2.2 Rind of ripened cheese						
01.6.2.2	CAROTENAL, BETA-APO-8'-	160e	50		5/8	2023
01.6.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C & APP1D	8	2023r
01.6.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C & APP1D	8	2023r
01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)						
01.6.2.3	CAROTENAL, BETA-APO-8'-	160e	15		5/8	2023
01.6.2.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	381, APP1C, APP1D	8	2023r
01.6.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	381, APP1C, APP1D	8	2023r
01.6.4 Processed cheese						
01.6.4	CAROTENAL, BETA-APO-8'-	160e	18		5/8	2023
01.6.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	Color5, APP1C, APP1D	8	2023r
01.6.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	Color5, APP1C, APP1D	8	2023r
01.6.5 Cheese analogues						
01.6.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	APP1C, APP1D, APP1E	8	2023r
01.6.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	APP1C, APP1D, APP1E	8	2023r
01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)						
01.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C, APP1D	8	2023r
01.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C, APP1D	8	2023r
02.1.2 Vegetable oils and fats						
02.1.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	508, 509, XS33, XS210, XS325R, APP1C, APP1D	8	2023r
02.1.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	508, 509, XS33, XS210, XS325R, APP1C, APP1D	8	2023r
02.1.3 Lard, tallow, fish oil, and other animal fats						
02.1.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	518, XS329, APP1C, APP1D	8	2023r
02.1.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	518, XS329, APP1C, APP1D	8	2023r
02.2.1 Butter						
02.2.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	12	APP1C, APP1D	8	2023r
02.2.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	12	APP1C, APP1D	8	2023r
02.2.2 Fat spreads, dairy fat spreads and blended spreads						
02.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	35	APP1C, APP1D	8	2023r
02.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	35	APP1C, APP1D	8	2023r

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions						
02.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D	8	2023r
02.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D	8	2023r
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7						
02.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
02.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
03.0 Edible ices, including sherbet and sorbet						
03.0	CAROTENAL, BETA-APO-8'-	160e	20		5/8	2023
03.0	CAROTENES, BETA-	160a(i),a(iii),a(iv)	70	APP1C, APP1D	8	2023r
03.0	CAROTENES, BETA-, VEGETABLE	160a(ii)	70	APP1C, APP1D	8	2023r
04.1.2.3 Fruit in vinegar, oil, or brine						
04.1.2.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.1.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
04.1.2.4 Canned or bottled (pasteurized) fruit						
04.1.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	104, APP1C, APP1D	8	2023r
04.1.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	104, APP1C, APP1D	8	2023r
04.1.2.5 Jams, jellies, marmalades						
04.1.2.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
04.1.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5						
04.1.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	XS160, APP1C, APP1D	8	2023r
04.1.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	XS160, APP1C, APP1D	8	2023r
04.1.2.7 Candied fruit						
04.1.2.7	CAROTENAL, BETA-APO-8'-	160e	2		5/8	2023
04.1.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
04.1.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk						
04.1.2.8	CAROTENES, BETA-	160a(i),a(iii),a(iv)	18	APP1C, APP1D, XS240	8	2023r
04.1.2.8	CAROTENES, BETA-, VEGETABLE	160a(ii)	18	APP1C, APP1D, XS240	8	2023r
04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts						
04.1.2.9	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.1.2.9	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
04.1.2.10 Fermented fruit products						
04.1.2.10	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D	8	2023r
04.1.2.10	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D	8	2023r
04.1.2.11 Fruit fillings for pastries						
04.1.2.11	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D	8	2023r
04.1.2.11	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D	8	2023r
04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds						

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
04.2.1.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	4, 16, APP1C	8	2023r
04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds						
04.2.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.2.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
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						
04.2.2.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	5	APP1C, APP1D	8	2023r
04.2.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	5	APP1C, APP1D	8	2023r
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						
04.2.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.2.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
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)						
04.2.2.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.2.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
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						
04.2.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	92, APP1C, APP1D	8	2023r
04.2.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	92, APP1C, APP1D	8	2023r
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						
04.2.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	5	APP1C, APP1D, XS38, XS151, XS223, XS294R	8	2023r
04.2.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	5	APP1C, APP1D, XS38, XS151, XS223, XS294R	8	2023r
05.1.3 Cocoa-based spreads, incl. fillings						
05.1.3	CAROTENAL, BETA-APO-8'-	160e	10	XS86	5/8	2023
05.1.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	XS86, APP1C, APP1D	8	2023r
05.1.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	XS86, APP1C, APP1D	8	2023r
05.1.4 Cocoa and chocolate products						
05.1.4	CAROTENAL, BETA-APO-8'-	160e	10	183, APP1G	5/8	2023
05.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	183, APP1C, APP1D	8	2023r
05.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	183, APP1C, APP1D	8	2023r
05.1.5 Imitation chocolate, chocolate substitute products						
05.1.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
05.1.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4						

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
05.2	CAROTENAL, BETA-APO-8'-	160e	50	XS309R	5/8	2023
05.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	XS309R, APP1C, APP1D	8	2023r
05.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	XS309R, APP1C, APP1D	8	2023r
05.3 Chewing gum						
05.3	CAROTENAL, BETA-APO-8'-	160e	25		5/8	2023
05.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
05.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces						
05.4	CAROTENAL, BETA-APO-8'-	160e	11		5/8	2023
05.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
05.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
06.3 Breakfast cereals, including rolled oats						
06.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	200	APP1C, APP1D	8	2023r
06.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	200	APP1C, APP1D	8	2023r
06.4.3 Pre-cooked pastas and noodles and like products						
06.4.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	40	153, APP1C, APP1D	8	2023r
06.4.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	40	153, APP1C, APP1D	8	2023r
06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)						
06.5	CAROTENAL, BETA-APO-8'-	160e	11		5/8	2023
06.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
06.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
06.6 Batters (e.g. for breading or batters for fish or poultry)						
06.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
06.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
07.1.2 Crackers, excluding sweet crackers						
07.1.2	CAROTENAL, BETA-APO-8'-	160e	15		5/8	2023
07.1.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	200	APP1C, APP1D	8	2023r
07.1.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	200	APP1C, APP1D	8	2023r
07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)						
07.1.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	60	APP1C, APP1D	8	2023r
07.1.4 Bread-type products, including bread stuffing and bread crumbs						
07.1.4	CAROTENAL, BETA-APO-8'-	160e	15	116	5/8	2023
07.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	116, APP1C, APP1D	8	2023r
07.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	116, APP1C, APP1D	8	2023r
07.1.5 Steamed breads and buns						
07.1.5	CAROTENAL, BETA-APO-8'-	160e	15		5/8	2023
07.1.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	1	APP1C, APP1D, APP1F	8	2023r
07.2 Fine bakery wares (sweet, salty, savoury) and mixes						

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
07.2	CAROTENAL, BETA-APO-8'-	160e	20		5/8	2023
07.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	42	APP1C, APP1D	8	2023r
07.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	42	APP1C, APP1D	8	2023r
08.2 Processed meat, poultry, and game products in whole pieces or cuts						
08.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, XS96, XS97, APP1C	8	2023r
08.3.1 Non-heat treated processed comminuted meat, poultry, and game products						
08.3.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	16, APP1C, APP1D	5/8	2023
08.3.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, APP1C, APP1D	8	2023r
08.3.2 Heat-treated processed comminuted meat, poultry, and game products						
08.3.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	16, XS88, XS89, XS98, APP1C, APP1D	8	2023r
08.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, XS88, XS89, XS98, APP1C, APP1D	8	2023r
08.3.3 Frozen processed comminuted meat, poultry, and game products						
08.3.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	16, APP1C	8	2023r
08.4 Edible casings (e.g. sausage casings)						
08.4	CAROTENAL, BETA-APO-8'-	160e	100	APP1A	5/8	2023
08.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1A, APP1C, APP1D	8	2023r
08.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1A, APP1C, APP1D	8	2023r
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2	CAROTENAL, BETA-APO-8'-	160e	100	APP1B, CAROT304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
09.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	8	2023r
09.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1B, CAROT304, APP1C, APP1D, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292,	5/8	2023

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
				XS311, XS312 & XS315		
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms						
09.3	CAROTENAL, BETA-APO-8'-	160e	20	95 & XS291	5/8	2023
09.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	95, XS291, APP1C, APP1D	8	2023r
09.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	95, XS291, APP1C, APP1D	5/8	2023
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms						
09.4	CAROTENAL, BETA-APO-8'-	160e	20	95, XS3, XS37, XS70, XS90, XS94 & XS119	5/8	2023
09.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	95, XS3, XS37, XS70, XS90, XS94 & XS119, APP1C, APP1D	8	2023r
09.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	95, XS3, XS37, XS70, XS90, XS94 & XS119, APP1C, APP1D	8	2023r
10.2 Egg products						
10.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	200	APP1C	8	2023r
10.4 Egg-based desserts (e.g. custard)						
10.4	CAROTENAL, BETA-APO-8'-	160e	11		5/8	2023
10.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
10.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
12.2.2 Seasonings and Condiments						
12.2.2	CAROTENAL, BETA-APO-8'-	160e	50		5/8	2023
12.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
12.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
12.4 Mustards						
12.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	5	APP1C, APP1D	8	2023r
12.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	5	APP1C, APP1D	8	2023r
12.5 Soups and broths						
12.5	CAROTENAL, BETA-APO-8'-	160e	15	CAROT341	5/8	2023
12.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	CAROT341, APP1C, APP1D	8	2023r
12.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	CAROT341, APP1C, APP1D	8	2023r
12.6 Sauces and like products						
12.6	CAROTENAL, BETA-APO-8'-	160e	80	XS302	5/8	2023
12.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	80	XS302, APP1C, APP1D	8	2023r
12.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	80	XS302, APP1C, APP1D	5/8	2023
12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3						
12.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C, APP1D	8	2023r

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
12.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C, APP1D	8	2023r
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)						
13.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	XS118, APP1C, APP1D	8	2023r
13.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	XS118, APP1C, APP1D	8	2023r
13.4 Dietetic formulae for slimming purposes and weight reduction						
13.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	8	APP1C, APP1D	8	2023r
13.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	8	APP1C, APP1D	8	2023r
13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6						
13.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
13.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
13.6 Food supplements						
13.6	CAROTENAL, BETA-APO-8'-	160e	210	539	5/8	2023
13.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	220	APP1C, APP1D, 539	8	2023r
13.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	220	APP1C, APP1D, 539	8	2023r
14.1.4 Water-based flavoured drinks, including "sport," “energy,” or "electrolyte" drinks and particulated drinks						
14.1.4	CAROTENAL, BETA-APO-8'-	160e	10	127	5/8	2023
14.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	APP1C, APP1D, 127	8	2023r
14.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	APP1C, APP1D, 127	8	2023r
14.2.2 Cider and perry						
14.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
14.2.4 Wines (other than grape)						
14.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
14.2.6 Distilled spirituous beverages containing more than 15% alcohol						
14.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)						
14.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
14.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)						
15.1	CAROTENAL, BETA-APO-8'-	160e	30		5/8	2023
15.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
15.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)						
15.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
15.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
15.3 Snacks – fish based						
15.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	4	APP1C	8	2023r

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 52	Excluding chocolate milk.
Note 92	Excluding tomato-based sauces.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note 116	For use in doughs only.
Note 127	On the served to the consumer basis.
Note 153	For use in instant noodles only.
Note 183	For use in surface decoration only.
Note 216	For use in maize-based products only.
Note 381	As consumed.
Note 508	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
Note 509	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
Note 518	Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
Note 539	For use in solid forms as sold to the consumer only.
Note XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).

Note XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
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 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 XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
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 XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
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 XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS294R	Excluding products conforming to the Regional Standard for Gochujang (CXS 294R-2009).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-2011).
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 XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note APO489	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 35 mg/kg.
Note APO500	Except for use in products conforming to the General Standard for Cheese (CXS-283-1978) at 35 mg/kg.
Note APP1A	Level of colour corresponds to the finished product as consumed (e.g., the sausage).
Note APP1B	For non-standardized foods: for use in surimi, fish roe products, and dried mollusks and crustaceans, only.
Note APP1C	Expressed as beta-Carotene.
Note APP1D	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispora* (INS 160a(iii)), beta-Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
Note APP1E	Except for use at 100 mg/kg in sliced cheese analogues.
Note APP1F	Except for use in maize-based products at 60 mg/kg.
Note APP1G	Except for use in chocolate lentils at 50 mg/kg.
Note CAROT304	For use only in breaded or batter coatings in 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), singly or in combination: beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS160a(iv)), carotenal, beta-apo-8' (INS 160e), and beta-carotenes, vegetable (INS 160a(ii)).

Note CAROT341 For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: beta-Carotenes (INS 160a(i), 160a(iii), and 160a(iv)), Carotenes, beta-, vegetable (INS 160a(ii)) and carotenal, beta-apo-8'- (INS 160e) at 50 mg/kg.

Note CAROT458 Except for use in cheese mass only for 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), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973) at 35 mg/kg.

Note CAROT489 Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg.

Note CAROT490 Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973) at 35 mg/kg.

Note Color5 Except for use at 100 mg/kg in sliced processed cheeses.

E.2- Provisions from CX/FA 23/53/8 Appendix 2

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**					
04.1.2.6	TARTRATES	334, 335(ii), 337	3000	45	8	2023
14.1.2.2	**Vegetable juice**					
14.1.2.2	PECTINS	440	GMP	35	5/8	2023
14.1.2.4	**Concentrates for vegetable juice**					
14.1.2.4	PECTINS	440	GMP	35	5/8	2023
14.1.3.4	**Concentrates for vegetable nectar**					
14.1.3.4	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	33, 40 & 127	8	2023
14.1.3.4	TARTRATES	334, 335(ii), 337	1600	45, 127 & 128	8	2023

Notes to the General Standard for Food Additives

Note 33 As phosphorus.

Note 35 For use in cloudy juices only.

Note 40 Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.

Note 45 As tartaric acid.

Note 127 On the served to the consumer basis.

Note 128 Tartaric acid (INS 334) only.

E.3- Provisions from CX/FA 23/53/8 Appendix 4, Topic A

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
01.3.2 Beverage whiteners						
01.3.2	ASPARTAME-ACESULFAME SALT	962	2000	113, 201, 477, XS250, XS252	5/8	2023
01.4.4 Cream analogues						
01.4.4	ASPARTAME-ACESULFAME SALT	962	1000	68, 119, 477	5/8	2023
01.5.2 Milk and cream powder analogues						
01.5.2	ASPARTAME-ACESULFAME SALT	962	1000	113, 477, XS251, 408	5/8	2023

01.6.1 Unripened cheese						
01.6.1	ASPARTAME	951	1000	201, 478, XS221, XS262, XS273 & XS275	8	2023r
04.1.2.1 Frozen fruit						
04.1.2.1	ASPARTAME-ACESULFAME SALT	962	500	113, 477, 358	5/8	2023
04.1.2.3 Fruit in vinegar, oil, or brine						
04.1.2.3	ASPARTAME-ACESULFAME SALT	962	200	113, 144, 477	5/8	2023
04.1.2.7 Candied fruit						
04.1.2.7	ASPARTAME-ACESULFAME SALT	962	500	113, 144, 477	5/8	2023
04.1.2.11 Fruit fillings for pastries						
04.1.2.11	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds						
04.2.2.2	ASPARTAME	951	1000	144 & 348	8	2023r
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						
04.2.2.4	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
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)						
04.2.2.5	ACESULFAME POTASSIUM	950	1000	188, 478	8	2023
04.2.2.5	ASPARTAME-ACESULFAME SALT	962	1000	119, 477	5/8	2023
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						
04.2.2.7	ACESULFAME POTASSIUM	950	1000	144, 188	8	2023r
04.2.2.7	ASPARTAME-ACESULFAME SALT	962	2270	113, 144	5/8	2023
04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds						
04.2.2.8	ASPARTAME	951	1000	144, 478 & 345	8	2023r
05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
05.1.1	ASPARTAME-ACESULFAME SALT	962	350	97, 113, XS141	5/8	2023
05.1.2 Cocoa mixes (syrups)						
05.1.2	ASPARTAME	951	1000	97, 191 & 478	8	2023r
05.1.2	ASPARTAME-ACESULFAME SALT	962	350	97, 113, 477	5/8	2023
05.2.1 Hard candy						
05.2.1	ASPARTAME	951	3000	148, 191 & 478	8	2023r
05.2.1	ASPARTAME-ACESULFAME SALT	962	500	113, 156, 477	5/8	2023
05.2.2 Soft candy						
05.2.2	ASPARTAME	951	3000	148, 191, 478 & XS309R	8	2023r
05.2.2	ASPARTAME-ACESULFAME SALT	962	1000	113, 157, XS309R	5/8	2023
05.2.3 Nougats and marzipans						
05.2.3	ASPARTAME-ACESULFAME SALT	962	1000	114, 477	5/8	2023
06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)						
06.5	ASPARTAME-ACESULFAME SALT	962	350	113 & 477	5/8	2023
06.8.1 Soybean-based beverages						
06.8.1	ACESULFAME POTASSIUM	950	500	478	5/8	2023

09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2	ASPARTAME-ACESULFAME SALT	962	200	113, 144, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)						
11.4	ASPARTAME-ACESULFAME SALT	962	1000	113, 159, 477	5/8	2023
11.6 Table-top sweeteners, including those containing high-intensity sweeteners						
11.6	ACESULFAME POTASSIUM	950	GMP		8	2023r
11.6	ASPARTAME	951	GMP		8	2023r
12.3 Vinegars						
12.3	ASPARTAME-ACESULFAME SALT	962	2000	113, 277, 477	5/8	2023
12.4 Mustards						
12.4	ASPARTAME-ACESULFAME SALT	962	350	119	5/8	2023
12.5 Soups and broths						
12.5	ASPARTAME	951	1200	478, 191 & XS117	8	2023r
12.6 Sauces and like products						
12.6	ASPARTAME-ACESULFAME SALT	962	350	119, 477	5/8	2023
12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3						
12.7	ACESULFAME POTASSIUM	950	350	166, 188 & 478	8	2023r
12.7	ASPARTAME	951	350	166, 191 & 478	8	2023r
12.7	ASPARTAME-ACESULFAME SALT	962	350	119, 166, 477	5/8	2023
12.9.1 Fermented soybean paste (e.g. miso)						
12.9.1	ACESULFAME POTASSIUM	950	350	478	5/8	2023
14.1.3.1 Fruit nectar						
14.1.3.1	ASPARTAME-ACESULFAME SALT	962	350	113 & 477	5/8	2023
14.1.3.2 Vegetable nectar						
14.1.3.2	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
14.1.3.3 Concentrates for fruit nectar						
14.1.3.3	ASPARTAME-ACESULFAME SALT	962	350	113, 127, 477	5/8	2023
14.1.3.4 Concentrates for vegetable nectar						
14.1.3.4	ASPARTAME	951	600	127, 191, 478	8	2023r
14.1.3.4	ASPARTAME-ACESULFAME SALT	962	350	113, 127, 477	5/8	2023
14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa						
14.1.5	ASPARTAME	951	600	160, 191 & 478	8	2023r
15.0 Ready-to-eat savouries						
15.0	ASPARTAME-ACESULFAME SALT	962	500	119 & 144	5/8	2023

Notes to the General Standard for Food Additives

Note 68 For use in flavoured and/or sweetened products only.

Note 97 On the final cocoa and chocolate product basis.

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).
Note 114	Except for use in microsweets and breath freshening mints at 100 mg/kg.
Note 119	As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
Note 127	On the served to the consumer basis.
Note 144	For use in sweet and sour products only.
Note 148	Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
Note 159	For use in pancake syrup and maple syrup only.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
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 201	For use in flavoured products only.
Note 277	For use in flavoured vinegar and in rice vinegar only.
Note 345	For use in curried products only
Note 348	For general use in dried seaweed only.
Note 408	For use in flavoured and/or sweetened milk powder analogues only.
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 478	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. This limitation may not apply to the appropriate use as a flavour enhancer.
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 XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
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 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 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 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 XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).

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 XS315 Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).

E.4- Provisions from CX/FA 23/53/8 Appendix 4, Topic B, C and E

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
01.1.4 Flavoured Fluid Milk Drinks						
01.1.4	ADVANTAME	969	6	381, 478	5/8	2023
01.3.2 Beverage whiteners						
01.3.2	ADVANTAME	969	60	201, 478, XS250, XS252	5/8	2023
01.4.4 Cream analogues						
01.4.4	ADVANTAME	969	10	48, 168	5/8	2023
01.5.2 Milk and cream powder analogues						
01.5.2	ADVANTAME	969	20	408, 478, XS251	5/8	2023
01.5.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	408, 478, XS251	5/8	2023
01.6.1 Unripened cheese						
01.6.1	ADVANTAME	969	10	201, 478, XS251, XS262, XS273, XS275	5/8	2023
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7						
02.4	ADVANTAME	969	10	478	5/8	2023
04.1.2.1 Frozen fruit						
04.1.2.1	ADVANTAME	969	20	358, 478	5/8	2023
04.1.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, 358, 477	5/8	2023
04.1.2.3 Fruit in vinegar, oil, or brine						
04.1.2.3	ADVANTAME	969	3	144	5/8	2023
04.1.2.4 Canned or bottled (pasteurized) fruit						
04.1.2.4	ADVANTAME	969	10	478	5/8	2023
04.1.2.7 Candied fruit						
04.1.2.7	ADVANTAME	969	20	478	5/8	2023
04.1.2.11 Fruit fillings for pastries						
04.1.2.11	ADVANTAME	969	10	478	5/8	2023
04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds						
04.2.2.2	ADVANTAME	969	10	144, 348	5/8	2023
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						
04.2.2.3	ADVANTAME	969	3	144	5/8	2023
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						
04.2.2.4	ADVANTAME	969	10	478	5/8	2023
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)						
04.2.2.5	ADVANTAME	969	10	478, XS57	5/8	2023

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
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						
04.2.2.6	ADVANTAME	969	10	478, XS38, XS57, XS259R, XS308R, XS321	5/8	2023
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						
04.2.2.7	ADVANTAME	969	25	144	5/8	2023
04.2.2.7	THAUMATIN	957	GMP	144	5/8	2023
04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds						
04.2.2.8	ADVANTAME	969	10	144, 345, 478	5/8	2023
05.1.2 Cocoa mixes (syrups)						
05.1.2	ADVANTAME	969	10	97, 478	5/8	2023
05.1.5 Imitation chocolate, chocolate substitute products						
05.1.5	ADVANTAME	969	30	478	5/8	2023
05.1.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26 & 477	8	2023r
06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)						
06.5	ADVANTAME	969	10	478	5/8	2023
07.2 Fine bakery wares (sweet, salty, savoury) and mixes						
07.2	ADVANTAME	969	17	165, 478	5/8	2023
07.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	5/8	2023
08.2 Processed meat, poultry, and game products in whole pieces or cuts						
08.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	80	26 & 200	5/8	2023
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2	ADVANTAME	969	3	144	5/8	2023
09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms						
09.2.3	SORBITOL	420(i)	GMP	16, 241	8	2023
09.2.3	SORBITOL SYRUP	420(ii)	GMP	16, 241	8	2023
09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2.4	SORBITOL	420(i)	GMP	144, 241, 322, APP4A, APP4B	5/8	2023
09.2.4.1 Cooked fish and fish products						
09.2.4.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	322, 478	8	2023
09.2.4.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26, 322, 477	5/8	2023
09.2.4.2 Cooked molluscs, crustaceans, and echinoderms						
09.2.4.2	SORBITOL SYRUP	420(ii)	GMP	APP4B	8	2023
09.2.4.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26	5/8	2023
09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms						

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
09.2.4.3	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	250	26, 241	5/8	2023
09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2.5	MALTITOL	965(i)	GMP	APP4C	5/8	2023
09.2.5	MALTITOL SYRUP	965(ii)	GMP	APP4C	5/8	2023
09.2.5	SORBITOL	420(i)	GMP		8	2023
09.2.5	SORBITOL SYRUP	420(ii)	GMP		8	2023
09.2.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 208, APP4C	5/8	2023
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms						
09.3	ADVANTAME	969	3	144, XS291	5/8	2023
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms						
09.4	ADVANTAME	969	3	144	5/8	2023
10.2.2 Frozen egg products						
10.2.2	MALTITOL SYRUP	965(ii)	GMP	APP4D	5/8	2023
10.2.2	SORBITOL SYRUP	420(ii)	GMP	APP4D	8	2023
11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)						
11.4	ADVANTAME	969	30	258, 478	5/8	2023
11.4	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	258, 478	8	2023
11.4	LACTITOL	966	GMP	258, 477	5/8	2023
11.4	MALTITOL	965(i)	GMP	258, 477	5/8	2023
11.4	MALTITOL SYRUP	965(ii)	GMP	258, 477	5/8	2023
11.4	SORBITOL	420(i)	GMP	258, 477	8	2023
11.4	SORBITOL SYRUP	420(ii)	GMP	258, 477	8	2023
11.4	THAUMATIN	957	GMP	258, 478	8	2023
11.4	XYLITOL	967	GMP	258, 477	8	2023
11.6 Table-top sweeteners, including those containing high-intensity sweeteners						
11.6	ADVANTAME	969	GMP		5/8	2023
12.1.2 Salt substitutes						
12.1.2	THAUMATIN	957	GMP	APP4E	8	2023
12.2.2 Seasonings and condiments						
12.2.2	ASPARTAME	951	2000	191, 478	8	2023r
12.2.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r
12.3 Vinegars						
12.3	ADVANTAME	969	30	277, 478	5/8	2023
12.4 Mustards						
12.4	ADVANTAME	969	3.5	478	5/8	2023
12.6 Sauces and like products						
12.6	ADVANTAME	969	3.5	478	5/8	2023
12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3						
12.7	ADVANTAME	969	3.5	166, 478	5/8	2023
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)						
13.3	ADVANTAME	969	10	478	5/8	2023
13.4 Dietetic formulae for slimming purposes and weight reduction						
13.4	ADVANTAME	969	8	478	5/8	2023
13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6						
13.5	ADVANTAME	969	10	478	5/8	2023

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
13.6 Food supplements						
13.6	ADVANTAME	969	55	478	5/8	2023
14.1.3.1 Fruit nectar						
14.1.3.1	ADVANTAME	969	6	478	5/8	2023
14.1.3.1	NEOTAME	961	65	478	5/8	2023
14.1.3.2 Vegetable nectar						
14.1.3.2	ADVANTAME	969	6	478	5/8	2023
14.1.3.3 Concentrates for fruit nectar						
14.1.3.3	ADVANTAME	969	6	127, 478	5/8	2023
14.1.3.3	NEOTAME	961	65	127, 478	5/8	2023
14.1.3.4 Concentrates for vegetable nectar						
14.1.3.4	ADVANTAME	969	6	127, 478	5/8	2023
14.1.3.4	SACCHARINS	954(i)-(iv)	80	127 & 477	8	2023
14.2.1 Beer and malt beverages						
14.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26	5/8	2023
14.2.2 Cider and perry						
14.2.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	50	26, 477	5/8	2023
14.2.4 Wines (other than grape)						
14.2.4	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	5/8	2023
14.2.5 Mead						
14.2.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	5/8	2023
14.2.6 Distilled spirituous beverages containing more than 15% alcohol						
14.2.6	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26, 477	5/8	2023
14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)						
14.2.7	ADVANTAME	969	6	478	5/8	2023
15.0 Ready-to-eat savouries						
15.0	ADVANTAME	969	5	478	5/8	2023

Notes to the General Standard for Food Additives

Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 26	As steviol equivalents.
Note 48	For use in olives only.
Note 97	On the final cocoa and chocolate product basis.
Note 127	On the served to the consumer basis.
Note 144	For use in sweet and sour products only.
Note 165	For use in products for special nutritional use only.
Note 166	For use in milk-based sandwich spreads only.
Note 168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
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 200	Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
Note 241	For use in surimi products only.
Note 258	Excluding maple syrup.
Note 276	Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 277	For use in flavoured vinegar and in rice vinegar only.
Note 322	For use in cooked products boiled with soy sauce only.
Note 345	For use in curried products only
Note 348	For general use in dried seaweed only.
Note 358	For use in products in a syrup or juice only.
Note 381	As consumed.
Note 408	For use in flavoured and/or sweetened milk powder analogues only.
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 478	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. This limitation may not apply to the appropriate use as a flavour enhancer.
Note App4A	Except for use in octopus with wasabi only.
Note App4B	For use in cooked mollusks only.
Note App4C	For use in smoked or salted mollusks only.
Note App4D	For purpose other than sweetening.
Note App4E	For use as a flavour enhancer only.

E.5- Provisions from CX/FA 23/53/8 Appendix 4, Topic D

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
05.1 Cocoa products and chocolate products including imitations and chocolate substitutes						
05.1.1	ADVANTAME	969	30	97, 478, XS141	5/8	2023
05.1.1	SACCHARINS	954(i)-(iv)	100	97, 477 & XS141	8	2023r
05.1.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 97, 477, XS141	5/8	2023
12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles)						
12.2.2	ACESULFAME POTASSIUM		2000	188, 478	5/8	2023
12.2.2	ADVANTAME	969	20	478	5/8	2023
12.2.2	ASPARTAME	951	2000	191, 478	8	2023r
12.2.2	ASPARTAME-ACESULFAME SALT	962	2000	119, 477	5/8	2023
12.2.2	ERYTHRITOL	968	GMP	478	5/8	2023
12.2.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	477	8	2023
12.2.2	LACTITOL	966	GMP	477	5/8	2023
12.2.2	MALTITOL	965(i)	GMP	477	5/8	2023
12.2.2	MALTITOL SYRUP	965(ii)	GMP	477	5/8	2023
12.2.2	NEOTAME	961	32	478	5/8	2023
12.2.2	SORBITOL	420(i)	GMP	477	5/8	2023
12.2.2	SORBITOL SYRUP	420(ii)	GMP	477	5/8	2023
12.2.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r
12.2.2	XYLITOL	967	GMP	477	8	2023

Notes to the General Standard for Food Additives

Note 26	As steviol equivalents.
Note 51	For use in herbs only.
Note 97	On the final cocoa and chocolate product basis.

Note 119 As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
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 478 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. This limitation may not apply to the appropriate use as a flavour enhancer.
Note XS141 Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).

E.6- Provisions from CX/FA 23/53/8 Appendix 5

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
01.1.2 Other Fluid Milk (plain)						
01.1.2	PROPYLENE GLYCOL ALGINATE	405	1300	407 & 438	5/8	2023
01.6.2 Ripened cheese						
01.6.2.1	LAURIC ARGINATE ETHYL ESTER	243	200	XS274, XS276, XS277	8	2023r
07.2 Fine bakery wares (sweet, salty, savoury) and mixes						
07.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r

Notes to the General Standard for Food Additives

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 407 Excluding all fluid milks that are not mineral or vitamin fortified.
Note 438 For use as emulsifier or stabilizer only.
Note 478 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. This limitation may not apply to the appropriate use as a flavour enhancer.
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).

E.7- Revise the Group Header CAROTENOIDS to BETA-CAROTENES (CX/FA 23/53/8 Appendix 1)

BETA-CAROTENES

INS 160a(i) beta-Carotenes, synthetic	Functional class: Colour
INS 160a(iii) beta-Carotenes, *Blakeslea trispora*	Functional class: Colour
INS 160a(iv) beta-Carotene-Rich-Extract from *Dunaliella salina*	Functional class: Colour

E.8- Provisions for tamarind seed polysaccharide (INS 437) in TABLE 3 of GSFA (CX/FA 23/53/8 Appendix 2)

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following

				commodity standards[4]
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	CS 309R-2011, CS 94- 1981, CS 119-1981, CS 243- 2003, CS 249-2006, CS 256- 2007, CS 273-1968 (in cheese mass only), CS 275- 1973 (in cheese mass only), CS 288-1976, CS 296-2009, **CXS 115-1981**

E.9- Provisions for xanthan gum (INS 415) and tamarind seed polysaccharide (INS 437) (CX/FA 23/53/8 Appendix 2)

Food Category	Additive	INS	INS Functional Class	Max Level (mg/kg	Notes	Step	Year
14.1.2 Fruit and vegetable juices							
14.1.2	Xanthan gum	415	Emulsifier, Foaming agent, Stabilizer, Thickener	GMP	XS247	5/8	2023
14.1.3 Fruit and vegetable nectars							
14.1.3	Xanthan gum	415	Emulsifier, Foaming agent, Stabilizer, Thickener	GMP	XS247	5/8	2023
14.1.3	Tamarind seed polysaccharide	437	Emulsifying salt, Gelling agent, Stabilizer, Thickener	GMP	XS247	5/8	2023

Note XS247 Excluding products conforming to the General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005).

E.10- Provisions for SACCHARINS (CX/FA 23/53/8 Appendix 3)

Add New note to the existing Tables 1 and 2 provisions in the GSFA for the group header SACCHARINS.

New note For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.

E.11- Revise the Descriptor for Food Category 12.2.1 and 12.2.2 (CX/FA 23/53/8 Appendix 4)

To revise the descriptor to the Food Categories 12.2.1 and 12.2.2 to the following:

Descriptor for FC 12.2.1: *Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form.*

Descriptor for FC 12.2.2: *Condiments and seasonings are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term "condiments" as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.*

[4] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives".

PART F: PROVISIONS RELATED TO AGENDA ITEM 5d

Administrative approach to insert Notes 477 or 478 for sweeteners in specific food categories for adopted provisions

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26 & XS243, **477**	2017	Sweetener

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, ~~201~~**408, 477** & XS251	2021	Sweetener

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477**	2011	Sweetener

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477**	2011	Sweetener

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	270	26, **477**	2011	Sweetener

Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, **144**	2011	Sweetener

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477** & XS319	2018	Sweetener

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class

STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	360	26, **477**	2011	Sweetener

Food Category No. 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477**	2011	Sweetener

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, **477**	2011	Sweetener

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477**	2011	Sweetener

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, **477**	2011	Sweetener

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	115	26, **477**	2011	Sweetener

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477**	2011	Sweetener

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, **477**	2011	Sweetener

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, **348, 144**	2011	Sweetener

Food Category No. 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

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **144**	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	**144**	2007	Flavour enhancer, Sweetener

Food Category No. 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

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26, **477**	2011	Sweetener

Food Category No. 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)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	188, **478**	2008	Flavour enhancer, Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477**	2011	Sweetener

Food Category No. 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 (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, **477**	2011	Sweetener

Food Category No. 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

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	188, **144**	2008	Flavour enhancer, Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, **144**	2011	Sweetener

Food Category No. 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40,	26, **477, 144, 345**	2011	Sweetener

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	97, 188, **478** & XS141	2016	Flavour enhancer, Sweetener
ASPARTAME	951	3000	97, 191, **478** & XS141	2016	Flavour enhancer, Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580	97 & **478** XS141	2016	Flavour enhancer, Sweetener

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	700	26, 199, **477** & XS309R	2017	Sweetener

Food Category No. 05.3 Chewing gum

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	3500	26, **477**	2011	Sweetener

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, **477**	2011	Sweetener

Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, **477**	2011	Sweetener

Food Category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	200	72, **478**	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 06.8.1 Soybean-based beverages*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, **477**	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	**478**	2012	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	165 & 188, **478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	1700	165 & 191, **478**	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	1000	77 & 113, **477**	2009	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	1600	17 & 165, **477**	2007	Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	170	165, **477**	2007	Sweetener

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, 202, **477,** XS88, XS89 & XS98	2014	Sweetener

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	200	144, 188, **478,** XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018	Flavour enhancer, Sweetener
ASPARTAME	951	300	144, 191, **478**XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ASPARTAME-ACESULFAME SALT	962	200	113, **144** & XS291	2018	Sweetener

Food Category No. 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, **144**	2011	Sweetener

Food Category No. 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class

STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, **144** & XS291	2018	Sweetener

Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ASPARTAME-ACESULFAME SALT	962	200	113, **144** XS3, XS37, XS70, XS90, XS94 & XS119	2018	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, **144** XS3, XS37, XS70, XS90, XS94 & XS119	2018	Sweetener

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	100	144, **477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, **477**	2011	Sweetener

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	159, 188 & **478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	3000	159, 191 & **478**	2007	Flavour enhancer, Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	500	17, 159 & **477**	2007	Sweetener
NEOTAME	961	70	159, **478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	300	159, **477**	2008	Sweetener

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class

ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	**478**, 534	2021	Anticaking agent, Bulking agent, Flavour enhancer,Glazing agent, Stabilizer, Sweetener, Thickener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	30	**477,** 26	2011	Sweetener

Food Category No. 12.3 Vinegars

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	300	**477, 277**	2008	Sweetener

Food Category No. 12.4 Mustards*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188**, 478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	350	191**, 478**	2007	Flavour enhancer, Sweetener
NEOTAME	961	12	**478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	320	**477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	130	26**, 477**	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	140	**478**	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.5 Soups and broths

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	50	26 **, 477** & XS117	2015	Sweetener

Food Category No. 12.6 Sauces and like products*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	188**, 478**	2007	Flavour enhancer, Sweetener

ASPARTAME	951	350	191**,** **478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	160	**477,** XS302	2018	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	450	127**,** **478**	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	65	**478**	2007	Flavour enhancer, Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, **477**	2011	Sweetener

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	70	**478**	2007	Flavour enhancer, Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26**, 477**	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.6.3 Mixes for sauces and gravies*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	12	**478**	2007	Flavour enhancer, Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 127 & **477**	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	12	**478,** XS302	2018	Flavour enhancer, Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26**, 477** & XS302	2018	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	115	26**, 477**	2011	Sweetener

Food Category No. 12.9.1 Fermented soybean paste (e.g., miso)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	**477**	2012	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.9.2.1 Fermented soybean sauce*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	500	**477**	2012	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	30	26**, 477**	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.9.2.2 Non-fermented soybean sauce*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26**, 477**	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.9.2.3 Other soybean sauces*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26**, 477**	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	500	188**, 478**	2007	Flavour enhancer, Sweetener

ASPARTAME	951	1000	191**, 478**	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	500	113**, 477**	2012	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17**, 477**	2007	Sweetener
NEOTAME	961	33	**478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	**477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26**, 477**	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	**478**	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	450	188**, 478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	800	191**, 478**	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	450	113**, 477**	2009	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17**, 477**	2007	Sweetener
NEOTAME	961	33	**478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	300	**477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	270	26**, 477**	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	320	**478**	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	450	188**,** **478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	1000	191**,** **478**	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	450	113**,** **477**	2009	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17**, 477**	2007	Sweetener
NEOTAME	961	65	**478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	**477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	660	26, 198, 294 & **477**	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	**478**	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.6 Food supplements*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	2000	188**,** **478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	5500	191**,** **478**	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	2000	113**,** **477**	2012	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	1250	17**, 477**	2007	Sweetener
NEOTAME	961	90	**478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	1200	**477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2500	26, 203 & **477**	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2400	**478**	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.3 Fruit and vegetable nectars*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26**, 477**	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.3.1 Fruit nectar*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188**, 478**	2005	Flavour enhancer, Sweetener
ASPARTAME	951	600	191**, 478**	2005	Flavour enhancer, Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 122 & **477**	2005	Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80	**477**	2005	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	**478**	2005	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.3.3 Concentrates for fruit nectar*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	127, 188 & **478**	2005	Flavour enhancer, Sweetener
ASPARTAME	951	600	127, 191& **478**	2005	Flavour enhancer, Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 122, 127 & **477**	2005	Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80	127**, 477**	2005	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	127**, 478**	2005	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
CYCLAMATES	952(i), 952(ii), 952(iv)	350	17, 127 & **477**	2010	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26**, 477**	2011	Sweetener

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	50	160**, 478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	160**, 477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, 160 & **477**	2011	Sweetener

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188**, 478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	600	191**, 478**	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	350	113**, 477**	2010	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	250	17**, 477**	2007	Sweetener
NEOTAME	961	33	**478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80	**477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26**, 477**	2011	Sweetener

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188**, 478**	2007	Flavour enhancer, Sweetener
ASPARTAME	951	500	191**, 478**	2008	Flavour enhancer, Sweetener

NEOTAME	961	32	**478**	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	100	**477**	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	170	26**, 477**	2011	Sweetener

PART G: PROVISIONS RELATED TO AGENDA ITEM 9

Trisodium citrate INS 331(iii)	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer		
Food Cat No.	**Food Category**	**ML (mg/kg)**	**Notes**	**Step**
01.1.1	Fluid milk (plain)	GMP	438, 227, YY	8

Notes：

438: For use as emulsifier or stabilizer only.

227: For use in sterilized and UHT treated milks only

YY: Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only.

PART H: PROVISIONS RELATED TO AGENDA ITEM 10

Food category 14.2.3 Grape wine

Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
MALIC ACID, DL-	296	5/8	2023	GMP	New note, yyy
ASCORBIC ACID, L-	300	5/8	2023	GMP	New note
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	5/8	2023	GMP	New note
CITRIC ACID	330	5/8	2023	GMP	New note
TARTRATES	334; 335 (ii); 337	5/8	2023	GMP	New note
FUMARIC ACID	297	8	2023	GMP	New note
GUM ARABIC (ACACIA GUM)	414	5/8	2023	GMP	New note
LACTIC ACID, L-, D- and DL-	270	5/8	2023	GMP	New note
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8	2023	GMP	New note

Food category 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

CALCIUM SULFATE	516	8	2023	GMP	New note

Notes:

Note yyy	Including malic acid L-
New Note	*The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine.* ***Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV.)***

Appendix VII

GENERAL STANDARD FOR FOOD ADDITIVES

PROVISIONS FOR REVOCATION

(For adoption)

Part A: From agenda item 3a

PROVISIONS IN TABLES 1 AND 2 OF THE *GENERAL STANDARD FOR FOOD ADDITIVES*

RIBOFLAVINS

INS 101(i) Riboflavin, synthetic Functional Class: Colour

INS 101(ii) Riboflavin 5'-phosphate sodium Functional Class: Colour

INS 101(iii) Riboflavin from *Bacillus subtilis* Functional Class: Colour

INS 101(iv) Riboflavin from *Ashbya gossypii* Functional Class: Colour

FoodCatNo	Food Category	Max Level		Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	300	mg/kg	52	2008
01.3.2	Beverage whiteners	300	mg/kg	XS250 & XS252	2021
01.5.2	Milk and cream powder analogues	300	mg/kg	XS251	2021
01.6.1	Unripened cheese	300	mg/kg	491, XS273, XS275	2021
01.6.2.1	Ripened cheese, includes rind	300	mg/kg	462,504, XS208, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278	2021
01.6.2.2	Rind of ripened cheese	300	mg/kg		2005
01.6.4	Processed cheese	300	mg/kg		2005
01.6.5	Cheese analogues	300	mg/kg		2005
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300	mg/kg		2005
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300	mg/kg		2005
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		2008
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		2005
03.0	Edible ices, including sherbet and sorbet	500	mg/kg		2005
04.1.2.4	Canned or bottled (pasteurized) fruit	300	mg/kg	267	2018
04.1.2.5	Jams, jellies, marmelades	200	mg/kg		2005
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500	mg/kg		2005

FoodCatNo	Food Category	Max Level		Notes	Year Adopted
04.1.2.7	Candied fruit	300	mg/kg		2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg	182	2008
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		2005
04.1.2.10	Fermented fruit products	500	mg/kg		2008
04.1.2.11	Fruit fillings for pastries	300	mg/kg		2005
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		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	300	mg/kg	92	2008
05.1.5	Imitation chocolate, chocolate substitute products	1000	mg/kg		2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000	mg/kg	XS309R	2017
05.3	Chewing gum	1000	mg/kg		2005
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	1000	mg/kg		2005
06.3	Breakfast cereals, including rolled oats	300	mg/kg		2005
06.4.3	Pre-cooked pastas and noodles and like products	300	mg/kg	153, 473	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	300	mg/kg		2005
06.6	Batters (e.g. for breading or batters for fish or poultry)	300	mg/kg		2005
06.8.1	Soybean-based beverages	50	mg/kg		2010
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300	mg/kg		2005
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000	mg/kg	16, XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	1000	mg/kg	16, XS88, XS89 & XS98	2014
08.4	Edible casings (e.g. sausage casings)	1000	mg/kg	16	2008
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300	mg/kg	16	2005

FoodCatNo	Food Category	Max Level		Notes	Year Adopted
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300	mg/kg	16	2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	300	mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	300	mg/kg		2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	300	mg/kg		2005
12.2.2	Seasonings and condiments	350	mg/kg		2005
12.4	Mustards	300	mg/kg		2005
12.5	Soups and broths	200	mg/kg	344	2015
12.6	Sauces and like products	350	mg/kg	XS302	2018
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	300	mg/kg		2005
12.9.1	Fermented soybean paste (e.g., miso)	30	mg/kg		2010
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	300	mg/kg		2005
13.4	Dietetic formulae for slimming purposes and weight reduction	300	mg/kg		2005
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		2005
13.6	Food supplements	300	mg/kg		2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50	mg/kg		2005
14.2.2	Cider and perry	300	mg/kg		2005
14.2.4	Wines (other than grape)	300	mg/kg		2005
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100	mg/kg		2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000	mg/kg		2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	1000	mg/kg		2005

PART B. From agenda item 4b

CITRIC AND FATTY ACID ESTERS OF GLYCEROL (INS 472c)

INS:472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer				
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants	9000 mg/kg	380, 381	2016

PART C. From agenda item 5a

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.1 Unripened cheese						
01.6.1	PONCEAU 4R (COCHINEAL RED A)	124	8	2021	100	3, 161, XS221, XS273, XS275
01.6.2 Ripened cheese						
01.6.2	CURCUMIN	100(i)	8	2021	GMP	498, XS208, XS278
02.1.3 Lard, tallow, fish oil, and other animal fats						
02.1.3	INDIGOTINE (INDIGO CARMINE)	132	8	2021	300	161, XS19, XS211, XS329

Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 498	Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
Note XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211-1999).
Note XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).

PART D. From agenda item 5b

D.1- Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
06.4.2 Dried pastas and noodles and like products						
06.4.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	211	8	2011
08.1.2 Fresh meat, poultry and game, comminuted						
08.1.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	4 & 16	8	2011
08.1.2	CAROTENOIDS	160a(i),a(iii),e,f	100	4 & 16	8	2011
08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products						
08.3.1.1	CAROTENOIDS	160a(i),a(iii),e,f	100	16	8	2010
08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products						
08.3.1.2	CAROTENOIDS	160a(i),a(iii),e,f	20	16	8	2010
08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products						
08.3.1.3	CAROTENOIDS	160a(i),a(iii),e,f	20	16	8	2010
09.1.1 Fresh fish						
09.1.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	4, 16 & 50	8	2010
09.1.1	CAROTENOIDS	160a(i),a(iii),e,f	300	4	8	2011
09.1.2 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms						
09.1.2	CAROTENOIDS	160a(i),a(iii),e,f	100	4, 16, XS292, XS312 & XS315	8	2017
09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms						
09.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	304	8	2017
09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms						
09.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
09.2.4.1 Cooked fish and fish products						
09.2.4.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	95	8	2009
09.2.4.2 Cooked molluscs, crustaceans, and echinoderms						
09.2.4.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000		8	2005
09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2.4.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	XS167, XS189, XS222, XS236, XS244 & XS311	8	2018
09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly						
09.3.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine						
09.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
09.3.3 Salmon substitutes, caviar and other fish roe products						
09.3.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	XS291	8	2018
09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3						
09.3.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
10.1 Fresh eggs						
10.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	4	8	2005
10.1	CAROTENOIDS	160a(i),a(iii),e,f	1000	4	8	2011
11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)						
11.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50		8	2005
11.4	CAROTENOIDS	160a(i),a(iii),e,f	50	217	8	2011
12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips)						
12.6.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000		8	2005
12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)						
12.6.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000		8	2005
12.6.3 Mixes for sauces and gravies						
12.6.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000		8	2005
14.2.1 Beer and malt beverages						
14.2.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	600		8	2005

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 50	For use in fish roe only.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 211	For use in noodles only.
Note 217	Except for use in toppings at 300 mg/kg.
Note 304	For use only in breaded or batter coatings in 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), singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), carotenoic acid, ethyl ester, betaapo-8'- (INS 160f)) and beta-carotenes, vegetable (INS 160a(ii)).
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 XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
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 XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).

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).

D.2- Provisions from CX/FA 23/53/8 Appendix 4 Part D

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles)						
12.2	ACESULFAME POTASSIUM	950	2000	161, 188, XS326, XS327, XS328	8	2021
12.2	NEOTAME	961	32	161, XS326, XS327, XS328	8	2021
12.2.1 Herbs and spices						
12.2.1	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161, XS326, XS327, XS328	8	2021

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 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 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).

PART E. From agenda item 5d

Provisions to be removed from Tables 1 and 2 of the GSFA

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	534	2021	Anticaking agent, Bulking agent, Flavour enhancer,Glazing agent, Stabilizer, Sweetener, Thickener

PART F. From agenda item 5f

Provisions to be removed from Tables 1 and 2 of the GSFA

ORTHO-PHENYLPHENOL **ORTHO-PHENYLPHENOL (INS 231)** **SODIUM ORTHO- PHENYLPHENOL (INS 232)**		**Functional Class: Preservatives** **Functional Class: Preservatives**		
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	49	1999

Appendix VIII

GENERAL STANDARD FOR FOOD ADDITIVES

DISCONTINUATION OF WORK

(For adoption)

Part A: PROVISIONS RELATED TO AGENDA ITEM 5a

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.1.2 Other Fluid Milk (plain)						
01.1.2	LUTEIN ESTERS FROM TAGETES ERECTA	161b(iii)	2		GMP	
01.1.2	PAPRIKA EXTRACT	160c(ii)	2		30	39
01.2 Fermented and renneted milk products (plain)						
01.2	LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4		100	
01.2	LYCOPENE, SYNTHETIC	160d(iii)	4		100	
01.2	LYCOPENE, TOMATO	160d(ii)	4		100	
01.2	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
01.2.2 Renneted milk (plain)						
01.2.2	TITANIUM DIOXIDE	171	7		GMP	
01.3.2 Beverage whiteners						
01.3.2	LYCOPENE, TOMATO	160d(ii)	3		5000	
01.4.1 Pasteurized cream (plain)						
01.4.1	BEET RED	162	7		GMP	
01.4.1	CARAMEL I - PLAIN CARAMEL	150a	7		GMP	
01.4.1	CHLOROPHYLLS	140	7		GMP	
01.4.1	TITANIUM DIOXIDE	171	7		GMP	
01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)						
01.4.2	BEET RED	162	7		GMP	
01.4.2	CARAMEL I - PLAIN CARAMEL	150a	7		GMP	
01.4.2	CHLOROPHYLLS	140	7		GMP	
01.4.2	LYCOPENE, TOMATO	160d(ii)	3		5000	
01.4.2	TITANIUM DIOXIDE	171	7		GMP	
01.4.4 Cream analogues						
01.4.4	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		300	185
01.4.4	LYCOPENE, TOMATO	160d(ii)	3		5000	
01.5.2 Milk and cream powder analogues						
01.5.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		55	185
01.6.1 Unripened cheese						
01.6.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		25	185
01.6.1	CURCUMIN	100(i)	4		500	3
01.6.1	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
01.6.1	QUINOLINE YELLOW	104	7		GMP	3
01.6.1	TARTRAZINE	102	4		300	3

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.1	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
01.6.2 Ripened cheese						
01.6.2	CARAMEL II - SULFITE CARAMEL	150b	4		50000	
01.6.2	CURCUMIN	100(i)	4		500	
01.6.2	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
01.6.2.1 Ripened cheese, includes rind						
01.6.2.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		25	185
01.6.2.2 Rind of ripened cheese						
01.6.2.2	AMARANTH	123	7		100	
01.6.2.2	AZORUBINE (CARMOISINE)	122	7		GMP	
01.6.2.2	BRILLIANT BLACK (BLACK PN)	151	7		GMP	
01.6.2.2	BROWN HT	155	7		GMP	
01.6.2.2	QUINOLINE YELLOW	104	7		GMP	
01.6.3 Whey cheese						
01.6.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50	8
01.6.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10	185
01.6.4 Processed cheese						
01.6.4	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		25	185
01.6.4	AZORUBINE (CARMOISINE)	122	7		200	
01.6.4	BRILLIANT BLACK (BLACK PN)	151	7		200	
01.6.4	BROWN HT	155	7		200	
01.6.4	CARAMEL II - SULFITE CARAMEL	150b	4		50000	
01.6.4	CURCUMIN	100(i)	7		200	
01.6.4	LYCOPENE, TOMATO	160d(ii)	3		1500	
01.6.4	PAPRIKA EXTRACT	160c(ii)	2		140	39
01.6.4	QUINOLINE YELLOW	104	7		200	
01.6.4	TARTRAZINE	102	7		200	
01.6.4	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
01.6.4.1 Plain processed cheese						
01.6.4.1	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.						
01.6.4.2	LUTEIN FROM TAGETES ERECTA	161b(i)	4		100	
01.6.5 Cheese analogues						
01.6.5	BROWN HT	155	7		GMP	3
01.6.5	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
01.6.5	QUINOLINE YELLOW	104	7		GMP	3
01.6.5	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.6 Whey protein cheese						
01.6.6	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50	8
01.6.6	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10	185
01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)						
01.7	AMARANTH	123	7		300	
01.7	LUTEIN FROM TAGETES ERECTA	161b(i)	4		150	
01.7	LYCOPENE, TOMATO	160d(ii)	3		5000	
01.7	ZEAXANTHIN, SYNTHETIC	161h(i)	4		150	
01.8.1 Liquid whey and whey products, excluding whey cheeses						
01.8.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20	8
01.8.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		20	185
01.8.1	CARAMEL II - SULFITE CARAMEL	150b	4		50000	
01.8.2 Dried whey and whey products, excluding whey cheeses						
01.8.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20	8
01.8.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		20	185
02.1 Fats and oils essentially free from water						
02.1	LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4		25	
02.1	LYCOPENE, SYNTHETIC	160d(iii)	4		25	
02.1	LYCOPENE, TOMATO	160d(ii)	4		25	
02.1.1 Butter oil, anhydrous milkfat, ghee						
02.1.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		100	8
02.1.2 Vegetable oils and fats						
02.1.2	BEET RED	162	7		GMP	
02.1.2	CARAMEL II - SULFITE CARAMEL	150b	4		20000	
02.1.2	CURCUMIN	100(i)	7		5	
02.1.2	LYCOPENE, TOMATO	160d(ii)	3		50000	
02.1.3 Lard, tallow, fish oil, and other animal fats						
02.1.3	BEET RED	162	7		GMP	
02.1.3	CARAMEL II - SULFITE CARAMEL	150b	4		20000	
02.1.3	CHLOROPHYLLS	140	7		GMP	
02.1.3	CURCUMIN	100(i)	7		5	
02.1.3	LYCOPENE, TOMATO	160d(ii)	3		5000	
02.1.3	TARTRAZINE	102	4		300	
02.2.1 Butter						
02.2.1	LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4		25	
02.2.1	LYCOPENE, SYNTHETIC	160d(iii)	4		25	

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
02.2.1	LYCOPENE, TOMATO	160d(ii)	4		25	
02.2.2 Fat spreads, dairy fat spreads and blended spreads						
02.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		100	8
02.2.2	CARAMEL II - SULFITE CARAMEL	150b	4		20000	
02.2.2	CURCUMIN	100(i)	4		10	
02.2.2	LYCOPENE, TOMATO	160d(ii)	3		10000	
02.2.2	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions						
02.3	LYCOPENE, TOMATO	160d(ii)	3		5000	
02.3	ZEAXANTHIN, SYNTHETIC	161h(i)	4		50	
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7						
02.4	AMARANTH	123	7		300	
02.4	BROWN HT	155	8		150	
02.4	LUTEIN FROM TAGETES ERECTA	161b(i)	4		150	
02.4	ZEAXANTHIN, SYNTHETIC	161h(i)	4		150	
03.0 Edible ices, including sherbet and sorbet						
03.0	BROWN HT	155	7		150	
03.0	LUTEIN FROM TAGETES ERECTA	161b(i)	4		150	
03.0	QUINOLINE YELLOW	104	7		150	
03.0	ZEAXANTHIN, SYNTHETIC	161h(i)	4		150	

Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 185	As norbixin.

PART B: PROVISIONS RELATED TO AGENDA ITEM 5b

B.1- Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
01.1.4 Flavoured Fluid Milk Drinks					
01.1.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150	52 & XS243	2
01.3.2 Beverage whiteners					
01.3.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS250 & XS252	2
01.4.4 Cream analogues					
01.4.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20		2
01.5.2 Milk and cream powder analogues					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
01.5.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS251	2
01.6.1 Unripened cheese					
01.6.1	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS221, XS262, XS273, XS275, XS283	2
01.6.2.1	**Ripened cheese, includes rind**				
01.6.2.1	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283	2
01.6.2.2	**Rind of ripened cheese**				
01.6.2.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2
01.6.2.3	**Cheese powder (for reconstitution; e.g. for cheese sauces)**				
01.6.2.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
01.6.4 Processed cheese					
01.6.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
01.6.5 Cheese analogues					
01.6.5	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)					
01.7	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS243	2
02.1.2 Vegetable oils and fats					
02.1.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	25	232, XS33, XS210, XS325R	2
02.1.3 Lard, tallow, fish oil, and other animal fats					
02.1.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	25	XS211, XS329	2
02.2.1 Butter					
02.2.1	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	25	146, 291, XS279	2
02.2.2 Fat spreads, dairy fat spreads and blended spreads					
02.2.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	35	XS253, XS256	2
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions					
02.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7					
02.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
03.0 Edible ices, including sherbet and sorbet					
03.0	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
04.1.2.3	**Fruit in vinegar, oil, or brine**				

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
04.1.2.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1000	XS260	2
04.1.2.5	**Jams, jellies, marmalades**				
04.1.2.5	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200	XS296	2
04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**				
04.1.2.6	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500	XS160	2
04.1.2.7	**Candied fruit**				
04.1.2.7	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
04.1.2.9	**Fruit-based desserts, incl. fruit-flavoured water-based desserts**				
04.1.2.9	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
04.1.2.10	**Fermented fruit products**				
04.1.2.10	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2
04.1.2.11	**Fruit fillings for pastries**				
04.1.2.11	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
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**				
04.2.2.7	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	XS38, XS151, XS223, XS260, XS294R	2
05.1.4	**Cocoa and chocolate products**				
05.1.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	183, XS87	2
05.1.5	**Imitation chocolate, chocolate substitute products**				
05.1.5	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
05.2	**Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4**				
05.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
05.3	**Chewing gum**				
05.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
05.4	**Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces**				
05.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
06.3	**Breakfast cereals, including rolled oats**				
06.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
06.4.3	**Pre-cooked pastas and noodles and like products**				
06.4.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1200	153 & XS249	2
06.5	**Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)**				
06.5	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
06.6	**Batters (e.g. for breading or batters for fish or poultry)**				
06.6	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
07.1.2 Crackers, excluding sweet crackers					
07.1.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1000		2
07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)					
07.1.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
07.1.4 Bread-type products, including bread stuffing and bread crumbs					
07.1.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200	116	2
07.1.5 Steamed breads and buns					
07.1.5	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	216	2
07.2 Fine bakery wares (sweet, salty, savoury) and mixes					
07.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
08.1.2 Fresh meat, poultry and game, comminuted					
08.1.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	4 & 16	2
08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products					
08.3.1.1	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	16	2
08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products					
08.3.1.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20	16	2
08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products					
08.3.1.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20	16	2
08.3.2 Heat-treated processed comminuted meat, poultry, and game products					
08.3.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20	16, XS88, XS89, XS98	2
08.4 Edible casings (e.g. sausage casings)					
08.4	CAROTENOIDS	160a(i),a(iii),e,f	10000		2
08.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
09.1.1 Fresh fish					
09.1.1	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300	4	2
09.1.2 Fresh molluscs, crustaceans, and echinoderms					
09.1.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	4, 16, XS292, XS312, XS315	2
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms					
09.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	95, 304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms					
09.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	96 & XS291	2
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs,					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
crustaceans, and echinoderms					
09.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	95, XS3, XS37, XS70, XS90, XS94, XS119	2
10.1 Fresh eggs					
10.1	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1000	4	2
10.4 Egg-based desserts (e.g. custard)					
10.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)					
11.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	217	2
12.2.2 Seasonings and condiments					
12.2.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2
12.4 Mustards					
12.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300		2
12.5 Soups and broths					
12.5	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300	341 & XS117	2
12.6 Sauces and like products					
12.6	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500	XS302	2
12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3					
12.7	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50		2
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)					
13.3	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	XS118	2
13.4 Dietetic formulae for slimming purposes and weight reduction					
13.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	XS181 & XS203	2
13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6					
13.5	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300		2
13.6 Food supplements					
13.6	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300		2
14.1.4 Water-based flavoured drinks, including "sport," “energy,” or "electrolyte" drinks and particulated drinks					
14.1.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
14.2.2 Cider and perry					
14.2.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
14.2.4 Wines (other than grape)					
14.2.4	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
14.2.6 Distilled spirituous beverages containing more than 15% alcohol					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
14.2.6	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)					
14.2.7	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)					
15.1	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)					
15.2	β-CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2

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 52	Excluding chocolate milk.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 96	On the dried weight basis of the high intensity sweetener.
Note 116	For use in doughs only.
Note 146	Beta-carotene (synthetic) (INS 160a(i)) only.
Note 153	For use in instant noodles only.
Note 183	For use in surface decoration only.
Note 216	For use in maize-based products only.
Note 217	Except for use in toppings at 300 mg/kg.
Note 232	For use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981) only.
Note 291	Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f) at 35 mg/kg.
Note 304	For use only in breaded or batter coatings in 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), singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), carotenoic acid, ethyl ester, betaapo-8'- (INS 160f)) and beta-carotenes, vegetable (INS 160a(ii)).
Note 341	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: carotenes, beta-, vegetable (INS 160a(ii)), carotenal, beta-apo-8'- (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f) at 50 mg/kg.
Note XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note XS87	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).

Note XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS118	Excluding products conforming to the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CXS 118-1979).
Note XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
Note XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
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 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 XS181	Excluding products conforming to the Standard for Formula Foods for Use in Weight Control Diets (CXS 181-1991).
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 XS203	Excluding products conforming to the Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction (CXS 203-1995).
Note XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211-1999).
Note XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS243	Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS249	Excluding products conforming to the Standard for Instant Noodles (CXS 249-2006).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
Note XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).
Note XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
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 XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
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 XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS279	Excluding products conforming to the Standard for Butter (CXS 279-1971).
Note XS283	Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS294R	Excluding products conforming to the Regional Standard for Gochujang (CXS 294R-2009).
Note XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
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 XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).

B.2- Provisions from CX/FA 23/53/8 Appendix 2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
04.1.2.2	**Dried fruit**				
04.1.2.2	TARTRATES	334, 335(ii), 337	GMP	45	7
14.1.2	**Fruit and vegetable juices**				
14.1.2	PECTINS	440	3000		2
14.1.2	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2000		2
14.1.2.1	**Fruit juice**				
14.1.2.1	CALCIUM LACTATE	327	1200	336	2
14.1.2.1	GELLAN GUM	418	200	336	2
14.1.2.1	TRISODIUM CITRATE	331(iii)	500	336	2
14.1.2.2	**Vegetable juice**				
14.1.2.2	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	33	7
14.1.2.2	TARTRATES	334, 335(ii), 337	4000	45	7
14.1.2.4	**Concentrates for vegetable juice**				

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
14.1.2.4	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	33 & 127	7
14.1.2.4	TARTRATES	334, 335(ii), 337	GMP		
14.1.3 Fruit and vegetable nectars					
14.1.3	PECTINS	440	GMP		
14.1.3.2 Vegetable nectar					
14.1.3.2	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	GMP		
14.1.3.2	TARTRATES	334, 335(ii), 337	GMP		

Notes to the General Standard for Food Additives

Note 33 As phosphorus.
Note 45 As tartaric acid.
Note 127 On the served to the consumer basis.
Note 336 For use in Chinese plum juices only.

B.3- Provisions from CX/FA 23/53/8 Appendix 4 Part A

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
01.6.5 Cheese analogues					
01.6.5	ASPARTAME-ACESULFAME SALT	962	790	113	3
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions					
02.3	ASPARTAME-ACESULFAME SALT	962	1550	119	3
04.1.2.2 Dried fruit					
04.1.2.2	ASPARTAME-ACESULFAME SALT	962	1130	113	3
14.2.1 Beer and malt beverages					
14.2.1	ASPARTAME-ACESULFAME SALT	962	790	113 & 138	3

Notes to the General Standard for Food Additives

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).
Note 119 As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
Note 138 For use in energy-reduced products only.

B.4- Provisions from CX/FA 23/53/8 Appendix 4 Part B, C, E

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
01.2 Fermented and renneted milk products (plain)					
01.2	ERYTHRITOL	968	40000		4
01.2	LACTITOL	966	30000		4
01.2	MALTITOL	965(i)	50000		4
01.2	MALTITOL SYRUP	965(ii)	50000		4
01.2	THAUMATIN	957	GMP		4
01.2	XYLITOL	967	30000		7
01.2.1.2 Fermented milks (plain), heat-treated after fermentation					
01.2.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
01.2.1.2	SORBITOL	420(i)	GMP		7
01.2.1.2	SORBITOL SYRUP	420(ii)	GMP		7
01.2.1.2	XYLITOL	967	GMP		7
01.2.2 Renneted milk (plain)					
01.2.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
01.2.2	SORBITOL	420(i)	GMP		7
01.2.2	SORBITOL SYRUP	420(ii)	GMP		7
01.2.2	XYLITOL	967	GMP		7
01.4.1 Pasteurized cream (plain)					
01.4.1	ERYTHRITOL	968	600000		4
01.4.1	LACTITOL	966	30000		4
01.4.1	MALTITOL	965(i)	300000		4
01.4.1	MALTITOL SYRUP	965(ii)	300000		4
01.4.1	SORBITOL	420(i)	200000		4
01.4.1	SORBITOL SYRUP	420(ii)	200000		4
01.4.1	XYLITOL	967	30000		4
01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)					
01.4.2	ERYTHRITOL	968	600000		4
01.4.2	LACTITOL	966	30000		4
01.4.2	MALTITOL	965(i)	300000		4
01.4.2	MALTITOL SYRUP	965(ii)	300000		4
01.4.2	SORBITOL	420(i)	200000		4
01.4.2	SORBITOL SYRUP	420(ii)	200000		4
01.4.2	XYLITOL	967	30000		4
01.6.5 Cheese analogues					
01.6.5	ADVANTAME	969	10		2
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions					
02.3	ADVANTAME	969	10		2
04.1.1.2 Surface-treated fresh fruit					
04.1.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
04.1.1.2	MALTITOL	965(i)	GMP		4
04.1.1.2	MALTITOL SYRUP	965(ii)	GMP		4
04.1.1.2	MANNITOL	421	GMP		4
04.1.1.2	SORBITOL	420(i)	GMP	16	7
04.1.1.2	SORBITOL SYRUP	420(ii)	GMP	16	7
04.1.1.2	XYLITOL	967	GMP	16	7
04.1.2.2	ADVANTAME	969	20		2
04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
04.2.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
04.2.1.2	MALTITOL	965(i)	GMP		4
04.2.1.2	MALTITOL SYRUP	965(ii)	GMP		4
04.2.1.2	MANNITOL	421	GMP		4
04.2.1.2	SORBITOL	420(i)	GMP	16	7
04.2.1.2	SORBITOL SYRUP	420(ii)	GMP	16	7
04.2.1.2	XYLITOL	967	GMP	16	7
04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds					
04.2.2.1	ADVANTAME	969	10		2
04.2.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26	3
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					
04.2.2.7	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	50000		4
04.2.2.7	LACTITOL	966	10000		4
04.2.2.7	MALTITOL	965(i)	100000		4
04.2.2.7	MALTITOL SYRUP	965(ii)	100000		4
04.2.2.7	SORBITOL	420(i)	70000		4
04.2.2.7	SORBITOL SYRUP	420(ii)	70000		4
04.2.2.7	XYLITOL	967	10000		4
06.4.1 Fresh pastas and noodles and like products					
06.4.1	SORBITOL	420(i)	35000		4
06.4.1	SORBITOL SYRUP	420(ii)	35000		4
06.4.2 Dried pastas and noodles and like products					
06.4.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
06.4.2	LACTITOL	966	GMP		7
06.4.2	MALTITOL	965(i)	GMP		7
06.4.2	MALTITOL SYRUP	965(ii)	GMP		7
06.4.2	SORBITOL	420(i)	GMP		7
06.4.2	SORBITOL SYRUP	420(ii)	GMP		7
06.4.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26	3
06.4.2	XYLITOL	967	GMP		7
08.1 Fresh meat, poultry, and game					
08.1	LACTITOL	966	GMP		4
08.1	MALTITOL	965(i)	GMP		4
08.1	MALTITOL SYRUP	965(ii)	GMP		4
08.1.1 Fresh meat, poultry and game, whole pieces or cuts					
08.1.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
08.1.1	SORBITOL	420(i)	GMP	16	7
08.1.1	SORBITOL SYRUP	420(ii)	GMP	16	7
08.1.1	XYLITOL	967	GMP	16	7
08.1.2 Fresh meat, poultry and game, comminuted					
08.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
08.1.2	SORBITOL	420(i)	5000		7
08.1.2	SORBITOL SYRUP	420(ii)	5000		7

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
08.1.2	XYLITOL	967	GMP		7
09.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms					
09.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.1	LACTITOL	966	GMP		4
09.1	MALTITOL	965(i)	GMP		4
09.1	MALTITOL SYRUP	965(ii)	GMP		4
09.1	SORBITOL	420(i)	GMP	16	7
09.1	SORBITOL SYRUP	420(ii)	GMP	16	7
09.1	XYLITOL	967	GMP	16	7
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms					
09.2	ERYTHRITOL	968	200000		4
09.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	100000		4
09.2	LACTITOL	966	20000		4
09.2	SORBITOL	420(i)	500		4
09.2	SORBITOL SYRUP	420(ii)	500		4
09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms					
09.2.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
09.2.1	LACTITOL	966	GMP		7
09.2.1	MALTITOL	965(i)	GMP		7
09.2.1	MALTITOL SYRUP	965(ii)	GMP		7
09.2.1	SORBITOL	420(i)	GMP		7
09.2.1	SORBITOL SYRUP	420(ii)	GMP		7
09.2.1	XYLITOL	967	GMP		7
09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms					
09.2.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.2.2	MALTITOL	965(i)	GMP		4
09.2.2	MALTITOL SYRUP	965(ii)	GMP		4
09.2.2	SORBITOL	420(i)	GMP	16	7
09.2.2	SORBITOL SYRUP	420(ii)	GMP	16	7
09.2.2	XYLITOL	967	GMP	16	7
09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms					
09.2.3	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.2.3	MALTITOL	965(i)	GMP		4
09.2.3	MALTITOL SYRUP	965(ii)	GMP		4
09.2.3	XYLITOL	967	GMP	16	7
09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms					
09.2.4	MALTITOL	965(i)	GMP		4
09.2.4	MALTITOL SYRUP	965(ii)	GMP		4
09.2.4.1 Cooked fish and fish products					
09.2.4.1	SORBITOL	420(i)	35000		7
09.2.4.1	SORBITOL SYRUP	420(ii)	35000		7
09.2.4.1	XYLITOL	967	GMP		7
09.2.4.2 Cooked molluscs, crustaceans, and echinoderms					
09.2.4.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
09.2.4.2	SORBITOL	420(i)	GMP		7
09.2.4.2	XYLITOL	967	GMP		7
09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
09.2.4.3	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.2.4.3	SORBITOL	420(i)	GMP	16	7
09.2.4.3	SORBITOL SYRUP	420(ii)	GMP	16	7
09.2.4.3	XYLITOL	967	GMP	16	7
09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms					
09.2.5	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
09.2.5	XYLITOL	967	GMP		7
09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine					
09.3.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	120		4
09.3.3 Salmon substitutes, caviar and other fish roe products					
09.3.3	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	120		4
10.2.2 Frozen egg products					
10.2.2	MALTITOL	965(i)	GMP		4
10.2.2	SORBITOL	420(i)	GMP		7
11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 1.1.1.3					
11.3	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		4
12.1.2 Salt substitutes					
12.1.2	ERYTHRITOL	968	200000		4
12.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
12.1.2	LACTITOL	966	GMP		4
12.1.2	MALTITOL	965(i)	50000		4
12.1.2	MALTITOL SYRUP	965(ii)	50000		4
12.1.2	SORBITOL	420(i)	GMP		7
12.1.2	SORBITOL SYRUP	420(ii)	GMP		7
12.1.2	XYLITOL	967	GMP		7
13.2 Complementary foods for infants and young children					
13.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	100000		4
13.2	LACTITOL	966	GMP		7
13.2	MALTITOL	965(i)	GMP		7
13.2	MALTITOL SYRUP	965(ii)	GMP		7
13.2	SORBITOL	420(i)	GMP		7
13.2	SORBITOL SYRUP	420(ii)	GMP		7
13.2	THAUMATIN	957	GMP		4
13.2	XYLITOL	967	GMP		7
14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa					
14.1.5	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	300000		4
14.1.5	LACTITOL	966	30000		4
14.1.5	SORBITOL	420(i)	GMP		4
14.1.5	SORBITOL SYRUP	420(ii)	GMP		4
14.1.5	XYLITOL	967	30000		4
14.2.3 Grape wines					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
14.2.3	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	3

Notes to the General Standard for Food Additives

Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 26 As steviol equivalents.

B.5- Provisions from CX/FA 23/53/8 Appendix 4 Part D

Food Category	Additive	INS	Max Level (mg/kg	Notes	Step	Year
7.1.5 Steamed breads and buns						
7.1.5	ADVANTAME	969	10		2	

B.6- Provisions from CX/FA 23/53/8 Appendix 5

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
01.6.2.1 Ripened cheese, includes rind					
01.6.2.1	LAURIC ARGINATE ETHYL ESTER	243	200	XS274, XS276 & XS277	2
07.2 Fine bakery wares (sweet, salty, savoury) and mixes					
07.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	165, 478 & 510	2

Notes to the General Standard for Food Additives

Note 165 For use in products for special nutritional use only.
Note 478 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. This limitation may not apply to the appropriate use as a flavour enhancer.
Note 510 Wafer paper only.
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).

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 Revision of Adopted Food Additive Provisions[1]

FoodCatNo	Food Category	Max Level	Notes	Step	Year
LAURIC ARGINATE ETHYL ESTER					
INS 243	Lauric arginate ethyl ester		Functional Class: Preservative		
01.6.1	Unripened Cheese	**200**	~~**XS221, XS273, XS275**~~	Adopted	2021
01.6.2.1	Ripened Cheese, including rind	**200**	**XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, ~~XS278, XS283~~**	Adopted	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200	214, ~~**215**~~	Adopted	2011
SORBATES					
INS 200	Sorbic acid		Functional Class: Preservative		
INS 202	Potassium sorbate		Functional Class: Preservative		
INS 203	Calcium corbate		Functional Class: Preservative		
01.6.1	Unripened cheese	~~**1000**~~ **3000**	42, ~~**223**~~, 492, 494	Adopted	2021
01.6.2	Ripened cheese	3000	42, ~~**457**~~, 499, ~~**501**~~, XS208, XS274, XS276, XS277, **New Note: "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"**	Adopted	2021
POLYDIMETHYLSILOXANES					

[1] 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~~

INS 900a	Polydimethylsiloxane		Functional Class: Anticaking agent, Antifoaming agent, Emulsifier		
04.1.2.5	Jams, jellies, marmelades	30	**New Note: "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"**	Adopted	1999
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID					
INS 476	Polyglycerol esters of interesterified ricinoleic acid		Functional Class: Emulsifier		
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5000	**New Note: "Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg"**	Adopted	2018
AZORUBINE (CARMOISINE)					
INS 122	Azorubine (Carmoisine)		Functional Class: Colour		
13.6	Food supplements	300	539 & 533 **New Note: "Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only"**	Adopted	2021
RIBOFLAVINS					
INS 101(i)	Riboflavin, synthetic		Functional Class: Colour		
INS 101(ii)	Riboflavin 5'-phosphate sodium		Functional Class: Colour		
INS 101(iii)	Riboflavin from Bacillus subtilis		Functional Class: Colour		
INS 101(iv)	Riboflavin from Ashbya gossypii		Functional Class: Colour		
04.1.1.2	Surface-treated fresh fruit	GMP	4 &16	Adopted	2018
04.2.1.2	Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	4 &16	Adopted	2008
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		Adopted	2008
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	Adopted	2017

09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	Adopted	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	Adopted	2005
09.2.4.1	Cooked fish and fish products	GMP	95	Adopted	2008
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		Adopted	2008
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	16	Adopted	2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311	Adopted	2018
10.1	Fresh eggs	GMP	4	Adopted	2005
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		Adopted	2005
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP		Adopted	2005

PART B: New Provisions for Inclusion at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year
JAGUA (GENIPIN-GLYCINE) BLUE					
INS 183	Jagua (Genipin-Glycine) Blue		Functional Class: Colour		
01.1.4	**Flavoured fluid milk drinks**	**160**	**52, New Note: "On a blue polymer basis"**	2	
01.6.4.2	**Flavoured processed cheese, including containing fruit, vegetables, meat, etc.**	**44**	**New Note: "On a blue polymer basis"**	2	
01.7	**Dairy-based desserts (e.g. pudding, fruit or flavored yoghurt)**	**120**	**New Note: "Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour" New Note: "On a blue polymer basis"**	2	

02.3	**Fat emulsions mainly of type oil-in water, including mixed and/or flavoured products based on fat emulsions**	**160**	**New Note: "On a blue polymer basis"**	2	
02.4	**Fat-based desserts excluding dairy based dessert products of food category 01.7**	**200**	**New Note: "Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour"** **New Note: "On a blue polymer basis"**	2	
03.0	**Edible ices, including sherbet and sorbet**	**120**	**New Note: "On a blue polymer basis"**	2	
04.1.2.5	**Jams, jellies, marmalades**	**120**	**New Note: "On a blue polymer basis"**	2	
04.1.2.8	**Fruit preparations, including pulp, purees, fruit toppings and coconut milk**	**120**	**Note 182: "Excluding coconut milk"** **New Note: "On a blue polymer basis"**	2	
04.1.2.9	**Fruit-based desserts, incl. fruit flavoured water-based desserts**	**120**	**New Note: "On a blue polymer basis"**	2	
04.1.2.11	**Fruit fillings for pastries**	**120**	**New Note: "On a blue polymer basis"**	2	
05.1.4	**Cocoa and chocolate products**	**800**	**Note 183: "For use in surface decoration only"** **New Note: "On a blue polymer basis"**	2	
05.2	**Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4**	**800**	**Note XS309R: "Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)"** **New Note: "On a blue polymer basis"**	2	
05.3	**Chewing gum**	**800**	**New Note: "On a blue polymer basis"**	2	
05.4	**Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces**	**120**	**New Note: "On a blue polymer basis"**	2	
06.3	**Breakfast cereals, including rolled oats**	**2000**	**New Note: "For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal"** **New Note: "On a blue polymer basis"**	2	
06.5	**Cereal and starch based desserts (e.g. rice pudding, tapicoa pudding)**	**84**	**New Note: "On a blue polymer basis"**	2	

11.4	**Other sugars and syrups (e.g. xylose, maple syrup, and sugar toppings)**	**120**	**New Note: "On a blue polymer basis"**	2	
12.2.2	**Seasonings and condiments**	**600**	**New Note: "On a blue polymer basis"**	2	
13.4	**Dietetic formulae for slimming purposes and weight reduction**	**64**	**New Note: "On a blue polymer basis"**	2	
13.5	**Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6**	**64**	**New Note: "On a blue polymer basis"**	2	
14.1.4	**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**	**80**	**New Note: "On a blue polymer basis"**	2	
15.1	**Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)**	**1200**	**New Note: "For use in blue/purple tortilla chips only" New Note: "On a blue polymer basis"**	2	
15.2	**Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)**	**800**	**New Note: "For use in yoghurt coating of yoghurt-covered nuts only" New Note: "On a blue polymer basis"**	2	
METHACRYLATE COPOLYMER, BASIC (BMC)					
INS 1205	Methacrylate copolymer, basic (BMC)		Functional Class: Carrier, Glazing agent		
06.1	**Whole, Broken or Flaked Grain Including Rice**	**GMP**		2	
11.1.1	**White Sugar**	**GMP**		2	
11.1.2	**Powdered sugar, powdered dextrose**	**GMP**		2	
11.2	**Brown sugar excluding products of food category 11.1.3**	**GMP**		2	
POTASSIUM POLYASPARTATE					
INS 456	Potassium Polyaspartate		Functional Class: Stabilizer		
14.2.3	**Grape wines**	**300**		2	
DIMETHYL DICARBONATE					
INS 242	Dimethyl dicarbonate		Functional Class: Preservative		
14.1.2	**Fruit and vegetables juices**	**250**		2	
14.1.3	**Fruit and vegetable nectars**	**250**		2	

NOTES:

Note 42	As sorbic acid.
Note 52	Excluding chocolate milk.
Note 165	For use in products for special nutritional use only.
Note 182	Excluding coconut milk.
Note 183	For use in surface decoration only.
Note 214	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)
Note 215	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX-STAN 256-2007).
Note 223	Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
Note 457	Except 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): at a maximum level of 1000 mg/kg for surface treatment 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 501	For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the General Standard for Cheese (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid.
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 XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS221	Excluding products conforming to the Standard for Unripened Cheese, including Fresh Cheese (CXS 221-2001).
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 269-1966).
Note XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1966).
Note XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1966).
Note XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1966).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1966).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note XS276	Excluding products conforming to the Standard for Brie (CXS 276-1966).
Note XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating cheese (CXS 278-1978).
Note XS283	Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
New Note	On a blue polymer basis.
New Note	Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour.
New Note	Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour.
New Note	For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal.
New Note	For use in blue/purple tortilla chips only.
New Note	For use in yoghurt coating of yoghurt-covered nuts only.
New Note	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.
New Note	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.
New Note	Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg.
New Note	Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only.

Appendix X

PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL 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
419	Gum ghatti	**Carrier**	***carrier***
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
427	Cassia gum	Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Humectant	***moisture-retention agent***
		Stabilizer	***foam stabilizer*** *stabilizer*
		Thickener	***texturizing agent*** *thickener*
~~**960b(i)**~~	~~**Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (INS 960b(i))**~~	~~**Sweetener**~~	~~***sweetener***~~
1207	Methacrylate copolymer, anionic	Glazing agent	***Coating agent***
			glazing agent

Appendix XI

PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

(Substances subject to JECFA's call for data and for which no further data are required, have been removed from the Priority List)

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	**Type of request**: Exposure assessment **Proposed by**: JECFA **Supported by:** CCFA53 **Year requested:** 2023 (CCFA53) **Data availability:** December 2023 **Data provider:** N/A	**Basis for request**: 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. **Possible issues for trade:** currently unidentified	1
2	Ascorbyl palmitate (INS 304)	**Type of request**: Re-evaluation of safety, notably to address consumption by infants under 12 weeks of age **Proposed by**: CCNFSDU **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**: ISDI secretariat@isdi.org	**Basis for request**: 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. **Possible issues for trade**: currently unidentified	1
3	Acesulfame (INS 950), Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), Annatto extracts,	**Type of request**: Re-evaluation of exposure **Proposed by**: CCFA52 **Year requested:** 2021 (CCFA52) **Data availability**: Not applicable **Data provider:** Not applicable	**Basis for request**: 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:	1

No.	Substance(s)	General information	Comments about the request	Priority*
	norbixin based (INS 160b(ii))		Part 1: 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)? 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? c. Are there any limitations, uncertainties, and applicability of the approach proposed by ICBA that CCFA should be made aware of? 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? 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? Part 2: 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. **Possible issues for trade:** currently unidentified	
4	Bentonite (INS 558)	**Type of request**: Establishment of specifications (lead) **Proposed by**: CCFA52 **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA54 **Data provider**: to be confirmed at CCFA54	**Basis for request:** In view of the *Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)*, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and evaluate available data to support development of a lead specification for bentonite.	3

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
5	Beta-apo-8'-carotenal (INS 160e) and beta-carotenes (INS 160a(i), 160a(ii), 160a(iii), 160a(iv))	**Type of request**: Exposure assessment **Proposed by**: JECFA **Year requested**: 2023 (CCFA53) **Data availability**: December 2025 **Data provider**: ongoing discussion with JECFA	**Basis for request**: considering Recommendation 6 of CRD 2 to CCFA53. It was proposed by the JECFA Secretariat to consider a re-evaluation of 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. **Possible issues for trade:** currently unidentified	1
6	Black carrot extract (INS 163(vi))	**Type of request**: Data pending – characterization and toxicological information **Proposed by**: JECFA **Year requested**: 2021 (CCFA52) **Data availability**: December 2027 (earliest) **Data provider**: NATCOL secretariat@natcol.org	**Basis for request**: JECFA prepared tentative specifications for black carrot extract as the powder form, at its 87th 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. ii. **Possible issues for trade:** currently unidentified	2
7	Butterfly Pea Flower Extract	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: IACM **Supported by:** Canada **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: IACM	**Basis for request**: Safety assessment and establishment of specifications for use as a colour. **Possible issues for trade:** currently unidentified	2

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Sarah Codrea scodrea@iacmcolor.org Sensient Colors LLC Sue Ann McAvoy Sueann.macavoy@sensient.com		
8	Carob bean gum (INS 410)	**Type of request**: Data pending – toxicological data from studies on neonatal animals, adequate to evaluate the safety for use in infant formulas **Proposed by**: JECFA **Year requested**: 2016 (CCFA48) **Data availability**: December 2023 **Data provider**: ISDI secretariat@isdi.org	**Basis for request**: 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. **Possible issues for trade:** currently unidentified	1
9	Dioctyl sodium sulfosuccinate (INS 480)	**Type of request:** Exposure assessment **Proposed by**: CCFA51 **Year requested:** 2019 (CCFA51) **Data availability:** December 2023 **Data provider:** ICBA	**Basic for request:** 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
10	Flavouring substances (16 newly proposed and 88 previously submitted for safety evaluation, and 18 for revised specification; see Annex 2)	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: International Organization of the Flavour Industry (IOFI) **Supported by:** United States of America **Year requested:** 2019 to 2023 (CCFA51 to CCFA53) **Data availability**: December 2021 **Data provider**: IOFI Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	**Basis for request**: Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable *Refer to tables of flavourings in Annex 2* **Possible issues for trade:** currently unidentified	Not applicable

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
	Flavouring agents: (+)Carvone (no. 380.1) and (-)-Carvone (No. 380.2)	**Type of request**: Data pending to finalize exposure assessment and revise the JECFA specifications **Proposed by**: JECFA **Year requested:** 2019 (CCFA51) **Data availability**: December 2019 **Data provider**: Japan and IOFI codex@mext.go.jp Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	**Basis for request**: (see JECFA86 report or Table 2 of CX/FA 19/51/3) Additional data are required to complete the exposure assessment: • (+)-carvone: data on the oral exposure from all sources; • (-)-carvone: data on the oral exposure from all sources and toxicological data. **Possible issues for trade:** 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), 4-(2-furyl)-3-buten-2-one (No.1511), and Furfuryl methyl ether (No.1520))	**Type of request**: revise the JECFA specifications **Proposed by**: CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability**: April 2019 **Data provider**: Japan and IOFI codex@mext.go.jp Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	**Basis for request**: (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
11	Gardenia blue (INS 165)	**Type of request:** Safety assessment and establishment of specifications	**Basis for request**: Gardenia blue is a colour intended to add or restore colour to food. In doing so it will impart blue, green,	2

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Proposed by: Japan **Year requested:** 2023 (CCFA53) **Data availability:** December 2023 **Data provider:** Gardenia Blue Interest Group (GBIG) San-Ei Gen F.F.I., Inc. (Representative organizer) Minoru Iniwa E-mail: minoru-iniwa@saneigenffi.co.jp Phone: +81-6-6333-0521 Masayuki Nishino E-mail: mnisino@saneigenffi.co.jp Phone: +81-6-6333-0521 Riken Vitamin Co., Ltd. (Organizer) Nobuo Dotsu Glico Nutrition Co., Ltd. (Organizer) Teruhisa Okabe	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. **Possible issues for trade:** currently unidentified	
12	Gellan gum, low-acyl clarified	**Type of request**: Establishment of specifications **Proposed by**: CCNFSDU **Year requested:** 2023 (CCFA53) **Data availability**: December 2023 **Data provider**: EUSFI	**Basis for request**: 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. **Possible issues for trade**: currently unidentified	2
13	Glycolipids	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: IFAC **Supported by:** USA	**Basis for request**: Glycolipids enhance the quality of beverages and help ensure product safety through antimicrobial preservation. Glycolipids can prevent the deterioration of	2

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Year requested: 2023 (CCFA53) **Data availability**: December 2023 **Data provider**: Lanxess Deutschland GmbH, Kennedyplatz 1, D- 50569 Cologne, Germany Dr. Andrea Bosse, Senior Regulatory Affairs Manager (andrea.bosse@lanxess.com)	beverages caused by spoilage microorganisms, thus extending shelf-life and reducing food waste. **Possible issues for trade**: 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.	
14	Natamycin (INS 235)	**Type of request**: Re-evaluation of safety and revision of specifications **Proposed by**: Russian Federation **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Russian Federation Codex Contact Point (codex@gsen.ru)	**Basis for request**: The appropriateness of retaining natamycin in the GSFA should be re-evaluated, due to to emerging data on natamycin's role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora. It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects. Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety. **Possible issues for trade:** currently unidentified	1
	Nisin (INS 234)	**Type of request**: Re-evaluation of safety and revision of specifications **Proposed by**: Russian Federation **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Russian Federation Codex Contact Point (codex@gsen.ru)	**Basis for request**: The appropriateness of retaining nisin in the GSFA should be re-evaluated, due to to emerging data on nisin role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora. It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects. Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety. **Possible issues for trade:** currently unidentified	1

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
15	Phosphates • 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 (iii)) Tripotassium phosphate (INS 340(iii))	**Type of request**: Re-evaluation of safety: consumption by infants under 12 weeks of age **Proposed by**: CCNFSDU **Year requested:** 2023 (CCFA53) **Data availability**: December 2025 **Data provider**: ISDI Secretariat@isdi.org	**Basis for request**: 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. **Possible issues for trade**: currently unidentified	1
16	Polyglycerol esters of fatty acids (INS 475)	**Type of request:** The completeness of the information for safety assessment Proposed by: CCFA51 **Year requested:** 2019 (CCFA51) **Data availability:** December 2021 **Data provider:** EUSFI	**Basis for request:** The Physical Working Group on GSFA of CCFA 51 noted that there may be new information available which could raise the ADI of this food additive, request for eventual re-evaluation and a potential increase in the ADI.	3
17	• Polyglycerol Esters of Interesterified Ricinoleic Acid (INS 476)	**Type of request** Re-evaluation of safety **Proposed by**: FoodDrinkEurope **Supported by:** Colombia; European Union **Year requested:** 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: None identified – basis for re-evaluation subject to available data evaluated in EFSA 2017 re-evaluation	**Basis for request**: In 2017, the European Food Safety Authority (EFSA) has re-evaluated polyglycerol polyricinoleate (E 476) as a food additive, 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. **Possible issues for trade:** currently unidentified	1

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
18	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)	**Type of request:** Re-evaluation of safety **Proposed by**: JECFA **Year requested**: 2021 (CCFA52) **Data availability**: December 2023 **Data provider**: EUSFI	**Basis for request:** JECFA noted during its 89th meeting that five polyoxyethylene sorbitan esters polysorbates) were evaluated by JECFA at its 17th meeting, and specifications were established. JECFA recommends that a new call for data be issued for their full evaluation. **Possible issues for trade**: currently unidentified	1
19	Rosemary extract (INS 392)	**Type of request** 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. **Proposed by**: JECFA **Year requested:** 2021(CCFA52) **Data availability**: December 2023 **Data provider**: EUSFI	**Basis for request**: Additional studies on developmental toxicity and on noted effects on rodent pup thyroid hormone levels are required to complete the evaluation. JECFA requests a deadline of data submission by December 2021 for the additional data, or its ADI will be withdrawn. **Possible issues for trade:** currently unidentified	1
20	Silicon Dioxide, Amorphous (INS 551)	**Type of request:** Safety re-evaluation of Silicon Dioxide, Amorphous (INS 551), including toxicological evaluation, exposure assessment, and specifications **Proposed by**: IFAC **Supported by:** USA **Year requested:** 2023 (CCFA53) **Data availability**: December 2023 **Data provider**:	**Basis for request**: 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 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. **Possible issues for trade:** 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	1

No.	Substance(s)	General information	Comments about the request	Priority*
		IFAC Association of Synthetic Amorphous Silica Producers (ASASP), a Cefic Sector Group Caroline Andersson, CAN@cefic.be Synthetic Amorphous Silica and Silicate Industry Association (SASSI) Joel F. Carpenter joel.f.carpenter@gmail.com	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).	
21	Sorbitan monostearate (INS 491); Sorbitan tristearate (INS 492); Sorbitan monolaurate (INS 493), Sorbitan monooleate (INS 494); Sorbitan monopalmitate (INS 495)	**Type of request**: Safety re-evaluation and revision of specifications **Proposed by**: JECFA **Year requested:** 2021 (CCFA52) **Data availability**: December 2023 **Data provider**: EUSFI	**Basis for request**: 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. **Possible issues for trade:** currently unidentified	1
22	Steviol glycosides	**Type of request**: Safety evaluation **Proposed by:** ISC **Supported by**: USA **Year requested:** 2023 (CCFA53) **Data availability:** December 2023 **Data provider:** Brendan Naulty, Chief Commercial Officer, ManusBio Inc.1762 Lovers Lane Augusta, GA. 30901 The manufacturer is represented by: Maria Teresa Scardigli, Executive Director International Stevia Council Global Office-Avenue de Tervuren 188A-1150 Brussels Belgium	**Basis for request**: 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. Alternative sources for the genes to modify the E coli to manufacture the enzymes that transform a stevia extract product to Rebaudiside 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. **Possible issues for trade**: currently unidentified.	3
23	Sucroglycerides (INS 474)	**Type of request**: exposure assessment **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51)	**Basis for request**: 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,	1

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Data availability: To be confirmed at CCFA54 **Data provider:** To be confirmed at CCFA54	the physical Working Group on GSFA of CCFA51 to request for exposure assessment.	
24	Sucrose esters of fatty acids (INS 473)	**Type of request:** Data pending - exposure assessment **Proposed by:** JECFA **Year requested:** 2021 (CCFA52) **Data availability:** December 2023 **Data provider**: Japan codex@mext.go.jp	**Basis for request**: 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. At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: i. typical or mean and high use levels for foods in which the food additives are used; and ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. 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. **Possible issues for trade**: currently unidentified	1
25	Sucrose oligoesters type I and type II (INS 473a)	**Type of request:** Data pending - exposure assessment **Proposed by:** JECFA **Year requested:** 2021 (CCFA52) **Data availability:** December 2023 **Data provider**: Japan codex@mext.go.jp	**Basis for request**: 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. At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: i. typical or mean and high use levels for foods in which the food additives are used; and	1

No.	Substance(s)	General information	Comments about the request	Priority*
			ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. 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. **Possible issues for trade**: currently unidentified	
26	Tocopherol concentrate, mixed (INS307b)	**Type of request**: Re-evaluation of safety: consumption by infants under 12 weeks of age **Proposed by**: CCNFSDU **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**: To be confirmed at CCFA54	**Basis for request**: 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. 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. **Possible issues for trade**: currently unidentified	1
27	THAUMATIN II	**Type of request:** Safety evaluation **Proposed by**: CCC **Supported by**: Colombia; United States of America **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: NOMAD Bioscience GmbH Jurijus (Yuri) Gleba, Ph.D gleba@nomadbioscience.com Centre for regulatory Services Inc. Kristi O. Smedley, Ph.D. smedley@cfr-services.com DT/Consulting Group Daniel Tusé, Ph.D.	**Basis for request:** 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 thaumatins are extracted from *Thaumatococcus daniellii* 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 thaumatins, 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 Nicotiana benthamiana; 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	2

No.	Substance(s)	General information	Comments about the request	Priority*
		daniel@dt-cg.com Calorie Control Council Robert Rankin rrankin@caloriecontrol.org	the thaumatin II (also referred to as 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 **Possible issues for trade**: currently unidentified.	

***** 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)	**Type of request**: Revision of specifications (lead) **Proposed by**: CCFA52 **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA54 **Data provider**: to be confirmed at CCFA54	**Basis for request:** In view of the *Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)*, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and

No	*Substance(s)*	*General information*	*Comments about the request*
			ii. evaluate available data to support development of a lead specification for bentonite. **Possible issues for trade:** currently unidentified
2.	Adenosine-5'-monophosphate deaminase from *Aspergillus oryzae*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: Japan **Year requested:** 2018 (CCFA50) **Data availability**: December 2018 **Data provider**: Shin Nihon Chemical Co., Ltd. Dr. Ashley Roberts (ashley.roberts@intertek.com)	**Basis for request:** AMP deaminase from *Aspergillus oryzae* is intended for use during food and beverage processing to increase the content of 5'-monophosphate (5'-IMP) in food, beverages or food ingredients to impart or enhance flavour. **Possible issues for trade:** currently unidentified
3.	Alpha-Amylase (JECFA95-1) from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis*	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**:	**Basis for request:** The 95th JECFA established a temporary ADI "not specified" for α-amylase (JECFA95-1) from G. stearothermophilus expressed in B. licheniformis, 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: • validated method of analysis to determine α-amylase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. **Possible issues for trade:** currently unidentified
4.	Alpha-Amylase (JECFA95-2) from *Geobacillus stearothermophilus*	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54	**Basis for request:** The 95th JECFA established a temporary ADI "not specified" for α-amylase (JECFA95-2) from G. stearothermophilus expressed in B. licheniformis, when used in the applications specified, at the levels of use specified and in accordance with current GMP. This ADI "not specified" was

No	*Substance(s)*	*General information*	*Comments about the request*
	expressed in *Bacillus licheniformis*	**Data provider**:	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: • validated method of analysis to determine α-amylase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. **Possible issues for trade:** currently unidentified
5.	Alpha-amylase (JECFA95-3) from *Rhizomucor* pusillus expressed in *Aspergillus niger*	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**:	**Basis for request:** The 95th JECFA established a temporary ADI "not specified" for α-amylase (JECFA95-3) from R. pusillus expressed in A. niger, 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: • validated method of analysis to determine α-amylase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. **Possible issues for trade:** currently unidentified
6.	Amyloglucosidase (JECFA95-4) from *Rasamsonia emersonii* expressed in *Aspergillus niger*	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54	**Basis for request:** The 95th JECFA established a temporary ADI "not specified" for α-amylase (JECFA95-3) from R. pusillus expressed in A. niger, when used in the applications specified, at the levels of use specified and in accordance with current

No	*Substance(s)*	*General information*	*Comments about the request*
		Data provider:	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: • digestibility data in order to complete the allergenicity assessment; • validated method of analysis to determine amyloglucosidase activity, including the validation report; • unit definition for amyloglucsosidase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. **Possible issues for trade:** currently unidentified
7.	Asparaginase (JECFA-95-5) from *Pyrococcus furiosus* expressed in *Bacillus subtilis*	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**:	**Basis for request:** The 95th JECFA established a temporary ADI "not specified" for α-amylase (JECFA95-3) from R. pusillus expressed in A. niger, 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: • validated method of analysis to determine alpha-amylase activity, including the validation report; • unit definition for alpha-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. **Possible issues for trade:** currently unidentified
8.	Protease from *Bacillus amyloliquefaciens*	**Type of request**: Safety evaluation when used as processing aid and establishment of specifications **Proposed by**: Japan	**Basis for request:** 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

No	*Substance(s)*	*General information*	*Comments about the request*
		Year requested: 2023 (CCFA53) **Data availability**: December 2023 **Data provider**: Atsushi Kawahara (Quality Assurance Dept. General Manager) E-mail: akawahara@hbi-enzymes.com Tel: +81-790-64-1201; Fax: +81-790-64-1202	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. **Possible issues for trade:** currently unidentified
9.	Beta-Amylase (JECFA95-6) from Bacillus flexus expressed in Bacillus licheniformis	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**:	**Basis for request:** The 95th JECFA established a temporary ADI "not specified" for beta-amylase (JECFA95-6) from B. flexus expressed in B. licheniformis, 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: • validated method of analysis to determine beta-amylase activity, including the validation report; • unit definition for beta-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. **Possible issues for trade:** currently unidentified
10.	Chymosin from *Camelus dromedaries* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: Chr-Hansen A/S Christina Westphal Christensen dkchwe@chr-hansen.com	**Basis for request**: The chymosin catalyze the hydrolysis, at a very particular site in the amino acid chain, of κ-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. **Possible issues for trade:** currently unidentified

No	*Substance(s)*	*General information*	*Comments about the request*
11.	Diatomaceous earth	**Type of request**: Revision of specifications (lead) **Proposed by**: CCFA52 **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA54 **Data provider**: to be confirmed at CCFA54	**Basis for request:** In view of the *Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)*, 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. **Possible issues for trade:** currently unidentified
12.	Endo-1,4-ß-xylanase from *Bacillus subtilis* produced by *B. subtilis* LMG S-28356	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. **Possible issues for trade:** currently unidentified
13.	Endo-1,4-ß-xylanase from *Pseudoalteromonas haloplanktis* produced by *B. subtilis*, strain LMG S-24584	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. **Possible issues for trade:** currently unidentified
14.	Endo-1,4-ß-xylanase from *Thermotoga maritima* produced by *B. subtilis*, strain LMG S-27588	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. **Possible issues for trade:** currently unidentified
15.	Glutaminase from *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: Japan	**Basis for request**: 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

No	*Substance(s)*	*General information*	*Comments about the request*
		Year requested: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: Nobuo Okado, Shin Nihon Chemical Co., Ltd. c/o: Intertek Shahrzad Tafazoli, MASc (Eng.), MSc, PhD +1 905 542-2900 ext. 0268	hydrolysates. These, in turn, are added to other foods, including beverages, to impart savoury or umami taste. **Possible issues for trade:** currently unidentified
16.	Inulinase from *Aspergillus ficuum* produced by *Aspergillus oryzae*, strain MUCL 44346	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: The enzyme catalyzes the hydrolysis of inulin to produce fructo-oligosaccharides, theoretically from all food materials that naturally contain inulin. **Possible issues for trade:** currently unidentified
17.	Lactase from *Bifidobacterium bifidum* expressed in *Bacillus licheniformis*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Novozymes A/S Mr. Peter Hvass (phva@novozymes.com)	**Basis for request**: 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. **Possible issues for trade:** currently unidentified
18.	Phosphodiesterase from *Penicillium citrinum*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: Japan **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)	**Basis for request**: The enzyme is used in processing yeast products by hydrolysing RNA, thereby increasing ribonucleotide levels and improving umami flavour. **Possible issues for trade:** currently unidentified
19.	Phospholipase A2 (PLA2) from porcine pancreas expressed in Aspergillus niger	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53)	**Basis for request:** Because of the late submission of highly relevant toxicological data, other missing information and time constraints, the 95th JECFA was unable to complete this evaluation. The 95th JECFA recommended that the evaluation of this enzyme

No	*Substance(s)*	*General information*	*Comments about the request*
		Data availability: To be confirmed at CCFA54 **Data provider**: To be confirmed at CCFA54	preparation is completed at a future meeting. 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: • additional data to clarify the genotoxic potential of the PLA2 enzyme concentrate; • digestibility data for enzyme preparations containing both glucoamylase and PLA2; • results from five different batches of all types of PLA2 enzyme preparations using the assay to determine PLA2 activity provided in the dossier; • validation information of the alternative method of analysis used to determine PLA2 activity (this should include the method description in English); • unit definition for the PLA2 activity based on the alternative method of assay; and • analytical data using the alternative validated method for at least five different batches of all commercially available products. Note the **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**. **Possible issues for trade:** currently unidentified
20.	Protease Aqualysin 1 from *Thermus aquaticus* produced by *B. subtilis*, strain LMGS 25520	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: 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: - Faster dough development upon mixing; - Better dough machinability; - Reduced dough rigidness; - Improved dough's structure and extensibility during the shaping or moulding step;

No	*Substance(s)*	*General information*	*Comments about the request*
			- Uniform shape of the bakery product; - Regular batter viscosity, and - Improved short-bite of certain products like hamburger breads **Possible issues for trade:** currently unidentified
21.	Ribonuclease from *Penicillium citrinum* RP-4	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA92 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**: To be confirmed at CCFA54	**Basis for request**: During its recent evaluation of Ribonuclease P, the 92nd JECFA noted that ribonuclease P can also be produced by P. citrinum RP-4, but insufficient information was available on the enzyme concentrate produced from this strain. To evaluate the safety of ribonuclease P from *P. citrinum* RP-4, toxicological studies with well-characterized enzyme concentrate are required. **Possible issues for trade:** currently unidentified
22.	Transglucosidase/alpha-glucosidase from *Trichoderma reesei* expressing an Alpha-glucosidase gene from *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Danisco US Inc Dr. Vincent J. Sewalt (vincent.sewalt@dupont.com)	**Basis for request**: The food enzyme catalyzes both hydrolytic and transfer reactions on incubation with α-D-gluco-oligosaccharides. In molasses, non-fermentable sugars including raffinose and stachyose are converted to sucrose, galactose, glucose and fructose, which can then be fermented into alcohol. The enzyme preparation is intended for use in the production of isomalto-oligosaccharides and in the manufacture of potable alcohol, lysine, lactic acid and MSG. **Possible issues for trade:** currently unidentified
23.	Xylanase from *Bacillus licheniformis* expressed in *Bacillus licheniformis*	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: To be confirmed at CCFA54 **Data provider**: To be confirmed at CCFA54	**Basis for request:** The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment: • validated method of analysis to determine xylanase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. **Possible issues for trade:** currently unidentified
24.	Xylanase from *Talaromyces emersonii* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2014 (CCFA46) **Data availability**: December 2018	**Basis for request**: The enzyme is used in brewing processes to hydrolyze arabinoxylans in cereal cell walls, to reduce wort viscosity and improve filtration. The enzyme is also used in baking processes to improve dough characteristics and handling.

No	*Substance(s)*	*General information*	*Comments about the request*
		Data provider: DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)	**Possible issues for trade:** currently unidentified

PART C: flavourings for inclusion on the JECFA Priority List to be considered at the 53rd session of the Codex Committee on Food Additives

C.1- Sixteen (16) flavourings newly proposed for inclusion on the JECFA Priority List

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
New 53rd	4948	1129-69-7	2-Hexylpyridine	II
New 53rd	4958	2308574-23-2	4-Formyl-2-methoxyphenyl *l*-menthyl glutarate	I
New 53rd	4959	301310-73-6; 79894-05-6	9-Dodecen-12-olide	III
New 53rd	4960	13474-59-4	*trans-alpha*-Bergamotene	I
New 53rd	4961	2369713-22-2	4-Methyltrideca-2*E*,4-dienal	I
New 53rd	4965	1622458-32-5	*N*-(1-((4-Amino-2,2-dioxido-1*H*-benzo[c][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)isonicotinamide	III
New 53rd	4966	6137-11-7	4-Methylheptan-3-one	II
New 53rd	4967	483-76-1	*delta*-Cadinene	I
New 53rd	4970	2413115-68-9	2-Methyl-1-(2-(5-(p-tolyl)-1*H*-imidazol-2-yl)piperidin-1-yl)butan-1-one	III
New 53rd	4971	18794-84-8	*beta*-Farnesene	I
New 53rd	4972	23060-14-2	Diethyl mercaptosuccinate	I
New 53rd	4973	2411762-60-0	3-Mercapto-3-methyl-1-pentyl acetate	I
New 53rd	4974	23986-74-5	Germacrene D ≥85%	I
New 53rd	4977	65210-18-6	10-Hydroxy-4,8-dimethyldec-4-enal	I
New 53rd	4979	142062-38-2	2-(Furan-2-yl)-4,6-dimethyl-1,3,5-dithiazinane	III
New 53rd	4980	2415657-73-5	Mixture of (8*Z*,11*Z*)-heptadeca-8,11-dienal and (*Z*)-heptadec-8-enal	I

C.2- "Eighty-nine (89) 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
Submitted at the 51st CCFA	3557 (JECFA 973)	2111-75-3	*p*-Mentha-1,8-dien-7-al (Perillaldehye)	
Submitted at the 43rd CCFA	4074	6321-45-5	Allyl valerate	II
Submitted at the 43rd CCFA	4072	20474-93-5	Allyl crotonate	II

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
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	*delta*-Hexadecalactone	I
Submitted at the 45th CCFA	4682	23333-91-7	Octahydro-4,8a-dimethyl-4a(2*H*)-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	*o*-trans-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 propinate	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

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
Submitted at the 43rd CCFA	4438	591-11-7	*beta*-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 43rd CCFA	4486	5694-82-6	Citral glyceryl acetal	I
Submitted at the 52nd CCFA	4902	22122-36-7	3-Methyl-2(5*H*)-furanone	III
Submitted at the 52nd CCFA	4915	2142634-65-7	(5*Z*)-3,4-Dimethyl-5-propylidene-2(5*H*)-furanone	III
Submitted at the 52nd CCFA	4784	57548-36-4	(±)-4-Hydroxy-6-methyl-2-heptanone	I
Submitted at the 52nd CCFA	4939	2180135-09-3	*S*-Methyl 5-(1-ethoxyethoxy)decanethioate	I
Submitted at the 52nd CCFA	4894	116229-37-9	2-Mercapto-3-methyl-1-butanol	I
Submitted at the 52nd CCFA	4883	556-27-4	*S*-Allyl-*L*-cysteine sulfoxide	II
Submitted at the 52nd CCFA	4935	98139-71-0	3-Methylbutane-1,3-dithiol	III
Submitted at the 52nd CCFA	4916	124831-34-1	2-Methyl-3-butene-2-thiol	I
Submitted at the 52nd CCFA	4938	2180135-08-2	S-Methyl 5-(1-ethoxyethoxy)tetradecanethioate	I
Submitted at the 52nd CCFA	4901	2097608-89-2	*O*-Ethyl *S*-(3-methylbut-2-en-1-yl)thiocarbonate	I
Submitted at the 52nd CCFA	4900	64580-54-7	Hexyl propyl disulfide	I
Submitted at the 52nd CCFA	4914	24963-39-1	bis-(3-Methyl-2-butenyl)disulfide	III
Submitted at the 52nd CCFA	4889	3877-15-4	Methyl propyl sulfide	I
Submitted at the 52nd CCFA	4930	159017-89-7	4-Isopropoxycinnamaldehyde	I
Submitted at the 52nd 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 52nd 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 52nd CCFA	4892	4707-61-3	*cis*-2-Hexylcyclopropaneacetic acid	II
Submitted at the 52nd CCFA	4890	27841-22-1	3-*p*-Menthen-7-al	I
Submitted at the 52nd CCFA	4928	554-14-3	2-Methylthiophene	II
Submitted at the 52nd CCFA	4839	163460-99-9 163461-01-6	Mixture of 3- and 4-butyl-2-thiophenecarboxyaldehyde	II
Submitted at the 52nd CCFA	4813	1612888-42-2	2-(5-Isopropyl-2-methyltetrahydrothiophen-2-yl)ethanol	II
Submitted at the 52nd CCFA	4884	1569-60-4	6-Methyl-5-hepten-2-ol	I
Submitted at the 52nd CCFA	4827	6090-09-1	1-(4-Methyl-3-cyclohexen-1-yl)-ethanone	I
Submitted at the 52nd CCFA	4869	886449-15-6	4-(*l*-Menthoxy)-2-butanone	II
Submitted at the 52nd CCFA	4844	118026-67-8	(2*E*,4*E*)-2,4-Decadien-1-ol acetate	I
Submitted at the 52nd CCFA	4747	91212-78-1	(±)-2,5-Undecadien-1-ol	II

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
Submitted at the 52nd CCFA	4913	18478-46-1	3,7-Dimethyl-2-methyleneoct-6-en-1-ol	II
Submitted at the 52nd CCFA	4785	25234-33-7	2-Octyl-2-dodecenal	II
Submitted at the 52nd CCFA	4786	13893-39-5	2-Hexyl-2-decenal	II
Submitted at the 52nd CCFA	4929	60857-05-8	4-Methylidene-2-(2-methylprop-1-enyl)oxane	III
Submitted at the 52nd CCFA	4920	220462-51-9	1-Ethyl-2-(1-pyrrolylmethyl)pyrrole	III
Submitted at the 52nd CCFA	4832	108715-62-4	2-(3-Benzyloxypropyl)pyridine	III
Submitted at the 52nd CCFA	4829	616-45-5	2-Pyrrolidone	I
Submitted at the 52nd CCFA	4818	1370711-06-0	*trans*-1-ethyl-2-methylpropyl 2-2-butenoate	I
Submitted at the 52nd CCFA	4867	18374-76-0	(3*S*,5*R*,8*S*)-3,8-Dimethyl-5-prop-1-en-2-yl-3,4,5,6,7,8-hexahydro-2*H*-azulen-1-one	II
Submitted at the 52nd CCFA	4840	38427-80-4	Tetrahydronootkatone	II
Submitted at the 52nd CCFA	4807	1078-95-1	Pinocarvyl acetate	II
Submitted at the 52nd CCFA	4906	36687-82-8	*L*-Carnitine tartrate	III
Submitted at the 52nd CCFA	4868	61315-75-1	4-(4-Methyl-3-penten-1-yl)-2(5*H*)-furanone	III
Submitted at the 52nd CCFA	4896	2186611-08-3	*N*-(2-Hydroxy-2-phenylethyl)-2-isopropyl-5,5-dimethylcyclohexane-1-carboxamide	III
Submitted at the 52nd CCFA	4882	1857330-83-9	*N*-(4-(Cyanomethyl)phenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
Submitted at the 52nd CCFA	4899	1622458-34-7; 2079034-28-7	*N*-(1-((4-amino-2,2-dioxido-1*H*-benzo[c][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)-2,6-dimethylisonicotinamide	III
Submitted at the 52nd CCFA	4880	2015168-50-8	2-(4-Ethylphenoxy)-*N*-(1*H*-pyrazol-3-yl)-*N*-(thiophen-2-ylmethyl)acetamide	III
Submitted at the 52nd CCFA	4881	1857331-84-0	*N*-(3-Hydroxy-4-methoxyphenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
Submitted at the 52nd CCFA	4877	76733-95-4	(*E*)-3-(3,4-Dimethoxyphenyl)-*N*-[2-(3-methoxyphenyl)-ethyl]-acrylamide	III
Submitted at the 52nd CCFA	4835	877207-36-8	2,4-Dihydroxy-*N*-[(4-hydroxy-3-methoxyphenyl)methyl]benzamide	III

C.3- Proposed additions to JECFA Priority List of nineteen (19) flavourings proposed for specifications modification

History	FEMA No.	JECFA No.	CAS No.	Principal 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

History	FEMA No.	JECFA No.	CAS No.	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	3876	482	1534-08-3	S-Methyl thioacetate	2000 (Session 55)	Full	The Specific Gravity does not reflect the material currently in commerce.
Old	3864	487	23747-45-7	S-Methyl 3-methylbutanethioate	2000 (Session 55)	Full	The Specific Gravity does not reflect the material currently in commerce
Old	3266	498	1003-04-9	4,5-Dihydro-3(2H) thiophenone	2000 (Session 55)	Full	The Specific Gravity does not reflect the material currently in commerce
Old	3512	499	13679-85-1	2-Methyltetrahydrothiophen-3-one	2000 (Session 55)	Full	The Specific Gravity and Refractive Index do 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	3478	511	109-79-5	1-Butanethiol	1999 (Session 53)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3240	528	137-06-4	o-Toluenethiol	2000 (Session 55)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3878	533	1618-26-4	bis(Methylthio)methane	2000 (Session 55)	Full	The Specific Gravity does 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	3851	554	136954-20-6	3-Mercaptohexyl acetate	1999 (Session 53)	Full	The Purity Specification requires clarity. The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3852	555	136954-21-7	3-Mercaptohexyl butyrate	1999 (Session 53)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3300	560	67633-97-0	3-Mercapto-2-pentanone	2000 (Session 55)	Full	The Refractive Index does 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	p-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	Full	The melting point does not reflect the material in commerce

PART D: FOOD ADDITIVES TO BE DELETED FROM THE JECFA PRIORITY LIST

D.1- Food additives to be deleted from the JECFA Priority List based on lack of sponsor and data

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
1	Azodicarbonamide (INS 927a)	**Type of request:** safety assessment and establishment of specifications **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request:** The Physical Working Group on Alignment noted the safety concern on this food additive and request the re-evaluation of this food additive. In reply to CL-2021/81-FA, FIA noted the following: • FIA is of support for the proposal to re-evaluate the safety assessment of Azodicarbonamide (ADA) and the priority proposal (Priority 1) for the re-evaluation of ADA. • ADA is an ingredient used in flour and bread. Due to safety concerns, authorities in some markets such as European Union (EU), Japan, Singapore, Hong Kong, Indonesia, Australia and New Zealand, have chosen to apply precautionary principle and thus ban ADA in food. • The European Commission has also decided to prohibit the use of ADA in food contact materials since 2005. • As ADA is permitted for use in other markets, FIA is of the opinion that it is timely to review the safety of ADA to ascertain its safety. • Furthermore, a harmonised approach for the authorisation of ADA will provide a level playing field for the industries, considering that flour and bread are staple products that are traded globally.	2
2	L-cysteine hydrochloride (INS 920)	**Type of request**: safety evaluation and establishment of specifications **Proposed by**: CCFA51 **Year requested**: 2019 (CCFA51) **Data availability**: to be confirmed at CCFA53	**Basis for request**: (see CX/FA 19/51/6) It notes that two food additives, listed as flour treatment agents in CXS 152-1985 have not been added to the GSFA provisions as part of the alignment work. These are L-cysteine hydrochloride	3

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Data provider: to be confirmed at CCFA53	(INS 920) and potassium ascorbate (INS 303). It agrees that both cannot be added to the GSFA since they do not have a JECFA specification. **Possible issues for trade**: currently unidentified	
3	Fulvic acid (carbohydrate derived)	**Type of request**: Data pending – (1) toxicological data required; and (2) data on manufacturing processes and chemical characterization of the products in commerce **Proposed by**: JECFA **Year requested:** 2021 (CCFA52) **Data availability**: To be confirmed at CCFA53 **Data provider**: To be confirmed at CCFA53	**Basis for request**: The 89th meeting of JECFA concluded that the toxicological information provided were inadequate to complete the safety evaluation, and that the chemical and technical information were insufficient to prepare specifications. The JECFA requests that additional data be provided. The toxicological data required include: i. Absorption, distribution, metabolism and excretion; ii. repeated-dose 90-day oral toxicity in rodents; iii. two-generation reproductive toxicity or extended one-generation reproductive toxicity; iv. prenatal developmental toxicity; v. additional studies, including an in vitro micronucleus test in mammalian cells, might be required, depending on elucidation of the article(s) of commerce and the provision of full information on their composition; vi. information on the potential of the material to induce antimicrobial resistance; and, vii. Levels of use should be provided for estimating dietary exposure. The characterization data required include: i. Data on manufacturing processes; and, ii. Chemical characterization of the article(s) of commerce. **Possible issues for trade:** currently unidentified	2
4	Tannins (oenological tannins)	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA84 **Proposed by**: CCFA50 **Year requested:** 2018 (CCFA50) **Data availability**: To be confirmed at CCFA53	**Basis for request**: In order to complete its evaluation, JECFA requires information on: The following information is required:	2

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Data provider: To be confirmed at CCFA53	• Composition of tannins derived from the full range of raw materials as well as the processes used in their manufacture; • Validated analytical method(s) and relevant quality control data; • Analytical data from five batches of each commercial product including information related to impurities such as gums, resinous substances, residual solvents, sulfur dioxide content and metallic impurities (arsenic, lead, iron, cadmium and mercury); • Solubility of the products in commerce, according to JECFA terminology; and • Use levels, natural occurrence and food products in which tannins are used. **Possible issues for trade:** currently unidentified	

D.2- Food additives to be removed from the JECFA priority list based on lack of provision for data: These additives will not be incorporated into the GSFA

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
1	Fungal amylase from *Aspergillus niger*	**Type of request:** safety assessment **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request**: During the discussions on the alignment of the food-additive provision in CXS 152-1985 with the relevant provisions of the GSFA, CCFA51 agreed to include the substance as flour treatment agent to the list. **Possible issues for trade:** currently unidentified	2
2	Proteolytic enzyme from *Bacillus subtilis*	**Type of request:** safety assessment and establishment of specifications **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request:** During the discussions on the alignment of the food-additive provision in CXS 152-1985 with the relevant provisions of the GSFA, CCFA51 agreed to include the substance as flour treatment agent to the list.	2

Appendix XII

FORM FOR SUBMISSION OF PROPOSALS FOR CHANGES TO THE INS LIST

In completing this form, only brief information is required. The form may be retyped if more space is needed under any one heading provided that the general format is maintained.

The change is requested by (Name):

.....

Justification for the requested INS change in Section 3: assigning INS number to new food additives or including additional functional class and/or technological purpose
(Please select only the appropriate option and provide details in the space below. Proposals for deletion of INS entries cannot be submitted to this circular letter if there are existing provisions (adopted or in the Step Process) for the additive in the General Standard for Food Additives (CXS 192-1995).)

□ Evidence that the compound has been or is capable of being used effectively for the technological purpose proposed

□ A Codex Commodity standard has provisions for the use of the compound

□ The JECFA specification monograph lists the technological purpose under the heading "Functional Uses"

□ A national food authority has permitted such a use

□ The food industry is currently using a substance for the technological purpose proposed

□ Other justification, what?

Details:

Justification for the requested INS change in Section 3: modification of an existing INS name or INS number purpose (*Please select only the appropriate option and provide details in the space below)*

□ The INS list contains an error

□ The name in the INS is so different from that used by JECFA that confusion may result

□ The name in the INS list is unsuitable for labelling purposes

□ The name in the INS list is inconsistent with the names of other related additives

□ Other justification, what?

Details

Justification for the requested INS change in Section 3: deletion of additive purpose (*Please select only the appropriate option and provide details in the space below)*

□ Health risk issues, e.g. JECFA has withdrawn an acceptable daily intake (ADI) based on new toxicological data

□ Evidence that the additive is not commercially manufactured or used

□ Evidence that the additive cannot be considered to fall under the definition of a food additive

□ Other justification, what?

Details