

# PREPARATION FOR THE 55<sup>th</sup> SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

**(CCFA55)**



*March 18, 2025*

# Agenda Item 5 (a)

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
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Agenda Item 5(a)

**General Standard for Food Additives (GSFA): Report  
of the Electronic Working Group on the GSFA**

*Document [CX/FA 25/55/7](#)*

# Background

**CCFA54 (2024)** agreed to establish an EWG to provide recommendations to CCFA55 on the following topics:

- (i) Replies from CCFO28 on the technological justification for the use of Paprika Extract (INS 160c (ii)) in FC 02.2.2 of the GSFA;
- (ii) Revocation of the adopted provision for annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1;
- (iii) The adopted provision for aspartame (INS 951) in FC 07.1 for comment on the actual use level and application of the alternative Note;
- (iv) The draft, and proposed draft provisions, respectively, for colours in FCs 01.0 through to 08.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 01.0 through to 08.0 and their subcategories with the exception of colours addressed in bullet points i and ii above; and
- (v) Provisions entered at Step 2 of the GSFA contained in CRD02 Annex 5 (also presented in REP24/FA (Appendix IX)).

Appendix

1

2

3

# Appendix 1: Colours in FCS 01.0 through to 08.0 and their Subcategories

## 1- Comments for the Codex Committee of Fats and Oils (CCFO) on the use of the Food Additives in Food Categories:

- The provision of Paprika Extract (INS 160c(ii)) in FC 0.2.2.2 was not included in the commodity standards which correspond to this food category (Standard for Dairy Fat Spreads (CXS 253-2006) and the Standard for Fat Spreads and Blended Spreads (CXS 256-1999)).
- The JECFA evaluation for INS 160c(ii) was only **recently completed**.

Additive	INS	Max Level (mg/kg)	Step / Adopted	Final EWG Proposal
Paprika Extract	160c(ii)	40	3	Adopt at 40 mg/kg with Note 39 and Note XS256

## 2- Revocation of the adopted provision for Annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1

- PWG for Alignment at CCFA54 noted that the provision was likely included in the GSFA by error as food category 01.2.1 (Fermented milks (**plain**)).
- Corresponding commodity standards: CODEX STAN 243-2003: **Does not permit** colours in plain products.

Additive	INS	Max Level (mg/kg)	Step / Adopted	Final EWG Proposal
Annatto Extracts, BIXIN-BASED	160b(i)	10	2021	Revoke Provision

# Cont. Appendix 1: Colours in FCS 01.0 through to 08.0 and their Subcategories

## 3- Draft and proposed draft provisions for colours and adopted provisions for colours with Note 161 in food categories 01.0 through 08.0 and their subcategories

- The EWG on the GSFA issued three circulars for this Appendix requesting comments
- Document presents proposals for each provision under discussion (**adopt**, **adopt with revision**, **discontinue**) in the format of the food categories listed in Table 2 of the GSFA.

### List of Colours under provision through FC 01.0 to 08.0

Amaranth	Fast Green FCF
Annatto Extracts, Bixin-based / Annatto Extracts, Norbixin-based	Grape Skin Extract
Azorubine (Carmoisine)	Indigotine (Indigo Carmine)
Allura Red AC	Iron Oxides
Beet Red	Lycopene, Tomato / Lycopene, Synthetic / Lycopene, Blakesleatrispora
Brilliant Black (Black PN)	Lutein from Tagetes Erecta
Brilliant Blue FCF	Titanium Dioxide
Brown HT	Paprika Extract
Calcium Carbonate	Ponceau 4R (Cochineal Red A)
Caramel I – Plain Caramel / Caramel II – Sulfite Caramel / Caramel III – Ammonia Caramel / Caramel IV – Sulfite Ammonia Caramel	Quinoline Yellow
Carmines	Tartrazine
Chlorophylls / Chlorophyllins, Copper Complexes	Sunset Yellow FCF
Curcumin	Zeaxanthin, Synthetic
Erythrosine	

## Appendix 2: Adopted Provision For Aspartame (INS 951) in FC 07.1 For Comment on The Actual Use Level and Application of The Alternative Note

- Based on the CCFA54 request for EWG to conclude the advancement of provisions for sweeteners through the step process and to address the remaining use of Note 161 in the GSFA associated with sweeteners.
- During the GSFA physical working group at the 54thCCFA, it was noted that the use level for Aspartame (INS 951) in food category 07.1 and its subcategories was higher than the use level for the additive in food category 07.2 (Fine bakery wares (sweet, salty, savoury) and mixes), which specifically includes sweetened products.
- The EWG on the GSFA issued two circulars for this Appendix requesting comments on the adopted provision for aspartame (INS 951) in FC 07.1 to provide comments on the Actual Use Level.

### **Food Category: 07.1 (Bread and ordinary bakery wares):**

Additive	INS	Max Level (mg/kg)	Step / Adopted	Final EWG Proposal
Aspartame	951	4000	2008	Revise adopted provision by adopting at 1700 mg/kg, removing Note 161, retaining Note 191, and adding the alternative note(Note 398)from CCFA54 “Some Codex members allow the use of additives with sweetener and colour functions in this FC while others limit this FC to products without these additives.”

## Appendix 3: New and Revised Provisions in the GSFA Entered into the Step Process at Step 2 as a Result of CX/FA 24/54/8

Category No.	Food Additive	INS	Max Level (mg/kg)	Step / Adopted	Final EWG Proposals
<b>04.2.2.7</b>	ACETIC ACID, GLACIAL	260	GMP	2 / 2023	Revise adopted provision removing Note XS294; Discontinue
	CALCIUM LACTATE	327	10000	2 / 2023	Revise adopted provision removing Note XS294; Discontinue
	CITRIC ACID	330	GMP	2 / 2023	Revise adopted provision removing Note XS294; Discontinue
	DISODIUM 5'-GUANYLATE	627	GMP	2 / 2023	Revise adopted provision removing Note XS294; Discontinue
	DISODIUM 5'-INOSINATE	631	GMP	2 / 2023	Revise adopted provision removing Note XS294; Discontinue
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	2 / 2023	Revise adopted provision removing Note XS294; Discontinue
	LACTIC ACID, L-, D-, and DL-	270	GMP	2 / 2023	Revise adopted provision removing Note XS294; Discontinue
<b>06.4.2 &amp; 12.2.1</b>	METHACRYLATE COPOLYMER, BASIC (BMC)	1205	GMP	2	Adopt provision at GMP with notes: -Note 606: "For use in accordance with general principles for the addition of essential nutrients to foods (CAC/GL9-1987)" -Note 608: "For use only in nutrient-fortified products"; and -Note 256 ("For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.")
<b>09.1.2 &amp; 09.2.1</b>	4-HEXYLRESORCINOL	586	50	2	Adopt at 50 mg/kg with the following notes: -Note 640: "For use in crustaceans only" -Note 641: "Residue levels in crustaceans <1 mg/kg"-XS292, XS312 and XS315

# Cont. Appendix 3: New and Revised Provisions in the GSFA Entered into the Step Process at Step 2 as a Result of CX/FA 24/54/8

Category No.	Food Additive	INS	Max Level (mg/kg)	Step / Adopted	Final EWG Proposals
09.2.4.2 & 09.2.5 & 09.4	4-HEXYLRESORCINOL	586	50	2	Discontinue provision as 4-hexylresorcinol is only present due to carryover. Chair's note: Most comments suggest the provision is only present as a result of carryover from other food categories.
13.2	METHACRYLATECOPOLYMER, BASIC (BMC)	1205	GMP	2	Hold provision pending determination of technological justification by CCFSDU for use of BMC in FC 13.2.
14.2.3	MANNOPROTEINS FROM YEAST CELL WALLS	455	400	2	Adopt at 400 mg/kg
	METATARTARIC ACID	353	100	2	Adopt at 100 mg/kg

- Removal of Note 381 for all adopted provisions in food categories 13.1.1, 13.1.2 and 13.1.3
  - Replace Note 381 (“**As consumed**”) in provisions in food categories 13.1.1., 13.1.2, and 13.1.3 with the new note “**Formulae products in food categories 13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants)** are available in powder form (which requires mixture with water before consumption), concentrated liquid form (which requires dilution with water before consumption), and ready to drink form. In all cases, consistent with the language in Section 6 of the Preamble to the GSFA, **the maximum level listed in the GSFA is for the final product as consumed.**”
  - This action is proposed to be undertaken by revising the adopted provisions in FCs 13.1.1, 13.1.2 and 13.1.3 by deleting Note381 and replacing it with the new proposed note. The provisions at Step 2 in the same food categories would be discontinued.
  - While it is likely appropriate for the committee to consider the use of Note 381 in **all subcategories of FC 13.0 at a future time**, the current exercise of the GSFA EWG was only to consider the provisions put forward at Step 2 with regard to the removal of Note 381 in FCs 13.1.1, 13.1.2 and 13.1.3.



# Agenda Item 5(b)

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### Agenda Item 5(b)

**GSFA: Proposals for new and/or revision of food additive provisions**

*Document [CX/FA 25/55/8](#)*

*Replies to CL 2024/ 58-FA*

# Background



The **CCFA** is invited to consider the proposals of member countries and observers to **new and/or revision of food additive provisions.**

Replies to **CL 2024/ 58-FA**, submitted from **China, South Africa, International Food Additives Council (IFAC), International Special Dietary Food Industries (ISDI)**

# Summary of Proposals

Member Country / Observer	Target Additives	Proposal
China	N/A	<p>revising an existing provision in Table 3 of the GSFA.</p> <ul style="list-style-type: none"> <li>If the text indicates that “only certain Table 3 food additives (as indicated in Table 3) <b>with or without specific functional classes</b>” are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard.</li> </ul>
	Glycerol	revising an existing provision in Table 3 of the GSFA, to add codex standard ( <b>CXS 249-2006</b> ) into Column 5 of <b>table 3</b>
South Africa	Potassium Sorbate	Proposal of New Provision
International Food Additives Council (IFAC)	<p>Sucrose Esters                      Sucrose esters of fatty acids;                      Sucrose oligoesters, Type I and II                      Sucroglycerides</p>	Proposal New Provision & Revision of existing provisions in GSFA <b>Tables One and Two.</b>
International Special Dietary Foods Industries (ISDI)	All additives in Food Categories 13.2, 13.3, 13.4, 13.5, and 13.6	<p>Revising an existing provision in Tables 1 and 2 of the GSFA                      For removal of Note 381 “As Consumed” for better aligning with the ongoing discussion of EWG for FCs 13.1.1., 13.1.2, and 13.1.3</p>

# Agenda Item 6

## CODEX ALIMENTARIUS COMMISSION



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### Agenda Item 6

**Proposed draft revision to the Class names and the international numbering system for food additives (CXG36-1989)**

*Document [CX/FA 25/55/9](#)*

# Background

**CCFA54 (2024)** agreed to establish an EWG chaired by Belgium and co-chaired by Iran, working in English only, to consider:

- (i) replies to a CL requesting proposals for change and/or addition to Section 3 of the Class Names and International Numbering System for Food Additives (CXG 36-1989) and prepare a proposal for circulation for comments at Step 3;
- (ii) deleting azodicarbonamide (INS 927a); and
- (iii) assessing the information provided by Chile on phycocyanin produced by bacteria for use as a blue colour, including the authorization in other countries.

# Summary of Discussion

## A) Replies to CL 2024/57-FA on addition and changes to INS

### 1- Addition of 'Jagua blue' as a synonym of name of INS 183 Jagua (genipin-glycine) blue:

- Colombia requests a change of name of INS 183 Jagua (genipin-glycine) blue in order to add “Jagua blue” as a synonym.
- the Codex Secretariat proposes to: i) add a footnote to clarify the exact name and synonym of INS 183; and ii) include an explanation in the Explanatory Notes on the layout of the INS (page 2) to clarify the use of parentheses.
- The EWG supports the **addition** of the synonym without changing the current name. The EWG is in favor of adding a clarification such as 8(ii).

### 2- Deletion ortho-phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232).

- The European Union requests the deletion of ortho-phenylphenol (INS 231) and sodium orthophenylphenol (INS 232).
- At CCFA53, based on the comments received, the Codex Secretariat informed that ortho-phenylphenol (INS 231) and sodium orthophenylphenol (INS 232) were not in use as food additives.
- CCFA53 agreed to remove ORTHOPHENYLPHENOLS from the GSFA and inform CCPR of this decision (REP23/FA, paras 114-116).
- The EWG supported the request for deletion.

# Summary of Discussion

## 3- Inclusion of oxidised polyethylene wax used as a glazing agent

- The European Union requests inclusion of oxidised polyethylene wax used as a glazing agent.
- The EUMS propose that oxidised polyethylene wax is included in CXG 36-1989 and that INS 914 is assigned to it.
- The proposed functional class is “Glazing agent” and the proposed technological purpose is “glazing agent” and “coating agent”.
- The EWG supported the request for **addition**.

## 4- Inclusion of the functional class “Gelling agent” for carob bean gum (INS 410)

- Peru requests the inclusion of the functional class “Gelling agent” for carob bean gum (INS 410)
- CCFA54 discussed the proposal, CAC47 adopted the change in November 2024.
- this addition is already decided. No follow up to this request is needed.

## 5- Inclusion of the additional technological function “Flour treatment agents” for lecithin INS 322(i)

- Peru requests the inclusion of the additional technological function “Flour treatment agents” for lecithin (INS 322(i)).
- INS 322(i) already has the functional class and technical purpose of flour treatment agent in CXG 36-1989. No follow up to this request is needed.

# Summary of Discussion

## **B) Deleting azodicarbonamide (INS 927a)**

- Information included in CX/FA 24/54/3 Add.1 was presented in CCFA54 and discussed (REP 24/FA para.39-44).
- CAC47 deletes this additive from the GSFA because of issues with the safety assessment.
- The EWG recommended to add this point in e.g. 5 years again to the mandate of the EWG on INS to investigate whether the time has come to delete this additive from INS.

## **C) Assessing the information provided by Chile on phycocyanin produced by bacteria for use as a blue colour, including the authorization in other countries. (REP 24/FA para. 124)**

- Earlier discussion took place in the former EWG and is to be found in CX/FA 24/54/9.
- Chile specified that they requested to include two food additives: i) phycocyanin from *Bacillus subtilis*, ii) phycocyanin from *Escherichia coli*.
- The EWG did not have the information needed (e.g. on authorizations in countries) and hence cannot (yet) recommend addition in the INS of i) Phycocyanin from *Bacillus subtilis*, ii) Phycocyanin from *Escherichia coli*



# Conclusion and Recommendations

## The EWG recommends CCFA55 to:

- consider the additions and deletions to the Class Names and International Numbering System for Food Additives (CXG 36-1989) as presented in the Annex, including adding a clarification for INS 183.
- Update the Information document/table on INS for deleted and re-used numbers with the deletion of INS 231 and INS 232.
- Find out why ortho-phenylphenol is listed as 2-phenylphenol in the list of flavorings in the List of Codex specifications for food additives (CXA 6-2023) and decide whether this entry needs to be deleted.
- add the point on deletion of azodicarbonamide (INS 927a) again in the mandate of the EWG on INS in a few years time, e.g. in 2030, to investigate whether it still needs to remain included in the INS because of national authorization(s).

### Annex: Part (1) Proposed changes, deletions and/or addition to the INS (at Step 3)

INS No.	Name of Food Additive	Functional Class	Technological purpose
183	Jagua (genipin-glycine) blue( <u>Jagua blue</u> ) <sup>3</sup>	Colour	Colour
231	Ortho-phenylphenol	Preservative	Preservative
232	Sodium Ortho-phenylphenol	Preservative	Preservative
914	<u>Oxidised polyethylene wax</u>	<u>Glazing agent</u>	<u>Glazing agent</u> <u>Coating agent</u>

