

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Item 5a, b

CRD 2

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-First Session

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Report of the 51st CCFA's Physical Working Group on the Codex General Standard for Food Additives (GSFA)

22-23 March 2019

At the request of the 50th Codex Committee on Food Additives (CCFA50), the physical working group (pWG) was chaired by the United States of America (USA). The delegations of China and Germany served as rapporteurs. The CCFA50 charged the pWG to consider and prepare recommendations to the Plenary on the work of the electronic Working Group (eWG) on the GSFA to CCFA51 and responses to CL 2018/27-FA (REP 18/FA para 114):

- (i) Draft and proposed draft provisions for colours in the Step process in food categories 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4), 05.3 (Chewing gum), 5.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces) (CX/FA 19/51/7 Appendix 1);
- (ii) Remaining draft and proposed draft provisions in Table 1 and 2 of the GSFA in food categories 01.0 through 16.0, with the exception of those additives with technological functions of colour (excluding those provisions discussed in point (i)) or sweetener, adipates, nitrites and nitrates, the provisions in food category 14.2.3 and its subcategories, and provisions awaiting a reply from CCSC, CCPFV or CCFO. Those provisions include:
 - a. Provision for Trisodium citrate (INS 331(iii)) in Food Category 01.1.1 (*Fluid milk (plain)*) (CX/FA 19/51/7 Appendix 2);
 - b. Provisions in Food Category 01.1.2 (*Other fluid milks (plain)*) for additives with the technological function of emulsifier and stabilizer (CX/FA 19/51/7 Appendix 3);
 - c. All other draft and proposed provisions within topic (ii) (CX/FA 19/51/7 Appendix 4);
- (iii) Proposed draft provisions in Table 3 for Gum ghatti (INS 419) and Tamarind seed polysaccharide (INS 437) (CX/FA 19/51/7 Appendix 5);
- (iv) The technological justification for the use of preservatives and anticaking agents for surface treatment of mozzarella with high moisture content covered by the Standard for Mozzarella (CXS 262-2006) (CX/FA 19/51/7 Appendix 6); and
- (v) Request for and compile information on available relevant dietary exposure data for Dioctyl sodium sulfosuccinate (INS 480), Polyglycerol esters of fatty acids (INS 475), Sodium stearoyl lactylate (INS 481(i)), Calcium oleyl lactylate (INS 482(ii)) and the actual use level and technological justification in Food Category 14.1.4 for Dioctyl sodium sulfosuccinate (INS 480), Polyglycerol esters of fatty acids (INS 475), Sodium stearoyl lactylate (INS 481(i)), Calcium oleyl lactylate (INS 482(ii)) and in food category 14.1.5 for Polyglycerol esters of fatty acids (INS 475), Sodium stearoyl lactylate (INS 481(i)) and Calcium oleyl lactylate (INS 482(ii)) for consideration by the electronic working group to formulate recommendations on the provisions for these additives in those food categories (CX/FA 19/51/7 Appendix 7); and

- (vi) Responses to the request for proposals for new and/or revision of food additive provisions of the GSFA (CL 2018/27-FA) (CX/FA 19/51/8)

Comments to the agenda items listed above were also included in FA51/CRDs 11, 12 and 20, 23, 24.

The following Members and Organizations participated: Australia, Belgium, Brazil, China, European Union, France, Germany, India, Indonesia, Israel, Italy, Japan, Kenya, New Zealand, Philippines, Republic of Korea, Romania, Russian Federation, Senegal, Singapore, Spain, Switzerland, Thailand, United Kingdom, United States of America, Vietnam; and AIDGUM, CCC, EFEMA, ETA, EU Specialty Foods, FIA, FoodDrinkEurope, IACM, IADSA, ICA/IOCCC, ICBA, ICGA, ICGMA, IDF/FIL, IFAC, IFT, IFU, ILSI, IOFI, ISA, ISCO, ISDI, IUFOST, NATCOL, and OFCA.

The Chair noted that the GSFA continues to be a work in progress with 4333 adopted provisions and 1488 Step 3/4 or Step 6/7 food additive provisions in Tables 1 and 2 of the standard. He noted the discussion in CX/FA 18/51/7 focuses on 155 provisions that are in the step process and/or adopted while CX/FA 18/51/8 discusses 102 proposed new and/or revision provisions for entry into the step process. The Chair presented the provisional agenda of the pWG for discussion. The pWG agreed to proceed with the proposed agenda.

PROPOSED DRAFT PROVISIONS IN TABLE 3 FOR GUM GHATTI (INS 419) AND TAMARIND SEED POLYSACCHARIDE (INS 437) (CX/FA 19/51/7 APPENDIX 5)

The Chair provided background that Gum ghatti (INS 419) and Tamarind seed polysaccharide (INS 437) had received ADIs of “not specified” from the 84th Joint FAO/ WHO Expert Committee on Food Additives (JECFA), and as a result CCFA50 entered provisions for these additives into Table 3 of the GSFA at Step 3 and requested the eWG on the GSFA to CCFA51 to circulate the provisions for comment at Step 3. The Chair noted that the GSFA eWG had specifically requested comments on the use of these additives in commodity standards that correspond to food categories that are not listed in the Annex to Table 3 of the GSFA, as the use of Table 3 additives in such standards are listed in Table 3 of the GSFA. No comments were submitted to the eWG on the GSFA pertaining to the inclusion of Gum ghatti in specific commodity standards, however, comments were submitted pertaining to the inclusion of Tamarind seed polysaccharide in specific commodity standards. The Chair noted that the eWG on the GSFA had grouped proposals for inclusion of Tamarind seed polysaccharide in specific commodity standards based on the following criteria: 1) does the commodity standard have a general reference or list specific additives, 2) is the corresponding commodity committee active or adjourned, and 3) has the commodity standard been aligned with the GSFA.

After introduction of the agenda item by the Chair, the pWG discussed each of the proposals in Appendix 5 of CX/FA 19/51/7.

Pertaining to the proposal to list CODEX STANs 243-2003, 296-2009, and 256-2007 in the column “Acceptable, including foods conforming to the following commodity standard” for the Table 3 provision for Tamarind seed polysaccharide (INS 437), the Chair noted a typographical error in Appendix 5 of CX/FA 19/51/7 in that the corresponding commodity committees for these standards were still active. However, the Chair also noted that these commodity standards contain a reference to Table 3 of the GSFA, either on a general basis or for specific functional classes. The Chair noted that the approach of listing of such standards in the column “Acceptable, including foods conforming to the following commodity standard” for provisions in Table 3 was discussed by CCFA50 (REP18/FA paras 41 and 42). At CCFA50 it was determined that commodity standards would not be listed under the column if the commodity standard contained a reference to Table 3 of the GSFA on either a general basis or for specific functional classes – standards will only be listed in that column if the standard lists specific Table 3 additives. However, CCFA50 also discussed that, due to technological issues at that time, the Codex Secretariat was not able to implement this decision for the on-line version of the GSFA. Therefore, CCFA50 determined that the implementation of this decision would be delayed until some future date when the technological issues with the on-line version of the GSFA were resolved. During the current pWG the Chair asked the Codex Secretariat for an update on resolving the technological issues pertaining to this issue. The Codex Secretariat replied that work continued towards resolving this issue, but at this time the technological issues had not been resolved.

Recommendation 1

The pWG recommends that CCFA51 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part A and include them in Table 3 of the GSFA.

The pWG also recommends that CCFA remove the listings for CS 243-2003, CS 296-2009, and CS 256-2007 from the column “Acceptable, including foods conforming to the following commodity standard” for the Table 3 provision for Tamarind seed polysaccharide (INS 437) at a future session once the Codex Secretariat is able to resolve the technological issues associated with the online version of the GSFA.

As discussed in the pWG, all commodity standards which contain a reference to Table 3 of the GSFA, on either a general basis or for specific functional class, have been proposed for adoption as contained in Annex 1 Part A. The pWG recommends that CCFA remove the listings for CS66-1981, CS 117-1981, and CS 309R-2011 at a future session once the Codex Secretariat is able to resolve the technological issues associated with the online version of the GSFA.

Recommendation 2

The pWG recommends that CCFA51 task the eWG on Alignment to consider revision to the food additive section of the commodity standards as indicated in Annex 1 Part A to include Tamarind seed polysaccharide (INS 437) under the appropriate functional class header with a maximum use level (ML) of Good Manufacturing Practice (GMP).

Recommendation 3

The pWG recommends that CCFA51 request guidance from the Codex Committee on Processed Fruits and Vegetables (CCPFV) on the technological justification of the use of Tamarind seed polysaccharide (INS 437) in the Standard for Pickled Cucumbers (CODEX STAN 115-1981), and, if CCPFV determines that the use is technologically justified, that CCPFV revise CODEX STAN 115-1981 to reflect the use of the additive for the appropriate technological function with a ML of GMP.

THE STANDARD FOR MOZZARELLA (CXS 262-2006) (CX/FA 19/51/7 Appendix 6)

The Chair provided background that at the 38th Session of the Codex Alimentarius Commission (CAC38), the Codex Secretariat had noted that the Standard for Mozzarella (CODEX STAN 262-2006) had left blank entries defining whether preservatives and anticaking agents were acceptable for the surface treatment of high moisture mozzarella. CAC40 requested CCFA50 to address this issue. Appendix 6 of CX/FA 19/51/7 summarizes the discussion of the eWG on the GSFA to CCFA50 pertaining to the technological justification for the use of preservatives and anticaking agents for the surface treatment of high moisture mozzarella and presents a proposal for revision of CODEX STAN 262-2006 to document the technologically justified use.

The working group discussed the proposals in CX/FA 19/51/7 Appendix 6.

Recommendation 4

The pWG recommends that CCFA51 inform CAC that:

- 1) The use of anti-caking agents in the surface treatment of high-moisture mozzarella is technologically justified only when high-moisture mozzarella is in a shredded or diced format; and
- 2) The use of preservatives in the surface treatment of high-moisture mozzarella is technologically justified only when high moisture mozzarella is not packaged in liquid.

Recommendation 5

The pWG recommends that CCFA51 recommend to CAC that: the table on “Justified Use” in CODEX STAN 262-2006 be revised as shown in **bolded text** below to reflect the technologically justified use of these additives in high-moisture mozzarella:

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

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

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

^(c) **Only for high-moisture mozzarella not packaged in liquid.**

^(d) **For the surface treatment of shredded and/or diced cheese, only.**

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

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

DRAFT AND PROPOSED DRAFT PROVISIONS FOR COLOURS IN FOOD CATEGORIES 05.2 (CONFECTIONERY INCLUDING HARD AND SOFT CANDY, NOUGATS, ETC. OTHER THAN FOOD CATEGORIES 05.1, 05.3 AND 05.4), 05.3 (CHEWING GUM), 5.4 (DECORATIONS (E.G. FOR FINE BAKERY WARES), TOPPINGS (NON-FRUIT) AND SWEET SAUCES) (CX/FA 19/51/7 APPENDIX 1)

The Chair briefly noted that Appendix 1 of CX/FA 19/51/7 compiles proposals of the eWG on provisions for colours in the Step process in food categories 05.2 (*Confectionery including hard and soft candy, nougats,*

etc. other than food categories 05.1, 05.3 and 05.4), 05.3 (Chewing gum), 5.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces).

The Chair noted that the CX/FA 19/51/7 Appendix 1 is split into two annexes:

- Annex 1 which summarized comments submitted by eWG members on the application of the criteria in Section 3.2 of the Preamble of the GSFA to the horizontal use of colours in Food Categories 05.2 and its subcategories, 05.3, and 05.4; and
- Annex 2 which presented the eWG proposals on each of the provisions under discussion.

Specific to Annex 2, the Chair observed that, as proposals put forward by eWGs are normally intended to represent a consensus position resulting from comments pertaining to each provision submitted by eWG members, normal practice would be for the eWG report to provide a compilation of comments submitted to the eWG. However, due to the large amount of information submitted by eWG members in response to the three circulars issued by the eWG, it was not possible to condense the comments submitted on the specific provisions for colours into a format suitable for the eWG report. For this reason, the eWG Chair compiled all comments in a separate document that is accessible via an internet link provided in the eWG report. The Chair invited the pWG to consider this compilation during their discussion of the proposals listed in CX/FA 19/51/7 Appendix 1 Annex 2.

After introduction of the agenda item by the Chair, the pWG discussed the proposals in Appendix 1, Annex 1 of CX/FA 19/51/7 provision by provision.

During the discussion of the provision for Caramel II- sulfite caramel (INS 150b) in food category 05.0, the Chair noted that the pWG had recommended adoption of provisions in all subcategories of food category 05.0 except food category 05.1 which had not been in the mandate of the eWG. Therefore, the Chair recommended that the provision in food category 05.0 be discontinued, and moved to subcategory 05.1.

Recommendation 6

The pWG recommends that CCFA51 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part B and include them in the GSFA.

Recommendation 7

The pWG recommends that CCFA51 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part A.

During the discussion of provisions for Lutein from *tagetes erecta* (INS 161b(i)) in food categories 05.2 and 05.4, and for Zeaxanthin, synthetic (INS 161h(i)) in food categories 05.2 and 05.3, it was noted that these food additives received an Acceptable Daily Intake (ADI) of “not specified” from the 86th JECFA as discussed in CX/FA 19/51/3. The Chair also noted that Food Categories 05.2, 05.3, and 05.4 are not included in the Annex to Table 3 and do not have corresponding commodity standards. As such, the provisions for these additives in food categories 05.2, 05.3, and 05.4, should be discontinued if there were adopted provisions for these additives in Table 3 of the GSFA. It was also discussed that CCFA51 had endorsed a procedure under which general provisions for the use of additives with a JECFA ADI of “not specified” would be adopted into Table 3 of the GSFA at the same session where CCFA is informed of JECFA’s assessment. However, at CCFA50 the Codex Secretariat noted that the new procedure could not be enacted at that time due to technical limitations with the on-line version of the GSFA, and therefore this procedure would be enacted at a future date (REP 18/FA paras 59-61).

Recommendation 8

The pWG recommends that that the proposed draft provisions for Lutein from *tagetes erecta* (INS 161b(i)) in food categories 05.2 and 05.4, and for Zeaxanthin, synthetic (INS 161h(i)) in food categories 05.2 and 05.3 contained in Annex 3 Part A be held until provisions for these additives are adopted into Table 3 of the GSFA, at which time the provisions for these additives in food categories 05.2, 05.3, and 05.4 should be discontinued.

PROVISION FOR TRISODIUM CITRATE IN FC 01.1.1 (FLUID MILKS (PLAIN)) (CX/FA 19/51/7 APPENDIX 2)

The Chair noted that Appendix 2 of CX/FA 19/51/7 compiles comments on the technological need for the use of Trisodium citrate (INS 331(iii)) in UHT and sterilized milks from bovine species. The Chair noted that CCFA50 initially endorsed the recommendation of the pWG on the GSFA to CCFA50 that the provision for Trisodium citrate in food category 01.1.1 be adopted at an ML of GMP for use in UHT and sterilized products from non-bovine species. However, at the observation of a Member that Trisodium citrate is used in milk from bovine species by some Codex Members, CCFA50 revisited its endorsement and agreed to hold the provision and have the eWG on the GSFA to CCFA51 consider the technological need for use of Trisodium citrate in products conforming to food category 01.1.1 from bovine species.

The working group discussed the provision. During the discussion the working group observed the technological justification for the need for the additive is to compensate for low citrate and high calcium content in milk. One member noted that the potential for low citrate or high calcium content in milk from bovine species was a result of various factors related to the climatic conditions in certain regions of the globe, and a reference to those global regions should be included in a note defining the use. Other members asserted that the note should focus on the technological need of the additive rather than include a reference to specific global regions. As a result of this discussion, the working group recommended that the use of the additive in milk from bovine species should be described with a note stating that the use in milk from bovine species is limited to controlling low citrate and high calcium content based upon climatic conditions.

Recommendation 9

The pWG recommends that CCFA51 endorse for adoption at Step 8 the draft provision contained in Annex 1 Part C and include it in the GSFA.

PROPOSED DRAFT PROVISIONS IN FC 01.1.2 (OTHER FLUID MILKS (PLAIN)) FOR ADDITIVES WITH THE TECHNOLOGICAL FUNCTION OF EMULSIFIER OR STABILIZER (CX/FA 19/51/7 APPENDIX 3)

The Chair noted that CCFA48 revised the structure, title and descriptor of food category 01.1 (*Fluid milk and milk products*) and its subcategories. CCFA48 also stated that the scope of the new food category 01.1.2 did not correspond to the scope of a historical food category under food category 01.1 and subsequently requested proposals for inclusion for the use of food additives in FC 01.1.2. CCFA49 entered proposals for the use of additives into FC 01.1.2 at Step 2 and circulated those draft provisions for comment. At CCFA50 there was disagreement within the Committee as to whether the use of emulsifiers or stabilizers that also have thickening function is appropriate in FC 01.1.2 based on a concern that such use may mislead consumers into mistaking products from FC 01.1.2 for products under FC 01.1.1 (*Fluid milks (plain)*). Therefore, CCFA agreed to hold and circulate for comment those food additive provisions in food category 01.1.2 with the technological function of thickener.

The Chair noted that, in addition to discussing the proposed draft provisions in FC 01.1.2, the eWG also discussed the nature of the products in FC 01.1.2 and the differences between those products and fluid milks in FC 01.1.1. That discussion is summarized in CX/FA 19/51/7 Appendix 3. The eWG noted that the processing methods and other factors (for example, fortification) for FC 01.1.2 provide a technological justification for the use of additives that does not apply to the minimally processed milks in FC 01.1.1. The eWG also noted that FC 01.1.2 includes a wide range of products. The Chair observed that all of the additives under discussion in CX/FA 19/51/7 Appendix 3 have a JECFA ADI of “not specified” and, under normal procedure, provisions for their use in Tables 1 and 2 would have a ML of GMP. However, certain eWG members had proposed numeric MLs for some products to address concerns that thickening in those products may mislead the consumer.

After the introduction by the Chair the working group started discussion on CX/FA 19/51/17 Appendix 3 with a general discussion on the need for these products in vitamin and mineral fortified products and that the majority of the use of these additives in FC 01.1.2 is for such fortified products. It was also noted that vitamin and mineral fortified products are used by the consumer for different purposes than products under FC 01.1.1, and that the purpose of the additives in these products are as emulsifiers or stabilizers. To reflect the type of products in which the additives under discussion are used and their intended technological function in these products, the working group agreed to add Note 407 and 438 to all provisions in the category.

However, for the provision for Potassium carbonate (INS 501(i)) the Chair noted that this additive has acidity regulator function and was mistakenly listed with thickener function in the report of the eWG on the GSFA to CCFA50 (CX/FA 18/50/7) but that this additive does not have thickener function associated with it in CAC/GL 36-1989. The Chair also noted that provisions for several other additives with acidity regulator function were adopted in FC 01.1.2 by CCFA49, with use limited to vitamin and mineral fortified products only. The Chair also noted that as potassium carbonate had acidity regulator function it was not appropriate to limit its use to that as an emulsifier or stabilizer. Therefore, the working group agreed to add Note 407 but not Note 438 to the provision for potassium carbonate.

After the pWG, the rapporteurs noted that the provision for Propylene glycol alginate (INS 405) did not have an ADI of “not specified.” The numerical use level has been proposed for adoption.

Recommendation 10

The pWG recommends that CCFA51 endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions contained in Annex 1 Part D and include them in the GSFA.

PROVISIONS IN TABLES 1 AND 2 OF THE GSFA IN FOOD CATEGORIES 14.1.4 (WATER-BASED FLAVOURED DRINKS, INCLUDING “SPORT”, “ENERGY”, OR “ELECTROLYTE” DRINKS AND PARTICULATED DRINKS) AND 14.1.5 (COFFEE, COFFEE SUBSTITUTES, TEA, HERBAL INFUSIONS, AND OTHER HOT CEREAL AND GRAIN BEVERAGES, EXCLUDING COCOA) (CX/FA 19/51/7 Appendix 7)

The Chair noted that CCFA50 considered the draft and proposed draft provisions in FCs 14.1.4 and 14.1.5. As a result of discussions pertaining to exposure from the proposed uses of certain additives in these food categories, CCFA50 requested that the eWG on the GSFA to CCFA51 collect information on the actual use levels of those additives in these food categories, the technological justification for those use levels, and available relevant dietary exposure data. CX/FA 19/51/7 Appendix 7 presents a summarization of information provided on relevant dietary exposure data, and provides proposals for provisions in FCs 14.1.4 and 14.1.5. The working group discussed the proposals in CX/FA 19/15/7 Appendix 7 provision by provision.

The working group noted that there may be new information available for polyglycerol esters of fatty acids (INS 475), and based upon evaluation of this data by regulatory agencies of member countries, this information could potentially support an increase in the JECA ADI for this additive. As this information did not raise a safety concern for the additive, the working group agreed that this information would not delay action on the provisions for polyglycerol esters of fatty acids in the food categories under discussion. However, for completeness of procedure, the working group agreed that the information should be considered by JECFA.

Recommendation 11

The pWG recommends that CCFA51 endorse for adoption at Step 8 the draft provisions contained in Annex 1 Part E and include them in the GSFA.

Recommendation 12

The pWG recommends that the in-session JECFA Priority working group add polyglycerol esters of fatty acids (INS 475) to the JECFA priority list.

During the discussion for the provisions for stearyl lactylate (INS 481(i), 482(i)), one Member Organization expressed concerns for exposure to these additives and stated that the only exposure assessment discussed by the eWG for these additives did not include their use in beverages other than in powdered mixtures for hot beverages. During the discussion by the working group there was no indication that additional exposure information would be made available.

Recommendation 13

The pWG recommends that CCFA51 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part B.

During the discussion of the provision for Dioctyl sodium sulfosuccinate (INS 480) in FC 14.1.4 a Member organization noted concern that exposure of certain population groups, specifically children, could exceed the JECFA ADI. One Observer noted that they had performed a budget method calculation taking into account potential exposure to the additive from all foods and that this calculation indicated that exposure to the additive would not exceed the JECFA ADI. Although the Observer had not provided the details of the calculation to the Committee, the Observer stated that the calculation could be made available upon request. The working group agreed that prior to taking action on such information the calculation should be evaluated by JECFA for appropriateness.

Recommendation 14

The pWG recommends that the in-session JECFA Priority working group request that JECFA review the exposure calculation for Dioctyl sodium sulfosuccinate (INS 480) to be submitted by the Observer, as well as other exposure information, to determine the appropriateness of that data to support the safety of the provision for dioctyl sodium sulfosuccinate in FC 14.1.4.

The pWG also recommends that the provision in Annex 3 Part B be held at its current step until guidance in this matter is provided from JECFA.

REMAINING DRAFT AND PROPOSED DRAFT PROVISIONS IN TABLE 1 AND 2 OF THE GSFA IN FOOD CATEGORIES 01.0 THROUGH 16.0, WITH THE EXCEPTION OF THOSE ADDITIVES WITH TECHNOLOGICAL FUNCTIONS OF COLOUR OR SWEETENER, ADIPATES, NITRITES AND NITRATES, THE PROVISIONS IN FOOD CATEGORY 14.2.3 AND ITS SUBCATEGORIES, PROVISIONS AWAITING A REPLY FROM CCSCH, CCPFV OR CCFO, AND PROVISIONS DISCUSSED IN APPENDICES 2, 3, OR 7 OF CX/FA 19/51/7 (CX/FA 19/51/7 APPENDIX 4)

The Chair started the discussion by briefly explaining that Appendix 4 of CX/FA 19/51/7 compiles responses of the eWG on provisions in food categories 01.0 through 16.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates and the provisions related to food category 14.2.3 (*Grape wines*) and its subcategories, provisions awaiting a reply from CCSCH, CCPFV or CCFO, and provisions discussed in Appendices 2, 3, or 7 of CX/FA 19/51/7. After introduction of the agenda item by the Chair, the pWG discussed the proposals in Appendix 4 provision by provision.

During discussions on the use of Sucrose esters of fatty acids (INS 473), Sucrose oligoesters, Type I and Type II (INS 473a) and Sucroglycerides (INS 474) in FC 05.1.4, a member expressed concern that the proposed use would result in exposures which exceed the JECFA ADI. The working group agreed to hold the provisions and request the JECFA priority in session working group add these additives to the JECFA priority list for an exposure assessment. Multiple members indicated data availability to support the exposure assessment.

Recommendation 15

The pWG recommends that CCFA51 hold the draft and proposed draft provisions contained in Annex 3 Part C and request the JECFA priority group to add Sucrose esters of fatty acids (INS 473), Sucrose oligoesters, Type I and Type II (INS 473a) and Sucroglycerides (INS 474) to the JECFA priority list for an exposure assessment.

During the discussion of the provision for Calcium sulfate (INS 516) in FC 06.2.1 (*Flours*), it was noted that the alignment of the corresponding commodity standard (CODEX STAN 152-1985) is discussed in Agenda Item 4b (CX/FA 19/51/6) and as a result it was expected that the commodity standard would be revised to contain a general reference to provisions in Tables 1 and 2 of the GSFA. Although the working group agreed to recommend adoption in Tables 1 and 2 of the GSFA for the provision for calcium sulfate in FC 6.2.1 and to request the eWG on Alignment to consider consequential revisions to CODEX STAN 152-1985, subsequent to the working group meeting the rapporteurs noted that referring the use of calcium sulfate in flours to the eWG on Alignment would not be necessary if the Plenary adopted the recommendations in CX/FA 19/51/6 and revised CODEX STAN 152-1985 to include a general reference to food category 06.2.1 of the GSFA.

Recommendation 16

The pWG recommends that CCFA51 task the WG on Alignment to consider revisions to CODEX STAN 152-1985 to include the adopted provision for calcium sulfate (INS 516).

During discussion of provisions in FC 06.2.1 it was also noted that, although technological justification for the use of magnesium carbonate (INS 504(i)) as a flour treatment agent was provided, this additive does not have the functional class of flour treatment agent associated with it in the guideline on Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989). The working group agreed to hold the provision pending listing in the INS.

Recommendation 17

The pWG recommends that CCFA51 hold the draft provisions contained in Annex 3 Part D for magnesium carbonate pending listing in the INS with the functional class of flour treatment agent.

When discussing food category 10.2, the Chair noted that the working group would take the approach that as a result of discussions in the subcategories, the provision in the parent category would automatically be recommended for discontinuation unless the pWG recommended adoption for provisions in each of the subcategories at the same maximum use level with the same notes. The pWG agreed to this proposal.

The Working group discussed the use of Propylene glycol (INS 1520) in FC 14.1.4.1 (*Carbonated water-based flavoured drinks*), 14.1.4.2 (*Non-carbonated water-based flavoured drinks, including punches and ades*) and 14.1.4.3 (*Concentrates (liquid or solid) for water-based flavoured drinks*). Several Members and Observers stated that Propylene glycol is contained in products in FC 14.1.4.1 because of carryover from its use in flavourings and does not serve a technological function in the finished food. Many of these participants cited text in the Codex Guidelines for the Use of Flavourings (Section 3.5 in CAC/GL 66-2008) to assert that components of flavourings that do not serve a technological function in the finished product do not have to be listed in the list of ingredients. As a result these participants requested that the provisions for propylene glycol be discontinued. However, other members did not support the discontinuation of the provisions and expressed that it was not consistent with discussions held in CCFA48 and CCFA49 pertaining to secondary additives. They also cited that a note already exists in the GSFA for the carryover from flavourings. The Chair noted that the Committee has previously discussed the use of additives in additives and had not reached a satisfactory conclusion on how to address these additives on a general basis. There was recognition in the working group that further work is needed to identify an approach on how to address the issue on a comprehensive basis. The working group recommends that the provisions be held and to recommend to the plenary that the Committee discuss a comprehensive approach for the use of additives in additive preparations at a future date.

Recommendation 18

The pWG recommends that CCFA51 hold the draft and proposed draft provisions contained in Annex 3 Part E pending future discussion on additives in additives.

Recommendation 19

The pWG recommends that CCFA51 consider discussing a comprehensive approach for the use of additives in additive preparations at a future date.

Concern was raised in the working group that the use of Sodium hydroxide (INS 524) in FC 01.1.2 (*Other fluid milks (plain)*) could be used to mask spoiled milk and be used in milk fraud. Other members noted that Sodium hydroxide is widely used as an acidity regulator to adjust the pH of milk and that there is no safety concern for its use. The JECFA Secretariat noted that the regulation of food additives is a mechanism to ensure the safe use of additives but often does not prevent economically motivated adulteration. It was also discussed that the adulterated use under discussion appeared to pertain more to Fluid milk (plain) in FC 01.1.1, as opposed to the products covered by FC 01.1.2.

The Chair noted that the work on FCs 04.1.1.2 (*Surface-treated fresh fruit*) and 04.2.1.2 (*Surface-treated fresh vegetables, (including mushrooms, and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera, seaweeds and nuts and seeds)*) was a completion of work conducted by CCFA45 which discussed the use of Table 3 additives with emulsifier, stabilizer and thickener function, in food categories that are listed in the Annex to Table 3. CCFA45 utilized an approach that determined the

justification for emulsifiers, stabilizers, or thickeners in a food category on a general basis, and then applied that justification horizontally to all provisions for Table 3 additives in those food categories.

The Chair also noted that, for FCs 04.1.1.2 and 04.2.1.2, the eWG on the GSFA to CCFA51 discussed a horizontal approach for Table 3 additives with emulsifier, stabilizer, or thickener function when used in a surface treatment coating applied to fresh produce. The working group then discussed the eWG proposal for FC 04.1.1.2 to adopt all food additives in the food category (with the exception of those with the technological function of firming agent) at GMP, with the note “For use in waxes, coatings, or glazes applied to the surface of fresh fruit only” and to discontinue all provisions with the technological function of firming agent. During discussion on the horizontal approach proposed in the eWG, several members of the working group expressed concern that the proposal as listed in the report did not address the differences in use of surface treatments among Codex members.

The Chair noted that differences in the use by Members of surface treatments on produce, while not addressed by the eWG proposal for FC 04.1.1.2, was addressed in the eWG proposal for FC 04.2.1.2. Based upon the note proposed for the horizontal approach for FC 04.2.1.2, the Chair proposed a note “For use in waxes, coatings, or glazes where these applications are allowed for the application to the surface of fresh fruit.” For FC 04.1.1.1 various members of the working group requested further information on how the note accounted for differences in the use of surface treatments by Codex Members. By way of example it was clarified that if a Member only allows the use of waxes, coatings, or glazes on fruits without edible peels, this note accounts for that limitation. Likewise, if a Member incorporates the GSFA as their national regulation, the note would signify an allowance for the use of coatings on the surface of fresh fruits. One Member indicated the need for the note to differentiate the technological justification for the use of the additive (i.e., whether the additive was the coating itself, or whether it was added to the coating as a component). The Chair proposed that for additives that are the coating itself (i.e., for glazing agents) the note could be revised to state “For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.”

The working group discussed that, while the Chair’s proposal accounted for the differences in the use of surface treatments on fresh fruit, the technological justification for each of the draft provisions listed in FC 04.1.1.2 had not been provided, and it was unclear if many of these additives were actually used in surface treatments for fresh fruits. The Chair noted that the eWG discussion had focused on the horizontal approach and as such information on technological justification and actual use may not be available at this time even if an additive was currently used in such surface treatments. The Chair requested information from the working group as to the technological justification and actual use for the provisions in FC 04.1.1.2, and proposed that the pWG recommend adoption for those provisions, with the appropriate notes, for which information was provided. The Chair also proposed that those provisions for which information had not been provided be held at their current step and circulated for comment on the technological justification and the actual use of those additives in surface treatment on fresh fruit. The working group agreed to these proposals, although one Member Organization requested that the recommendation for adoption be made with the caveat that further discussion on the recommendation may be necessary in the Plenary session. After discussion on the provisions in FC 04.1.1.2, the Chair proposed that a similar case-by-case horizontal approach with equivalent notes applicable for surface treatment applied to fresh vegetables, seaweeds, or nuts or seeds be applied to the provisions in FC 04.2.1.2. The working group agreed to these proposals.

Recommendation 20

The pWG recommends that CCFA51 endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions contained in Annex 1 Part F and include them in the GSFA.

The pWG also recommends that CCFA51 revise adopted provisions as indicated in Annex 1 Part F.

Recommendation 21

The pWG recommends that CCFA51 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part C.

Recommendation 22

The pWG recommends that CCFA51 hold the draft and proposed draft provisions contained in Annex 3 Part F and recirculate for comment.

Recommendation 23

The pWG requests that CCFA51 inform the Codex Committee on Fresh Fruits and Vegetables that CCFA is examining the use of additives as a glaze or in a glaze for the surface treatment of fresh fruits and vegetables in FC 04.1.1.2 (*Surface-treated fresh fruit*) and 04.2.1.2 (*Surface-treated fresh vegetables, (including mushrooms, and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera, seaweeds and nuts and seeds*).

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2018/27-FA) (CX/FA 19/51/8)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the circular letter requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA. It was noted that submissions to the CL that did not contain responsive information to all sections of the CL would be discarded.

The decision to enter the provision for Methacrylate copolymer, basic (INS 1205) into the Step process at Step 2 is pending the adoption by the Committee of the JECFA ADI and specifications under Agenda Items 3a (CX/FA 19/51/3), 3b (CX/FA 19/51/4) and by the INS working group to add the functional class of carrier (CX/FA 19/51/6). It was noted that FC 12.5.2 and its parent FC 12.5 are not in the Annex to Table 3. Therefore, if the Committee agrees to adopt the JECFA ADI of not specified and enter a provision for the additive in Table 3 of the GSFA, a separate provision for the additive in FC 12.5.2 in Tables 1 and 2 of the GSFA would not be appropriate. The sponsor of the proposal noted that the intent of a provision in FC 12.5.2 was to document the request to revise the corresponding commodity standard (CODEX STAN 117-1981). It was determined that this would be better accomplished by comment to the future eWG on the GSFA to include CODEX STAN 117-1981 in the column "Acceptable, including foods conforming to the following commodity standards" for the proposed provision for Methacrylate copolymer, basic in Table 3 of the GSFA if that provision is circulated for comment pending a result of discussion under Agenda Item 3a.

It was discussed that the technological justification for the provisions for β -carotene-rich extract from *Dunaliella salina* relied on currently adopted provisions for INS 160a(i) and 160a(iii) in the cited food categories with the same notes. One Member Organization asserted that it was unclear if there was consensus on technological justification in those food categories where Note 161 was associated with adopted provisions for colours. It was decided that the provisions in the food category would be discarded and the remainder would be entered into the Step process at Step 2. The decision to include the provisions is pending a decision by the INS working group to add the INS number and functional class for β -carotene-rich extract from *Dunaliella salina* (CX/FA 19/51/6). The Working group agreed that the Chair would add all relevant XS notes to the provisions as it was indicated that the proposal was not intended to revise any corresponding commodity standards.

During discussion of several of the provisions, the Chair reiterated that it is very important that submissions in response to the CL for new and/or revised proposals be complete and accurately reflect the draft provisions being proposed. The Chair also reiterated that the procedure within the Committee is that proposed draft provisions put forward by an Observer organization must also be supported by at least one Codex Member.

Recommendation 24

The pWG recommends that CCFA51 include the proposed new provisions contained in Annex 4 in the GSFA at Step 2, pending any decisions taken at CCFA51 as the result of related Agenda items as designated in the Annex.

Annex 1: Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Annex 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)

Annex 3: Draft provisions to be held/circulated for comment

Annex 4: Proposals for inclusion in the GSFA at Step 2

**Annex 1- Draft and Proposed Draft Food Additive Provisions
(for adoption at Step 8 and 5/8)**

Part A: Provisions from Agenda Item 5a Appendix 5

INS	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
419	Gum ghatti	Thickener, Stabilizer, Emulsifier, Carrier	Adopted	2019	CS 66-1981 (as a thickener in table olives with stuffing only), CS 117-1981, CS 309R-2011
437	Tamarind seed polysaccharide	Thickener, Stabilizer, Emulsifier, Gelling agent	Adopted	2019	CS 66-1981 (as a thickener in table olives with stuffing only), CS 94-1981, CS 117-1981, CS 119-1981, CS 243-2003, CS 249-2006, CS 256-2007, CS 273-1968 (as a stabilizer in cheese mass only), CS 275-1973 (as a stabilizer, thickener, and emulsifier in cheese mass only), CS 288-1976, CS 296-2009, CS 309R-2011

Footnote: The pWG has recommended that CCA51 task the Alignment eWG to consider the proposed revisions to the food additive section of the commodity standards in grey.

Part B: Provisions from Agenda Item 5a Appendix 1

Food Category No. 05.2

Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2019	200mg/kg	8
BRILLIANT BLACK (BLACK PN)	151	8	2019	100mg/kg	
BROWN HT	155	8	2019	50mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2019	50000mg/kg	
CURCUMIN	100(i)	8	2019	300mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2019	100mg/kg	39
TARTRAZINE	102	8	2019	300mg/kg	

Food Category No. 05.2.1

Hard candy

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	30mg/kg	185, B1
AZORUBINE (CARMOISINE)	122	5/8	2019	50mg/kg	B2
QUINOLINE YELLOW	104	5/8	2019	100mg/kg	B4

Food Category No. 05.2.2

Soft candy

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	30mg/kg	185, B1 & B5
AZORUBINE (CARMOISINE)	122	5/8	2019	100mg/kg	
QUINOLINE YELLOW	104	5/8	2019	100mg/kg	

Food Category No. 05.2.3

Nougats and marzipans

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	30mg/kg	185
AZORUBINE (CARMOISINE)	122	5/8	2019	50mg/kg	
QUINOLINE YELLOW	104	5/8	2019	100mg/kg	

Food Category No. 05.3

Chewing gum

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2019	100mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2019	300mg/kg	8

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	50 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2019	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2019	300 mg/kg	
BROWN HT	155	8	2019	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2019	20000 mg/kg	
CURCUMIN	100(i)	8	2019	300 mg/kg	B6
PAPRIKA EXTRACT	160c(ii)	5/8	2019	150 mg/kg	39
QUINOLINE YELLOW	104	8	2019	30 mg/kg	B7
TARTRAZINE	102	8	2019	300 mg/kg	

Food Category No. 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2019	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2019	80 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	25 mg/kg	185 & B8
AZORUBINE (CARMOISINE)	122	8	2019	300 mg/kg	B18
BRILLIANT BLACK (BLACK PN)	151	8	2019	500 mg/kg	
BROWN HT	155	8	2019	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2019	50000 mg/kg	
CURCUMIN	100(i)	8	2019	500 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2019	100 mg/kg	39
QUINOLINE YELLOW	104	8	2019	50 mg/kg	
TARTRAZINE	102	8	2019	500 mg/kg	

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 185	As norbixin.
Note B1	Except for use at 200 mg/kg in candy with hard panned sugar coating.
Note B2	Except for use at 300 mg/kg in candies with red fruit flavour.
Note B4	Except for use at 300 mg/kg in lemon flavoured candies.
Note B5	Except for use at 200 mg/kg in milk toffees.
Note B6	Except for use at 700 mg/kg in yellow fruit or spice flavoured chewing gum.
Note B7	Except for use at 300 mg/kg in lemon and citrus flavoured products.
Note B8	Except for use at 100 mg/kg in sugar-based icings.
Note B18	Except for use at 500 mg/kg in fat based or aerated products.

Part C: Provisions from Agenda Item 5a Appendix 2

Food Category No. 01.1.1 Fluid Milk (plain)

Additive	INS	Step	Year	Max Level	Notes
Trisodium Citrate	331(iii)	8	2019	GMP	438, 439, B25

Notes to the General Standard for Food Additives

Note 438 For use as emulsifier or stabilizer only.

Note 439 For UHT milk from non-bovine species only.

Note B25 For use in UHT milk from bovine species to compensate for low citrate or high calcium content due to climatic conditions only

Part D: Provisions from Agenda Item 5a Appendix 3

Food Category No.	01.1.2	Other fluid milk (plain)				
Additive	INS	Step	Year	Max Level	Notes	
CAROB BEAN GUM	410	5/8	2019	GMP	407 & 438	
CARRAGEENAN	407	5/8	2019	GMP	407 & 438	
GELLAN GUM	418	5/8	2019	GMP	407 & 438	
GUAR GUM	412	5/8	2019	GMP	407 & 438	
GUM ARABIC (ACACIA GUM)	414	5/8	2019	GMP	407 & 438	
HYDROXYPROPYL STARCH	1440	5/8	2019	GMP	407 & 438	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	5/8	2019	GMP	407 & 438	
PECTINS	440	5/8	2019	GMP	407 & 438	
POLYDEXTROSES	1200	5/8	2019	GMP	407 & 438	
POTASSIUM CARBONATE	501(i)	5/8	2019	GMP	407	
PROPYLENE GLYCOL ALGINATE	405	5/8	2019	4000mg/kg	407 & 438	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8	2019	GMP	407 & 438	
XANTHAN GUM	415	5/8	2019	GMP	407 & 438	

Notes to the General Standard for Food Additives

Note 407 For use in non-flavoured vitamin and mineral fortified fluid milks only.
 Note 438 Only for use as emulsifier or stabilizer.

Part E: Provisions from Agenda Item 5a Appendix 7

Food Category No. 14.1.4 **Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2019	5000mg/kg	127

Food Category No. 14.1.5 **Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2019	5000mg/kg	127

Notes to the General Standard for Food Additives

Note 127 On the served to the consumer basis.

Part F: Provisions from Agenda Item 5a Appendix 4¹

Food Category No. 01.1.2		Other fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Notes
SODIUM HYDROXIDE	524	5/8	2019	GMP	410

Food Category No. 01.6.4		Processed cheese			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2019	500mg/kg	
TARTRATES	334, 335(ii), 337	8	2019	30000mg/kg	45

Food Category No. 01.7		Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)			
Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2019r	5000mg/kg	362
SUCROGLYCERIDES	474	8	2019r	5000mg/kg	348 & 362
SUCROSE ESTERS OF FATTY ACIDS	473	8	2019r	5000mg/kg	348 & 362
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2019r	5000mg/kg	348 & 362
TARTRATES	334, 335(ii), 337	8	2019r	2000mg/kg	45 & B12

Food Category No. 04.1.1.2		Surface-treated fresh fruit			
Additive	INS	Step	Year	Max Level	Notes
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2019	GMP	B21
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8	2019	GMP	71 & B22

Food Category No. 04.2.1.2		Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step	Year	Max Level	Notes
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2019	GMP	B23
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8	2019	GMP	71 & B24

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are **gray highlighted**.

Food Category No. 05.2**Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4**

Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2019r	5000mg/kg	45, XS309R & B13

Food Category No. 06.2.1**Flours**

Additive	INS	Step	Year	Max Level	Notes
CALCIUM SULFATE	516	8	2019	GMP	57

Food Category No. 07.2.3**Mixes for fine bakery wares (e.g. cakes, pancakes)**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2019r	16000mg/kg	B14

Food Category No. 08.2.2**Heat-treated processed meat, poultry, and game products in whole pieces or cuts**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2019r	200mg/kg	396

Food Category No. 08.3.2**Heat-treated processed comminuted meat, poultry, and game products**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2019r	200mg/kg	377

Food Category No. 10.2.1**Liquid egg products**

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2019	500mg/kg	

Food Category No. 10.2.2**Frozen egg products**

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2019	500mg/kg	

Food Category No. 10.2.3**Dried and/or heat coagulated egg products**

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2019	500mg/kg	B20

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2019	500mg/kg	72

Notes to the General Standard for Food Additives

- Note 45 As tartaric acid.
- Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 71 Calcium, potassium and sodium salts only.
- Note 72 On the ready-to-eat basis.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
- Note 362 Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
- Note 377 For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.
- Note 396 For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration.
- Note 410 Excluding lactose reduced milks.
- Note XS88 Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
- Note XS89 Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
- Note XS98 Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
- Note B12 Excluding plain fermented milks based on fermented milks not heat treated after fermentation conforming to CXS-243-2003.
- Note B13 Except for use at 20,000 mg/kg in fruity confection products.
- Note B14 On the dry mixture basis.
- Note B20 Except for use at 5200 mg/kg in dried egg whites used for further processing only.
- Note B21 For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
- Note B22 For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
- Note B23 For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
- Note B24 For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.

Annex 2

**Codex General Standard for Food Additives - Discontinuation
of work on draft and proposed draft food additive provisions
(for information)**

Part A: Provisions from Agenda Item 5a Appendix 1

Food Category No. 05.0		Confectionery			
Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4		50000mg/kg	183
Food Category No. 05.2		Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		200mg/kg	185
AZORUBINE (CARMOISINE)	122	7		300mg/kg	
QUINOLINE YELLOW	104	7		300mg/kg	
Food Category No. 05.2.1		Hard candy			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	4		200mg/kg	8
LYCOPENE, TOMATO	160d(ii)	3		50000mg/kg	
PAPRIKA EXTRACT	160c(ii)			100mg/kg	39
Food Category No. 05.2.2		Soft candy			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		100mg/kg	
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	4		200mg/kg	8
LYCOPENE, TOMATO	160d(ii)	3		5000mg/kg	
PAPRIKA EXTRACT	160c(ii)			100mg/kg	39
Food Category No. 05.2.3		Nougats and marzipans			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	4		200mg/kg	8

Food Category No. 05.2.3 Nougats and marzipans

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)			100mg/kg	39

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
LYCOPENE, TOMATO	160d(ii)	3		50000mg/kg	

Notes to the General Standard for Food Additives

Note 183 For use in surface decoration only.

Part B: Provisions from Agenda Item 5a Appendix 7

Food Category No. 14.1.4 **Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	7		2000mg/kg	

Food Category No. 14.1.5 **Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	7		2000mg/kg	2

Notes to the General Standard for Food Additives

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

Part C: Provisions from Agenda Item 5a Appendix 4

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	2		5000mg/kg	362
SUCROGLYCERIDES	474	2		5000mg/kg	348 & 362
SUCROSE ESTERS OF FATTY ACIDS	473	2		5000mg/kg	348 & 362
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	2		5000mg/kg	348 & 362
TARTRATES	334, 335(ii), 337	2		2000mg/kg	45 & 362

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	2		20000mg/kg	45 & XS309R

Food Category No. 07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2		16000mg/kg	

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200mg/kg	396

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200mg/kg	377

Food Category No. 10.2 Egg products

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		500mg/kg	

Notes to the General Standard for Food Additives

- Note 45 As tartaric acid.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
- Note 362 Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
- Note 377 For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.
- Note 396 For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration.
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).

Annex 3

Part A: Provisions on Hold for Consideration of Adoption into Table 3

Food Category No. 05.2

Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step	Year	Max Level	Notes
LUTEIN FROM TAGETES ERECTA	161b(i)	4		300mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		300mg/kg	

**Part B: Provision on Hold for JECFA Review of Budget
Method Exposure Calculation**

Food Category No. 14.1.4

**Water-based flavoured drinks, including
"sport," "energy," or "electrolyte" drinks and
particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
DIOCTYL SODIUM SULFOSUCCINATE	480	7		10mg/kg	

Part C: Hold for JECFA Exposure Assessment

Food Category No. 05.1.4		Cocoa and chocolate products			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	2		6000mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	2		6000mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	2		6000mg/kg	348

Notes to the General Standard for Food Additives

Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).

**Part D: Hold Pending Addition of Appropriate
Functional Class to INS List**

Food Category No.	06.2.1	Flours				
Additive	INS	Step	Year	Max Level	Notes	
MAGNESIUM CARBONATE	504(i)	4		1500mg/kg		

Part E: Hold Pending Future Discussion of Additives in Additive Preparations

Food Category No.	14.1.4.1	Carbonated water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		3000mg/kg	
Food Category No.	14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		3000mg/kg	
Food Category No.	14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		200000mg/kg	

Part F: Provision on Hold for Circulation for Comments

Food Category No.	04.1.1.2	Surface-treated fresh fruit				
Additive	INS	Step	Year	Max Level	Notes	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16	
AGAR	406	7		GMP		
ALGINIC ACID	400	7		GMP		
AMMONIUM ALGINATE	403	7		GMP		
CALCIUM ALGINATE	404	7		GMP		
CAROB BEAN GUM	410	7		GMP		
CARRAGEENAN	407	7		GMP		
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16	
GELLAN GUM	418	7		GMP		
GUAR GUM	412	7		GMP		
GUM ARABIC (ACACIA GUM)	414	7		GMP	16	
HYDROXYPROPYL CELLULOSE	463	7		GMP	16	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16	
HYDROXYPROPYL STARCH	1440	7		GMP	16	
KARAYA GUM	416	7		GMP		
KONJAC FLOUR	425	7		GMP		
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16	
LECITHIN	322(i)	7		GMP	16	
MAGNESIUM CHLORIDE	511	7		GMP	16	
METHYL CELLULOSE	461	7		GMP	16	
METHYL ETHYL CELLULOSE	465	7		GMP	16	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16	
OXIDIZED STARCH	1404	7		GMP	16	
PECTINS	440	7		GMP		
POTASSIUM ALGINATE	402	7		GMP		
POWDERED CELLULOSE	460(ii)	7		GMP	16	
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		GMP		
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16	

Food Category No. 04.1.1.2**Surface-treated fresh fruit**

Additive	INS	Step	Year	Max Level	Notes
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
XANTHAN GUM	415	7		GMP	

Food Category No. 04.2.1.2**Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CHLORIDE	509	7		800mg/kg	58
CALCIUM SULFATE	516	7		800mg/kg	58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16
HYDROXYPROPYL STARCH	1440	7		GMP	16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
LECITHIN	322(i)	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16

Food Category No. 04.2.1.2**Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
PECTINS	440	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
XANTHAN GUM	415	7		GMP	

Notes to the General Standard for Food Additives

- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
 Note 58 As calcium.

Annex 4: Proposals for Inclusion in the GSFA at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year	Recommendation on provision pending decision on related Agenda items
ANNATTO EXTRACTS, BIXIN BASED						
INS 160b(i)	Annatto extracts, bixin-based			Functional Class: Colour		
12.2.2	Seasonings and condiments	600	8	2		
NISIN						
INS 234	Nisin			Functional Class: Preservative		
12.6.1	Emulsified sauces and dips	5.0	233 XS302 XS306R	2		
12.6.2	Non-emulsified sauces	5.0	233 XS302 XS306R	2		
12.6.4	Clear sauces	5.0	233 XS302 XS306R	2		
12.7	Salads and sandwich spreads	5.0	233 XS302 XS306R	2		
TAMARIND SEED POLYSACCHARIDE						
INS 437	Tamarind seed polysaccharide			Functional Class: Thickener, Stabilizer, Emulsifier, Gelling agent		
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2		
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2		
01.4.1	Pasteurized cream (plain)	GMP	236	2		
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	236	2		
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses)	GMP		2		

	and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.3					
06.4.1	Fresh pastas and noodles and like products	GMP	211	2		
06.4.2	Dried pastas and noodles and like products	GMP	256	2		
09.2.4.1	Cooked fish and fish products	GMP	241 & 327	2		
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	258	2		
14.1.3.1	Fruit nectar	GMP		2		
14.1.3.2	Vegetable nectar	GMP		2		
14.1.3.3	Concentrates for fruit nectar	GMP		2		
14.1.3.4	Concentrates for vegetable nectar	GMP		2		
METHACRYLATE COPOLYMER, BASIC						
INS 1205	Methacrylate copolymer, basic		Functional Class: Glazing agent, Carrier			
06.2.1	Flours	GMP		2		Pending decision by the Committee on adoption of the ADI “not specified” and specifications established by JECFA and the assignment of the functional class of carrier in the INS list.
12.1.1	Salt	GMP		2		
MONO- AND DIGLYCERIDES OF FATTY ACIDS						
INS 471	Mono- and diglycerides of fatty acids		Functional Class: Antifoaming agent, Emulsifier, Stabilizer			

02.1.2	Vegetable oils and fats	10000	356 XS33, XS325R New Note: For oils and fats for deep frying	2		
β-CAROTENE-RICH EXTRACT FROM <i>DUNALIELLA SALINA</i>						
INS 160(a)(iv) β -carotene-rich extract from <i>Dunaliella salina</i>		Functional Class: Colour				
1.1.4	Flavoured Fluid Milk Drinks	150	52, 402	2		Pending decision by the INS in session WG on the INS number and functional class
1.3.2	Beverage whiteners	100		2		
01.4.4	Cream analogues	20		2		
01.5.2	Milk and cream powder analogues	100	209, XS251	2		
01.6.1	Unripened cheese	100	XS262, XS262, XS221	2		
01.6.2.1	Ripened cheese, includes rind	100	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283	2		
01.6.2.2	Rind of ripened cheese	500		2		
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	100		2		
01.6.4	Processed cheese	100		2		
01.6.5	Cheese analogues	200		2		
01.7	Dairy-based desserts (e.g., pudding, fruit	100		2		

	or flavoured yoghurt)					
02.1.2	Vegetable oils and fats	25	232	2		
02.1.3	Lard, tallow, fish oil, and other animal fats	25	XS211	2		
02.2.1	Butter	25	146, 291, XS279	2		
02.2.2	Fat spreads, dairy fat spreads and blended spreads	35	XS253, XS256	2		
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200		2		
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150		2		
03.0	Edible ices, including sherbet and sorbet	200		2		
04.1.2.3	Fruit in vinegar, oil, or brine	1000	XS260	2		
04.1.2.5	Jams, jellies, marmalades	200	XS296	2		
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	XS160	2		
04.1.2.7	Candied fruit	200		2		
04.1.2.9	Fruit-based desserts, including fruit-flavoured	150		2		

	water-based desserts				
04.1.2.10	Fermented fruit products	500		2	
04.1.2.11	Fruit fillings for pastries	100		2	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	50	XS038, XS151, XS223, XS260, XS294R	2	
05.1.4	Cocoa and chocolate products	100	183, XS087	2	
05.1.5	Imitation chocolate, chocolate substitute products	100		2	
05.2	Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100	XS309R	2	
05.3	Chewing gum	100		2	
05.4	Decorations (e.g., for fine bakery wares), toppings (nonfruit) and sweet sauces	100		2	
06.3	Breakfast cereals, including rolled oats	200		2	
06.4.3	Pre-cooked pastas and	1200	153	2	

	noodles and like products				
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150		2	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500		2	
07.1.2	Crackers, excluding sweet crackers	1000		2	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100		2	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200	116	2	
07.1.5	Steamed bread and buns	100	216	2	
07.2	Fine bakery waters (sweet, salty, savoury) and mixes	100		2	
08.1.2	Fresh meat, poultry, and game, comminuted	100	4, 16	2	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	16	2	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry,	20	16	2	

	and game products				
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20	16	2	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20	16 XS88, XS89, XS98	2	
08.4	Edible casings (e.g., sausage casings)	100		2	
09.1.1	Fresh fish	300	4	2	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100	4, 16, XS292, XS312, XS315	2	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100	95, 304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100	96 & XS291	2	
09.4	Fully preserved, including canned or	100	95, XS3, XS37, XS70, XS90,	2	

	fermented fish and fish products, including mollusks, crustaceans, and echinoderms		XS94, XS119			
10.1	Fresh eggs	1000	4	2		
10.4	Egg-based desserts (e.g., custard)	150		2		
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50	217	2		
12.2.2	Seasonings and condiments	500		2		
12.4	Mustards	300		2		
12.5	Soups and broths	300	341	2		
12.6	Sauces and like products	500	XS302	2		
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50		2		
13.3	Dietetic foods intended for special medical purposed (excluding products of food category 13.1)	50	XS118	2		
13.4	Dietetic formulae for slimming purposes and weight reduction	50	XS181, XS203	2		
13.5	Dietetic foods (e.g.,	300		2		

	supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6)					
13.6	Food supplements	300		2		
14.1.4	Water-based flavoured drinks, including “sport”, “energy”, or “electrolyte” drinks and particulated drinks	100		2		
14.2.2	Cider and perry	200		2		
14.2.4	Wines (other than grape)	200		2		
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200		2		
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200		2		
15.1	Snacks- potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	100		2		
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100		2		
LAURIC ARGINATE ETHYL ESTER						
INS 243	Lauric arginate ethyl ester			Functional Class: Preservative		
09.2.5	Smoked, dried, fermented,	200	XS244 XS311	Adopt ed	2018	

	and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms		XS167 333			
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Notes to the General Standard for Food Additives

- 4: For use in decoration, stamping, marking or branding the product only.
- 8: As bixin.
- 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- 52: Excluding chocolate milk.
- 92: Excluding tomato-based sauces.
- 95: For non-standardized foods: for use in surimi and fish roe products only.
- 104: Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
- 116: For use in doughs only.
- 146: Beta-carotene (synthetic) (INS 160a(i) only).
- 153: For use in instant noodles only.
- 182: Excluding coconut milk.
- 183: For use in surface decoration only.
- 209: Excluding products conforming to the Standard for Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
- 211: For use in noodles only.
- 216: For use in maize-based products only.
- 217: Except for use in toppings at 300 mg/kg.
- 232: For use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981) only.
- 233: As Nisin.
- 234: For use as a stabilizer or thickener only.
- 235: For use in reconstituted and recombined products only.
- 236: Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX-STAN 288-1976).
- 241: For use in surimi products only.
- 256: For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
- 258: Excluding maple syrup.
- 291: Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenic acid, methyl or ethyl ester (INS 160f) at 35 mg/g.
- 304: For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989), singly or in combination: carotenoids (betacarotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS160a(iii)), carotenal, beta-apo-8' (INS 160e), carotenoic acid, ethyl ester, betaapo-8'-(INS 160f)) and beta-carotenes, vegetable (INS 160a(ii)).
- 327: For use in fish products cooked in soy sauce.
- 333: In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and SmokeDried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.
- 341: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: carotenes, beta-, vegetable (INS 160a(ii)), carotenal, beta-apo-8'-(INS 160e) and carotenoic acid, ethyl ester, beta-apo-8'-(INS 160f) at 50 mg/kg.
- 402: For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 100 mg/kg Note 146: Beta-carotene (synthetic) (INS 160a(i) only).