CODEX ALIMENTARIUS COMMISSION E

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World Health Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)

Report of the EWG on Alignment

This report of the electronic working group on the alignment of the food additive provisions of the commodity standards with the GSFA, led by Australia, and co-chaired by United States of America, was produced with the assistance of the following Codex members: Argentina, Brazil, Bulgaria, Canada, China, Ecuador, European Union, France, India, Iran, Japan, Malaysia, New Zealand, Norway, Republic of Korea, the United Kingdom and the following observers: Calorie Control Council (CCC), Comité Européen des Fabricants de Sucre (CEFS), European Chemical Industry Council (CEFIC), EU Speciality Food Ingredients, FoodDrinkEurope, Grocery Manufacturers Association (GMA), International Dairy Federation (IDF), International Food Additives Council (IFAC), International Fruit and Vegetable Juice Association (IFU), International Special Dietary Foods Industries (ISDI), Natural Food Colours Association (NATCOL).

Alignment work relating to the codex commodity standards related to fish and fish products being:
Canned Salmon (CXS 3-1981)*;*
Canned Shrimps or Prawns (CXS 37-1991)*;*
Canned Tuna and Bonito (CXS 70-1981)*;*
Canned Crab Meat (CXS 90-1981)*;*
Canned Sardines and Sardine-Type Products (CXS 94-1981)*;*
Canned Finfish (CXS 119-1981)*;*
Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989)*;*
Dried Shark Fins (CXS 189-1993)*;*
Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish (CXS 222-2001)*;*
Boiled Dried Salted Anchovies (CXS 236-2003)*;*
Salted Atlantic Herring and Salted Sprat (CXS 244-2004)*;*
Sturgeon Caviar (CXS 291-2010)*;*
Fish Sauce (CXS 302-2011) *and*
Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013)*.*
And finalise alignment on:
Standard for Certain Canned Fruits (CXS 319-2015)

Introduction

1. CCFA49 agreed to establish an EWG, chaired by Australia and co-chaired by the United States of America (USA), open to all Members and Observers and working in English only to (REP 17/FA, para. 55 (ii)):

(i) Finalise alignment work for the remaining standards for fish and fish products: Standards for *Canned Salmon* (CXS 3-1981); *Canned Shrimps or Prawns* (CXS 37-1991), *Canned Tuna and Bonito* (CXS 70-1981), *Canned Crab Meat* (CXS 90-1981), *Canned Sardines and Sardine-Type Products* (CXS 94-1981), *Canned Finfish* (CXS 119-1981); *Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CXS 167-1989), *Dried Shark Fins* (CXS 189-1993); *Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish* (CXS 222-2001), *Boiled Dried Salted Anchovies* (CXS 236-2003*); Salted Atlantic Herring and Salted Sprat* (CXS 244-2004), *Sturgeon Caviar* (CXS 291-2010); *Fish Sauce* (CXS 302-2011) and *Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CXS 311-2013) (the work should focus only on adopted provisions in the GSFA and will also include draft and proposed draft provisions that are not in the mandate of the EWG on GSFA);

(ii) Consider a revised approach to listing corresponding commodity standards in Table 3 of the GSFA (para. 54);

(iii) Finalise the alignment of the *Standard for Certain Canned Fruits* (CXS 319-2015) (annexes on canned pears and canned pineapples) (para. 49); and

(iv) Finalise guidance for commodity committees on the alignment of food additive provisions of commodity standards with the GSFA (para. 53).

Progress since CCFA49

2. During 2017, the EWG, through two rounds of comments on draft alignment text, completed the work on the following tasks:

(i) Considered the application of the decision tree to the remaining standards for fish and fish products being the *Standards for Canned Salmon* (CXS 3-1981)*; Canned Shrimps or Prawns* (CXS 37-1991)*; Canned Tuna and Bonito* (CXS 70-1981)*; Canned Crab Meat* (CXS 90-1981)*; Canned Sardines and Sardine-Type Products* (CXS 94-1981)*; Canned Finfish* (CXS 119-1981)*; Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CXS 167-1989)*; Dried Shark Fins* (CXS 189-1993)*; Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CXS 222-2001)*; Boiled Dried Salted Anchovies* (CXS 236-2003)*; Salted Atlantic Herring and Salted Sprat* (CXS 244-2004)*; Sturgeon Caviar* (CXS 291-2010)*; Fish Sauce* (CXS 302-2011) *and Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CXS 311-2013)*.*

(ii) Considered the application of the decision tree to the *Standard for Certain Canned Fruits* (CXS 319-2015) (annexes on canned pears and canned pineapples).

(iii) Considered a revised approach to listing corresponding commodity standards in Table 3 of the GSFA.

(iv) Developed a draft guidance document for commodity committees to undertake alignment work of food additive provisions of commodity standards with the GSFA.

3. Submissions were received on the 1st circular from Brazil, New Zealand and EU Speciality Food Ingredients. Submissions were received on the 2nd circular from New Zealand, Brazil, EU Speciality Food Ingredients, International Dairy Federation, Canada, Japan and the European Union. Each set of comments were carefully considered and changes made to the draft alignment documents wherever appropriate.

Recommendations

4. It is recommended that the Committee:

(i) Notes the explanatory document which summaries issues and explanations for the EWG during evaluation, provided in Appendix 1.

(ii) Supports the proposals contained in Appendices 2 and 3 for the revisions of the food additive sections of the *Standards for Canned Salmon* (CXS 3-1981)*; Canned Shrimps or Prawns* (CXS 37-1991)*; Canned Tuna and Bonito* (CXS 70-1981)*; Canned Crab Meat* (CXS 90-1981)*; Canned Sardines and Sardine-Type Products* (CXS 94-1981)*; Canned Finfish* (CXS 119-1981)*; Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CXS 167-1989)*; Dried Shark Fins* (CXS 189-1993)*; Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CXS 222-2001)*; Boiled Dried Salted Anchovies* (CXS 236-2003)*; Salted Atlantic Herring and Salted Sprat* (CXS 244-2004)*; Sturgeon Caviar* (CXS 291-2010)*; Fish Sauce* (CXS 302-2011) *and Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CXS 311-2013); for the revision of the relevant food categories of the GSFA respectively*.*

(iii) Supports the proposals contained in Appendix 4 for the revision of the relevant food categories of the GSFA, and of the food additive sections of the *Standard for Certain Canned Fruits* (CXS 319-2015) (annexes on canned pears and canned pineapples).

(iv) Supports the revised approach in Appendix 5 to listing corresponding commodity standards in Table 3 of the GSFA.

(v) Supports further consideration of the draft guidance document for commodity committees to undertake preparatory work to assist CCFA undertaking alignment work on food additive provisions of commodity standards with the GSFA.

List of Appendices

1. Explanatory Document: Questions, comments from submissions and chair's proposals for the EWG

2. Proposed amendments to the food additive provisions of the Codex commodity standards for fish and fish product standards

3. Proposed amendments to Table 1, 2 and 3 of the GSFA relating to fish and fish product standards

4. Proposed amendments to the GSFA and the food additive provisions within the annexes on canned pears and canned pineapples of the *Standard for Certain Canned Fruits* (CXS 319-2015)

5. Revised approach to listing corresponding commodity standards in Table 3 of the GSFA

6. Draft guidance document for commodity committees to undertake preparatory work to assist CCFA undertaking alignment work on food additive provisions of commodity standards with the GSFA

Appendix 1

EXPLANATORY DOCUMENT – QUESTIONS, COMMENTS FROM SUBMISSIONS AND CHAIR'S PROPOSALS FOR THE EWG

Introduction

This document provides issues, questions and comments received from submissions arising from the alignment work conducted to date. It also provides a proposed approach as outlined by the chair for consideration by the EWG.

1. Use of the term 'non-standardized food' in the development of notes as part of the alignment work seems to cause the most angst and confusion to the alignment work. Could the EWG develop some principles or common understanding around this point? It is suggested that the EWG should give further consideration in using the term 'non-standardized foods' in notes.

Do we need to use this term every time we write a new note since it is not clear how helpful or understood the term is? A concern is that we are using the term for every new note we write which may make use of the term superfluous. Can we better explain this upfront of the GSFA, or in front of the notes list? That is, what is meant by the term 'non-standardized food'. The concern is that how we write these notes and the reference to 'non-standardized foods' may be misleading, confusing and unhelpful.

As a starting point we can agree that all products that are captured by the food category have access to the listed food additive provisions. These products may be captured by a Codex Commodity Standard, so are termed standardized foods. But often there will be other products that still are captured by the food category but not by a Codex Commodity Standard, so termed 'non-standardized foods'. But it also needs to be realized that some food categories include products from more than one Commodity Standard. Therefore, products that may not comply with one Commodity Standard could still comply with another relevant Commodity Standard for that food category and so would not be categorized as 'non-standardized foods'.

Chair's proposal: Seeking thoughts and suggestions from the EWG on the use of the term 'non-standardized foods' in new notes to the GSFA as part of the alignment work.

Comments

1st circular

New Zealand: It strongly agrees that this is an area of confusion that requires further work in regards to existing notes and creation of new notes in the GSFA. The guidance document on alignment could also summarise this issue.

2nd circular

Japan provided some useful comments to this issue, including a flowchart to assist in considering how to address and write notes as outcomes from the alignment work to be added to GSFA provisions dealing with standardized and non-standardized foods.

Canada provided very detailed comments and suggestions related to the explanation of standardized and non-standardized foods. In particular Canada supported adding an explanation on the use of the terms in the GSFA preamble as well as in the guidance document on alignment which is being developed. It also provided a new suggested section dealing with the use of notes that could be added to the GSFA preamble. The other suggestion about cleaning up the notes in the GSFA to make them more consistent appears to be broader than alignment and may need to be addressed as part of a future tidy up once the GSFA has been finalized, (via a future EWG?).

European Union noted that if the use of the term 'non-standardized food' caused a problem for aligning food additive provisions then a clarification could be sought regarding the technological need for the food additive and the particular food. If specific products are not identified then such provisions could be revoked and use of the term be avoided. This is a different approach to that raised by others.

Chair's proposal: The issue of how standardized foods and non-standardized foods are considered within GSFA provisions is important for considering how to write notes within the GSFA. However, the issues raised are broader than just GSFA alignment and could possibly be able to be addressed through the addition of a new section within the preamble of the GFSA. It is suggested that the issue of standardized foods and non-standardized foods and how they are considered within GSFA provisions be considered separately from the alignment work.

The suggestion of cleaning up the notes in the GSFA seems appropriate but again this is broader than the alignment work. This task would need to be considered alongside the other priorities of the Committee.

The Committee may wish to consider how they wish to address the issue of both standardized foods and non-standardized foods, and the cleaning up of the GSFA notes, outside of the specific work on Alignment.

2. As agreed during earlier alignment work, as a general principle, where a group additive is listed in the GSFA the alignment should extend to all additives within the group provided it has the appropriate technological purpose. This general principle has been applied for the various phosphates as listed in Table 1 of the GSFA which all have the functional class and technological purpose of acidity regulator (except for INS 452(v) and INS 542, so they have not been included in the note).

Chair's proposal: Apply provisions for all the phosphates, which all have the functional class of acidity regulator, to the alignment of CS 37 (permission given for phosphoric acid, INS 338), CS 70 (permission given for disodium diphosphate, INS 450(i)) and CS 90 (permissions given for phosphoric acid (INS 338) and disodium diphosphate (INS 450(i)) with Table 1 and Table 2 (food category 09.4) of the GSFA, using note BB.

Comments

New Zealand, Japan, Canada: Agrees

European Union: It agrees with the general principle but raised issues with this particular situation. It noted the conclusion of the 33rd CCFFP meeting (2014) relating to the use of phosphates in CS 37, CS 70 and CS 90 as detailed in REP14/FFP (paragraphs 101 and 102). It concluded that phosphates as humectants were not technologically justified and as such should not be added to these standards, and so the current provisions were retained. The concerns were based on possible organoleptic impact and additional water retention (comments provided in CX/FFP 14/33/11). The EU therefore suggests that the use of phosphates in these standards should not be extended since phosphates acting as humectants should be avoided.

Chair's proposal: Taking note of the EU comments that referred to CCFFP concerns about extending the use of phosphates acting as humectants in these standards (REP14/FFP) broadening permissions to all phosphates that have the technological purpose of acidity regulator is not proposed. It is noted that most of these relevant phosphates also have the technological purpose as humectant. Therefore, it is proposed to perform a simple GSFA alignment reflecting only the provisions in CS 37, CS 70 and CS90. This required an amendment to note BB.

The proposed new note BB:

Note BB: For use as acidity regulators only: in products conforming to the *Standard for Canned Shrimps or Prawns* (CXS 37-1991) only phosphoric acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the *Standard for Canned Tuna and Bonito* (CXS 70-1981) only disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the *Standard for Canned Crab Meat* (CXS 90-1981) only phosphoric acid (INS 338) and disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).

3. CS 70, CS 94 and CS 119 all contain a specific sentence relating to flavouring substances.

"Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in conformance with the *Guidelines for the Use of Flavouring* (CXG 66-2008)."

The first circular suggested that rather than maintain this sentence it was thought appropriate to use the new sentence from the Procedural Manual (twenty-fifth edition) page 58:

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

Comments

1st circular

New Zealand: Questioned whether it was appropriate, and within the alignment work mandate to change the existing provisions in the commodity standard relating to flavourings. The commodity standard currently permits only certain types of flavourings, with artificial flavourings appearing to be excluded. This intent is lost by using the proposed alignment wording. CCFA could consider if this is appropriate (to remove this limitation) or to maintain the situation to permit the use of certain types of flavourings to different food categories.

Chair's comment: Note that the alignment work for CCFA48 (2016) in agenda paper CX/FA 16/48/6 (item 7 in Appendix 2) agreed to maintain limitations for flavourings within the Codex standards for specific chocolate products being CXS 87-1981, CXS 105-1981 and CXS 141-1983. Therefore, there is a precedence to maintain limitations on types of flavourings.

Chair's proposal for 2nd round of EWG comments: Maintain the current restrictions by using a note in the commodity standards that limit the type of flavouring used (CS70-1981, CS94-1981, CS119-1981). This note should be added to the new flavouring sentence from the Procedural Manual).

The new note would read:

"The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG 66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard."

2nd circular

New Zealand, Japan, Canada, EU: agrees

Japan also supports inclusion of this new sentence in the Procedural Manual because it would be helpful for commodity committees to consider the food additive (including flavourings) section of the Commodity Standard. It further suggests that the CCFA could consider including "alignment of flavouring provisions" within the terms of reference of the alignment EWG.

Canada suggested an alternative second sentence noting that "synthetic flavouring substances" are not permitted rather than listing the three permitted flavouring types, i.e. "Synthetic flavouring substances are not permitted in products covered by this Standard."

Chair's proposal: Make the changes as initially proposed. The additional CCFA considerations have merit but it is unclear whether they can be addressed via the alignment work. The alternative second sentence is noted but it is proposed to stay with the initial sentence.

4. There is currently a provision for amaranth in the GSFA at Step 7 with a use level of 300 mg/kg. In previous years, we would add notes to the existing provision to account for use in the commodity standard, and then maintain the provision at Step 7 to allow for future consideration in non-standardized foods. However, CCFA is not currently reviewing colours, and thus there is no guarantee as to when we will get to discuss this provision. As a way forward, it is proposed to include a new provision for adoption in the GSFA that takes care of the use of amaranth from CXS 37-1991 (i.e. via alignment), but also maintain the existing Step 7 provision (at 300 mg/kg) to allow for discussion of non-standardized foods in future. The same situation applies for tartrazine.

Comments

1st circular

New Zealand: Agrees. Notes this relates to food category 09.4 and CXS 37-1991 (*Canned shrimps and prawns*). Annex B, page 23 the second entry for amaranth and tartrazine would not need to be bold and underlined as this is the existing step 7. The same approach should be applied for CXS 319-2015 (*Certain canned fruit*) for consistency.

Chair's proposal for 2nd round of EWG comments: Continue with this approach, as has been done in the second circular. However, it does not seem appropriate to extend this approach for draft colour provisions in FC 04.1.2.4 regarding the Standard for Certain Canned Fruits. Only the Annex for Canned Mangoes currently lists specific colours. These colours are already adopted in the GSFA, and notes have been added to include their use for canned mangoes. Canned pears also permit the use of colours in special holiday packs for adopted provisions in Tables 1 and 2. Notes have been added to adopted colour provisions in FC 04.1.2.4 to take into account use in special holiday packs for canned pears. Any additional colour provisions currently in the step process in FC 04.1.2.4 should be considered further by the committee, and not incorporated as part of the alignment work.

2nd circular

New Zealand, Japan, Canada, EU: agrees

Japan also suggests an additional sentence to be added at the end of working principle bullet point 2 that states "In case of colours and sweeteners, these draft and proposed draft food additive provisions are included for adoption in the GSFA, and are maintained at their current step".

Canada noted that the use of tartrazine and amaranth should be aligned as indicated above but with a note limiting their use aligning with CS 37. Any future change due to consideration of the provisions at step 7 could be addressed by varying the note. This has been done using note AA.

Chair's proposal: Make the changes as initially proposed. There does not seem to be a reason to specifically highlight colours and sweeteners so it is not proposed to add the additional sentence to the working principles as suggested by Japan.

5. The Alignment EWG was tasked with finalizing the alignment of the *Standard for Certain Canned Fruits* (CXS 319-2015) with regards to the Annexes on canned pears and canned pineapples (see para. 55(ii)(c) of REP17/FA). However, para. 49 of REP17/FA also requests that the Alignment EWG prepare proposals to address the general use of acidity regulators in products conforming to CXS 319-2015. The only portion of CXS 319-2015 not included in the mandate of the EWG is the Annex on Canned Mangoes. In order to completely align CXS 319-2015 with the GSFA, the Annex on Canned Mangoes should also be aligned.

Chair's proposal: Although not explicitly included in the mandate of the EWG, Appendix 4 of the document makes proposals to completely align the Standard for Certain Canned Fruits (CXS 319-2015) (including annexes on canned mangoes, canned pears, and canned pineapples) with the GSFA.

Comments

1st circular

New Zealand: Agrees. Notes the wording in REP 17/FA appears to be incorrect since canned pineapple is contained within CXS 42-1981 (Canned Pineapple) and not CXS 319-2015. Additional comments are made on this basis.

It is understood that several other Codex standards are yet to be aligned that are linked to the GSFA food category 04.1.2.4. Therefore, it would be helpful if the second circular could summarise the CCPFV work requested to date and what further alignment work is still required.

In response, it has been noted that the Codex Alimentarius Commission at its 2017 meeting agreed to adopt an annex on Canned Pineapple within CXS 319-2015 (see Appendix III of REP17/CAC, that referred to Appendix II of REP17/PFV). The CAC also revoked the existing standard for Canned Pineapple CXS 42-1981 (see Appendix V of REP17/CAC). Unfortunately, amendments to Codex standards have not yet been fully implemented for viewing on the Codex website. However, the alignment work in Appendix 4 has been conducted on the CAC outcome noting that recommended changes will occur.

2nd circular

New Zealand, Japan, Canada, EU: agrees

Chair's proposal: Make the changes as proposed in the 2nd circular; i.e. align all three annexes (pineapples, mangoes, pears) of the Standard for Certain Canned Fruits (CXS 319-2015) based on the outcome of CAC40.

6. It was pointed out to the Chair that three notes (XS189, XS222, and XS236) were mistakenly added to the provision for ascorbic acid (INS 300) in Food Category 09.2.1 at CCFA49. It was not appropriate to add these notes to the provision for Food Category 09.2.1, as all three notes pertain to commodity standards that fall under Food Category 09.2.5. While it is true that ascorbic acid is not permitted in *Dried Shark Fins* (CXS 189-1993)*, Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CXS 222-2001)*, and Boiled Dried Salted Anchovies* (CXS 236-2003), the notes XS189, XS222, and XS236 should be added to the provision for ascorbic acid (INS 300) in Food Category 09.2.5, not 09.2.1. The Alignment EWG is proposing the addition of notes XS189, XS222, and XS236 to the provision for ascorbic acid (INS 300) in Food Category 09.2.5.

Chair's proposal: To avoid confusion, the notes XS189, XS222, and XS236 should be removed from the currently adopted provision for ascorbic acid (INS 300) in Food Category 09.2.1 and add them to Food Category 09.2.5.

2nd circular

New Zealand, Japan, Canada, EU: agrees

Chair's proposal: Make the changes as proposed in the 2nd circular; i.e. remove the notes XS189, XS222 and XS236 from the ascorbic acid provision in food category 09.2.1 and add them to Food Category 09.2.5.

7. It is important to note that exclusion notes, i.e. XS302, have only been provided against the food categories relevant for that Codex standard, as identified in Annex C of the GSFA. This also applies to the parent food categories noting that the GSFA food categories are in a hierarchical system. For example, in the case of CXS 302-2011 the relevant food category in the GSFA is 12.6.4, so the exclusion note XS302 can be applied to food additives within the food category 12.6.4 and the higher order food category 12.6.

Chair's proposal: Amendments made to reflect this approach.

8. New Zealand questioned which note is most appropriate; the current note 382 or the new note LL within Appendix 3 relating to CXS 311-2013 and food category 9.2.5.

Chair's response: The use of note 382 or the new note LL was chosen on a case-by-case basis for each provision. In essence, an attempt was made to maintain the style of language that was employed in the original adopted provision. If Note 382 was used in the originally adopted provision, then note 382 was maintained. If a new provision was added in order to align with the commodity standard, then note 382 was also used, as the language in note 382 is more restrictive (towards the use in non-standardized foods) than note LL. However, if the original provision employed a note that needed to be replaced that used "excluding use in" type text, then the note was replaced with note LL.

2nd circular

New Zealand and EU agrees

Japan, agrees in general that which is the appropriate note should be made on a case-by-case basis. However, it did believe that the appropriate note for the tartrate provision in food category 09.2.5 should be note 382 rather than note LL, since it is comparable to the other food additives, carbon dioxide (INS 290), sodium erythorbate (INS 316), potassium lactate (INS 326) and nitrogen (INS 941). The justification is because tartrates are only permitted in smoked fish and smoke-flavoured fish conforming to CXS 311-2013.

Chair's proposal: Replace note LL with 382 for tartrate provision in food category 09.2.5.

9. For information and to note: In Appendix 3 two other types of edits have been provided in the proposed amendments to Tables 1 and 2 of the GSFA additional to the usual **bold/underlined** for new text and ~~strikethrough~~ for removed text.

Entries that recommend the provision to be maintained in the step process or are to be considered by the EWG of the GSFA are provided in green text. For the provisions that are to be considered by the GSFA EWG, there will be no action taken on the provision by the alignment EWG. For provisions that are recommended to remain in the step process, the provisions will not be considered for adoption into the GSFA, however, any recommended additional notes (shown in bold underlined text) will be added to the provision in the step process.

10. For information and to note: Where there is no JECFA specification for a food additive, the commodity standard provision has not been carried over into the GSFA. For example for CXS 302-2011 provisions have not been carried over into the GSFA for:

- Malates – 351 (i) and (ii)
- Tartrates – 335 (i) and 336 (i) and (ii)

11. Comments relating to Appendix 5 (Revised approach to listing corresponding commodity standards in Table 3 of the GSFA).

Comments

New Zealand, Japan and the EU supported the approach.

Canada did not support the approach but it did support changing the heading to column 5 as proposed.

New Zealand noted that Proposal point 4 could be expanded or an additional point 5 could be written to capture when both types of restrictions apply (e.g. CS13-1981) that only type 2 restrictions are removed from column 5.

It further notes that if the revised approach is accepted by CCFA then the Background and Proposal should be summarised into an Explanatory Note to be added after the revised Table 3. This is in addition to the proposed new footnote which needs to remain.

Japan notes that if the proposal is accepted by the CCFA then it needs to be clearly described in the GSFA and working principles (in Appendix 3 and to be included in the Guideline for alignment being developed).

Canada did not support the proposed approach as it was worried that inexperienced users of the GSFA will be confused if some of the current information is removed from column 5. Making the change would require users to search different areas of the GSFA to understand the provisions. Its preference would be to maintain a longer column 5 list so that all the relevant information is contained in the one place. These comments from Canada have been noted and considered but the original approach proposed will be taken due to support by a number of other countries.

Chair's proposal: If Appendix 5 is accepted by CCFA, then additional changes would be required to be made to Table 3. These would include the proposed amendments as outlined in Appendix 5, including changes to the title of column 5 and the additional footnote, as well as removing entries in column 5. Consideration has

also been made to add an explanation of the new approach noting the comments of New Zealand and Japan (but noting Canada's opposition to the proposed approach). An additional explanatory summary has been provided in Appendix 5 - below Table 3.

12. Issues related to notes in the GSFA raised by Canada's submission (for Appendix 3). This is also related to Canada's suggestion of adding explanation information explaining the use of notes in the GSFA, within the preamble (item 1 in Appendix 1). The aim is to tidy up and simplify the use of notes, noting that some of the suggestions may be outside the current work of alignment.

(i) Does the use of an 'only' note make the various XS notes superfluous when these commodity standards do not include the item of the 'only' note. Some examples raised include:

- Note 144 (For use in sweet and sour products only) would exclude the use of the food additive in any standardised foods so making the various XS notes superfluous. Is it acceptable to remove these XS notes from these provisions; are there issues for non-standardised foods? Examples are the sweeteners such as acesulfame potassium, for food categories 09.2, 09.3 and 09.4.
- Note 300 (For use in salted squid only) when the various commodity standards do not include salted squid so the exclusion notes, XS, are superfluous and so can be removed. A specific example is acetic and fatty acid esters of glycerol (INS 472a) for food category 09.2.5. The exclusion notes XS167, XS189, XS222, XS236, XS244 and XS311 may be considered superfluous and so could be removed.
- Another example is note 382 (For use only in smoked fish CXS 311-2013) for allura red AC (129) for food category 09.2.5.

Is the convention to include all relevant XS notes for completeness and clarity purposes? Are there any issues with non-standardised foods?

(ii) What is the mechanism to remove obsolete notes from the GSFA? Examples are notes 266 (replaced by XS244) and 267 (replaced by LL, XS167, XS189, XS222 and XS236) and 333 (replaced by XS311).

Chair's proposal:

(i) At this stage it is not proposed to remove any exclusion (XS) notes. It is thought appropriate to keep all of them in as they provide certainty. This could be a matter for CCFA discussion to decide if a policy view is required; is it appropriate to always use exclusion notes to provide certainty, regardless of current notes?

(ii) It is thought appropriate to use the alignment work to remove notes that have been made obsolete due to the inclusion of exclusion (XS) notes, added during the alignment work. However, only notes that are directly impacted by the alignment work should be removed (e.g. notes 266, 267 and 333). Removal of other notes that have not been impacted by the alignment work should not be addressed as part of any broader tidying up work, during the alignment work. Such broader cleaning and tidying up of notes is more complicated and could be considered part of some future general review and overview of the GSFA once it has been completed (future CCFA discussion?).

13. Japan noted the inconsistency between note 120 (except for use in caviar at 2500 mg/kg) and XS291 (excluding products conforming to CXS 291-2010 (sturgeon caviar) and so suggested the removal of XS291 ("excluding products conforming to"). This question relates to benzoate provisions for food category 09.3 (Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms) and the alignment with CXS 291-2010 (Standard for Sturgeon Caviar).

Is the term caviar the same as sturgeon caviar or are the notes complementary, i.e. not permitted for sturgeon caviar but permitted for caviar? A quick internet search suggests that not all caviar is sturgeon caviar, in which case the two notes could be kept and viewed as complimentary.

Chair's proposal: Seek advice from the CCFA (or CCFFP) on this question, and so whether the two notes can be considered complementary and not in inconsistent, or whether current note 120 needs to be removed and XS291 added since they are in conflict.

14. Japan questioned whether the additional note "(and as antioxidant in canned pineapple)" was needed with the addition of CS 319-2015 to the right-hand side column for the ascorbic acid, L- entry in the proposed amendments to Table 3 in Appendix 4. The reason for this view is explained that ascorbic acid, L- has provisions in CXS 319-2015 for canned pineapple as both acidity regulatory and antioxidant due to section 4.2.

It is noted that Japan's comment is correct but CCPFV28 specifically asked CCFA to note that ascorbic acid, L- is the only antioxidant provision for canned pineapple (see paragraph 51 of REP 17/PFV). However to make the note more helpful it is proposed to amend it to say: "(as acidity regulator in general and as antioxidant in canned pineapple)".

Chair's proposal: Amend the new entry of CS 319-2015 (as acidity regulator in general and as antioxidant in canned pineapple) against Ascorbic acid, L- in Table 3 which is slightly amended to what was originally suggested.

Appendix 2

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR FISH AND FISH PRODUCT STANDARDS

The following amendments to the Food Additive Provisions 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 CANNED SALMON* (CXS 3-1981)

No amendments to Section 4 of the *Standard for Canned Salmon* (CXS 3-1981) are proposed, since no food additives are permitted in these products.

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CANNED SHRIMPS OR PRAWNS* (CXS 37-1991)

The following amendments to Section 4 of the *Standard for Canned Shrimps or Prawns* (CXS 37-1991) are proposed.

4. FOOD ADDITIVES

Acidity regulators, colours, and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators 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.

~~**Only the use of the following additives is permitted.**~~

~~**INS Number**~~	~~**Additive Name**~~	~~**Maximum Level in the Product**~~
~~**Colours**~~ ~~The following colours may be added at the level provided for in the standard for the purpose of restoring colour lost in processing:~~		
~~102~~	~~Tartrazine~~	~~30 mg/kg in the final product, singly or in combination~~
~~110~~	~~Sunset Yellow FCF~~	
~~123~~	~~Amaranth~~	
~~124~~	~~Ponceau 4R (Cochineal red A)~~	
~~**Sequestrant**~~		
~~385-386~~	~~Ethylene diamine tetra acetates~~	~~250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetates)~~
~~**Acidity Regulator**~~		
~~330~~	~~Citric acid~~	~~GMP~~
~~338~~	~~Phosphoric acid~~	~~540 mg/kg as phosphorus~~

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CANNED TUNA AND BONITO* (CXS 70-1981)

The following amendments to Section 4 of the *Standard for Canned Tuna and Bonito* (CXS 70-1981) are proposed.

4. FOOD ADDITIVES

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers 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). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

~~**Only the use of the following additives is permitted.**~~

~~**INS Number**~~	~~**Additive Names**~~	~~**Maximum level in the Product**~~
~~**Thickeners and Gelling Agents** (for use in packing media only)~~		
~~400~~	~~Alginic acid~~	~~GMP~~
~~401~~	~~Sodium alginate~~	
~~402~~	~~Potassium alginate~~	
~~404~~	~~Calcium alginate~~	
~~406~~	~~Agar~~	
~~407~~	~~Carrageenan~~	
~~407a~~	~~Processed *Eucheuma* Seaweed (PES)~~	
~~410~~	~~Carob bean gum~~	
~~412~~	~~Guar gum~~	
~~413~~	~~Tragacanth gum~~	
~~415~~	~~Xanthan gum~~	
~~440~~	~~Pectins~~	
~~466~~	~~Sodium carboxymethyl cellulose (cellulose gum)~~	
~~**Modified Starches**~~		
~~1401~~	~~Acid treated starch~~	~~GMP~~
~~1402~~	~~Alkaline treated starch~~	
~~1404~~	~~Oxidized starches~~	
~~1410~~	~~Monostarch phosphate~~	
~~1412~~	~~Distarch phosphate~~	
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1420~~	~~Starch acetate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~1440~~	~~Hydroxypropyl starch~~	
~~1442~~	~~Hydroxypropyl distarch phosphate~~	
~~**Acidity Regulators**~~		
~~260~~	~~Acetic acid, glacial~~	~~GMP~~
~~270~~	~~Lactic acid (L-, D-, and DL-)~~	
~~330~~	~~Citric acid~~	
~~For Canned Tuna and Bonito Only~~		
~~**Acidity Regulators**~~		
~~450(i)~~	~~Disodium diphosphate~~	~~4 400 mg/kg as phosphorus (includes natural phosphate)~~

~~Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the *Guidelines for Use of Flavouring* (CXG66-2008).~~

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CANNED CRAB MEAT* (CXS 90-1981)

The following amendments to Section 4 of the *Standard for Canned Crab Meat* (CXS 90-1981) are proposed.

4. FOOD ADDITIVES

Acidity regulators and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators and flavour enhancers 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.

~~**Only the use of the following additives is permitted.**~~

~~**INS Number**~~	~~**Additive Name**~~	~~**Maximum Level in the product**~~
~~**Acidity Regulators**~~		
~~330~~	~~Citric acid~~	~~GMP~~
~~338~~	~~Phosphoric acid~~	~~4 400 mg/kg (as phosphorus), singly or in combination (includes natural phosphate)~~
~~450(i)~~	~~Disodium diphosphate~~	
~~**Sequestrant**~~		
~~385-386~~	~~Ethylene diamine tetra acetates~~	~~250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetate)~~
~~**Flavour Enhancer**~~		
~~621~~	~~Monosodium L-glutamate~~	~~GMP~~

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS* (CXS 94-1981)

The following amendments to Section 4 of the *Standard for Canned Sardines and Sardine-Type Products* (CXS 94-1981) are proposed.

4. FOOD ADDITIVES

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers 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* (CXG66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

~~**Only the use of the following additives is permitted.**~~

~~**INS Number**~~	~~**Additive Names**~~	~~**Maximum level in the Product**~~
~~**Thickeners and Gelling Agents** (for use in packing media only)~~		
~~400~~	~~Alginic acid~~	~~GMP~~
~~401~~	~~Sodium alginate~~	
~~402~~	~~Potassium alginate~~	
~~404~~	~~Calcium alginate~~	
~~406~~	~~Agar~~	
~~407~~	~~Carrageenan~~	
~~407a~~	~~Processed *Eucheuma* Seaweed (PES)~~	
~~410~~	~~Carob bean gum~~	
~~412~~	~~Guar gum~~	
~~413~~	~~Tragacanth gum~~	
~~415~~	~~Xanthan gum~~	
~~440~~	~~Pectins~~	
~~466~~	~~Sodium carboxymethyl cellulose (cellulose gum)~~	
~~**Modified Starches**~~		
~~1401~~	~~Acid-treated starch~~	~~GMP~~
~~1402~~	~~Alkaline treated starch~~	
~~1404~~	~~Oxidized starches~~	
~~1410~~	~~Monostarch phosphate~~	
~~1412~~	~~Distarch phosphate~~	
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1420~~	~~Starch acetate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~1440~~	~~Hydroxypropyl starch~~	
~~1442~~	~~Hydroxypropyl distarch phosphate~~	
~~**Acidity Regulators**~~		
~~260~~	~~Acetic acid, glacial~~	~~GMP~~
~~270~~	~~Lactic acid (L-, D-, and DL-)~~	
~~330~~	~~Citric acid~~	

~~Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the *Guidelines for Use of Flavouring* (CXG66-2008).~~

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CANNED FINFISH* (CXS 119-1981)

The following amendments to Section 4 of the *Standard for Canned Finfish* (CXS 119-1981) are proposed.

4. FOOD ADDITIVES

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers 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* (CXG66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

~~INS Number~~	~~Additive Names~~	~~Maximum level in the Product~~
~~**Thickeners and Gelling Agents** (for use in packing media only)~~		
~~400~~	~~Alginic acid~~	~~GMP~~
~~401~~	~~Sodium alginate~~	
~~402~~	~~Potassium alginate~~	
~~404~~	~~Calcium alginate~~	
~~406~~	~~Agar~~	
~~407~~	~~Carrageenan~~	
~~407a~~	~~Processed *Eucheuma* Seaweed (PES)~~	
~~410~~	~~Carob bean gum~~	
~~412~~	~~Guar gum~~	
~~413~~	~~Tragacanth gum~~	
~~415~~	~~Xanthan gum~~	
~~440~~	~~Pectins~~	
~~466~~	~~Sodium carboxymethyl cellulose (cellulose gum)~~	
~~**Modified Starches**~~		
~~1401~~	~~Acid treated starch~~	~~GMP~~
~~1402~~	~~Alkaline treated starch~~	
~~1404~~	~~Oxidized starches~~	
~~1410~~	~~Monostarch phosphate~~	
~~1412~~	~~Distarch phosphate~~	
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1420~~	~~Starch acetate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~1440~~	~~Hydroxypropyl starch~~	
~~1442~~	~~Hydroxypropyl distarch phosphate~~	
~~**Acidity Regulators**~~		
~~260~~	~~Acetic acid, glacial~~	~~GMP~~
~~270~~	~~Lactic acid (L-, D-, and DL-)~~	
~~330~~	~~Citric acid~~	

~~Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the *Guidelines for Use of Flavouring* (CXG66-2008).~~

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR SALTED FISH AND DRIED SALTED FISH OF THE GADIDAE FAMILY OF FISHES* (CXS 167-1989)

The following amendments to Section 4 of the Standard for *Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CXS 167-1989) are proposed.

4. FOOD ADDITIVES

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

~~**Only the use of the following additives is permitted.**~~

~~INS Number~~	~~Additive Name~~	~~Maximum level in the Product~~

~~**Preservatives**~~		
~~200-203~~	~~Sorbates~~	~~200 mg/kg, singly or in combination as sorbic acid~~

H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR DRIED SHARK FINS* (CXS 189-1993)

No amendments to Section 4 of the *Standard for Dried Shark Fins* (CXS 189-1993) are proposed, since no food additives are permitted in these products.

I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH* (CXS 222-2001)

The following amendments to Section 4 of the *Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CXS 222-2001) are proposed.

4. FOOD ADDITIVES

Flavour enhancers and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

~~**INS Number**~~	~~**Additives Name**~~	~~**Maximum Level in the Product**~~
~~**Sequestrants**~~		
~~452(i)~~	~~Sodium polyphosphate~~	~~2 200 mg/kg (as phosphorus) singly or in combination~~
~~452(ii)~~	~~Potassium polyphosphate~~	
~~452(iii)~~	~~Sodium calcium polyphosphate~~	
~~452(iv)~~	~~Calcium polyphosphate~~	
~~452(v)~~	~~Ammonium polyphosphate~~	
~~**Flavour enhancers**~~		
~~621~~	~~Monosodium L-glutamate~~	~~GMP~~

J. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR BOILED DRIED SALTED ANCHOVIES* (CXS 236-2003)

No amendments to Section 4 of the *Standard for Boiled Dried Salted Anchovies* (CXS 236-2003) are proposed, since no food additives are permitted in these products.

K. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRAT* (CXS 244-2004)

The following amendments to Section 4 of the *Standard for Salted Atlantic Herring and Salted Sprat* (CXS 244-2004) are proposed.

4. FOOD ADDITIVES

Acidity regulators, antioxidants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

~~**Only the use of the following additives is permitted.**~~

~~**INS Number**~~	~~**Additive Name**~~	~~**Maximum Level in Product**~~
~~**Acidity Regulators, antioxidants**~~		
~~**300**~~	~~Ascorbic acid, L-~~	~~GMP~~
~~**330**~~	~~Citric acid~~	~~GMP~~
~~**Preservatives**~~		
~~210-213~~	~~Benzoates~~	~~200 mg/kg as benzoic acid, singly or in combination~~
~~200-203~~	~~Sorbates~~	~~200 mg/kg (as sorbic acid), singly or in combination~~

L. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR STURGEON CAVIAR* (CXS 291-2010)

The following amendments to Section 4 of the *Standard for Sturgeon Caviar* (CXS 291-2010) are proposed.

4. FOOD ADDITIVES

Only certain acidity regulators, antioxidants and preservatives 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.

~~4.1 The use of colours and texturizing agents is not allowed.~~

~~4.2 Only those acidity regulators, antioxidants and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995), are permitted for use, under conditions of good manufacturing practices, in the products covered by this standard.~~

M. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR FISH SAUCE* (CXS 302-2011)

The following amendments to Section 4 of the *Standard for Fish Sauce* (CXS 302-2011) are proposed.

4. FOOD ADDITIVES

Acidity regulators, colours, preservatives, and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 12.6.4 (Clear sauces (e.g., fish sauce) and its parent food categories and only certain Table 3 acidity regulators, emulsifiers, flavour enhancers, and stabilizers 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.

~~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.~~

~~Functional class~~	~~INS No.~~	~~Additive~~	~~Maximum level~~
~~Acidity regulators~~	~~334; 335(i), (ii); 336(i), (ii); 337~~	~~Tartrates~~	~~200 mg/kg (as tartrates)~~
	~~330, 331 (i), (iii) 332 (i), (ii)~~	~~Citrates~~	~~GMP~~
	~~296, 350 (i), (ii) 351 (i), (ii) 352 (ii)~~	~~Malates~~	~~GMP~~
	~~300~~	~~Ascorbic acid~~	~~GMP~~
	~~325~~	~~Sodium lactate~~	~~GMP~~
	~~260~~	~~Acetic acid~~	~~GMP~~
~~Flavour enhancers~~	~~621~~	~~Monosodium glutamate~~	~~GMP~~
	~~630~~	~~Inosinic acid~~	~~GMP~~
	~~631~~	~~Disodium Inosine 5'monophophate~~	~~GMP~~
	~~627~~	~~Disodium 5' guanylate~~	~~GMP~~
~~Sweeteners~~	~~950~~	~~Acesulfame K~~	~~1,000 mg/kg~~
	~~955~~	~~Sucralose~~	~~450 mg/kg~~
	~~951~~	~~Aspartame~~	~~350 mg/kg~~
~~Colours~~	~~150c~~	~~Caramel III-Ammonia caramel~~	~~50,000 mg/kg~~
~~Emulsifiers and Stabilizers~~	~~466, 468~~	~~Carboxymethyl cellulose and crosslinked carboxymethyl cellulose~~	~~GMP~~
~~Preservatives~~	~~210-213~~	~~Benzoates~~	~~1,000 mg/kg~~
	~~200-203~~	~~Sorbates~~	~~1,000 mg/kg~~

N. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR SMOKED FISH, SMOKE-FLAVOURED FISH AND SMOKE-DRIED FISH* (CXS 311-2013)

The following amendments to Section 4.1 and 4.2 of the *Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CXS 311-2013) are proposed. No amendments are proposed for section 4.3 since no additives are permitted in smoke-dried fish.

4. FOOD ADDITIVES

4.1 Smoked Fish

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases 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.

INS Number	Additive Name	Maximum Level in Product
Acidity Regulators		
260	Acetic acid, glacial	GMP
330	Citric acid	
325	Sodium lactate	
334	Tartaric acid, L[+]	200 mg/kg
270	Lactic acid, L-, D-, DL-	GMP
326	Potassium lactate	
327	Calcium lactate	
Antioxidants		
301	Sodium ascorbate	GMP
316	Sodium erythorbate (sodium isoascorbate)	
325	Sodium lactate	
Colours		
129	Allura Red AC	300 mg/kg
160b(i)	Annatto extracts, bixin-based	10 mg/kg, as bixin
110	Sunset yellow FCF	100 mg/kg
102	Tartrazine	
Packaging Gas		
290	Carbon dioxide	GMP
941	Nitrogen	
Preservatives (for reduced oxygen packaged products only)		
200-203	Sorbates	2 000 mg/kg as sorbic acid
210-213	Benzoates	200 mg/kg as benzoic acid

4.2 Smoke-Flavoured Fish

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases 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.

INS Number	Additive Name	Maximum Level in Product
Acidity Regulators		
260	Acetic acid, glacial	GMP
330	Citric acid	
325	Sodium lactate	
334	Tartaric acid, L[+]	200 mg/kg
270	Lactic acid, L-, D-, DL-	GMP
326	Potassium lactate	
327	Calcium lactate	
Antioxidants		
301	Sodium ascorbate	GMP
316	Sodium erythorbate (sodium isoascorbate)	
325	Sodium lactate	
Colours		
129	Allura Red AC	300 mg/kg
160b(i)	Annatto extracts, bixin-based	10 mg/kg, as bixin
110	Sunset yellow FCF	100 mg/kg
102	Tartrazine	
Packaging Gas		
290	Carbon dioxide	GMP
941	Nitrogen	
Preservatives (for reduced oxygen packaged products only)		
200-203	Sorbates	2 000 mg/kg as sorbic acid
210-213	Benzoates	200 mg/kg as benzoic acid

Appendix 3

PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO FISH AND FISH PRODUCT STANDARDS (14 Standards)

Working Principles

The general reference to the GSFA that is to be included in the commodity standard (Appendix 2) needs to take into account the fact that there are limitations due to the listing of specific additives in the commodity standard. Therefore, when applying the provisions in the commodity standard to the GSFA for alignment:

- A new provision for an additive is added to the GSFA only if there is a provision for that additive in the commodity standard, but currently no provision for that additive in the GSFA in the relevant food category. According to Box G of the Decision Tree a provision is added by use of a Note to limit the use of products conforming to the commodity standard unless evidence of a technical reason otherwise (i.e. evidence justifying the need for non-standardised products).

- Only adopted GSFA additive provisions are considered for alignment with the commodity standards at this time. However, draft and proposed draft GSFA additive provisions are considered if:

    - The commodity standard is revised to include only a general reference to the GSFA, and the use of these additives listed in the standardized food would not be recorded elsewhere.[1]

    - The GSFA food additive provision needs to be revised to include appropriate note(s) to describe the use of the additive in the relevant commodity standard(s) (e.g., to exclude food products subject to the relevant commodity standard, to indicate a different use level in food products subject to the relevant commodity standard). The rationale for this is the following: Some GSFA food categories that include the relevant commodity standard(s) also include non-standardized food products. Therefore, CCFA still needs to discuss the use of these food additives in non-standardized foods. As such, these draft and proposed draft food additive provisions are maintained at their current step. The new note(s) associated with these draft and proposed draft food additive provisions address the alignment with the relevant commodity standard(s), and will be retained when CCFA discusses the food additive provisions in the future.

- An appropriate note is associated with the relevant GSFA additive provision to include a limitation from the commodity standard. For example, the "XS##" Notes are used to denote the exclusion of the commodity standard from the GSFA provision (i.e., there is a provision in the GSFA for the additive, but the additive is not listed in the commodity standard).

- If a commodity standard lists an individual additive that is included under a "group" additive in the GSFA (e.g., sulfites, ascorbyl esters in the current work), and the individual additives in the group that have the same functional class(es) as the additive listed in the relevant commodity standard are expected to be appropriate for the use specified in the relevant commodity standard, then the alignment should include all the individual additives with the appropriate functional class(es) in the group.[2]

The recommendations for alignment should be to amend the GSFA provisions in Tables 1 and 2, rather than *add* provisions (the latter applies only to the situation described in the first bullet point). There can only be one adopted provision in the GSFA for a given food category for an additive. Therefore, the recommendations are to amend (revise) existing GSFA provisions to take into account the provisions in the commodity standard. As such, the recommendations with the proposed revisions to the GSFA are presented in a single table, with the same data each in Table 1 and Table 2 format. This presentation would eliminate any confusion or misinterpretation as to the final provision in the GSFA.

[1] This approach was taken in the alignment of the food additive provisions in the *Standard for Bouillons and Consommés* (CODEX STAN 117-1981; see CX/FA 15/47/6). CCFA47 agreed to align several draft food additive provisions in the GSFA with the food additive provisions in the commodity standard because the commodity standard was revised to include only a general reference to the GSFA, and the use of these additives in the standardized food would not be recorded elsewhere (i.e., azorubine, curcumin, quinoline yellow, sucrose esters of fatty acids, tartrazine, and tocopherols). These aligned draft GSFA provisions were put forward for adoption (REP 15/FA, Appendix VII, Part F) and were adopted by the 38th Codex Alimentarius Commission (CAC38) at Step 8 (REP 15/CAC, Appendix III).

[2] This approach was taken in the alignment of polysorbates in the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) with GSFA food category 05.1.4 (Cocoa and chocolate products). The commodity standard specified a single polysorbate (INS 435) for use as an emulsifier. CCFA48 discussed inclusion of the other polysorbates with the functional class emulsifier, and revised the relevant GSFA note associated with polysorbates in food category 05.1.4 accordingly (CX/FA 16/48/6). The aligned provision for polysorbates was put forward for adoption (REP 16/FA, Appendix VII, Part G) and was adopted by CAC39 (REP 16/CAC, Appendix III).

The Codex standards for the remaining fish and fish products are included in the following food categories in the GSFA:

CXS Number	Codex Standard Title	GSFA food category
3-1981	Canned Salmon	09.4
37-1991	Canned Shrimps or Prawns	09.4
70-1981	Canned Tuna and Bonito	09.4
90-1981	Canned Crab Meat	09.4
94-1981	Canned Sardines and Sardine-Type Products	09.4
119-1981	Canned Finfish	09.4
167-1989	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
189-1993	Dried Shark Fins	09.2.5
222-2001	Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish	09.2.5
236-2003	Boiled Dried Salted Anchovies	09.2.5
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
291-2010	Sturgeon Caviar	09.3.3
302-2011	Fish Sauce	12.6.4
311-2013	Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish	09.2.5

Food category 09.2.5 is a sub-category of the broader food category 09.2 (Processed fish and fish products, including mollusks, crustaceans, and echinoderms), which is, in turn, a sub-category of the parent food category 09.0 (Fish and fish products, including mollusks, crustaceans and echinoderms). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food category 09.0 (there are no food additive provisions for this category) and 09.2.

Food category 09.3.3 is a sub-category of the broader food category 09.3 (Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms), which is, in turn, a sub-category of the parent food category 09.0 (Fish and fish products, including mollusks, crustaceans and echinoderms). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food category 09.0 (there are no food additive provisions for this category) and 09.3.

Food category 12.6.4 is a sub-category of the broader food category 12.6 (Sauces and like products), which is, in turn, a sub-category of the parent food category 12.0 (Salts, spices, soups, sauces, salads, protein products). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food category 12.0 (there are no food additive provisions for this category) and 12.6.

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

Entries that indicate that the provision is to be considered by the GSFA EWG or recommend that the provision be maintained in the step process are provided in green text. For the provisions that are to be considered by the GSFA EWG, there will be no action taken on the provision by the alignment EWG**.** For provisions that are recommended to remain in the step process, the provisions will not be considered for adoption into the GSFA, however, any recommended additional notes (shown in bold underlined text) will be added to the provision in the step process.

A. **PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA**

Acesulfame Potassium: Functional class: Flavour enhancer, Sweetener **INS 950**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	2017	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, **XS291**	2007	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188**, XS3, XS37, XS70, XS90, XS94, XS119**	2007	Adopt

Acetic acid, glacial: Functional class: Acidity regulator, Preservative **INS 260**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	~~266 & 267,~~ **LL, XS167, XS189, XS222, XS236 & XS244**	2015	Adopt

Acetic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer **INS 472a**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Acetylated distarch phosphate: Functional class: Emulsifier, Stabilizer, Thickener **INS 1414**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Adipates: Functional class: Acidity regulator **INS 355**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	10000 mg/kg	1, **XS302**	7	Maintain at Step 7

Advantame: Functional class: Flavour enhancer, Sweetener **INS 969**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144, **XS167, XS189, XS222, XS236, XS244 & XS311**	2	Maintain at Step 2
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144, **XS291**	2	Maintain at Step 2
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144, **XS3, XS37, XS70, XS90, XS94, XS119**	2	Maintain at step 2
12.6	Sauces and like products	3.5 mg/kg	**XS302**	2	Maintain at Step 2

Agar: Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener **INS 406**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Alginic acid: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener **INS 400**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Allura red AC: Functional class: Colour **INS 129**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	382, **XS167, XS189, XS222, XS236 & XS244**	2017	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	**XS291**	2009	Adopt
12.6	Sauces and like products	300 mg/kg	**XS302**	2009	Adopt

Amaranth: Functional class: Colour **INS 123**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22 & XS311	7	No action. This provision will be discussed in the GSFA EWG
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	50**, XS291**	7	Maintain at Step 7
09.4	**Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms**	**30 mg/kg**	**AA, XS3, XS70, XS90, XS94, XS119**		**Adopt provision in order to align with permission in CXS 37-1991**
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	**AA, XS3, XS70, XS90, XS94, XS119**	7	Retain provision at step 7 to allow future discussion in non-standardized food

Annatto extracts, bixin-based: Functional class: Colour **INS 160b(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	8**, 382, XS167, XS189, XS222, XS236 & XS244**	4	Maintain at Step 4 for future consideration in non-standardized food.
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**	**10 mg/kg**	**8, 382, XS167, XS189, XS222, XS236 & XS244**		Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	50 mg/kg	8**, XS291**	4	Maintain at Step 4
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	25 mg/kg	8, **XS3, XS37, XS70, XS90, XS94, XS119**	4	Maintain at step 4
12.6.4	Clear sauces (e.g. fish sauce)	400 mg/kg	8, **XS302**	4	Maintain at Step 4

Annatto extracts, norbixin-based: Function class: Colour **INS 160b(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100mg/kg	185, A166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4
09.3.3	Salmon substitutes, caviar, and other fish roe products	50 mg/kg	149, 185, **XS291**	4	Maintain at Step 4
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	185, **XS3, XS37, XS70, XS90, XS94, XS119**	4	Maintain at Step 4
12.6.4	Clear sauces (e.g. fish sauce)	400 mg/kg	185, **XS302**	4	Maintain at Step 4

Ascorbic acid, L-: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant **INS 300**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~267 & 333~~ **XS167, XS189, XS222, XS236 & XS311**	2015	Adopt

Ascorbyl esters: Functional class: Antioxidant **INS 304, 305**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.4	Clear sauces (e.g. fish sauce)	200 mg/kg	10, **XS302**	2001	Adopt

Aspartame: Functional class: Flavour enhancer, Sweetener **INS 951**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300mg/kg	144, 191, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	2017	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, **XS291**	2007	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191**, XS3, XS37, XS70, XS90, XS94, XS119**	2007	Adopt

Aspartame-acesulfame salt: Functional class: Sweetener **INS 962**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113, **XS291**	2009	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113**, XS3, XS37, XS70, XS90, XS94, XS119**	2009	Adopt

Azorubine (carmoisine): Functional class: Colour **INS 122**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	7	Maintain at Step 7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	7	Maintain at step 7
12.6	Sauces and like products	500 mg/kg	**XS302**	7	Maintain at Step 7

Beet Red: Functional class: Colour **INS 162**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	22 & XS311	7	No action. This provision will be discussed in the GSFA EWG

Benzoates: Functional class: Preservative **INS 210-213**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	13 & 121, **RR, XS167, XS189, XS222 & XS236**	2004	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	13, 120, **XS291**	2003	Adopt

Brilliant black (black PN): Functional class: Colour **INS 151**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	22 & XS311	7	No action. This provision will be discussed in the GSFA EWG
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	7	Maintain at Step 7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	7	Maintain at step 7
12.6	Sauces and like products	500 mg/kg	**XS302**	7	Maintain at Step 7

Brilliant blue FCF: Functional class: Colour **INS 133**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	2005	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	2005	Adopt
12.6	Sauces and like products	100 kg/mg	**XS302**	2009	Adopt

Brown HT: Functional class: Colour **INS 155**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	22 & XS311	7	No action. This provision will be discussed in the GSFA EWG
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	7	Maintain at Step 7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	7	Maintain at step 7
12.6	Sauces and like products	500 mg/kg	**XS302**	7	Maintain at Step 7

Butylated hydroxyanisole: Functional class: Antioxidant **INS 320**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 196 ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, **XS291**	2006	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15**,** ~~&~~ 180**, XS3, XS37, XS70, XS90, XS94, XS119**	2006	Adopt
12.6	Sauces and like products	200 mg/kg	15, 130, **XS302**	2005	Adopt

Butylated hydroxytoluene: Functional class: Antioxidant **INS 321**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 196**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, **XS291**	2006	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15**,** ~~&~~ 180**, XS3, XS37, XS70, XS90, XS94, XS119**	2006	Adopt
12.6	Sauces and like products	100 mg/kg	15, 130, **XS302**	2006	Adopt

Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Foaming agent, Flour treatment agent, Stabilizer **INS 170(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2013	Adopt

Calcium chloride: Functional class: Firming agent, Stabilizer, Thickener **INS 509**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Calcium lactate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener **INS 327**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266, &~~ ~~267~~, **LL, XS167, XS189, XS222, XS236 & XS244**	2015	Adopt

Canthaxanthin: Functional class: Colour **INS 161g**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	22, ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	15 mg/kg	**XS291**	2011	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	2011	Adopt
12.6	Sauces and like products	30 mg/kg	**XS302**	2011	Adopt

Caramel I – plain caramel: Functional class: Colour **INS 150a**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**XS167, XS189, XS222, XS236, XS244 & XS311**	7	Maintain at Step 7

Caramel II- sulfite caramel: Functional class: Colour **INS 150b**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	**XS291**	4	Maintain at Step 4
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	4	Maintain at step 4
12.6	Sauces and like products	100000 mg/kg	**XS302**	4	Maintain at Step 4

Caramel III- ammonia caramel: Functional class: Colour **INS 150c**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	2017	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, **XS291**	2010	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	50**, XS3, XS37, XS70, XS90, XS94, XS119**	1999	Adopt

Caramel IV- sulfate ammonia caramel: Functional class: Colour **INS 150d**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	2009	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, **XS291**	2011	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95**, XS3, XS37, XS70, XS90, XS94, XS119**	2009	Adopt
12.6	Sauces and like products	30000 mg/kg	**XS302**	2011	Adopt

Carbon dioxide: Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant **INS 290**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**	**GMP**	**59, 382, XS167, XS189, XS222, XS236 & XS244**		Adopt

Carmines: Functional class: Colour **INS 120**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	2005	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16**, XS3, XS37, XS70, XS90, XS94, XS119**	2005	Adopt
12.6	Sauces and like products	500 mg/kg	**XS302**	2005	Adopt

Carotenes, beta-vegetable: Functional class: Colour **INS 160a(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	XS311, **XS167, XS189, XS222, XS236, XS244**	2005	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000 mg/kg	**XS291**	2016	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	2005	Adopt

Carotenoids: Functional class: Colour **INS 160a(i), 160a(iii), 160e, 160f**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, **NN304**, XS36, XS92, XS95, XS165, ~~XS166,~~ XS190, XS191, XS292, XS311, XS312, XS315, **XS167, XS189, XS222, XS236, XS244**	2017	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, **XS291**	2011	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95**, XS3, XS37, XS70, XS90, XS94, XS119**	2009	Adopt
12.6	Sauces and like products	500 mg/kg	**XS302**	2009	Adopt

Carrageenan: Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener **INS 407**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300 ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Chlorophylls: Functional class: Colour **INS 140**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	22 & XS311	7	No action. This provision will be discussed in the GSFA EWG

Chlorophylls and chlorophyllins, copper complexes: Functional class: Colour **INS 141(i),(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg	**XS291**	2009	Adopt
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**	2009	Adopt
12.6	Sauces and like products	100 mg/kg	**XS302**	2009	Adopt

Citric acid: Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant **INS 330**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~267~~, **LL, XS167, XS189, XS222 & XS236**	2015	Adopt

Citric and fatty acid esters of glycerol: Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer **INS 472c**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Curcumin: Functional class: Colour **INS 100(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	22, XS311 & 396	7	No action. This provision will be discussed in the GSFA EWG
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	**XS291**	7	Maintain at Step 7
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	7	Maintain at Step 7
12.6	Sauces and like products	500 mg/kg	**XS302**	7	Maintain at Step 7

Diacetyltartaric and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer **INS 472e**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	10000 mg/kg	**XS302**	2005	Adopt

Disodium 5'-guanylate: Functional class: Flavour enhancer **INS 627**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Disodium 5'-inosinate: Functional class: Flavour enhancer **INS 631**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Disodium 5'-ribonucleotides: Functional class: Flavour enhancer **INS 635**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Erythritol: Functional class: Flavour enhancer, Humectant, Sweetener **INS 968**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200000 mg/kg	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4

Ethylene diamine tetra acetates: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer **INS 385, 386**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	21, **new note 310**, **XS3, XS70, XS94, XS119**	2017	Adopt

Fast Green FCF: Functional class: Colour **INS 143**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	**XS291**	1999	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95**, XS3, XS37, XS70, XS90, XS94, XS119**	2009	Adopt

Fumaric acid: Functional class: Acidity regulator **INS 297**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2013	Adopt

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Glycerol: Functional class: Humectant, Thickener **INS 422**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	No action. This provision will be discussed in the GSFA EWG
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Grape skin extract: Functional class: Colour **INS 163(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg	**XS291**	2009	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	16**, XS3, XS37, XS70, XS90, XS94, XS119**	2009	Adopt

Guaiac resin: Functional class: Antioxidant **INS 314**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	600 mg/kg	15, **XS302**	2004	Adopt

Guar gum: Functional class: Emulsifier, Stabilizer, Thickener **INS 412**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Gum Arabic (Acacia gum): Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener **INS 414**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Hydroxybenzoates, para- : Functional class: Preservative **INS 214, 218**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	27, **XS291**	2010	Adopt
12.6	Sauces and like products	1000 mg/kg	27, **XS302**	2010	Adopt

Hydroxypropyl cellulose: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener **INS 463**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Hydroxypropyl methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener **INS 464**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Hydroxypropyl starch: Functional class: Emulsifier, Stabilizer, Thickener **INS 1440**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Indigotine (indigo carmine): Functional class: Colour **INS 132**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	**XS291**	2009	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	2009	Adopt
12.6	Sauces and like products	300 mg/kg	**XS302**	2009	Adopt

Iron oxides: Functional class: Colour **INS 172(i)-(iii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	250 mg/kg	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	**XS291**	2005	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	95**, XS3, XS37, XS70, XS90, XS94, XS119**	2010	Adopt
12.6	Sauces and like products	75 mg/kg	**XS302**	2005	Adopt

Isomalt (hydrogenated isomaltulose): Functional class: Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener **INS 953**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100000 mg/kg	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**XS167, XS189, XS222, XS236, XS244 & XS311**	7	Maintain at Step 7

Konjac flour: Functional class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener **INS 425**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Lactic acid, L-, D-, DL-: Functional class: Acidity regulator **INS 270**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**	**GMP**	**382, XS167, XS189, XS222, XS236 & XS244**		Adopt

Lactic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer **INS 472b**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Lactitol: Functional class: Emulsifier, Sweetener, Thickener **INS 966**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4

Lauric arginate ethyl ester: Functional class: Preservative **INS 243**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		4	No action. This provision will be discussed in the GSFA EWG
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg	**XS291**	4	No action. This provision will be discussed in the GSFA EWG

Lecithin: Functional class: Antioxidant, Emulsifier **INS 322(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Lutein from tagetes erecta: Functional class: Colour **INS 161b(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	22 & XS311	4	No action. This provision will be discussed in the GSFA EWG
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	4	Maintain at Step 4
12.6	Sauces and like products	500 mg/kg	92, **XS302**	4	Maintain at Step 4

Lycopene, blakeslea trispora: Functional class: Colour **INS 160d(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, **XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4

Lycopene, synthetic: Functional class: Colour **INS 160d(iii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, **XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4

Lycopene, tomato: Functional class: Colour **INS 160d(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, **XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4

Magnesium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour retention agent **INS 504(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Magnesium chloride: Functional class: Colour retention agent, Firming agent, Stabilizer **INS 511**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Magnesium hydroxide: Functional class: Acidity regulator, Colour retention agent **INS 528**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2013	Adopt

Magnesium hydroxide carbonate: Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent **INS 504(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2013	Adopt

Malic acid, DL-: Functional class: Acidity regulator **INS 296**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2013	Adopt

Maltitol: Functional class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener **INS 965(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4

Maltitol syrup: Functional class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener **INS 965(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4

Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener **INS 421**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener **INS 461**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Methyl ethyl cellulose: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener **INS 465**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Microcrystalline cellulose (cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener **INS 460(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Mono- and di-glycerides of fatty acids: Functional class: Antifoaming agent, Emulsifier, Stabilizer **INS 471**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Monosodium L-glutamate: Functional class: Flavour enhancer **INS 621**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29**,** ~~&~~ 313, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Neotame: Functional class: Flavour enhancer, Sweetener **INS 961**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	161, **XS291**	2008	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	161**, XS3, XS37, XS70, XS90, XS94, XS119**	2008	Adopt
12.6.4	Clear sauces (e.g. fish sauce)	12 mg/kg	**XS302**	2007	Adopt

Nitrates: Functional class: Colour retention agent, Preservative **INS 251, 252**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	220 mg/kg	30, **XS291**	7	Maintain at Step 7

Nitrites: Functional class: Colour retention agent, Preservative **INS 249, 250**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3.3	Salmon substitutes, caviar, and other fish roe products	5 mg/kg	32, **XS291**	7	Maintain at Step 7

Nitrogen: Functional class: Foaming agent, Packaging gas, Propellant **INS 941**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**	**GMP**	**59, 382, XS167, XS189, XS222, XS236 & XS244**		Adopt

Oxidized starch: Functional class: Emulsifier, Stabilizer, Thickener **INS 1404**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Paprika extract: Functional class: Colour **INS 160c(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	39, **XS167, XS189, XS222, XS236, XS244 & XS311**	2	Maintain at Step 2
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	39, **XS167, XS189, XS222, XS236, XS244 & XS311**	2	Maintain at Step 2
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	39, **XS291**	2	Maintain at Step 2
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg	39, **XS291**	2	Maintain at Step 2

Pectins: Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener **INS 440**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Phosphates: Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener **INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (xi), 451 (i),(ii), 452(i)-(v), 542**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	29, 33 & 334, **XS167, XS189, XS222, XS236, XS244 & XS311**	2	No action. This provision will be discussed in the GSFA EWG
09.3.3	Salmon substitutes, caviar, and other fish roe products	2200 mg/kg	33, **XS291**	2012	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, **BB, XS3, XS94, XS119**	2012	Adopt
12.6	Sauces and like products	2200 mg/kg	33, **XS302**	2012	Adopt

Polyglycerol esters of fatty acids: Functional class: Emulsifier, Stabilizer **INS 475**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7	No action. This provision will be discussed in the GSFA EWG
12.6	Sauces and like products	10000 mg/kg	**XS302**	4	No action. This provision will be discussed in the GSFA EWG

Polyglycerol esters of interesterified ricinoleic acid: Functional class: Emulsifier **INS 476**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		7	No action. This provision will be discussed in the GSFA EWG
12.6	Sauces and like products	5000 mg/kg	**XS302**	7	No action. This provision will be discussed in the GSFA EWG

Polysorbates: Functional class: Emulsifier, Stabilizer **INS 432-436**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.4	Clear sauces (e.g. fish sauce)	5000 mg/kg	**XS302**	2007	Adopt

Ponceau 4R (cochineal red A): Functional class: Colour **INS 124**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	22 ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	2008	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**AA, XS3, XS70, XS90, XS94, XS119**	2008	Adopt
12.6	Sauces and like products	50 mg/kg	**XS302**	2008	Adopt

Potassium carbonate: Functional class: Acidity regulator, Stabilizer **INS 501(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	230, ~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Potassium chloride: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener **INS 508**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Potassium dihydrogen citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer **INS 332(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	2017	Adopt

Potassium lactate: Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant **INS 326**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**	**GMP**	**382, XS167, XS189, XS222, XS236 & XS244**		Adopt

Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener **INS 460(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Processed eucheuma seaweed (PES): Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener **INS 407a**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Propyl gallate: Functional class: Antioxidant **INS 310**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	15, 196 & XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
12.6	Sauces and like products	200 mg/kg	15, 130, **XS302**	2001	Adopt

Propylene glycol alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener **INS 405**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.4	Clear sauces (e.g. fish sauce)	8000 kg/mg	**XS302**	7	No action. This provision will be discussed in the GSFA EWG

Pullulan: Functional class: Glazing agent, Thickener **INS 1204**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Quinoline yellow: Functional class: Colour **INS 104**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	22 & XS311	7	No action. This provision will be discussed in the GSFA EWG
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	7	Maintain at Step 7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	7	Maintain at step 7
12.6	Sauces and like products	500 mg/kg	**XS302**	7	Maintain at Step 7

Riboflavins: Functional class: Colour **INS 101(i),(ii),(iii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22, ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	**XS291**	2005	Adopt
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**	2008	Adopt
12.6	Sauces and like products	350 mg/kg	**XS302**	2005	Adopt

Saccharins: Functional class: Sweetener **INS 954(i)-(iv)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144**, XS3, XS37, XS70, XS90, XS94, XS119**	2007	Adopt
12.6	Sauces and like products	160 mg/kg	**XS302**	2007	Adopt

Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer **INS 470(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer **INS 470(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Sodium acetate: Functional class: Acidity regulator, Preservative, Sequestrant **INS 262(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Sodium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener **INS 401**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300**,** ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Sodium ascorbate: Functional class: Antioxidant **INS 301**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**LL**, 307, 392, XS92, XS189, XS191, XS222, XS236, XS312**,** ~~&~~ XS315, **XS167 & XS244**	2017	Adopt

Sodium carbonate: Functional class: Acidity regulator, Anticaking agent, Emulsifier salt, Raising agent, Stabilizer, Thickener **INS 500(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Sodium carboxymethyl cellulose (cellulose gum): Functional class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener **INS 466**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300~~,~~ ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Sodium diacetate: Functional class: Acidity regulator, Preservative, Sequestrant **INS 262(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	2500 mg/kg	**XS302**	7	No action. This provision will be discussed in the GSFA EWG

Sodium dihydrogen citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer **INS 331(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	2017	Adopt

Sodium DL-malate: Functional class: Acidity regulator, Humectant **INS 350(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2015	Adopt

Sodium erythorbate (Sodium isoascorbate): Functional class: Antioxidant **INS 316**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**	**GMP**	**382, XS167, XS189, XS222, XS236 & XS244**		Adopt

Sodium fumarates: Functional class: Acidity regulator **INS 365**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	2013	Adopt

Sodium gluconate: Functional class: Sequestrant, Stabilizer, Thickener **INS 576**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	2017	Adopt

Sodium lactate: Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener **INS 325**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	~~266, 267, & 333,~~ **LL, XS167, XS189, XS222, XS236 & XS244**	**2015**	Adopt

Sorbates: Functional class: Preservative **INS 200-203**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	42, **MM, XS189, XS222 & XS236**	2012	Adopt
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	42, **XS291**	2012	Adopt

Sorbitan esters of fatty acids: Functional class: Emulsifier, Stabilizer **INS 491-495**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4	No action. This provision will be discussed in the GSFA EWG

Sorbitol: Functional class: Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener **INS 420(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**XS167, XS189, XS222, XS236, XS244 & XS311**	7	Maintain at Step 7

Sorbitol syrup: Functional class: Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener **INS 420(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS167, XS189, XS222, XS236, XS244 & XS311**	4	Maintain at Step 4
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**XS167, XS189, XS222, XS236, XS244 & XS311**	7	Maintain at Step 7

Stearoyl lactylates: Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer **INS 481(i), 482(i)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.4	Clear sauces (e.g. fish sauce)	2500 mg/kg	**XS302**	7	No action. This provision will be discussed in the GSFA EWG

Steviol glycosides: Functional class: Sweetener **INS 960**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	165 mg/kg	26, ~~&~~ 208, **XS167, XS189, XS222, XS236, XS244 & XS311**	3	Maintain at Step 7
09.3.3	Salmon substitutes, caviar, and other fish roe products	120 mg/kg	26, **XS291**	2011	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	**XS291**	4	Maintain at Step 4
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	26**, XS3, XS37, XS70, XS90, XS94, XS119**	2011	Adopt
12.6.4	Clear sauces (e.g. fish sauce)	350 mg/kg	26, **XS302**	2011	Adopt

Sucralose (trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener **INS 955**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	144, **XS291**	2007	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	144**, XS3, XS37, XS70, XS90, XS94, XS119**	2007	Adopt

Sucroglycerides: Functional class: Emulsifier **INS 474**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	10000 mg/kg	**XS302**	2009	Adopt

Sucrose esters of fatty acids: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer **INS 473**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7	No action. This provision will be discussed in the GSFA EWG
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg.kg	**XS3, XS37, XS70, XS90, XS94, XS119**	4	Maintain at step 4
12.6	Sauces and like products	10000 mg/kg	**XS302**	7	No action. This provision will be discussed in the GSFA EWG

Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative, Sequestrant **INS 220-225, 539**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	44**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	2016	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	44**,** ~~&~~ 140**, XS3, XS37, XS70, XS90, XS94, XS119**	2007	Adopt
12.6	Sauces and like products	300 mg/kg	44, **XS302**	2007	Adopt

Sunset yellow FCF: Functional class: Colour **INS 110**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	382, **XS167, XS189, XS222, XS236 & XS244**	2017	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	**XS291**	2008	Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	95, **AA, XS3, XS70, XS90, XS94, XS119**	2008	Adopt
12.6	Sauces and like products	300 mg/kg	**XS302**	2008	Adopt

Tara gum: Functional class: Gelling agent, Stabilizer, Thickener **INS 417**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Tartrates: Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer **INS 334, 335(ii), 337**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**	**200 mg/kg**	**45, 128, 382, XS167, XS189, XS222, XS236 & XS244**		Adopt
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**XS3, XS37, XS70, XS90, XS94, XS119**	4	Maintain at step 4
12.6.4	Clear sauces (e.g. fish sauce)	200 mg/kg	45	4	No action. This provision will be discussed in the GSFA EWG.

Tartrazine: Functional class: Colour **INS 102**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	382, **XS167, XS189, XS222, XS236 & XS244**	2017	Adopt
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	**XS291**	7	Maintain at Step 7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	**AA, XS3, XS70, XS90, XS94, XS119**		**Adopt, align with CS 37-1991**
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	**AA, XS3, XS70, XS90, XS94, XS119**	7	Maintain at Step 7 to allow future discussion in non-standardized food
12.6	Sauces and like products	500 mg/kg	**XS302**	7	Maintain at Step 7

Tertiary butylhydroquinone: Functional class: Antioxidant **INS 319**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	200 mg/kg	15, 130, **XS302**	2005	Adopt

Titanium dioxide: Functional class: Colour **INS 171**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	22 & XS311	7	No action. This provision will be discussed in the GSFA EWG

Tocopherols: Functional class: Antioxidant **INS 307a,b,c**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.4	Clear sauces (e.g. fish sauce)	300 mg/kg	**XS302**	7	No action. This provision will be discussed in the GSFA EWG

Tragacanth gum: Functional class: Emulsifier, Stabilizer, Thickener **INS 413**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Tricalcium citrate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer **INS 333(iii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	2017	Adopt

Tripotassium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer **INS 332(ii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	2017	Adopt

Trisodium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer **INS 331(iii)**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	2017	Adopt

Xanthan gum: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener **INS 415**					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	2014	Adopt

Xylitol: Functional class: Emulsifier, Humectant, Stabilizer, Sweetener, Thickener INS 967					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	**XS167, XS189, XS222, XS236, XS244 & XS311**	7	Maintain at Step 7

Combined list of additional notes for Table 1

Note AA: For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CXS 37-1991).

Note BB: For use as acidity regulators only: in products conforming to the Standard for Canned Shrimps or Prawns (CXS 37-1991) only Phosphoric Acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the Standard for Canned Tuna and Bonito (CXS 70-1981) only Disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the Standard for Canned Crab Meat (CXS 90-1981) only Phosphoric Acid (INS 338) and Disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).

Note LL: Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013).

Note MM: Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CXS 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.

Note RR: In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.

NN304: 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 (CXS 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), ~~and~~ carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f)~~)~~ and beta-carotenes, vegetable (INS 160a(ii)).

NN310: Except for use in products conforming to the Standard for Canned Shrimps and Prawns (CXS 37-1981) **and the Standard for Canned Crab Meat (CXS 90-1981)** at 250 mg/kg.

Note XS167: Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989).

Note XS244: Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CXS 244-2004).

Note XS291: Excluding products conforming to the Standard for Sturgeon Caviar (CXS 291-2010).

Note XS302: Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).

B. PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (numerical order)

Food category 09.0 Fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Polyglycerol esters of fatty acids	475	10000 mg/kg	7		No action. This provision will be discussed in the GSFA EWG
Polyglycerol esters of interesterified ricinoleic acid	476	5000 mg/kg	7		No action. This provision will be discussed in the GSFA EWG

Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Acesulfame potassium	950	200 mg/kg	2017	144, 188, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	Adopt
Advantame	969	3 mg/kg	2	144, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 2
Annatto extracts, Norbixin-Based	160b(ii)	100 mg/kg	4	185, A166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Aspartame	951	300 mg/kg	2017	144, 191, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	Adopt
Caramel II - Sulfite caramel	150b	30000 mg/kg	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Caramel III – ammonia caramel	150c	30000 mg/kg	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	Adopt
Caramel IV – sulfite ammonia caramel	150d	30000 mg/kg	2017	95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244**	Adopt
Carotenoids	160a(i), a(iii),e,f	100 mg/kg	2017	95, **NN304**, XS36, XS92, XS95, XS165, ~~XS166~~, XS190, XS191, XS292, XS311, XS312, XS315, **XS167, XS189, XS222, XS236, XS244**	Adopt
Curcumin	100(i)	50 mg/kg	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Erythritol	968	200000 mg/kg	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Glycerol	422	GMP	4		No action. This provision will be discussed in the GSFA EWG
Isomalt (hydrogenated isomaltulose)	953	100000 mg/kg	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Lactitol	966	20000 mg/kg	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Lycopene, Blakeslea Trispora	160d(ii)	100 mg/kg	4	95, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Lycopene, Synthetic	160d(iii)	100 mg/kg	4	95, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4

Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Lycopene, Tomato	160d(i)	100 mg/kg	4	95, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Paprika extract	160c(ii)	150 mg/kg	2	39, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 2
Potassium dihydrogen citrate	332(i)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium ascorbate	301	GMP	2017	**LL**, 307, 392, XS92, XS189, XS191, XS222, XS236, XS312**,** ~~&~~ XS315, **XS167 & XS244**	Adopt
Sodium dihydrogen citrate	331(i)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium gluconate	576	GMP	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sorbitol	420(i)	500 mg/kg	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Sorbitol syrup	420(ii)	500 mg/kg	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Tricalcium citrate	333(iii)	GMP	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Tripotassium citrate	332(ii)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Trisodium citrate	331(iii)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312**,** ~~&~~ XS315, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt

~~**Note LL: Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013).**~~

~~*Note 39: On a total carotenoid basis.*~~

~~*Note 95: For non-standardized foods: for use in surimi and fish roe products only.*~~

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Acetic acid, Glacial	260	GMP	2015	~~266 & 267,~~ **LL, XS167, XS189, XS222, XS236 & XS244**	Adopt
Acetic and fatty acid esters of glycerol	472a	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Acetylated distarch phosphate	1414	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Agar	406	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Alginic acid	400	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Allura red AC	129	300 mg/kg	2017	382, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Amaranth	123	300 mg/kg	7	22 & XS311	No action. This provision will be discussed in the GSFA EWG
Annatto extracts, Bixin-Based	160b(i)	15 mg/kg	4	8	Maintain at Step 4 for future consideration in non-standardized food.
Annatto extracts, Bixin-Based	**160b(i)**	**10 mg/kg**		**8, 382, XS167, XS189, XS222, XS236 & XS244**	Adopt
Ascorbic acid, L-	300	GMP	2015	~~267 & 333~~ **XS167, XS189, XS222, XS236 & XS311**	Adopt
Beet Red	162	GMP	7	22 & XS311	No action. This provision will be discussed in the GSFA EWG
Benzoates	210-213	200 mg/kg	2004	13 & 121, **RR, XS167, XS189, XS222 & XS236**	Adopt
Brilliant Black (Black PN)	151	500 mg/kg	7	22 & XS311	No action. This provision will be discussed in the GSFA EWG
Brown HT	155	500 mg/kg	7	22 & XS311	No action. This provision will be discussed in the GSFA EWG
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2016	15, 196**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Butylated Hydroxytoluene (BHT)	321	200 mg/kg	2016	15, 196**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Calcium Carbonate	170(i)	GMP	2013	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Calcium chloride	509	GMP	2015	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Calcium lactate	327	GMP	2015	~~266 & 267,~~ **LL, XS167, XS189, XS222, XS236 & XS244**	Adopt
Canthaxanthin	161g	15 mg/kg	2016	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Caramel I – Plain caramel	150a	GMP	7	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 7
Carbon dioxide	**290**	**GMP**		**59, 382, XS167, XS189, XS222, XS236 & XS244**	Adopt
Carmines	120	300 mg/kg	2016	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Carotenes, Beta- ,Vegetable	160a(ii)	1000 mg/kg	2016	XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Carrageenan	407	GMP	2015	300**,** ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Chlorophylls	140	GMP	7	22 & XS311	No action. This provision will be

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
					discussed in the GSFA EWG
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	200 mg/kg	2016	XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Citric acid	330	GMP	2015	~~267,~~ **LL, XS167, XS189, XS222 & XS236**	Adopt
Citric and fatty acid esters of glycerol	472c	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Curcumin	100(i)	500 mg/kg	7	22, 396 & XS311	No action. This provision will be discussed in the GSFA EWG
Disodium 5'-guanylate	627	GMP	2015	29, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Disodium 5'-inosinate	631	GMP	2015	29, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Disodium 5'-ribonucleotides	635	GMP	2015	29, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Fast green FCF	143	100 mg/kg	2016	XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Fumaric acid	297	GMP	2013	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Glycerol	422	GMP	2015	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Grape skin extract	163(ii)	1000 mg/kg	2016	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Guar Gum	412	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Gum Arabic (Acacia gum)	414	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Hydroxypropyl cellulose	463	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Hydroxypropyl methyl cellulose	464	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Hydroxypropyl starch	1440	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Iron oxides	172(i)-(iii)	250 mg/kg	2016	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Isomalt (hydrogenated isomaltulose)	953	GMP	7	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 7
Konjac flour	425	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Lactic acid, L-, D-, DL-	**270**	**GMP**		**382, XS167, XS189, XS222, XS236 & XS244**	Adopt
Lactic and fatty acid esters of glycerol	472b	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Lauric arginate ethyl ester	243	200 mg/kg	4		No action. This provision will be discussed in the GSFA EWG

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Lecithin	322(i)	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Lutein from tagetes erecta	161b(i)	100 mg/kg	4	22 & XS311	No action. This provision will be discussed in the GSFA EWG
Magnesium carbonate	504(i)	GMP	2015	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Magnesium chloride	511	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Magnesium hydroxide	528	GMP	2013	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Magnesium hydroxide carbonate	504(ii)	GMP	2013	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Malic acid, DL-	296	GMP	2013	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Maltitol	965(i)	GMP	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Maltitol syrup	965(ii)	GMP	4	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 4
Mannitol	421	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Methyl cellulose	461	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Methyl ethyl cellulose	465	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Mono- and di-glycerides of fatty acids	471	GMP	2015	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Monosodium L-glutamate	621	GMP	2015	29**,** ~~&~~ 313, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Nitrogen	**941**	**GMP**		**59, 382, XS167, XS189, XS222, XS236 & XS244**	Adopt
Oxidized starch	1404	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Paprika Extract	160c(ii)	30 mg/kg	2	39, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 2
Pectins	440	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
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	2	29, 33 & 334**, XS167, XS189, XS222, XS236, XS244 & XS311**	No action. This provision will be discussed in the GSFA EWG
Ponceau 4R (Cochineal red A)	124	100 mg/kg	2016	22**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Potassium carbonate	501(i)	GMP	2015	230, ~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Potassium chloride	508	GMP	2015	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Potassium lactate	**326**	**GMP**		**382, XS167, XS189, XS222, XS236 & XS244**	Adopt
Powdered cellulose	460(ii)	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Processed eucheuma seaweed (PES)	407a	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Propyl gallate	310	100 mg/kg	2016	15, 196**,** ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Pullulan	1204	GMP	2015	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Quinoline yellow	104	500 mg/kg	7	22 & XS311	No action. This provision will be discussed in the GSFA EWG
Riboflavins	101(i), (ii), (iii)	300 mg/kg	2016	22, ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium acetate	262(i)	GMP	2015	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium alginate	401	GMP	2015	300, ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Sodium carbonate	500(i)	GMP	2015	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium carboxymethyl cellulose (Cellulose gum)	466	GMP	2015	300~~,~~ ~~&~~ 332, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium DL-malate	350(ii)	GMP	2015	~~266, 267 & 333~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium erythorbate (Sodium isoascorbate)	**316**	**GMP**		**382, XS167, XS189, XS222, XS236 & XS244**	Adopt
Sodium fumarates	365	GMP	2013	~~266 & 267~~ **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Sodium lactate	325	GMP	2015	~~266, 267, & 333,~~ **LL, XS167, XS189, XS222, XS236 & XS244**	Adopt
Sorbates	200-203	1000 mg/kg	2012	42, **MM, XS189, XS222 & XS236**	Adopt
Sorbitan esters of fatty acids	491-495	100 mg/kg	4		No action. This provision will be discussed in the GSFA EWG
Sorbitol	420(i)	GMP	7	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 7
Sorbitol syrup	420(ii)	GMP	7	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 7
Steviol glycosides	960	165 mg/kg	3	26, ~~&~~ 208, **XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 7
Sucrose esters of fatty acids	473	10000 mg/kg	7		No action. This provision will be discussed in the GSFA EWG
Sulfites	220-225, 539	30 mg/kg	2016	44~~,~~ ~~&~~ XS311, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Sunset yellow FCF	110	100 mg/kg	2017	382, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Tara gum	417	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Tartrates	**334, 335(ii), 337**	**200 mg/kg**		**45, 128, 382, XS167, XS189, XS222, XS236 & XS244**	Adopt
Tartrazine	102	100 mg/kg	2017	382, **XS167, XS189, XS222, XS236 & XS244**	Adopt
Titanium dioxide	171	GMP	7	22 & XS311	No action. This provision will be discussed in the GSFA EWG
Tragacanth gum	413	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Xanthan gum	415	GMP	2014	300, **XS167, XS189, XS222, XS236, XS244 & XS311**	Adopt
Xylitol	967	GMP	7	**XS167, XS189, XS222, XS236, XS244 & XS311**	Maintain at Step 7

~~**Note LL: Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013).**~~

~~**Note MM: Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CXS 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.**~~

~~**Note RR: For use in reduced oxygen packaged products only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013).**~~

~~*Note 39: On a total carotenoid basis.*~~

~~*Note 266: Excluding salted Atlantic herring and sprat.*~~

~~*Note 267: Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989), the Standard for Dried Shark Fins (CXS 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CXS 222-2001), and the Standard for Boiled Dried Salted Anchovies (CXS 236-2003), and smoked dried fish conforming to standard for Smoked Fish, Smoked-flavoured Fish an Smoked-dried Fish (CXS 311-2013).*~~

~~*Note 333: Excluding products conforming to the Standard for Smoked Fish, Smoked-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013).*~~

~~*Note 382: For use only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish (CXS 311-2013).*~~

~~**Note XS167: Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989).**~~

~~*Note XS189: Excluding products conforming to the Standard for Dried Shark Fins (CXS 189-1993).*~~

~~*Note XS222: Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CXS 222-2001).*~~

~~*Note XS236: Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CXS 236-2003).*~~

~~**Note XS244: Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CXS 244-2004).**~~

~~*Note XS311: Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CXS 311-2013).*~~

Food category 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Acesulfame Potassium	950	200 mg/kg	2007	144, 188, **XS291**	Adopt
Advantame	969	3 mg/kg	2	144, **XS291**	Maintain at Step 2
Aspartame	951	300 mg/kg	2007	144, 191, **XS291**	Adopt
Aspartame-Acesulfame Salt	962	200 mg/kg	2009	113, **XS291**	Adopt
Benzoates	210-213	2000 mg/kg	2003	13, 120, **XS291**	Adopt
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2006	15, 180, **XS291**	Adopt
Butylated Hydroxytoluene (BHT)	321	200 mg/kg	2006	15, 180, **XS291**	Adopt
Caramel II - Sulfite Caramel	150b	30000 mg/kg	4	**XS291**	Maintain at Step 4
Caramel III - Ammonia Caramel	150c	30000 mg/kg	2010	95, **XS291**	Adopt
Caramel IV - Sulfite Ammonia Caramel	150d	30000 mg/kg	2009	95, **XS291**	Adopt
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	2011	95, **XS291**	Adopt
Curcumin	100(i)	50 mg/kg	7	**XS291**	Maintain at Step 7
Hydroxybenzoates, Para-	214, 218	1000 mg/kg	2010	27, **XS291**	Adopt

Neotame	961	10 mg/kg	2008	161, **XS291**	Adopt
Nitrates	251, 252	220 mg/kg	7	30, **XS291**	Maintain at Step 7
Paprika extract	160c(ii)	150 mg/kg	2	39, **XS291**	Maintain at Step 2
Sorbates	200-203	1000 mg/kg	2012	42, **XS291**	Adopt
Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	2007	144, **XS291**	Adopt

~~*Note 39: On a total carotenoid basis.*~~

Food category 09.3.3 Salmon substitutes, caviar, and other fish roe products					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Allura red AC	129	300 mg/kg	2009	**XS291**	Adopt
Amaranth	123	300 mg/kg	7	50**, XS291**	Maintain at Step 7
Annatto extracts, Bixin-Based	160b(i)	50 mg/kg	4	8**, XS291**	Maintain at Step 4
Annatto extracts, Norbixin-Based	160b(ii)	50 mg/kg	4	149, 185**, XS291**	Maintain at Step 4
Azorubine (Carmoisine)	122	500 mg/kg	7	**XS291**	Maintain at Step 7
Brilliant Black (Black PN)	151	500 mg/kg	7	**XS291**	Maintain at Step 7
Brilliant Blue FCF	133	500 mg/kg	2005	**XS291**	Adopt
Brown HT	155	500 mg/kg	7	**XS291**	Maintain at Step 7
Canthaxanthin	161g	15 mg/kg	2011	**XS291**	Adopt
Carmines	120	500 mg/kg	2005	**XS291**	Adopt
Carotenes, Beta-, Vegetable	160a(ii)	1000 mg/kg	2005	**XS291**	Adopt
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	200 mg/kg	2009	**XS291**	Adopt
Curcumin	100(i)	500 mg/kg	7	**XS291**	Maintain at Step 7
Fast green FCF	143	100 mg/kg	1999	**XS291**	Adopt
Grape skin extract	163(ii)	1500 mg/kg	2009	**XS291**	Adopt
Indigotine (Indigo extract)	132	300 mg/kg	2009	**XS291**	Adopt
Iron oxides	172(i)-(iii)	100 mg/kg	2005	**XS291**	Adopt
Lauric arginate ethyl ester	243	200 mg/kg	4	**XS291**	No action. This provision will be discussed in the GSFA EWG
Lutein from tagetes erecta	161b(i)	500 mg/kg	4	**XS291**	Maintain at Step 4
Nitrites	249, 250	5 mg/kg	7	32, **XS291**	Maintain at Step 7
Paprika extract	160c(ii)	160 mg/kg	2	39, **XS291**	Maintain at Step 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	2200 mg/kg	2012	33**, XS291**	Adopt
Ponceau 4R (Cochineal red A)	124	500 mg/kg	2008	**XS291**	Adopt
Quinoline yellow	104	500 mg/kg	7	**XS291**	Maintain at Step 7
Riboflavins	101(i),(ii),(iii)	300 mg/kg	2005	**XS291**	Adopt
Steviol glycosides	960	100 mg/kg	2011	26, **XS291**	Adopt

Food category 09.3.3 Salmon substitutes, caviar, and other fish roe products					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Steviol glycosides	960	120 mg/kg	4	**XS291**	Maintain at Step 4
Sunset yellow FCF	110	300 mg/kg	2008	**XS291**	Adopt
Tartrazine	102	500 mg/kg	7	**XS291**	Maintain at Step 7

~~*Note 39: On a total carotenoid basis.*~~

~~**Note XS291: Excluding products conforming to the Standard for Sturgeon Caviar (CXS 291-2010).**~~

Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Acesulfame potassium	950	200 mg/kg	2007	144, 188**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Advantame	969	3 mg/kg	2	144, **XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 2
Amaranth	**123**	**30 mg/kg**		**AA, XS3, XS70, XS90, XS94, XS119**	**Adopt provision to align with CXS 37-1991**
Amaranth	123	300 mg/kg	7	**AA, XS3, XS70, XS90, XS94, XS119**	Retain provision at Step 7 to allow future discussion in non-standardized food
Annatto extracts, bixin-based	160b(i)	25 mg/kg	4	8, **XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 4
Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	4	185, **XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 4
Aspartame	951	300 mg/kg	2007	144, 191**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Aspartame-Acesulfame salt	962	200 mg/kg	2009	113**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Azorubine (Carmoisine)	122	500 mg/kg	7	**XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 7
Brilliant black (Black PN)	151	500 mg/kg	7	**XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 7
Brilliant blue FCF	133	500 mg/kg	2005	**XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Brown HT	155	500 mg/kg	7	**XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 7
Butylated hydroxyanisole	320	200 mg/kg	2006	15**,** ~~&~~180**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Butylated hydroxytoluene	321	200 mg/kg	2006	15**,** ~~&~~180**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt

Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Canthaxanthin	161g	15 mg/kg	2011	**XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Caramel II – sulfite caramel	150b	30000 mg/kg	4	**XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 4
Caramel III – ammonia caramel	150c	500 mg/kg	1999	50**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Caramel IV – sulfite ammonia caramel	150d	30000 mg/kg	2009	95**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Carmines	120	500 mg/kg	2005	16**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Carotenes, beta-, vegetable	160a(ii)	500 mg/kg	2005	**XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	2009	95**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Chlorophylls and chlorophylls, copper complexes	141(i),(ii)	500 mg/kg	2009	95**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Ethylene diamine tetra acetates	385,386	340 mg/kg	2017	21, **NN310**, **XS3, XS70, XS94, XS119**	Adopt
Fast green FCF	143	100 mg/kg	2009	95**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Grape skin extract	163(ii)	1500 mg/kg	2009	16**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Indigotine (indigo carmine)	132	300 mg/kg	2009	**XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Iron oxides	172(i)-(iii)	50 mg/kg	2010	95**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Neotame	961	10 mg/kg	2008	161**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
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	2012	33, **BB, XS3, XS94, XS119**	Adopt
Ponceau 4R (Cochineal Red A)	124	500 mg/kg	2008	**AA, XS3, XS70, XS90, XS94, XS119**	Adopt
Quinoline yellow	104	500 mg/kg	7	**XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 7

Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Riboflavins	101(i),(ii),(iii)	500 mg/kg	2008	95**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Saccharins	954(i)-(iv)	200 mg/kg	2007	144**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Steviol glycosides	960	100 mg/kg	2011	26**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	2007	144**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Sucrose esters of fatty acids	473	10000 mg/kg	4	**XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 4
Sulfites	220-225, 539	150 mg/kg	2007	44**,** ~~&~~140**, XS3, XS37, XS70, XS90, XS94, XS119**	Adopt
Sunset yellow FCF	110	300 mg/kg	2008	95, **AA, XS3, XS70, XS90, XS94, XS119**	Adopt
Tartrates	334, 335(ii), 337	500 mg/kg	4	**XS3, XS37, XS70, XS90, XS94, XS119**	Maintain at step 4
Tartrazine	**102**	**30 mg/kg**		**AA, XS3, XS70, XS90, XS94, XS119**	**Adopt, align with CS 37-1991**
Tartrazine	102	500 mg/kg	7	**AA, XS3, XS70, XS90, XS94, XS119**	Maintain at step 7, to allow future discussion in non-standardized food

~~**AA: For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CXS 37-1991).**~~

~~**BB: Except for use as acidity regulators for products conforming to the Standard for Canned Shrimps or Prawns (CXS 37-1991) up to a maximum of 540 mg/kg as phosphorus; for canned tuna and bonito products conforming to the Standard for Canned Tuna and Bonito (CXS 70-1981) up to a maximum of 4,400 mg/kg as phosphorus, this includes natural phosphate; and for products conforming to the Standard for Canned Crab Meat (CXS 90-1981) up to a maximum of 4,400 mg/kg (singly or in combination) as phosphorus, this includes natural phosphate; for INS 338, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 341(iii), INS 342(i), INS 342(ii), INS 343(i), INS 343(ii), INS 343(iii), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 450(ix), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv).**~~

~~**New note 310:** Except for use in products conforming to the Standard for Canned Shrimps and Prawns (CXS 37-1981)~~ **and the Standard for Canned Crab Meat (CXS 90-1981)** ~~at 250 mg/kg.~~

Food category 12.6 Sauces and like products					
Food additive	**INS**	**Step/Year Adopted**	**Maximum Level**	**Notes**	**Recommendation**
Adipates	355	10000 mg/kg	7	1, **XS302**	Maintain at Step 7
Advantame	969	3.5 mg/kg	2	**XS302**	Maintain at Step 2
Allura red AC	129	300 mg/kg	2009	**XS302**	Adopt

Food category 12.6 Sauces and like products					
Food additive	**INS**	**Step/Year Adopted**	**Maximum Level**	**Notes**	**Recommendation**
Azorubine (Carmoisine)	122	500 mg/kg	7	**XS302**	Maintain at Step 7
Brilliant Black (Black PN)	151	500 mg/kg	7	**XS302**	Maintain at Step 7
Brilliant Blue FCF	133	100 mg/kg	2009	**XS302**	Adopt
Brown HT	155	500 mg/kg	7	**XS302**	Maintain at Step 7
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2005	15, 130, **XS302**	Adopt
Butylated Hydroxytoluene (BHT)	321	100 mg/kg	2006	15, 130, **XS302**	Adopt
Canthaxanthin	161g	30 mg/kg	2011	**XS302**	Adopt
Caramel II - Sulfite Caramel	150b	100000 mg/kg	4	**XS302**	Maintain at Step 4
Caramel IV - Sulfite Ammonia Caramel	150d	30000 mg/kg	2011	**XS302**	Adopt
Carmines	120	500 mg/kg	2005	**XS302**	Adopt
Carotenoids	160a(i),a(iii),e,f	500 mg/kg	2009	**XS302**	Adopt
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	2009	**XS302**	Adopt
Curcumin	100(i)	500 mg/kg	7	**XS302**	Maintain at Step 7
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	2005	**XS302**	Adopt
Guaiac resin	314	600 mg/kg	2004	15, **XS302**	Adopt
Hydroxybenzoates, Para-	214, 218	1000 mg/kg	2010	27, **XS302**	Adopt
Indigotine (Indigo extract)	132	300 mg/kg	2009	**XS302**	Adopt
Iron oxides	172(i)-(iii)	75 mg/kg	2005	**XS302**	Adopt
Lutein from tagetes erecta	161b(i)	500 mg/kg	4	92, **XS302**	Maintain at Step 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	2200 mg/kg	2012	33, **XS302**	Adopt
Polyglycerol esters of fatty acids	475	10000 mg/kg	4	**XS302**	No action. This provision will be discussed in the GSFA EWG
Polyglycerol esters of interesterified ricinoleic acid	476	5000 mg/kg	7	**XS302**	No action. This provision will be discussed in the GSFA EWG
Ponceau 4R (Cochineal red A)	124	50 mg/kg	2008	**XS302**	Adopt
Propyl gallate	310	200 mg/kg	2001	15, 130, **XS302**	Adopt
Quinoline yellow	104	500 mg/kg	7	**XS302**	Maintain at Step 7
Riboflavins	101(i),(ii), (iii)	350 mg/kg	2005	**XS302**	Adopt
Saccharins	954(i)-(iv)	160 mg/kg	2007	**XS302**	Adopt
Sodium diacetate	262(ii)	2500 mg/kg	7		No action. This provision will be discussed in the GSFA EWG
Sucroglycerides	474	10000 mg/kg	2009	**XS302**	Adopt
Sucrose esters of fatty acids	473	10000 mg/kg	7	***XS302***	No action. This provision will be discussed in the GSFA EWG
Sulfites	220-225, 539	300 mg/kg	2007	44, **XS302**	Adopt
Sunset yellow FCF	110	300 mg/kg	2008	**XS302**	Adopt
Tartrazine	102	500 mg/kg	7	**XS302**	Maintain at Step 7
Tertiary butylhydroquinone	319	200 mg/kg	2005	15, 130, **XS302**	Adopt

Food category 12.6.4 Clear sauces (e.g. fish sauce)					
Food additive	**INS**	**Step/Year Adopted**	**Maximum Level**	**Notes**	**Recommendation**
Annatto extracts, Bixin-Based	160b(i)	400 mg/kg	4	8, **XS302**	Maintain at Step 4
Annatto extracts, Norbixin-Based	160b(ii)	400 mg/kg	4	185, **XS302**	Maintain at Step 4
Ascorbyl esters	304, 305	200 mg/kg	2001	10, **XS302**	Adopt
Neotame	961	12 mg/kg	2007	**XS302**	Adopt
Polysorbates	432-436	5000 mg/kg	2007	**XS302**	Adopt
Propylene glycol alginate	405	8000 mg/kg	7	**XS302**	No action. This provision will be discussed in the GSFA EWG
Stearoyl lactylates	481(i), 482(i)	2500 mg/kg	7	**XS302**	No action. This provision will be discussed in the GSFA EWG
Steviol glycosides	960	350 mg/kg	2011	26, **XS302**	Adopt
Tartrates	334, 335(ii), 337	200 mg/kg	4	45	No action. This provision will be discussed in the GSFA EWG
Tocopherols	307a, b, c	300 mg/kg	7	**XS302**	No action. This provision will be discussed in the GSFA EWG

~~**Note XS302: Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).**~~

Combined list of additional notes for Table 2

Note AA: For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CXS 37-1991).

Note BB: For use as acidity regulators only: in products conforming to the Standard for Canned Shrimps or Prawns (CXS 37-1991) only Phosphoric Acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the Standard for Canned Tuna and Bonito (CXS 70-1981) only Disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the Standard for Canned Crab Meat (CXS 90-1981) only Phosphoric Acid (INS 338) and Disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).

Note LL: Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013).

Note MM: Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CXS 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.

Note RR: In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CXS 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.

NN304: 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 (CXS 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), ~~and~~ carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f)~~)~~ and beta-carotenes, vegetable (INS 160a(ii)).

NN310: Except for use in products conforming to the Standard for Canned Shrimps and Prawns (CXS 37-1981) **and the Standard for Canned Crab Meat (CXS 90-1981)** at 250 mg/kg.

Note XS167: Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CXS 167-1989).

Note XS244: Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CXS 244-2004).

Note XS291: Excluding products conforming to the Standard for Sturgeon Caviar (CXS 291-2010).

Note XS302: Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).

C. PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

Work on proposed revisions to Table 3 concerning the listing of commodity standards in the last column ("acceptable in foods conforming to the following commodity standards") has been performed separately as detailed in Appendix 5. This work may ultimately result in changes to the presentation of Table 3, however, the following changes based on the current procedure are provided for information at this stage.

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

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981, CS 291-2010**, **CS 302-2011**
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981,CS 105-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981,CS 105-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981,CS 141-1983, CS 309R-2011, **CS 291-2010**
527	Ammonium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
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 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010 CS 302-2011**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant,	1999	CS 117-1981, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS**

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
		Sequestrant, Stabilizer, Thickener		**119-1981 (for use in packing media only)**
302	Calcium ascorbate	Antioxidant	1999	CS 117-1981, **CS 291-2010**
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 117-1981, CS 105-1981,CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
352(ii)	Calcium malate, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**, **CS 302-2011**
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
282	Calcium propionate	Preservative	1999	CS 117-1981, **CS 291-2010**
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 117-1981, **CS 291-2010**
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 105-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS13-1981, CS 57-1981, **CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 291-2010**, **CS 302-2011**
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	2005	CS 117-1981, **CS 302-2011**
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, **CS 302-2011**
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, **CS 302-2011**
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, **CS 291-2010**
297	Fumaric acid	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
1102	Glucose oxidase	Antioxidant	1999	CS 117-1981, **CS 291-2010**
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981,CS 105-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
630	Inosinic acid, 5'-	Flavour enhancer	1999	CS 117-1981, **CS 302-2011**
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981 CS 291-2010**
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981,

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 291-2010**
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 291-2010, CS 302-2011**
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, **CS 90-1981, CS 302-2011**
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 117-1981, **CS 291-2010**
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981,CS 105-1981, 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 117-1981,CS 87-1981, 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, 309R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt,	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
		Sequestrant, Stabilizer		1981, **CS 291-2010, CS 302-2011**
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 117-1981, 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
525	Potassium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
283	Potassium propionate	Preservative	1999	CS 117-1981, **CS 291-2010**
515(i)	Potassium sulfate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	CS 117-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
280	Propionic acid	Preservative	1999	CS 117-1981, **CS 291-2010**
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 117-1981, 309R-2011, CS 309R-2011, **CS 291-2010**
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, **CS 291-2010**
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 302-2011**
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010, CS 302-2011**

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**, **CS 302-2011**
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, **CS 291-2010**
365	Sodium fumarates	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	CS 98-1981, CS 309R-2011, **CS 291-2010**, **CS 302-2011**
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	CS 117-1981, CS 309R-2011, **CS 291-2010**
524	Sodium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 291-2010**
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 291-2010**, **CS 302-2011**
281	Sodium propionate	Preservative	1999	CS 117-1981, **CS 291-2010**
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 291-2010**
514(i)	Sodium sulfate	Acidity regulator	2001	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 307R-2011, **CS 70-1981, CS 94-1981, CS 119-1981**
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981,CS 105-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**
380	Triammonium citrate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 291-2010**, **CS 302-2011**
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981,

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				CS 57-1981, **CS 291-2010**, **CS 302-2011**
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 117-1981,CS 105-1981, CS 309R-2011, **CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)**

Section 2 of the Annex to Table 3

It is proposed to amend Section 2 of the Annex to Table 3 as follows:

References to Commodity Standards for GSFA Table 3 Additives

09.3.3	**Salmon substitutes, caviar, and other fish roe products**
	Acidity regulators, antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex standards	Sturgeon Caviar (CXS 291-2010)

09.4	**Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms**
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Canned Shrimps or Prawns (CXS 37-1991) Canned Tuna and Bonito (CXS 70-1981) Canned Crab Meat (CXS 90-1981) Canned Sardines and Sardine-Type Products (CXS 94-1981) Canned Finfish (CXS 119-1981)

12.6.4	**Clear sauces (e.g. fish sauce)**
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standards	Fish Sauce (CXS 302-2011)

Appendix 4

PROPOSED AMENDMENTS TO THE GSFA AND THE FOOD ADDITIVE PROVISIONS WITHIN THE ANNEXES ON CANNED PEARS AND CANNED PINEAPPLES OF THE *STANDARD FOR CERTAIN CANNED FRUITS* (CXS 319-2015)

The Alignment EWG was tasked with finalizing the alignment of the *Standard for Certain Canned Fruits* (CXS 319-2015) with regards to the Annexes on canned pears and canned pineapples (see para. 55(ii)(c) of REP17/FA). However, para. 49 of REP17/FA also requests that the Alignment EWG also prepare proposals to address the general use of acidity regulators in products conforming to CXS 319-2015. The only portion of CXS 319-2015 not included in the mandate of the EWG is the Annex on Canned Mangoes. In order to completely align CXS 319-2015 with the GSFA, the Chair of the Alignment committee has proposed that the Annex on Canned Mangoes is also aligned with the GSFA.

The annex on canned pears (in CXS 319-2015) and the annex on canned pineapples (as prepared in Appendix II of REP17/PFV and adopted in Appendix III of REP17/CAC) already have general references to the GSFA. In order to align the annex for canned mangoes, the section on food additives in the annex (Section 3.1 and 3.2) need to be revised, as shown, below, in Part A.

It should be noted that the Codex Alimentarius Commission at its 2017 meeting agreed to adopt an annex on Canned Pineapple within CXS 319-2015 (see Appendix III of REP17/CAC, that referred to Appendix II of REP17/PFV). The CAC also revoked the existing standard for Canned Pineapple CXS 42-1981 (see Appendix V of REP17/CAC). Unfortunately, amendments to Codex standards have not yet been fully implemented for viewing on the Codex website. However, the alignment work, below, has been conducted based on the CAC outcome.

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 CERTAIN CANNED FRUITS* (CXS 319-2015)

The following amendments to Section 3.1 and 3.2 of the Annex on Canned Mangoes in the *Standard for Certain Canned Fruit* (CXS 319-2015) are proposed.

3.1 Antioxidants, **colours,** and firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) **are acceptable for use in foods conforming to this Annex. Antioxidants, and firming agents** listed in Table 3 of the ***General Standard for Food Additives* (CXS 192-1995)** ~~General Standard~~ are acceptable for use for foods conforming to this Annex.

~~**3.2 Colours**~~

~~Only the colours listed below is permitted for use in canned mangoes.~~

~~INS No~~	~~Name of the Food Additive~~	~~Maximum Level~~
~~160a(i),a(iii),e, f~~	~~Carotenoids~~	~~200 mg/kg~~
~~160a(ii)~~	~~Carotene beta - vegetable~~	~~1,000 mg/kg~~
~~120~~	~~Carmines~~	~~200 /kg~~

B. PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA

B.1 It is proposed to amend Table 1 of the GSFA as follows:

Acesulfame Potassium: Functional class: Flavour enhancer, Sweetener INS 950					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	350 mg/kg	161 ~~&~~ 188 & **XS319**	2007	Adopt

Advantame: Functional class: Flavour enhancer, Sweetener INS 969					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	10 mg/kg	**XS319**	2	Maintain at Step 2

Amaranth: Functional class: Colour INS 123					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	7	Maintain at Step 7

Annatto extracts, norbixin-based: Function class: Colour INS 160b(ii)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	185 **& NN**	4	Maintain at Step 4

Aspartame: Functional class: Flavour enhancer, Sweetener INS 951					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1000 mg/kg	161, ~~&~~ 191, **XS319**	2007	Adopt

Aspartame-acesulfame salt: Functional class: Sweetener INS 962					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	350 mg/kg	113, ~~&~~ 161, **XS319**	2009	Adopt

Azorubine (carmoisine): Functional class: Colour INS 122					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	7	Maintain at Step 7

Brilliant black (black PN): Functional class: Colour INS 151					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	7	Maintain at Step 7

Brilliant blue FCF: Functional class: Colour INS 133					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 **& NN**	2009	Adopt

Brown HT: Functional class: Colour INS 155

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	7	Maintain at Step 7

Caramel II- sulfite caramel: Functional class: Colour INS 150b					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2	Processed Fruit	80000 mg/kg	182 **& NN**	4	Maintain at Step 4

Caramel III- ammonia caramel: Functional class: Colour INS 150c					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	2010	Adopt

Caramel IV- sulfate ammonia caramel: Functional class: Colour INS 150d					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	7500 mg/kg	**NN**	2011	Adopt

Carmines: Functional class: Colour INS 120					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**QQ**	2005	Adopt

Carotenes, beta-vegetable: Functional class: Colour INS 160a(ii)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1000 mg/kg	**QQ**	2005	Adopt

Carotenoids: Functional class: Colour INS 160a(i), 160a(iii), 160e, 160f					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 **& QQ**	2010	Adopt

Chlorophylls and chlorophyllins, copper complexes: Functional class: Colour INS 141(i),(ii)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	100 mg/kg	62 **& NN**	2005	Adopt

Curcumin: Functional class: Colour INS 100(i)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**

04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	7	Maintain at Step 7

Cyclamates: Functional class: Sweetener INS 952(i),(ii), (iv)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1000 mg/kg	17, ~~&~~ 161 **& XS319**	2007	Adopt

Erythrosine: Functional class: Colour INS 127					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	54**,** ~~&~~ 161 **& NN**	6	Maintain at Step 6

Fast Green FCF: Functional class: Colour INS 143					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	1999	Adopt

Grape skin extract: Functional class: Colour INS 163(ii)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1500 mg/kg	181 **& NN**	2011	Adopt

Iron oxides: Functional class: Colour INS 172(i)-(iii)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	300 mg/kg	**NN**	2005	Adopt

Neotame: Functional class: Flavour enhancer, Sweetener INS 961					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	33 mg/kg	161 **& XS319**	2007	Adopt

Polydimethylsiloxane: Functional class: Anticaking agent, Antifoaming agent, Emulsifier INS 900a					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	10 mg/kg	**OO**	1999	Adopt

Ponceau 4R (cochineal red A): Functional class: Colour INS 124					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	300 mg/kg	161 **& NN**	2008	Adopt

Quinoline yellow: Functional class: Colour INS 104					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	7	Maintain at Step 7

Riboflavins: Functional class: Colour INS 101(i),(ii),(iii)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	300 mg/kg	**NN**	2005	Adopt

Saccharins: Functional class: Sweetener INS 954(i)-(iv)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 **& XS319**	2007	Adopt

Stannous chloride: Functional class: Antioxidant, Colour retention agent INS 512					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	20 mg/kg	43 **& PP**	2001	Adopt

Steviol glycosides: Functional class: Sweetener INS 960					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	330 mg/kg	26 **& XS319**	2011	Adopt

Sucralose (trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener INS 955					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	400 mg/kg	161 **& XS319**	2007	Adopt

Tartrazine: Functional class: Colour INS 102					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	**NN**	7	Maintain at Step 7

Note NN: Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use in special holiday packs for canned pears conforming to the standard.

Note OO: Excluding canned mangoes and canned pears conforming to the Standard for Certain Canned Fruits (CXS 319-2015).

Note PP: Excluding canned pears and canned pineapples conforming to the Standard for Certain Canned Fruits (CXS 319-2015).

Note QQ: Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CXS 319-2015).

Note XS319: Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015).

B.2 It is proposed to amend Table 2 of the GSFA as follows:

Food category 04.1.2 Processed Fruit					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Caramel II – Sulfite Caramel	150b	80000 mg/kg	4	182 **& NN**	Maintain at Step 4

~~**Note NN: Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use in special holiday packs for canned pears conforming to the standard.**~~

Food category 04.1.2.4 Canned or Bottled (Pasteurized) Fruit					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Acesulfame Potassium	950	350 mg/kg	2007	161 ~~&~~ 188 **& XS319**	Adopt
Advantame	969	10 mg/kg	2	**XS319**	Maintain at Step 2
Amaranth	123	200 mg/kg	7	**NN**	Maintain at Step 7
Annatto Extracts, Norbixin-based	160b(ii)	200 mg/kg	4	185 **& NN**	Maintain at Step 4
Aspartame	951	1000 mg/kg	2007	161, ~~&~~ 191 **& XS319**	Adopt
Aspartame-Acesulfame Salt	962	350 mg/kg	2009	113, ~~&~~ 161 **& XS319**	Adopt
Azorubine (Carmoisine)	122	200 mg/kg	7	**NN**	Maintain at Step 7
Brilliant Black (Black PN)	151	200 mg/kg	7	**NN**	Maintain at Step 7
Brilliant Blue FCF	133	200 mg/kg	2009	161 **& NN**	Adopt
Brown HT	155	200 mg/kg	7	**NN**	Maintain at Step 7
Caramel III - Ammonia Caramel	150c	200 mg/kg	2010	**NN**	Adopt
Caramel IV - Sulfite Ammonia Caramel	150d	7500 mg/kg	2011	**NN**	Adopt
Carmines	120	200 mg/kg	2005	**QQ**	Adopt
Carotenes, Beta-, Vegetable	160a(ii)	1000 mg/kg	2005	**QQ**	Adopt
Carotenoids	160a(i), a(iii),e,f	200 mg/kg	2010	161 **& QQ**	Adopt
Chlorophylls and Chlorophyllins, Copper Complexes	141(i),(ii)	100 mg/kg	2005	62 **& NN**	Adopt
Curcumin	100(i)	200 mg/kg	7	**NN**	Maintain at Step 7
Cyclamates	952(i), (ii), (iv)	1000 mg/kg	2007	17**,** ~~&~~ 161 **& XS319**	Adopt
Erythrosine	127	200 mg/kg	6	54**,** ~~&~~ 161 **& NN**	Maintain at Step 6
Fast Green FCF	143	200 mg/kg	1999	**NN**	Adopt

Food category 04.1.2.4 Canned or Bottled (Pasteurized) Fruit					
Food additive	**INS**	**Maximum Level**	**Step/Year Adopted**	**Notes**	**Recommendation**
Grape Skin Extract	163(ii)	1500 mg/kg	2011	181 **& NN**	Adopt
Iron Oxides	172(i)-(iii)	300 mg/kg	2005	**NN**	Adopt
Neotame	961	33 mg/kg	2007	161 **& XS319**	Adopt
Polydimethylsiloxane	900a	10 mg/kg	1999	**OO**	Adopt
Ponceau 4R (Cochineal Red A)	124	300 mg/kg	2008	161 **& NN**	Adopt
Quinoline Yellow	104	200 mg/kg	7	**NN**	Maintain at Step 7
Riboflavins	101(i),(ii), (iii)	300 mg/kg	2005	**NN**	Adopt
Saccharins	954(i)-(iv)	200 mg/kg	2007	161 **& XS319**	Adopt
Stannous Chloride	512	20 mg/kg	2001	43 **& PP**	Adopt
Steviol Glycosides	960	330 mg/kg	2011	26 **& XS319**	Adopt
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	2007	161 **& XS319**	Adopt
Tartrazine	102	200 mg/kg	7	**NN**	Maintain at Step 7

Note NN: Excluding products conforming to the *Standard for Certain Canned Fruits* (CXS 319-2015) except for use in special holiday packs for canned pears conforming to the standard.

Note OO: Excluding canned mangoes and canned pears conforming to the *Standard for Certain Canned Fruits* (CXS 319-2015).

Note PP: Excluding canned pears and canned pineapples conforming to the *Standard for Certain Canned Fruits* (CXS 319-2015).

Note QQ: Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the *Standard for Certain Canned Fruits* (CXS 319-2015).

Note XS319: Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015).

C. PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
527	Ammonium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
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 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015 (acidity regulator in general and as antioxidant in canned pineapple)**
162	Beet red	Colour	1999	CS 117-1981, **CS 319-2015 (special holiday pack canned pears only)**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
302	Calcium ascorbate	Antioxidant	1999	CS 117-1981, **CS 319-2015 (canned mangoes only)**
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	CS 117-1981, **CS 319-2015 (canned mangoes only)**
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS **319-2015**
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
352(ii)	Calcium malate, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
150a	Caramel I – plain caramel	Colour	1999	CS 117-1981, **CS 319-2015 (special holiday pack canned pears only)**
140	Chlorophylls	Colour	1999	CS 117-1981, **CS 319-2015 (special holiday pack canned pears only)**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, **CS 319-2015 (canned mangoes only)**
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	CS 117-1981, **CS 319-2015 (canned mangoes only)**
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981CS, **319-2015 (canned mangoes only)**
297	Fumaric acid	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
1102	Glucose oxidase	Antioxidant	1999	CS 117-1981, **CS 319-2015 (canned mangoes only)**
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015 (canned mangoes only)**
160d(iii)	Lycopene, Blakeslea trispora	Colour	2012	CS 117-1981, **CS 319-2015 (special holiday pack canned pears only)**

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
160d(i)	Lycopene, synthetic	Colour	2012	CS 117-1981, **CS 319-2015 (special holiday pack canned pears only)**
160d(ii)	Lycopene, tomato	Colour	2012	CS 117-1981, **CS 319-2015 (special holiday pack canned pears only)**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	CS 117-1981, **CS 319-2015 (canned mangoes only)**
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 319-2015**
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS **319-2015**
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009	CS 117-1981, **CS 319-2015 (canned mangoes only)**
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 117-1981, **CS 319-2015 (canned mangoes only)**
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, **CS 319-2015 (canned mangoes only)**
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
525	Potassium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
515(i)	Potassium sulfate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981,

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				CS 117-1981, **CS 319-2015 (canned mangoes only)**
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 319-2015 (canned mangoes only)**
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
365	Sodium fumarates	Acidity regulator	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	CS 98-1981, CS 309R-2011, **CS 319-2015**
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	CS 117-1981, CS 309R-2011, **CS 319-2015**
524	Sodium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, **CS 319-2015**
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 319-2015**
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 319-2015**
514(i)	Sodium sulfate	Acidity regulator	2001	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
171	Titanium dioxide	Colour	1999	CS 117-1981, **CS 319-2015 (special holiday pack canned pears only)**
380	Triammonium citrate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, **CS 319-2015**
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, **CS 319-2015**

Section 2 of the Annex to Table 3

It is proposed to amend Section 2 of the Annex to Table 3 as follows:

References to Commodity Standards for GSFA Table 3 Additives

04.1.2.4	Canned or bottled (pasteurized) fruit
	Acidity regulators listed in Table 3 are acceptable for use in all products conforming to the standard. Antioxidants and firming agents listed in Table 3 are acceptable for use in canned mangoes conforming to the standard. Colours listed in Table 3 are acceptable for use in special holiday pack canned pears conforming to the standard. Only certain Table 3 antifoaming agents and antioxidants (as indicated in Table 3) are acceptable for use in canned pineapples conforming to the standard.
Codex Standard	Certain Canned Fruits (CXS 319-2015)

Appendix 5

REVISED APPROACH TO LISTING CORRESPONDING COMMODITY STANDARDS IN TABLE 3 OF THE GSFA

Background

One of the tasks assigned to the Alignment EWG for the CCFA50 was to propose a revised approach to listing corresponding commodity standards in Table 3 of the GSFA. Currently, for commodity standards for which Table 3 provisions are applicable (i.e. the commodity standard does not correspond to a food category included in the Annex to Table 3), revisions must be made to two sections of Table 3 in order to align the commodity standard with Table 3 of the GSFA: the main body of Table 3, and the "References to Commodity Standards for GSFA Additives" section of Table 3. There are four types of restrictions for the use of Table 3 additives that could be included in the listing of commodity standards in the "References to Commodity Standards for GSFA Additives":

1. All Table 3 additives are permitted in the commodity standard

2. Only Table 3 additives of a particular functional class (e.g. colour) are permitted in the commodity standard

3. Only specific Table 3 additives are permitted in the commodity standard

4. No Table 3 additives are permitted in the commodity standard.

It should be noted that a single commodity standard can exhibit both Restriction 2 and Restriction 3. Examples of restriction number 2 and restriction number three are shown, below:

Example of Restriction 2:

Food Category 12.5	Soups and Broths
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Bouillon and consommés (CXS 117-1981)

Example of Restriction 3:

Food Category 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))
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standard	Processed tomato concentrates (CXS 57-1981)

In the current practice, commodity standards that exhibit Restriction 2 and/or Restriction 3 are listed in Column 5 of Table 3 with the heading "Acceptable, including foods conforming to the following commodity standards" to show that the additive may be used in the corresponding standard. As an example, the current Table 3 listing for Sorbitol (INS 420(i)) is shown, below:

INS No.	**Additive**	**Functional Class**	**Year Adopted**	**Acceptable, including foods conforming to the following commodity standards**
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 117-1981, CS 87-1981, CS 105-1981

While this approach may provide the most information, as more commodity standards are aligned with the GSFA, the listing in column 5 of Table 3 would become so long that it may no longer be useable. For example, there are currently more than 150 provisions in Table 3 that list CS 117-1981, a commodity standard that permits the use of Table 3 additives with specific functional classes (Restriction 2). A suggestion was made in CX/FA 17/49/7 (Appendix 2, Part 2) and further discussed in FA/49 CRD2 (Recommendation 6 and Appendix 7) that only commodity standards that permit specific Table 3 additives (Restriction 3 from above) would be listed in column 5 of Table 3. Commodity standards that permit all Table 3 additives (Restriction 1) or all Table 3 additives of a particular functional class (Restriction 2) would no longer be listed in column 5 of Table 3. Instead, users of Table 3 would be referred (by means of a footnote in column 5) to the "References to Commodity Standards for GSFA Table 3 Additives" section to find information on commodity standards that permit all Table 3 additives or Table 3 additives of a particular functional class.

Proposal

1. Only commodity standards that permit specific Table 3 additives should be listed in column 5 of Table 3 of the GSFA. Commodity standards that either permit all Table 3 additives or all Table 3 additives of a particular functional class should not be listed in the fifth column of Table 3.

2. The heading for column 5 of Table 3 should be changed to "Specific allowance in the following commodity standards."

3. A footnote should be added to the heading of column 5 of Table 3 that reads: "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" section of Table 3.

4. Column 5 of Table 3 of the GSFA should be revised to remove commodity standards that permit all Table 3 additives or all Table 3 additives of a particular functional class.

If the suggestions in the proposal, above, were carried out, the current Table 3 of the GSFA would appear as given below. Additional explanatory text for the new approach has also been included directly below this revised Table 3.

Revised Table 3 Taking into Account Changes Made in the Proposal

Proposed deletions to Table 3 are shown in ~~Strikethrough~~ text.

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[3]
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	2005	~~CS 117-1981~~, ~~CS 309R-2011~~
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, ~~CS 117-1981~~, ~~CS 309R-2011~~
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
1100(i)	alpha-Amylase from Aspergillus oryzae var.	Flour treatment agent	1999	
1100(iv)	alpha-Amylase from Bacillus megaterium expressed in Bacillus subtilis	Flour treatment agent	1999	
1100(ii)	alpha-Amylase from Bacillus stearothermophilus	Flour treatment agent	1999	
1100(v)	alpha-Amylase from Bacillus stearothermophilus expressed in Bacillus subtilis	Flour treatment agent	1999	
1100(iii)	alpha-Amylase from Bacillus subtilis	Flour treatment agent	1999	
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
510	Ammonium chloride	Flour treatment agent	1999	
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
527	Ammonium hydroxide	Acidity regulator	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
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 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981

[3] 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" section of Table 3.

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[3]
162	Beet red	Colour	1999	~~CS 117-1981~~
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
1101(iii)	Bromelain	Flavour enhancer, Flour treatment agent, Stabilizer	1999	~~CS 117-1981~~
629	Calcium 5'-guanylate	Flavour enhancer	1999	~~CS 117-1981~~
633	Calcium 5'-inosinate	Flavour enhancer	1999	~~CS 117-1981~~
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	~~CS 117-1981~~
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	~~CS 117-1981~~
302	Calcium ascorbate	Antioxidant	1999	~~CS 117-1981~~
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	~~CS 117-1981~~
623	Calcium di-L-glutamate	Flavour enhancer	1999	~~CS 117-1981~~
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
352(ii)	Calcium malate, DL-	Acidity regulator	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
282	Calcium propionate	Preservative	1999	~~CS 117-1981~~
552	Calcium silicate	Anticaking agent	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
150a	Caramel I – plain caramel	Colour	1999	~~CS 117-1981~~
1100(vi)	Carbohydrase from Bacillus licheniformis	Flour treatment agent	1999	
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	~~CS 117-1981~~
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, ~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	~~CS 117-1981~~, ~~CS 309R-2011~~
140	Chlorophylls	Colour	1999	~~CS 117-1981~~
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[3]
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	2005	~~CS 117-1981~~
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	~~CS 117-1981~~
457	Cyclodextrin, alpha-	Stabilizer, Thickener	2005	~~CS 117-1981~~
458	Cyclodextrin, gamma-	Stabilizer, Thickener	2001	~~CS 117-1981~~
1504(i)	Cyclotetraglucose	Carrier, Glazing agent	2015	
1504(ii)	Cyclotetraglucose syrup	Carrier	2015	
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	~~CS 117-1981~~
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	~~CS 117-1981~~
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	~~CS 117-1981~~
462	Ethyl cellulose	Bulking agent, Carrier, Glazing agent, Thickener	1999	~~CS 117-1981~~
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
297	Fumaric acid	Acidity regulator	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
418	Gellan gum	Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, ~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
1102	Glucose oxidase	Antioxidant	1999	~~CS 117-1981~~
620	Glutamic acid, L(+)-	Flavour enhancer	1999	~~CS 117-1981~~
422	Glycerol	Humectant, Thickener	1999	~~CS 117-1981~~, CS 87-1981
626	Guanylic acid, 5'-	Flavour enhancer	1999	~~CS 117-1981~~
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, ~~CS 309R-2011~~
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011~~
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
630	Inosinic acid, 5'-	Flavour enhancer	1999	~~CS 117-1981~~
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, CS 87-1981

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[3]
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, ~~CS 309R-2011~~
322(i)	Lecithin	Antioxidant, Emulsifier	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
1104	Lipases	Flavour enhancer	1999	~~CS 117-1981~~
160d(iii)	Lycopene, Blakeslea trispora	Colour	2012	~~CS 117-1981~~
160d(i)	Lycopene, synthetic	Colour	2012	~~CS 117-1981~~
160d(ii)	Lycopene, tomato	Colour	2012	~~CS 117-1981~~
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	~~CS 117-1981~~
625	Magnesium di-L-glutamate	Flavour enhancer	1999	~~CS 117-1981~~
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	~~CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011~~
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	~~CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011~~
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009	~~CS 117-1981~~
296	Malic acid, DL-	Acidity regulator	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, ~~CS 309R-2011~~
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, ~~CS 309R-2011~~
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, CS 87-1981
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[3]
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, ~~CS 309R-2011~~
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
624	Monoammonium L-glutamate	Flavour enhancer	1999	~~CS 117-1981~~
622	Monopotassium L-glutamate	Flavour enhancer	1999	~~CS 117-1981~~
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	~~CS 117-1981~~
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	~~CS 117-1981~~
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
1101(ii)	Papain	Flavour enhancer	1999	~~CS 117-1981~~
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 87-1981, ~~CS 309R-2011~~
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 87-1981, CS 105-1981
964	Polyglycitol syrup	Sweetener	2001	~~CS 117-1981~~
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent, Stabilizer	1999	~~CS 117-1981~~
632	Potassium 5'-inosinate	Flavour enhancer	1999	~~CS 117-1981~~
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, ~~CS 117-1981~~, ~~CS 309R-2011~~
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	~~CS 117-1981~~, CS 87-1981, CS 105-1981, CS 141-1983, ~~CS 309R-2011~~
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
525	Potassium hydroxide	Acidity regulator	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
283	Potassium propionate	Preservative	1999	~~CS 117-1981~~
515(i)	Potassium sulfate	Acidity regulator	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, ~~CS 309R-2011~~

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[3]
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	~~CS 117-1981~~, ~~CS 309R-2011~~
280	Propionic acid	Preservative	1999	~~CS 117-1981~~
1101(i)	Protease from Aspergillus orizae var.	Flavour enhancer, Flour treatment agent, Stabilizer	1999	~~CS 117-1981~~
1204	Pullulan	Glazing agent, Thickener	2009	~~CS 117-1981~~
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	~~CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011~~
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	~~CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011~~
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, ~~CS 117-1981~~, ~~CS 309R-2011~~
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	2001	~~CS 117-1981~~
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~
365	Sodium fumarates	Acidity regulator	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	1999	~~CS 117-1981~~
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	CS 98-1981, ~~CS 309R-2011~~
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	~~CS 117-1981~~, ~~CS 309R-2011~~
524	Sodium hydroxide	Acidity regulator	1999	~~CS 117-1981~~, CS 105-1981, CS 87-1981, CS 141-1983, ~~CS 309R-2011~~
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier,	1999	~~CS 117-1981~~, ~~CS 309R-2011~~

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[3]
		Emulsifying salt, Humectant, Thickener		
281	Sodium propionate	Preservative	1999	~~CS 117-1981~~
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	~~CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011~~
514(i)	Sodium sulfate	Acidity regulator	2001	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	~~CS 117-1981~~, CS 87-1981, CS 105-1981
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	~~CS 117-1981~~, CS 87-1981, CS 105-1981
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	~~CS 117-1981 (anticaking agents in dehydrated products only),~~ CS 105-1981
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981
957	Thaumatin	Flavour enhancer, Sweetener	1999	~~CS 117-1981~~, CS 87-1981, CS 105-1981
171	Titanium dioxide	Colour	1999	~~CS 117-1981~~
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	~~CS 117-1981~~, ~~CS 309R-2011~~
380	Triammonium citrate	Acidity regulator	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	~~CS 117-1981~~, ~~CS 309R-2011~~, CS 13-1981, CS 57-1981
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 13-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, ~~CS 117-1981~~, ~~CS 309R-2011~~
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	~~CS 117-1981~~, CS 105-1981, ~~CS 309R-2011~~
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	~~CS 117-1981~~, CS 87-1981, CS 105-1981, ~~CS 309R-2011~~

Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards Based on the Revised Approach

If a commodity standard covers the use of foods in food categories that are contained in the Annex to Table 3, then Table 3 does not apply to the commodity standard. All food additive permissions for foods covered by food categories listed in the Annex to Table 3 must be listed in Tables 1 and 2 of the GSFA. If a commodity standard covers a food category that is not listed in the Annex to Table 3, then the user should refer to the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3. If the section specific to the commodity standard indicates that all Table 3 additives are permitted for use in foods covered by the standard, then any food additives listed in Table 3 may be used in foods covered by the standard. If the text indicates that only Table 3 additives with specific functional classes may be used (e.g. acidity regulator), then any Table 3 additive listing the noted functional class in column 3 of Table 3 may be used in foods covered by the commodity standard. If the text indicates that "only certain Table 3 food additives (as indicated in Table 3)" 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.

Appendix 6

GUIDANCE TO COMMODITY COMMITTEES ON THE ALIGNMENT OF FOOD ADDITIVE PROVISIONS

Background

1. The CCFA has worked since CCFA42[4] in 2010 to achieve full alignment between the *General Standard for Food Additives* (CXS 192-1995) (GSFA) and the food additive provisions contained in the Codex commodity standards.

2. The aim of the alignment work is to systematically align the additives provisions of the commodity standards with those of the GSFA, with the overarching principle that the GSFA be the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the commodity standards.

3. The GSFA has now been aligned with a number of Commodity Standards but there is still a considerable backlog of commodity standards that are awaiting consideration for alignment. Recent CCFA discussions on reducing the backlog have focused on approaches to make the alignment of commodity standards for adjourned Committees more efficient, and to clarify the role of active commodity committees in the alignment process.

Role of Commodity committees in Alignment

4. CCFA48 confirmed that it is the primary responsibility of the active commodity committees[5], including CCNFSDU, CCFFV, CCFO, CCPFV, and CCCSH, to progress the work on food additive alignment for commodities within their mandate. However, it was recognised that commodity committees have only limited experience in this activity. Accordingly, CCFA49 asked its Alignment EWG[6] to finalise guidance for commodity committees on the alignment of food additive provisions of commodity standards with the GSFA.

5. However, recent experience with the alignment work that was referred back to the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) is that the commodity committees have only limited competence to undertake this work. Whilst the provision of guidance to the commodity committees would assist, it may be unrealistic to expect the commodity committees to undertake all of the alignment work for the commodity standards for which they have responsibility. On the other hand, it is the commodity committees that understand the technological function of additives needed for standardized products, and whether it is appropriate to list specific food additives or allow all additives of a relevant functional class in these products.

6. In addition to *active* commodity committees (*with physical meetings*), there are also adjourned commodity committees and active commodity committees (working by correspondence only). The role of these other commodity committees can be classified as follows:

(i) Adjourned Committees: The EWG on Alignment provides recommendations to CCFA for the alignment of food additive provisions in the commodity standards of adjourned Commodity committees.

(iii) Active commodity committees (*working by correspondence only*): Commodity committees working by correspondence currently only work on a specific task (e.g. development of a standard).

7. This Guidance document is written primarily for active commodity committees (*with physical meetings*). However, it is recognised that others, such as industry associations assisting with alignment, may find the document a useful reference document.

8. This Guidance document establishes a minimum expectation for active commodity committees (*with physical meetings*) but also provides more comprehensive guidance for those commodity committees that are able to do some/all of the actual alignment using the decision tree developed by CCFA.

9. Whatever the extent of the alignment activity undertaken by the commodity committees, the overall objective is to move towards the GSFA being the sole authoritative source of Codex food additive provisions.

Updating food additive provisions – *minimum* requirements for alignment

10. The minimum expectation of the active commodity committees (*with physical meetings*) is to update the food additive provisions contained in the Commodity Standard(s) for which they have responsibility. It is also recognised that the Codex commodity committees have the responsibility[7] and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard.

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[4] CX/FA 10/42/17 and ALINORM 10/33/12, paras. 151-164.
[5] Reference to “Commodity Committees” also includes “General Subject Committees”, such as the Codex Committee on Nutrition and Foods for Special Dietary Uses, which develop Commodity Standards.
[6] REP17/FA, para 53. and para. 55(ii), point d.
[7] CODEX STAN 192-1995, para. 1.2

11. Updating of the food additive provisions, to be undertaken by the commodity committees (*with physical meetings*), compromises the following steps:

Name of the food additives

(i) The checking, and where necessary the correction, of the names of each food additive.

INS numbers

(ii) The checking of International Numbering System (INS) numbers associated with each food additive(s). This may require the amendment of, or the inclusion of, the INS number.

Technological need

(iii) Confirmation, and where necessary, clarification of the technological function(s) undertaken by each food additive(s). This will contribute to an understanding of the nature/purpose of the provisions.

Food categories

(iv) Provide advice on the specific Food Categories for which the use of the additive is needed in the context of the scope of each relevant commodity standard.

12. Where the Commodity Committee has only undertaken the *minimum* required, in accordance with the steps above, then the CCFA would then proceed to undertake the alignment exercise based on the updated information.

Additional alignment activity that may be undertaken

13. Commodity committees (*with physical meetings*) are encouraged to consider undertaking some or all of the detailed alignment work using the decision tree developed by the CCFA. Detailed guidance and principles on undertaking alignment is provided, at Attachment 1-3, to assist commodity committees that wish to go beyond the updating exercise to undertake the detailed alignment work.

Resources available to assist commodity committees

14. A database of food additive specifications with their current ADI status, the year of their most recent JECFA evaluation, their assigned INS numbers, etc. are available in English at the JECFA website at FAO http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/. The database has a query page and background information in English, French, Spanish, Arabic and Chinese.

15. The FAO also hosts a searchable GSFA database through the Codex Alimentarius website at http://www.fao.org/gsfaonline/index.html The database has a query page and is researchable in English, French and Spanish.

16. The Food Category System for food additives is hierarchical and is at Annex B of the GSFA (CXS 192-1995) and is also accessible through the GSFA database listed above.

Attachments

1. Detailed guidance and principles to align food additive provisions in Codex commodity standards with the General Standard for Food Additives (GSFA).

2. Decision tree for the recommended approach to alignment of the GSFA and commodity standards food additive provisions.

3. Working principles for alignment work.

Attachment 1 (of Appendix 6)

Detailed guidance and principles to align food additive provisions in Codex Commodity Standards with the General Standard for Food Additives

Scope

This guideline provides the principles and general approach of how to align the food additive provisions in Codex commodity standards with those of the General Standard for Food Additives (GSFA). The intention is that this guideline will facilitate the alignment work by the commodity committees who wish to go beyond the updating exercise to undertake the detailed alignment work. It is recognised that the assistance of the CCFA may be required.

General Approach

Consistent with the principle that the GSFA is the single authoritive reference for the use of food additives, alignment results in the removal of food additive provisions from the Codex commodity standards while ensuring that they are reflected by adding or amending existing provisions in the GSFA. Such amendments to the GSFA are made to the food additive list (Table 1) and the relevant food category list (Table 2), and if appropriate, to the list of the additives permitted for use in accordance with good manufacturing practices (GMP)[8] (Table 3). This task requires cross-checking the food additive provisions in Codex commodity standards with those in the GSFA and making appropriate amendments to the GSFA food additive provisions, usually by adding appropriate notes.

A Decision Tree and Working Principles have been developed to assist in this work.

In addition to making revisions to the GSFA, the current sections (usually Section 4) of the Codex commodity standards relating to food additives are amended, usually by removing the specific food additive provisions and adding text that explains where the appropriate food additive provisions for products conforming to the Codex commodity standard can be found in the GSFA.

Principles underpinning the work on alignment

The primary principle for performing the alignment work is that GSFA 'should be the single authoritive reference point for food additives'[9] and should therefore take into account any food additive provisions in the Codex commodity standards.

The following are secondary principles that underpin the alignment work:

There is a need for the food additive to be technologically justified and safe for use.

It is recognised that Codex commodity standards have had legitimate technical reasons for including a limited set of food additive provisions in Codex commodity standards whilst also recognising that, where possible, the provisions of the GSFA should be used as a default.

A decision tree approach should be used to harmonise food additive provisions in Codex commodity standards with the GSFA.

The decision tree is a tool for CCFA to align food additive provisions in the Codex commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.

If a Codex commodity standard lists specific Table 3 additives with a certain functional class, only those specific additives are included in Table 3 of the GSFA. It is not appropriate to automatically expand the additives with the functional class to include all Table 3 additives, since the Commodity Committee may have had a technological justification for limiting the use to the Table 3 additives that are listed in the Codex commodity standard.

When it is clear that the intention of the relevant Commodity Committee was to list all food additives belonging to a certain functional class, inclusion of all Table 3 food additives belonging to that functional class in the GSFA is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of Codex commodity standards[3]. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the Codex commodity standard.

[8] GMP is defined in Section 3.3 of the Preamble to the GSFA.
[9] Section 1.2 of the Preamble to the GSFA.

If a Commodity Standard falls within a GSFA food category that is included in the Annex to Table 3, then Table 3 does not apply to the commodity standard, and any Table 3 additives included in the standard need to be listed in Tables 1 and 2 of the GSFA.

Understanding the GSFA for alignment purposes

This section explains the format of the GSFA (see Section 6 of the Preamble to the GSFA). The GSFA contains three tables that are amended due to the alignment work.

Table 1 (*Additives permitted for use under specified conditions in certain food categories or individual food items*) is an alphabetical list of food additives, including the International Numbering System (INS) number and functional class. Each food additive entry lists the individual food categories which have a provision for that food additive. The maximum use level, any notes linked to the provision, step, and year adopted are detailed for each provision.

Table 2 (*Food categories or individual food items in which food additives are permitted*) is a numerical list of food categories. Each food category entry lists the food additives that have provisions for the food category in alphabetical order. The INS number for the food additive, and the maximum use level, notes, step and year adopted are also listed. The information in Table 2 is the same as in Table 1, just in a different format.

Table 3 (*Additives permitted for use in food in general, unless otherwise specified, in accordance with GMP*) contains a list of food additives that may be used in food in general at GMP unless specifically excluded. The Annex to Table 3 provides a list of specific food categories or individual food items that are excluded from the general conditions of Table 3, in which case the provision is listed in Tables 1 and 2. Table 3 lists the food additives in alphabetical order, along with their INS number, the functional class, the year adopted and some specific Codex commodity standards to which it is acceptable.

The alignment work needs to address the requirements in all three Tables and make appropriate amendments to each as required.

Specific Approach: questions to be addressed

Some general questions need to be asked for each of the food additives listed in the Codex commodity standard before they can be added into the GSFA. These questions have been answered in the positive for food additives listed in the GSFA. These questions are articulated further in Section 3 of the Preamble to the GSFA. They are also summarised in the *Guidelines for inclusion of specific provisions in Codex standards and related texts: Procedures for consideration of the entry and review of food additive provisions in the General Standard for Food Additives* of the Codex Alimentarius Commission Procedural Manual[10]. In summary, the questions are:

> Has JECFA completed a safety evaluation (i.e., assigned a full acceptable daily intake (ADI)) and concluded the food additive is safe for the proposed purpose?
>
> Is there a JECFA specification for the food additive?
>
> Is the technological need/justification for use of the food additive accepted by the Codex Commodity Committee, and does it meet one or more of the need/justification listed in section 3.2 (a)-(d) of the GSFA preamble?
>
> Does the food additive have an INS name, number and functional class listed in the *Class Names and International Numbering System for Food Additives* (CXG 36-1989)?
>
> Is the functional class for use of the food additive for the food category in the GSFA agreed by the Commodity Committee?

Another question that needs to be considered is whether the Codex commodity standard has a 1:1 relationship to the relevant GSFA food category. A 1:1 relationship means that all foods that comply with a Codex commodity standard are the only foods that are included in the relevant GSFA food category. For example, there is a 1:1 relationship between CXS 87-1981 and food category 05.1.4 in the GSFA; all products that are captured by 05.1.4 comply with CXS 87-1981. Commodity committees may need to address whether there is a 1:1 relationship between the Codex commodity standard and the GSFA food category, as they have the best understanding of the relevant Codex commodity standard and foods captured by the commodity standard.

However, there are other GSFA food categories that do not have a 1:1 correspondence with a Codex commodity standard. Foods that comply with a Codex commodity standard are termed ‘standardized foods’. There may be other foods that are included in a GSFA food category that do not comply with a Codex commodity standard. These are termed ‘non-standardized foods.’ Food categories that do not have a 1:1

[10] Pages 62-63 of the 25th edition of the Procedural Manual, 2016

relationship between the Codex commodity standard and the GSFA food category include both standardized food and non-standardized foods.

Information on the food category system of the GSFA is provided in Annex B of the GSFA, especially Part II (Food Category Descriptors). Annex C (*Cross-reference of Codex standards foods with the food category system used for the elaboration of the GSFA*) of the GSFA provides a list of Codex commodity standards and the relevant GSFA food category number, so is a very valuable resource to assist with this work.

Whether a 1:1 relationship between a Codex commodity standard and a GSFA food category will determine how the alignment is accomplished, especially whether specific notes are needed for the GSFA provisions to address non-standardized foods.

Specific Approach: summary of process to be undertaken

It is the easiest to align the food additive provisions in Codex commodity standards and the GSFA by first revising Table 2 of the GSFA, and then ensure that the same changes are made to Table 1. This is because Table 2 is organized by food categories which link directly to the Codex commodity standards. If the Codex commodity standard includes Table 3 additives, any relevant changes to Table 3 also need to be made.

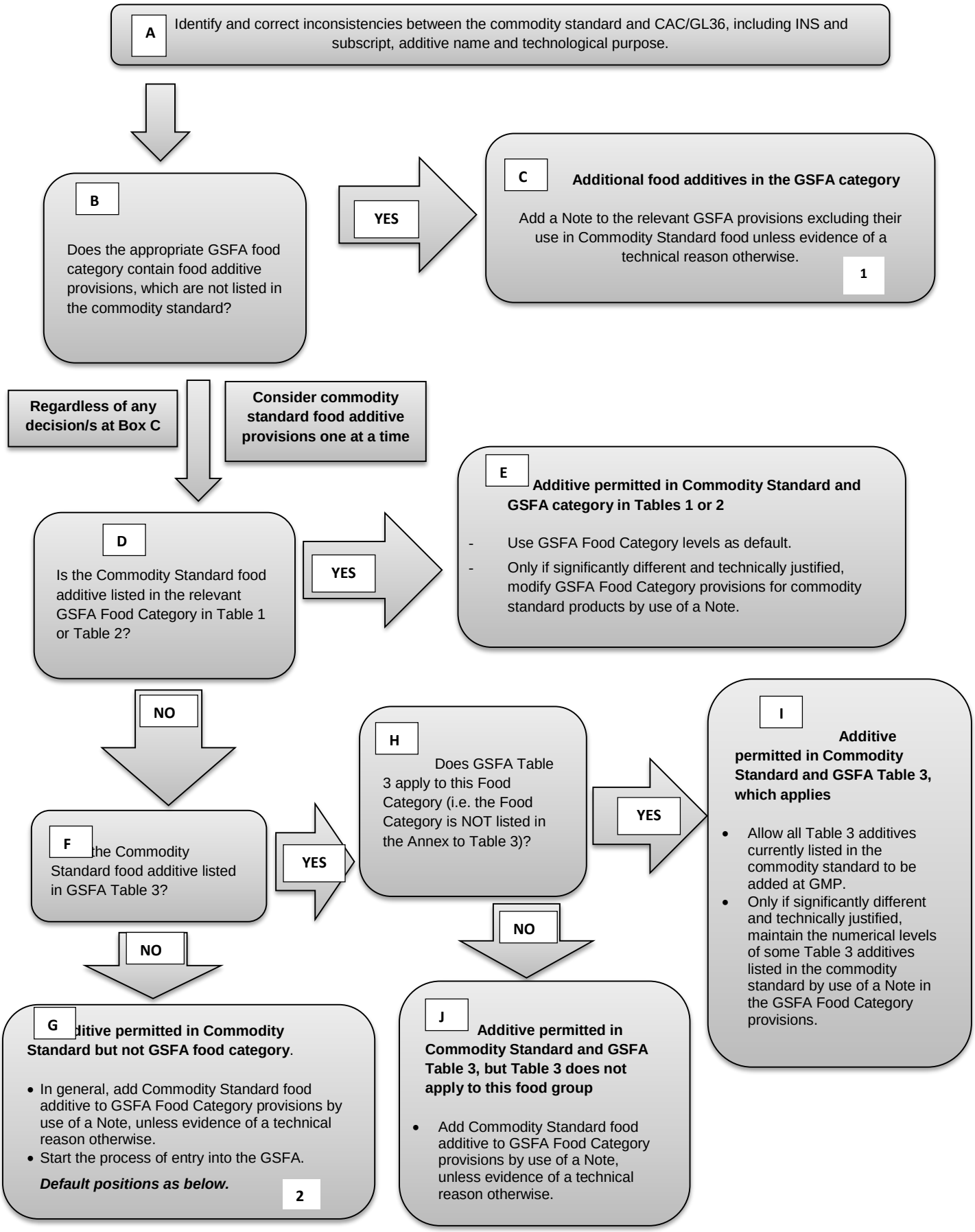
The Decision Tree (Attachment 2) and Working Principles (Attachment 3) are used to decide the appropriate approach to include each food additive provision in a Codex commodity standard into the GSFA.

The outcome of the alignment work leads to the development of recommended changes to be made to the food additive sections of the Codex commodity standards, and to Table 1, Table 2 and, if required, Table 3 of the GSFA.

Examples of documents reporting the alignment work are provided in the agenda of the CCFA meetings (e.g., Agenda item 4b, CX/FA 17/49/6 for CCFA49) and the changes proposed for adoption by the Codex Alimentarius Commission (CAC) are provided in the report of the CCFA meeting (e.g., REP17/FA, paras. 45-55 and relevant appendices for CCFA49).

Attachment 2 (of Appendix 6)

DECISION TREE FOR THE RECOMMENDED APPROACH TO ALIGNMENT OF THE GSFA AND COMMODITY STANDARDS FOOD ADDITIVE PROVISIONS



1. ***C:*** *Technological justification is to be determined by the relevant commodity committee, where an active commodity committee exists, or by the CCFA, where the relevant commodity committee has been adjourned/abolished.*

2. ***G1:*** *Additive in Table 1 for other GSFA food categories. Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note. Start the process of entry into the GSFA*

2. ***G2:*** *Additive does not have any provision in the GSFA, however has been assessed by JECFA and has been included in the CXG 36-1989. Add to GSFA but only for relevant Commodity Standard products. Start the process of entry into the GSFA.*

2. ***G3:*** *Additive is not listed in the GSFA. Remove from commodity standards.*

3. *Codex Procedural Manual (21st Ed., 2013) Section II; Elaboration of Codex Texts, Format for Codex Commodity Standards, pp.51-52.*

In applying the decision tree, it is preferable to consider both the adopted (Step 8) GSFA provisions and the draft and proposed draft GSFA provisions. This would ensure that all provisions in the food category relevant to the commodity standard are considered together in a consistent manner. An appropriate note could be applied to the draft GSFA provision to indicate the relevance to the commodity standard, until such time as the draft GSFA provision is discussed by the Committee.

Principles established that have guided the direction and development of the Decision Tree

- There is a need for the food additive to be technologically justified and safe for use.
- The GSFA is being developed to be the single reference point for food additives within Codex Alimentarius and should therefore take into account any food additive provisions in the commodity standards.
- It is recognised that commodity standards have legitimate technical reasons for a reduced set of food additive permissions whilst also recognising that where possible the provisions of the GSFA should be used as a default.
- It has been agreed that a decision tree approach to harmonising food additive permissions in commodity standards with the GSFA be used.
- The decision tree is a tool for CCFA to align commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- It is not considered appropriate to automatically allow the addition of all food additives in Table 3 of the GSFA to commodity standards, but to allow for all Table 3 additives that are currently listed in a particular commodity standard to be added at GMP through the GSFA unless it is technologically justified to restrict their use for that commodity.
- When it is clear that the intention of the relevant commodity committee was to list all food additives belonging to a certain functional class, permission of all Table 3 food additives belonging to such a class is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of commodity standards[3]. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the commodity standard.
- There are two types of restrictions for Table 3 food additives in the commodity standards. These restrictions are described in Table 3 of the GSFA and in Section 2 to the Annex to Table 3 of the GSFA.

  A. The first is the restriction to a certain functional class. In this case, all Table 3 additives with that functional class are acceptable. An example of the entry for a particular food category and commodity standard in Section 2 of the Annex to Table 3 is shown below.

12.5	Soups and broths
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	*Bouillon and Consommés* (CXS 117-1981)

B. The second type of the restriction is when the commodity standard lists individual food additives and therefore, the use of only certain Table 3 additives with that functional class are acceptable. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex Standard	*Cooked cured ham* (CXS 96-1981) and *Cooked cured pork shoulder* (CXS 97-1981)

For those commodity standards for which it is acceptable to use all Table 3 additives of a certain functional class, and only certain Table 3 additives of another functional class, a combination of the options A and B, above, is appropriate.

Attachment 3 (of Appendix 6)

Working Principles for alignment work

The general reference to the GSFA that is to be included in the commodity standard (as noted in the Procedural Manual[11]) needs to take into account the fact that there are limitations due to the listing of specific additives in the commodity standard. Therefore, when applying the provisions in the commodity standard to the GSFA for alignment:

A new provision for an additive is added to the GSFA only if there is a provision for that additive in the commodity standard, but currently no provision for that additive in the GSFA in the relevant food category. According to Box G of the Decision Tree a provision is added by use of a Note to limit the use of products conforming to the commodity standard unless evidence of a technical reason otherwise (i.e. evidence justifying the need for non-standardised products).

Only adopted GSFA additive provisions are considered for alignment with the commodity standards at this time. However, draft and proposed draft GSFA additive provisions can be considered if:

- The commodity standard is revised to include only a general reference to the GSFA, and the use of these additives listed in the standardized food would not be recorded elsewhere.

- The GSFA food additive provision needs to be revised to include appropriate note(s) to describe the use of the additive in the relevant commodity standard(s) (e.g., to exclude food products subject to the relevant commodity standard, to indicate a different use level in food products subject to the relevant commodity standard). The rationale for this is the following: Some GSFA food categories that include the relevant commodity standard(s) also include non-standardized food products. Therefore, CCFA still needs to discuss the use of these food additives in non-standardized foods. As such, these draft and proposed draft food additive provisions are maintained at their current step. The new note(s) associated with these draft and proposed draft food additive provisions address the alignment with the relevant commodity standard(s), and will be retained when CCFA discusses the food additive provisions in the future.

Draft and proposed draft GSFA additive provisions need to be clearly labelled as such in the reports as they cannot be included in any final document containing proposed changes to the GSFA (see final paragraph).

An appropriate note is associated with the relevant GSFA additive provision to include a limitation from the commodity standard. For example, the "XS##" Notes are used to denote the exclusion of the commodity standard from the GSFA provision (i.e., there is a provision in the GSFA for the additive, but the additive is not listed in the commodity standard).

Food additive provisions in the commodity standards are removed when they have been aligned with the appropriate food category in the GSFA (Table 2 and subsequent amendments to Table 1 (and Table 3 if required)). The replacement wording in the food additive section of the commodity standard is as stated under Food Additives, within Section II (Elaboration of Codex texts); Format for Codex Commodity Standards in the Procedural Manual[3]. This wording is:

"[Food Additive functional class] used in accordance with Tables 1 and 2 of the General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard."

- In some cases, depending upon the particular commodity standard that is being aligned with the GSFA, the general reference text to the GSFA provided in the Procedural Manual may need to be modified. Two examples of modified text are shown below. In the *Standard for Chocolate and Chocolate Products* (CXS 87-1981), the text regarding Table 3 was changed to indicate that only certain Table 3 additives are permitted. In the *Standard for Quick Frozen Fish Sticks* (*Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CXS 166-1989), no Table 3 text was needed (because the standard fell under a food category in the Annex to Table 3), and the Table 1 and 2 text was expanded to take into account the different use of additives in the different types of food covered by the standard.

- ***Standard for Chocolate and Chocolate Products*** **(CXS 87-1981):**

Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.4 (Chocolate and chocolate products) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

[11] Format for Codex Commodity Standards, section *Food Additives*; e.g. page 57-58 of the Codex Alimentarius Commission Procedural Manual, 25th edition, 2016

- ***Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CXS 166-1989):**

Antioxidants and humectants (for use in all products conforming to CXS 166-1989); acidity regulators and thickeners (for minced fish flesh only); and colours, emulsifiers, flavour enhancers, raising agents, and thickeners (for breaded or batter coatings) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.2 (Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

If a commodity standard lists an individual additive that is included under a "group" additive in the GSFA (e.g., sulfites, ascorbyl esters), and the individual additives in the group that have the same functional class(es) as the additive listed in the relevant commodity standard are expected to be appropriate for the use specified in the relevant commodity standard, then the alignment should include all the individual additives with the appropriate functional class(es) in the group.

There are three types of restrictions for Table 3 food additives in the commodity standards. These restrictions are described in Table 3 of the GSFA and in Section 2 to the Annex to Table 3 of the GSFA.

A. The first is the restriction to a certain functional class. In this case, all Table 3 additives with that functional class are acceptable. An example of the entry for a particular food category and commodity standard in Section 2 of the Annex to Table 3 is shown below.

12.5	**Soups and broths**
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standards	Bouillon and Consommés (CXS 117-1981)

B. The second type of the restriction is when the commodity standard lists individual food additives and therefore, the use of only certain Table 3 additives with that functional class are acceptable. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

08.2.2	**Heat-treated processed meat, poultry, and game products in whole pieces or cuts**
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Cooked cured ham (CXS 96-1981) and Cooked cured pork shoulder (CXS 97-1981)

C. For those commodity standards for which it is acceptable to use all Table 3 additives of a certain functional class, and only certain Table 3 additives of another functional class, a combination of the options A and B, above, is appropriate. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

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**
	All firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
Codex standards	Preserved Tomatoes (CXS 13-1981)

The recommendations for alignment should be to <u>amend</u> the GSFA provisions in Tables 1 and 2, rather than *add* provisions (the latter applies only to the situation described in the first bullet point). There can only be one provision in the GSFA for a given food category for an additive. Therefore, the recommendations are to amend (revise) existing GSFA provisions to take into account the provisions in the commodity standard. As such, the recommendations with the proposed revisions to the GSFA are presented in a single table, with the same data each in Table 1 and Table 2 format (and the same notes) and only of adopted provisions. This presentation would eliminate any confusion or misinterpretation as to the final provision in the GSFA.

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