CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 4a, 4b **CRD3**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-first Session

Jinan, China, 25-29 March 2019

REPORT OF THE PHYSICAL WORKING GROUP ON ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS AND RECOMMENDATIONS ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

The 51st session of the CCFA agreed to establish a physical working group (WG), chaired by Australia and co-chaired by the United States of America and Japan, to consider five tasks as outlined in the WG Terms of Reference. The WG met from 9.00 am to 12.30 pm and was attended by the following Members and Observer Organizations: Australia, Belgium, Brazil, China, European Union, France, Germany, India, Indonesia, Israel, Italy, Japan, Kenya, New Zealand, the 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.

Terms of reference of the physical WG and consider and prepare recommendations for the Plenary on:

i. Endorsement of food additives provisions in Codex Commodity Standards (CX/FA 19/51/5 and CRD 9 and 18);

ii. The report of the EWG on alignment of food additive provisions of commodity standards with no active commodity committee (CXS 12-1987, CXS 212-1999 (CCS), CXS 152-1985, CXS 202-1995, CXS 249-2006 (CCCPL), CXS 108-1981, CXS 227-2001 (CCNMW), CXS 163-1987, CXS 174-1989, CXS 175-1989 (CCVP) and the ripened-cheese commodity standards (CXS 263-2007, CXS 264-2007, CXS 265-2007, CXS 266-2007, CXS 267-2007, CXS 268-2007, CXS 269-2007, CXS 270-2007, CXS 271-2007, CXS 272-2007, CXS 274-2007, CXS 276-2007 and CXS 277-2007) and relevant provisions of the GSFA (CX/FA 19/51/6 and CRDs 10 and 19);

iii. Consideration of the addition of a footnote to the Table entitled “References to Commodity Standard for GSFA Table 3 Additives” to read: “This Section only lists Commodity Standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in Commodity Standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2.”; and

iv. The proposed revisions to the adopted provisions contained in CRD 2 Annex 4 Part C i.e. the deletion of Note 15 in Food Categories 13.1.1, 13.1.2 and 13.1.3 for ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305); and

v. Identification of further work on alignment (CRD 22).

The physical WG was chaired by Australia (Steve Crossley) with co-rapporteurs provided by the USA (LaShonda Cureton) and Australia (Mark FitzRoy).

The chair warmly welcomed the delegates to the WG and thanked all those delegations who had participated in the EWG since the last session of the Committee. The chair also acknowledged the hard work undertaken in the drafting of CX/FA 19/51/6, including by the USA and Japan co-chairs of the EWG, and the technical input by the IDF in relation to the cheese standards.

1. Endorsement of food additive provisions in Commodity Standards

The Chair introduced the task of the WG and indicated that its role was to provide the CCFA with recommendations in relation to the endorsement of food additives presented by commodity committees. The WG Chair emphasised that the Commodity Committee had already considered the technological function of the food additives. In considering Endorsement of the commodity standards, the WG considered information provided by the EWG in CX/FA 19/51/5 and comments from member countries in CRDs 9 and 18.

Food additive provisions for Endorsement were received from the 4th Session of the Codex Committee on Spices and Culinary Herbs (REP19/SCH) related to:

- Proposed draft standard for dried or dehydrated garlic (at Step 5/8)
- Proposed draft standard for dried oregano (at Step 5)
- Proposed draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger (at Step 5)
- Proposed draft standard for dried leaves - dried basil (at Step 5)
- Proposed draft standard for dried floral parts - dried cloves (at Step 5)
- Proposed draft standard for saffron (at Step 5)

The Chair noted that the proposed standards for dried or dehydrated garlic; dried oregano; dried roots, rhizomes and bulbs – dried or dehydrated ginger; dried leaves - dried basil; and dried floral parts - dried cloves all have proposed the same entry for the section titled "Food additives". This is accompanied by the statement "Anticaking agents may be used in the powdered form of the product in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995)".

The Chair noted that the proposed standard for saffron include a section titled "Food additives" that includes the statement "No food additives are permitted in the products covered by this standard." One Member country proposed the following amended statement, consistent with the Codex Procedural Manual: Anticaking agents ~~may be used in the powdered form of the product in accordance with~~ **listed in** Table 3 of the *General Standard for Food Additives* (CXS 192-1995) **are acceptable for use in the powdered form of the foods conforming to this standard**.

The WG agreed to add this statement to the food additive section of each of the proposed draft standards.

The Chair noted several comments by members of the EWG and comments in CRDs 9 and 18 on a further broader issue regarding the use of anticaking agents in in Spices and Herbs. The Annex to Table 3 (Food Categories or Individual Food Items Excluded from the General Conditions of Table Three) lists 12.2.1 Herbs and spices (EXCLUDING SPICES). In this case, Table 3 food additives used in Herbs should also be listed in Table 1 and 2 of the GSFA, whereas food additives used in Spices only need to be listed in Table 3 of the GSFA.

During the WG, one Member country indicated a proposal to amend the listing in the Annex to Table 3. It was noted that the Annex entry includes an exclusion for spices and that this would result in an inconsistent approach between herbs and spices for new GSFA provisions, and this led to substantial discussion.

The Chair offered three options for consideration:

1. Amend Tables 1 and 2 of the GSFA to consider the Table 3 anticaking agents that would be used in the draft standards for herbs only;
2. Make the editorial changes to the Annex to Table 3 to read as follows: "12.2.1 Herbs and spices (EXCLUDING SPICES **and ANTICAKING AGENTS FOR HERBS**)"; or
3. Request the Codex Committee on Spices and Culinary Herbs (CCSCH) to identity whether the standards are herbs or spices and to consider the consequential changes required to the general reference to the GSFA based on the Annex to Table 3.

The WG agreed to proceed with option 3.

Recommendation 1

The WG recommends that the Committee request the CCSCH to identity whether the standards are herbs or spices and to consider the consequential changes required to the general reference to the GSFA based on the Annex to Table 3.

2. Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA

The Chair outlined the history of the alignment work and reminded the WG that the aim was to align the additives provisions of the Commodity Standards with those of the GFSA. The overarching principle was that the GFSA should 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.

At the 50th session of the Committee, it was noted in the consideration of the *Discussion paper on future strategies for CCFA* (CX/FA 18/50/13) that there was a considerable backlog of commodity standards awaiting consideration for alignment, and considered three options for accelerating the work. The Committee, noting that all three "options" functioned as complementary recommendations, agreed to: utilize preparatory work undertaken by Codex observers; invite Japan to participate as additional co-chair of the WG on Alignment; and endorsed a partnership approach between CCFA and commodity committees (REP 18/FA para. 146).

The Chair highlighted that the eWG has worked to utilise these complimentary approaches. In particular, for the ripened cheese committee standards, the eWG had utilised preparatory work kindly undertaken by a Codex observer. This preparatory work was carefully checked and verified by Australia who reported that preparatory documents were of a very high standard.

The alignment work was based on the decision tree and principles contained in the "Guidance to Commodity Committees on the Alignment of Food Additive Provisions" (REP18/FA Appendix XI).

The alignment proposals contained in CX/FA 19/51/6 were based on the work of an electronic working group (EWG), led by Australia and co-chaired by the United States of America and Japan, in which two rounds of working papers were distributed for comments.

In considering the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA the WG considered information provided by the EWG in CX/FA 19/51/6 and comments from member countries in CRDs 10 and 19.The Chair noted that comments provided by the Russian Federation to the EWG were omitted from the CX/FA 19/51/6 document. These comments are included in CRD 10. The Chair also noted that some of the comments contained in CRDs 10 and 19 were not within the purview of the mandate of the WG on Alignment since they sought to made substantial changes to existing food safety provisions. The Chair expressed that proposals for new and/or revision for food additive provisions in the GSFA should be submitted to the CL for consideration by the WG on the GSFA.

An explanation document detailing key issues and the the decisions taken during the work of the EWG was provided in Appendix 1 of CX/FA 19/51/6.

The Chair noted that Item 20 in Appendix 1 of CX/FA 19/51/6 asked the WG to consider how the CCFA should address the issue arising from the change of numerical ADIs by JECFA, including when JECFA's re-evaluation of a food additive with a numerical ADI is determined to be "not specified".. It was agreed that in these situations, the Committee should consider consequential changes to food additive provisions in the GSFA, and relevant Commodity Standards.

Recommendation 2

The WG recommends that the WG on the GSFA consider consequential changes to food additive provisions in GSFA, and relevant Commodity Standards, whenever JECFA changes a numerical ADI.

Alignment of ripened-cheese commodity standards related to milk and milk products (CCMMP)

The EWG had prepared proposals for the alignment of thirteen (13) milk and milk products (CCMMP), with the assistance of the IDF, specifically ripened-cheeses commodity standards being: *Cheddar* (CXS 263-1966)*; Danbo* (CXS 264-1966)*; Edam* (CXS 265-1966)*; Gouda* (CXS 266-1966)*; Havarti* (CXS 267-1966)*; Samsø* (CXS 268-1966)*; Emmental* (CXS 269-1967)*; Tilsiter* (CXS 270-1968)*; Saint-Paulin* (CXS 271-1968)*; Provolone* (CXS 272-1968)*; Coulommiers* (CXS 274-1969)*; Camembert* (CXS 276-1973)*;* and *Brie* (CXS 277-1973)*.*

The Chair noted that alignment as described in CX/FA 19/51/6 for the Ripened-Cheese commodity standards omitted some notes and so would not be available for discussion during the WG. The Chair indicated the notes would be addressed in the alignment of the Ripened-Cheese commodity standards contained in CRD 3 and presented to the Plenary for consideration. These will be highlighted so they can be recognised. A number of outstanding issues were identified by members of the EWG and were

provided in CRDs 10 and 19. The Chair discussed the comments systematically and indicated the changes to the commodity standards and the GSFA.

As a result of the WG discussions, a number of changes to the commodity standards were recommended. The WG agreed on the amendments contained in Annex 1.

Recommendation 3

The WG recommends the amendments to the following commodity standards as a result of the alignment exercise: CXS 263-1966, CXS 264-1966, CXS 265-1966, CXS 266-1966, CXS 267-1966, CXS 268-1966, CXS 269-1967, CXS 270-1968, CXS 271-1968, CXS 272-1968, CXS 274-1969, CXS 276-1973 and CXS 277-1973.

The recommended amendments are contained in Annex 1.

One Member country (CRD19) proposed changing several numerical MLs for additives for which JECFA had ADIs of "not specified". . This issue was discussed in Item 20 of Appendix 1 of CX/FA 19/51/6 relating to seven food additives listed in Table 3, but for which the relevant FC 01.6.2.1 is not listed in the Annex to Table 3. These Table 3 food additives provisions should not be addressed in Table 1 and 2 of the GSFA. The EWG had proposed to stay with numeric MLs in Table 1 and 2 of the GSFA for FC 01.6.2.1. However, the Member country's proposed approach was to add the ML of GMP into Table 1 and 2 of the GSFA with a note for the aligned numeric ML for the specific cheese standards. The proposed approach was agreed and these changes are reflected in Annex 2.

Recommendation 4

The WG recommends the amendment to the GSFA as a result of the alignment of the following ripened-cheese commodity standards: CXS 263-1966, CXS 264-1966, CXS 265-1966, CXS 266-1966, CXS 267-1966, CXS 268-1966, CXS 269-1967, CXS 270-1968, CXS 271-1968, CXS 272-1968, CXS 274-1969, CXS 276-1973 and CXS 277-1973.

The recommended amendments are contained in Annex 2.

Two member countries (CRD 10) proposed to add Note 178 (as carminic acid) for the entries due to alignment of the cheese standards for the food additive carmines (INS 120), and Note 62 (as copper) for the entry for chlorophylls and chlorophyllins, copper complexes (141(i),(ii)). These notes are added for other entries in the GSFA but not consistently for all entries. The WG agreed adding these notes to the provisions in the GSFA provided clarity and should be done consistently.

Recommendation 5

The WG recommends that Note 178 (as carminic acid) be added for provisions for carmines (INS 120); and Note 62 (as copper) be added for chlorophylls and chlorophylls, copper complexes (INS 141(i),(ii)).

This applies to all current GSFA provisions in Table 1 and 2 and would be done as part of the next GSFA housekeeping exercise.

<u>Alignment of the commodity standards for sugars (CCS) and natural mineral waters (CCNMW)</u>

The EWG had prepared proposals for the alignment of the following commodity standards for which there was no active commodity committee; being for sugars (CCS) and natural mineral waters (CCNMW). These commodity standards are: *Honey* (CXS 12-1981) and *Sugars* (CXS 212-1999) (CCS); and *Natural mineral waters* (CXS 108-1981) and *Bottled/packaged drinking waters (other than natural mineral waters)* (CXS 227-2001) (CCNMW).

A number of outstanding issues were identified by members of the EWG and were provided in CRDs 10 and 19. The Chair discussed the comments systematically and indicated the changes to the commodity standards and the GSFA.

One member country comment (CRD 19) highlighting that no food additives are permitted in *Natural mineral waters* (CXS 108-1981) and *Bottled/packaged drinking waters (other than natural mineral waters)* (CXS 227-2001) and requested clarity for the addition of carbon dioxide (INS 290) in the production of carbonated products. The Member country also expressed that even if no additives are permitted in the commodity standard, the reference to the GSFA should not be removed.

One Observer organization sought clarification on the technological justification of essential nutrients used in the products under these commodity standards. One Member country provided technological justification stating that minerals are added only for restoration of taste and characteristics of products and remineralization is not meant for nutritional enhancement. The Codex Secretariat noted that essential nutrients are covered under CAC/GL 9-1987 General Principles for the Addition of Essential Nutrients to Foods and minerals are not food additives, so the commodity standards should not reference the GSFA.

The Chair proposed to add the following amendment to the reference to the GSFA added under Section 4.1 in these Commodity standards:

"No additives except for the addition of carbon dioxide to produce carbonated products."

The WG agreed to the proposed amendment in Annex 3.

Recommendation 6

The WG recommends that:

(a) the following commodity standards are amended as a result of the alignment exercise: CXS 12-1987 (CCS), CXS 212-1999 (CCS), CXS 108-1981 (CCNMW) and CXS 227-2001 (CCNMW).

(b) the commodity standards CXS 108-1981, CXS 227-2001 (CCNMW) to also include the Note, *"No additives except for the addition of carbon dioxide to produce carbonated products."*

The recommended amendments are contained in Annex 3.

Recommendation 7

The WG recommends amending the GSFA as a result of the alignment of the following commodity standards: CXS 12-1987, CXS 212-1999 (CCS) and CXS 108-1981, CXS 227-2001 (CCNMW).

The recommended amendments are contained in Annex 3.

Alignment of the commodity standards for cereals, pulses and legumes (CCCPL) and vegetable proteins (CCVP)

The EWG had prepared proposals for the alignment of the following commodity standards for which there was no active commodity committee; being for cereals, pulses and legumes (CCCPL) and vegetable proteins (CCVP). These commodity standards are: *Wheat flour* (CXS 152-1985); *Couscous* (CXS 202-1995); and *Instant noodles* (CXS 249-2006) (CCCPL); and *Wheat protein products including wheat gluten* (CXS 163-1987); *Vegetable protein products (VPP)* (CXS 174-1989); and *Soy protein products* (CXS 175-1989) (CCVP).

A number of outstanding issues were identified by members of the EWG and were provided in CRDs 10 and 19. The Chair discussed the comments systematically and indicated the changes to the commodity standards and the GSFA.

One Member organization provided comments in CRD 10 on the 1965 JECFA safety assessment for azodicarbonamide (INS 927a) following the discussion in the EWG. It noted that a number of countries had discontinued the use of this food additive for safety concerns. The Member organization stated that the WG should request that JECFA re-evaluate the safety of the food additive azodicarbonamide (INS 927a).

The WG on Alignment agreed to request the JECFA priorities WG to request JECFA perform an updated safety assessment for azodicarbonamide (INS 927a) as a flour treatment agent due to safety concerns over its use.

Recommendation 8

The WG recommends requesting the JECFA priorities WG perform an updated safety assessment for azodicarbonamide (INS 927a) as a flour treatment agent.

One Member country (CRD 10) indicated that clarification was needed over the food additive use of lecithin (INS 322(i)) as flour treatment agent and stated that lecithin (INS 322(i)) was adopted as an emulsifier in 2014 and not as a flour treatment agent, in products conforming to FC 06.2.1 and CXS 152-1985.

The WG agreed to request the INS WG for confirmation. The alignment of lecithin (INS 322(i)) related to CXS 152-1985 and FC 06.2.1 in the GSFA should be deferred until this clarification is resolved.

The same issue was raised whether sodium ascorbate has the functional class of a flour treatment agent for its use related to CXS 152-1985 and FC 06.2.1, and so it should also be referred to the INS WG for the INS, and its alignment also deferred.

Recommendation 9

The WG recommends requesting the INS WG on the INS consider whether:

(a) lecithin (INS 322(i)) has the functional class of flour treatment agent in products related to CXS 152-1985 (Standard for Wheat Flour), or is its functional class as an emulsifier?

(b) whether sodium ascorbate (INS 301) has the functional class of flour treatment agent in products related to CXS 152-1985 (*Standard for Wheat Flour*), or is its functional class as an emulsifier?

The Chair noted that one Member organization raised questions about the use of enzymes as flour treatment agents in CXS 152-1985 and food categories 06.2 and 06.2.1 in the GSFA. The Member organization did not agree with the proposed approach to list enzymes as processing aids in the standard. The Member organization noted that the enzymes had been considered as food additives with the functional class of flour treatment agents in the commodity standard. One observer organization considered the enzymes were being used as processing aids and not as food additives.

The Member organization stated it did not support applying Note XS152 for the entries of the two enzymes (alpha amylase from Aspergillus oryzae var. (INS 1100(i)) and protease from Aspergillus oryzae var. INS 1101(i)) currently listed in the GSFA. The Member organization further stated they did not support the proposed amendments for Section 4 in CXS 152-1985 to add in the new Section 4.2 Processing Aids – Enzyme Preparations and the reference to the Guidelines on Substances used as Processing Aids (CAC/GL 75-2010).

The WG discussion resulted in an alternative approach proposed by the Chair to only align the enzymes that had a JECFA specification with the GSFA and add to CXS 152-1985 a new "Section 4.2 Enzyme Preparations" and include a reference to the Guidelines on Substances used as Processing Aids (CAC/GL 75-2010).

The WG agreed to the proposed amendment in Annex 4.

Recommendation 10

The WG recommends the amendments to the following commodity standards as a result of the alignment exercise: CXS 152-1985, CXS 202-1995, CXS 249-2006 (CCCPL) and CXS 163-1987, CXS 174-1989, CXS 175-1989 (CCVP).

The recommended amendments are contained in Annex 4.

Recommendation 11

The WG recommends the amendments to the GSFA as a result of the alignment of the following commodity standards: CXS 152-1985, CXS 202-1995, CXS 249-2006 (CCCPL) and CXS 163-1987, CXS 174-1989, CXS 175-1989 (CCVP).

The recommended amendments are contained in Annex 4.

3. Further consideration of a footnote in Table 3 of the GSFA

Some earlier work had been performed by the USA (as co-chair of the EWG on alignment and chair of the EWG on the GSFA) on a revised approach to listing commodity standards in Table 3 of the GSFA in CCFA49 (Appendix 2, Part 2 of CX/FA 17/49/7) and CCFA50 (Appendix 5 of CX/FA 18/50/6).

The EWG on Alignment was tasked with considering the addition of a footnote to the portion of Table 3 that follows the Annex to Table 3 that begins with the text "References to Commodity Standards for GSFA Table 3 Additives" (para. 49(iii) of REP18/FA).

A request was made that the EWG on Alignment consider adding a footnote to make it clear to users of this portion of Table 3 that only commodity standards that fall under GSFA food categories that are not in the Annex to Table 3 will be listed. The EWG proposed a draft footnote for consideration.

The Chair noted the comments submitted by one Member country in CRD 10, which proposed an amendment to the footnote to remove the word 'permissions' and be replaced by 'provisions' as the word 'provisions' is used in the *General Standard for Food Additives* (CXS 192-1995) . The Chair noted that this amendment seemed appropriate and should be considered by the WG. A separate comment was provided by another Member country in CRD 10 to remove the last sentence in the proposed footnote as it considered this was ambiguous and did not add additional value. The chair proposed this additional sentence provided additional information and should be retained. The proposed footnote, with amendments, was agreed and is provided in Recommendation 12.

Recommendation 12

The WG recommends the addition of the following footnote be added to the section of Table 3 "References to Commodity Standards for GSFA Table 3 Additives":

"This Section only lists Commodity Standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in Commodity Standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2. Be aware that the process to align food additive ~~permissions~~ **provisions** in commodity standards with the GSFA is a work in progress, and as a result not all commodity standards are yet listed in this Section."

4. Proposed revisions of ascorbyl ester provisions for food categories 13.1.1, 13.1.2 and 13.1.3 of the GSFA

The EWG had prepared proposals to amend the provisions of ascorbyl esters (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)) for the food categories 13.1.1 (infant formulae), 13.1.2 (follow-up formulae) and 13.1.3 (formulae for special medical purposes for infants) in the GSFA. These were requested as part of the alignment work for ascorbyl esters (INS 304, 305) related to CXS 72-1981 and CXS 156-1987 due to recommendation 22 of CRD 2 from the CCFA50 meeting. The proposed amendments were provided as Appendix 6 of CX/FA 19/51/6 and discussed by the WG.

There was discussion on this topic as comments were raised in CRD 10 and CRD 19, especially around the removal of Note 10 (as ascorbyl stearate) which was proposed by the EWG. Clarification was sought why alignment did not provide provisions for the group additives ascorbyl esters (INS 304, 305) when the general principle for alignment for group food additives is to approve all additives in a group provided there is a group ADI, no safety concerns, a JECFA assessment and specification, and they have the same functional class. The Chair stated that there was a need to assess each situation on a case-by case basis. In this case all additives in the group had not been included since there are only provisions for ascorbyl palmitate (INS 304) in the relevant commodity standards and it was also noted that these relate to products for infants which are special categories.

The WG supported the proposed amendments which have been incorporated into Annex 5.

Recommendation 13

The WG recommends the amendments to the provisions for ascorbyl esters (INS 304, 305) in the FCs 13.1.1. 13.1.2 and 13.1.3 in the GSFA.

The recommended amendments are contained in Annex 5.

5. Update on the future workplan on alignment

The Chair discussed the management of future work on alignment and noted a future alignment workplan was agreed on at the 50th CCFA. The Chair stated that the future workplan had been updated and was provided in CRD 22. The Chair noted that further information was still required from the CCNFSDU before two standards could be aligned as part of the future alignment workplan.

The Chair noted that the updated future alignment workplan includes aligning future CCMMP commodity standards for which preparatory assistance had been offered by the observer organisation. It was also noted that additional work on alignment had also been requested by the GSFA WG held during the current session of the Committee.

One member country noted that the number of commodity standards from Coordinating Committees should be amended. The WG agreed that the number of standards should be corrected for the next iteration of the future workplan.

Recommendation 14

The WG recommends the agreement of the updated future workplan on Alignment as provided in Annex 6.

The Chair noted that the Detailed Guidance and Principles to Align Food Additive Provisions in Codex Commodity Standards with the General Standard for Food Additives[1] should be shared with the Coordinating Committees so they could undertake alignment for their commodity standards. The Codex Secretariat confirmed that this had already been done.

Recommendation 15

The WG recommends that the Committee asks the CCNFSDU to consider the appropriate food additive provisions and maximum levels for its Commodity Standards CXS 181-1991 (*Standard for formula foods for use in weight control diets*) and CXS 203-1995 (*Standard for formula foods for use in very low energy diets for weight reduction*) so that alignment work for these Standards can be commenced after CCFA52.

6. Other Business

The Chair discussed the issue of future divergence of the GSFA and the commodity standards as the Commodity Committees amend or develop new food additive provisions. The Chair suggested that the process for such new food additive provisions be further considered so that the work on alignment can completed and the GFSA can be maintained as the single reference point for food additives in the Codex Alimentarius. It was agreed to recommend that the EWG be tasked with further considering this issue.

Recommendation 16

The WG recommends Committee task the EWG on Alignment with consider how future divergence of the GSFA and the commodity standards can be avoided as the Commodity Committees amend or develop new food additive provisions.

[1] REP18/FA Appendix XI.

Annex 1

PROPOSED AMENDMENT TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR RIPENED-CHEESES

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 CHEDDAR* (CXS 263-1966)

1. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Colours~~		
~~101(i)~~	~~Riboflavin, syntenthic~~	~~300 mg/kg~~
~~140~~	~~Chlorophylls~~	~~Limited by GMP~~
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	~~35 mg/kg singly or in combination~~
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~Preservatives~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~

~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR DANBO* (CXS 264-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~101(i)~~	~~Riboflavin, syntenthic~~	~~300 mg/kg~~
~~140~~	~~Chlorophylls~~	~~Limited by GMP~~
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	~~35 mg/kg singly or in combination~~
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	

~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~**Preservatives**~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR EDAM* (CXS 265-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta* -, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~**Preservatives**~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR GOUDA* (CXS 266-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Colours~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~Preservatives~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~Acidity regulators~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~Anticaking agents~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR HAVARTI* (CXS 267-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Colours~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta* -, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~Preservatives~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~Acidity regulators~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~Anticaking agents~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~

~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR SAMSØ* (CXS 268-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~**Preservatives**~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg~~

~~281~~	~~Sodium propionate~~	~~surface treatment only *~~
~~282~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR EMMENTAL* (CXS 269-1967)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~**Preservatives**~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	

~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg~~
~~252~~	~~Potassium nitrate~~	~~singly or in combination (expressed as nitrate ion)~~
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR TILSITER* (CXS 270-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta* -, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	

~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~**Preservatives**~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR SAINT-PAULIN* (CXS 271-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta* -, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~**Preservatives**~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

J. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR PROVOLONE* (CXS 272-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–

Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X(b)

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese, only.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~171~~	~~Titanium dioxide~~	~~Limited by GMP~~
~~**Preservatives**~~		
~~1105~~	~~Lysozyme~~	~~Limited by GMP~~
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg based on sorbic acid. Surface treatment only *~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm2 Not present at a depth of 5 mm. Surface treatment only *~~
~~239~~	~~Hexamethylene tetramine~~	~~25 mg/kg Expressed as formaldehyde~~
~~251~~	~~Sodium nitrate~~	~~35 mg/kg singly or in combination (expressed as nitrate ion)~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg surface treatment only *~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Potassium propionate~~	
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~504 (i)~~	~~Magnesium carbonate~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	
~~553(iii)~~	~~Talc~~	

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

K. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR COULOMMIERS* (CXS 274-1969)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti–caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta* -, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~**Acidity regulators**~~		
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~

L. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CAMEMBERT* (CXS 276-1973)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–

Anti–caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Colours~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~Acidity regulators~~		
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~

M. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR BRIE* (CXS 277-1973)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti–caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Colours~~		
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, beta-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, beta-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, *beta*-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin-based~~	~~25 mg/kg~~
~~Acidity regulators~~		
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~

Annex 2

PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO RIPENED-CHEESES

The thirteen (13) ripened cheese commodity standards which were aligned with the GSFA were:

Cheddar (CXS 263-1966)
Danbo (CXS 264-1966)
Edam (CXS 265-1966)
Gouda (CXS 266-1966)
HavartI (CXS 267-1966)
Samsø (CXS 268-1966)
Emmental (CXS 269-1967)
Tilsiter (CXS 270-1968)
Saint-Paulin (CXS 271-1968)
Provolone (CXS 272-1968)
Coulommiers (CXS 274-1969)
Camembert (CXS 276-1973)
Brie (CXS 276-1973)

PROPOSED AMENDMENTS TO TABLE 1

FOOD CATEGORY 01.6.2

Canthaxanthin **INS 161g: Functional class: Colour**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2	Ripened Cheese	15 mg/kg	201, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	2011	Endorse

Lysozyme **INS 1105: Functional class: Preservative**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2	Ripened Cheese	GMP	**XS274, XS276, XS277**	1999	Endorse

Natamycin (Pimaricin) **INS 235: Functional class: Preservative**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2	Ripened Cheese	40 mg/kg	3, 80**, XS274, XS276, XS277**	2006	Endorse

Nisin **INS 234: Functional class: Preservative**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2	Ripened Cheese	12.5 mg/kg	**233, XS274, XS276, XS277**	2009	Endorse

Nitrates (Sodium nitrate, Potassium nitrate) **INS 251, 252: Functional class: Colour retention agent, Preservative**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2	**Ripened Cheese**	**35 mg/kg**	**30, XS274, XS276, XS277, AAA**		Endorse

Sorbates **INS 200, 202, 203: Functional class: Preservative**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2	Ripened Cheese	3000 mg/kg	42, **AA, XS274, XS276, XS277**	2012	Endorse

FOOD CATEGORY 01.6.2.1

Annatto extracts – norbixin-based **INS 160b(ii): Functional class: Colour**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	**Ripened Cheese, includes rind**	**25 mg/kg**	**185, GG2**		Endorse

Ascorbyl esters, ascorbyl palmitate, ascorbyl stearate **INS 304, 305: Functional class: Antioxidant**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	Ripened Cheese, includes rind	500 mg/kg	10**,** ~~&~~ 112, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	2001	Endorse

Calcium propionate **INS 282: Functional class: Preservative**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	**Ripened Cheese, includes rind**	**GMP**	**3, EE, XS269, XS274, XS276, XS277**		Endorse

Calcium silicate **INS 552: Functional class: Anticaking agent**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**

01.6.2.1	**Ripened Cheese, includes rind**	**GMP**	**DD, FF, XS274, XS276, XS277**		Endorse

Caramel IV – sulfite ammonia caramel INS 150d: Functional class: Colour					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	Ripened Cheese, includes rind	50000 mg/kg	201, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	2011	Endorse

Carmines INS 120: Functional class: Colour					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendations**
01.6.2.1	Ripened Cheese, includes rind	125 mg/kg	**178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	2005	Endorse

Carotenes, beta-, vegetables INS 160a(ii): Functional class: Colour					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendations**
01.6.2.1	Ripened Cheese, includes rind	600 mg/kg	**GG2,**	2005	Endorse

Carotenoids INS 160a(i),a(iii),e,f: Functional class: Colour					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendations**
01.6.2.1	Ripened Cheese, includes rind	100 mg/kg	**BB,**	2009	Endorse

Chlorophylls and chlorophyllins, copper complexes INS 141(i),(ii): Functional class: Colour					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	Ripened Cheese, includes rind	15 mg/kg	**62, XS263, XS264, XS265, XS266, XS267,**	2009	Endorse

			XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277		

Diacetyltartaric and fatty acid esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	Ripened Cheese, includes rind	10000 mg/kg	**XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	2005	Endorse

Hexamethylene tetramine INS 239: Functional class: Preservative					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	Ripened Cheese, includes rind	25 mg/kg	66 ~~,~~ & 298, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS274, XS276, XS277**	2001	Endorse

Lauric arginate ethyl ester INS 243: Functional class: Preservative					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	Ripened Cheese, includes rind	200 mg/kg	**XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	2011	Endorse

Magnesium silicate, synthetic INS 553(i): Functional class: Anticaking agent					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	**Ripened Cheese, includes rind**	**GMP**	**DD, FF, XS274, XS276, XS277**		Endorse

Propionic acid INS 280: Functional class: Preservative					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**

01.6.2.1	**Ripened Cheese, includes rind**	**GMP**	**3, EE, XS269, XS274, XS276, XS277**		Endorse

Riboflavins **INS 101(i), (ii), (iii): Functional class: Colour**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	Ripened Cheese, includes rind	300 mg/kg	**GG1, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	2005	Endorse

Silicon dioxide, amorphous **INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	**Ripened Cheese, includes rind**	**GMP**	**DD, FF, XS274, XS276, XS277**		Endorse

Sodium propionate **INS 281: Functional class: Preservative**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	**Ripened Cheese, includes rind**	**GMP**	**3, EE, XS269, XS274, XS276, XS277**		Endorse

Talc **INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener**					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year Endorsed**	**Recommendation**
01.6.2.1	**Ripened Cheese, includes rind**	**GMP**	**DD, FF, XS274, XS276, XS277**		Endorse

PROPOSED AMENDMENTS TO TABLE 2

Food category 01.6.2 Ripened cheese					
Additive	**INS**	**Year Endorsed**	**Max Level**	**Notes**	**Recommendation**
Canthaxanthin	161g	2011	15 mg/kg	201, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271,**	Endorse

				XS272, XS274, XS276, XS277	
Lysozyme	1105	1999	GMP	**XS274, XS276, XS277**	Endorse
Natamycin (Pimaricin)	235	2006	40 mg.kg	3, 80, **XS274, XS276, XS277**	Endorse
Nisin	234	2009	12.5 mg/kg	**233, XS274, XS276, XS277**	Endorse
Nitrates	**251, 252**		**35 mg/kg**	**30, XS274, XS276, XS277, AAA**	Endorse
Sorbates	200, 202, 203	2012	3000 mg/kg	42, **AA, XS274, XS276, XS277**	Endorse

Food category 01.6.2.1 Ripened cheese, includes rind					
Additive	**INS**	**Year Endorsed**	**Max Level**	**Notes**	**Recommendation**
Annatto extracts – norbixin-based	**160b(ii)**		**25 mg/kg**	**185, GG2**	Endorse
Ascorbyl esters	304, 305	2001	500 mg/kg	10, ~~&~~ 112, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	Endorse
Calcium propionate	**282**		**GMP**	**3, EE, XS269, XS274, XS276, XS277**	Endorse
Calcium silicate	**552**		**GMP**	**DD, FF, XS274, XS276, XS277**	Endorse
Caramel IV – sulphite ammonia caramel	150d	2011	50000 mg/kg	201, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	Endorse
Carmines	120	2005	125 mg/kg	**178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	Endorse
Carotenes, beta-, vegetable	160a(ii)	2005	600 mg/kg	**GG2**	Endorse
Carotenoids	160a(i), a(iii),e,f	2009	100 mg/kg	**BB**	Endorse
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	2009	15 mg/kg	**62, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	Endorse

Diacetyltartaric and fatty acid esters of glycerol	472e	2005	10000 mg/kg	**XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	Endorse
Hexamethylene tetramine	239	2001	25 mg/kg	66, & 298, **XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS274, XS276, XS277**	Endorse
Lauric arginate ethyl ester	243	2011	200 mg/kg	**XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	Endorse
Magnesium silicates, synthetic	**553(i)**		**GMP**	**DD, FF, XS274, XS276, XS277**	Endorse
Propionic acid	**280**		**GMP**	**3, EE, XS269, XS274, XS276, XS277**	Endorse
Riboflavins	101 (i), (ii), (iii)	2005	300 mg/kg	**GG1, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277**	Endorse
Silicon dioxide, amorphous	**551**		**GMP**	**DD, FF, XS274, XS276, XS277**	Endorse
Sodium propionate	**281**		**GMP**	**3, EE, XS269, XS274, XS276, XS277**	Endorse
Talc	**553(iii)**		**GMP**	**DD, FF, XS274, XS276, XS277**	Endorse

NOTES TO THE GSFA

XS263: Excluding products conforming to the Standard for Cheddar (CXS 263-1966)

XS264: Excluding products conforming to the Standard for Danbo (CXS 264-1966)

XS265: Excluding products conforming to the Standard for Edam (CXS 265-1966)

XS266: Excluding products conforming to the Standard for Gouda (CXS 266-1966)

XS267: Excluding products conforming to the Standard for Havarti (CXS 267-1966)

XS268: Excluding products conforming to the Standard for Samsø (CXS 268-1966)

XS269: Excluding products conforming to the Standard for Emmental (CXS 269-1967)

XS270: Excluding products conforming to the Standard for Tilsiter (CXS 270-1968)

XS271: Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968)

XS272: Excluding products conforming to the Standard for Provolone (CXS 272-1968)

XS274: Excluding products conforming to the Standard for Coulommiers (CXS 274-1969)

XS276: Excluding products conforming to the Standard for Camembert (CXS 276-1973)

XS277: Excluding products conforming to the Standard for Brie (CXS 277-1973)

AA: Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only.

BB: Except for use in **cheese mass only** for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973); singly or in combination at 35 mg/kg.

DD Except for use at 10,000 mg/kg, singly or in combination: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968), **as anticaking agents only**: silicates calculated as silicon dioxide.

EE Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

FF For the surface treatment of sliced, cut, shredded or grated cheese for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as anticaking agents.

GG1: For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966) and Danbo (CXS 264-1966).

GG2: For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973).

AAA For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as preservatives.

298 For use **only** in **products conforming to the Standard for P**~~p~~rovolone **(CXS 272-1968).** ~~cheese only~~

PROPOSED AMENDMENTS TO TABLE 3

Section 2 of Table 3

In the case of the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973) the intention of the commodity committee has been to allow only certain Table 3 additives.

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA

01.6.2.1	Ripened Cheese, includes rind
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards. Acidity regulators are only acceptable for use in the cheese mass. Colours are only for use in the cheese mass to obtain the colour

	characteristics as described in Section 2 of the commodity standard. Anticaking agents are only justified for the surface treatment of sliced, cut, shredded or grated cheese.
Codex standards	Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967) Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973)

AMENDMENTS TO TABLE 3

This table identifies certain Table 3 food additive permissions for the Codex standards for certain ripened cheeses.

INS No.	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	**CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for use in cheese mass only for these standards)**
140	Chlorophylls	Colour	1999	**CS 263-1966, CS 264-1966 (for use in cheese mass only for these standards)**
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	**CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968, CS 274-1969, CS276-1973, CS277-1973 (for use in cheese mass only for these standards)**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	**CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS**

				270-1968, CS 271-1968, CS 272-1968(for use in cheese mass only for these standards)
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	**CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968, (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards)**
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968, (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards)**
171	Titanium dioxide	Colour	1999	**CS 272-1968 (for use in cheese mass only for these standards)**

Annex 3

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR SUGARS (CCS) AND NATURAL MINERAL WATERS (CCNMW) AND TABLES 1 AND 2 OF THE GSFA

The Codex Standards for sugars and natural mineral waters are included in the following food categories in the GSFA:

CXS Number	Codex Standard Name	GSFA food category
	CCS	
12-1981	***Honey***	**11.5**
212-1999	***Sugars***	**11.1.1, 11.1.2, 11.1.3, 11.1.5**
	CCNMW	
108-1981	***Natural mineral waters***	**14.1.1.1**
227-2001	***Bottled/packaged drinking waters (other than natural mineral waters)***	**14.1.1.2**

Food categories 11.1.1, 11.1.2, 11.1.3 and 11.1.5, and 11.5 do not have any food additive provisions in higher food categories so the alignment work only needs to deal with provisions in the specific food categories.

Likewise, food categories 14.1.1.1 and 14.1.1.2 do not have any food additive provisions in higher food categories so the alignment work only needs to deal with provisions in the specific food categories.

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 HONEY* (CXS 12-1981)

The following amendments to section 3 and addition of a new section 4 of the *Standard for Honey* (CXS 12-1981) are proposed.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Honey sold as such shall not have added to it any food ingredient, ~~including food additives,~~ nor shall any other additions be made other than honey. Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage. The honey shall not have begun to ferment or effervesce. No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

4. FOOD ADDITIVES

No additives are permitted in this product.

Adding the new section 4 (Food additives), will require consequential re-numbering for subsequent sections in CXS 12-1981.

B. PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE *STANDARD FOR HONEY* (CXS 12-1981)

There are no food additive provisions for CXS 12-1981 and no provisions for food additives in the relevant food category of the GSFA, being 11.5, so no changes are required for Tables 1 and 2 of the GSFA.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR SUGARS* (CXS 212-1999)

2. FOOD ADDITIVES

Antioxidants and anticaking agents used in accordance with Tables 1 and 2 of the *General*

Standard for Food Additives **(CXS 192-1995) in food category 11.1.1 (White sugar, dextrose anhydrous, dextrose monohydrate, fructose) , food category 11.1.2 (Powdered sugar, powdered dextrose), food category 11.1.3 (Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar) and food category 11.1.5 (Plantation or mill white sugar) are acceptable for use in foods conforming to this Standard.**

~~Only those food additives listed below may be present. Wherever possible levels should be as low as technologically achievable.~~

~~**2.1. SULPHUR DIOXIDE**~~

~~The maximum permitted sulphur dioxide levels in the final product are set out below.~~

~~Sugar~~	~~Maximum permitted level (mg/kg)~~
~~White sugar~~	~~15~~
~~Powdered sugar~~	~~15~~
~~Dextrose anhydrous~~	~~15~~
~~Dextrose monohydrate~~	~~15~~
~~Powdered dextroase~~	~~15~~
~~Fructose~~	~~15~~
~~Soft white sugar~~	~~20~~
~~Soft brown sugar~~	~~20~~
~~Glucose syrup~~	~~20~~
~~Dried glucose syrup~~	~~20~~
~~Dried glucose syrup used to manufacture sugar confectionery~~	~~150~~
~~Glucose syrup used to manufacture sugar confectionery~~	~~400~~
~~Lactose~~	~~None~~
~~Plantation or mill white sugar~~	~~70~~
~~Raw cane sugar~~	~~20~~

~~**2.2. ANTICAKING AGENTS**~~

~~The following anticaking agents are permitted for use in powdered sugar and powdered dextrose to a maximum level of 1.5% m/m singly or in combination, provided that starch is not present:~~

~~Calcium phosphate, tribasic~~

~~Magnesium carbonate~~

~~Silicon dioxide, amorphous (dehydrated silica gel)~~

~~Calcium silicate~~

~~Magnesium trisilicate~~

~~Sodium aluminosilicate~~

~~Calcium aluminosilicate~~

Powdered sugar and powdered dextrose may have up to 5% starch added if no anticaking agent is used.

D. PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE *STANDARD FOR SUGARS* (CXS 212-1999)

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

Calcium silicate: Functional class: Anticaking agent INS 552					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Year Adopted**	**Recommendation**
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 **& NN**	2006	Endorse

Magnesium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour retention agent INS 504(i)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Year Adopted**	**Recommendation**
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 **& NN**	2006	Endorse

Magnesium silicate, synthetic: Functional class: Anticaking agent INS 553(i)					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Year Adopted**	**Recommendation**
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 **& NN**	2006	Endorse

Phosphates: Functional class: Acidity regulator, Anticaking agent, 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), (ix), 451 (i),(ii), 452(i)-(v), 542					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Year Adopted**	**Recommendation**
11.1.2	Powdered sugar, powdered dextrose	6600 mg/kg	33,~~&~~ 56 **& NN**	2006	Endorse

Silicon dioxide, amorphous: Functional class: Anticaking agent, Antifoaming agent, Carrier INS 551					
Food Cat. No.	**Food Category**	**Max level**	**Notes**	**Year Adopted**	**Recommendation**
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 **& NN**	2006	Endorse

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

Food category 11.1.2 Powdered sugar, powdered dextrose					
Food additive	**INS**	**Maximum Level**	**Year Adopted**	**Notes**	**Recommendation**
Calcium silicate	552	15000 mg/kg	2006	56 **& NN**	Endorse
Magnesium carbonate	504(i)	15000 mg/kg	2006	56 **& NN**	Endorse
Magnesium silicate, synthetic	553(i)	15000 mg/kg	2006	56 **& NN**	Endorse
Phosphates	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	6600 mg/kg	2006	33,~~&~~ 56 **& NN**	Endorse
Silicon dioxide, amorphous	551	15000 mg/kg	2006	56 **& NN**	Endorse

Note NN: For products conforming to the *Standard for Sugars* (CXS 212-1999) as anticaking agents only: Calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii), trimagnesium phosphate (INS 343(iii)), magnesium carbonate (INS 504(i)), bone phosphate (INS 542), silicon dioxide, amorphous (INS

551), calcium silicate (INS 552), and magnesium silicate, synthetic (INS 553(i)) singly or in combination but still within prescribed separate individual maximum levels.

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR NATURAL MINERAL WATERS* (CXS 108-1981)

The addition of a new section 4 of the *Standard for Natural Mineral Waters* (CXS 108-1981) is proposed.

4. FOOD ADDITIVES

No additives except for the addition of carbon dioxide to produce carbonated products.

Adding the new section 4 (Food additives), will require consequential re-numbering for subsequent sections in CXS 108-1981.

F. PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE *STANDARD FOR NATURAL MINERAL WATERS* (CXS 108-1981)

There are no food additive provisions for CXS 108-1981 and no provisions for food additives in the relevant food category of the GSFA, being 14.1.1.1, so no changes are required for Tables 1 and 2 of the GSFA.

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS)* (CXS 227-2001)

The following amendments to section 3.2.2 and addition of a new section 4 of the *Standard for Bottled/packaged Drinking Waters (other than Natural Mineral Waters)* (CXS 227-2001) are proposed.

3.2 Chemical and radiological quality of packaged waters

3.2.2 Addition of minerals

Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in the ~~Codex General Standard for Food Additives (CODEX STAN 192-1995) and/or the~~ *Codex General Principles for the Addition of Essential Nutrients to Foods* (CAC/GL 9-1987).

4. FOOD ADDITIVES

No additives except for the legitimate addition of carbon dioxide to produce carbonated products noted in the standard are permitted in these products.

Adding the new section 4 (Food additives), will require consequential re-numbering for subsequent sections in CXS 227-2001.

H. PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE *STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS)* (CXS 227-2001)

There are no food additive provisions for CXS 227-2001 and no provisions for food additives in the relevant food category of the GSFA, being 14.1.1.2, so no changes are required for Tables 1 and 2 of the GSFA.

Annex 4

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR CEREALS, PULSES AND LEGUMES (CCCPL); AND VEGETABLE PROTEINS (CCVP) AND TABLES 1, 2 AND 3 OF THE GSFA

1. **Proposed amendments to the Codex commodity standards for cereals, pulses and legumes, and vegetable proteins**

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 WHEAT FLOUR* (CXS 152-1985)

4. FOOD ADDITIVES

4.1 Enzymes	Maximum level in finished product
Fungal amylase from *Aspergillus niger*	GMP
~~Fungal amylase from *Aspergillus oryzae*~~	~~GMP~~
Proteolytic enzyme from Bacillus subtilis	GMP
~~Proteolytic enzyme from *Aspergillus oryzae*~~	~~GMP~~

~~**4.1 Food Additives**~~

~~**Flour treatment agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 06.2.1 (Flours) are acceptable for use in foods conforming to this Standard.**~~

~~Flour Treatment Agents~~	~~Maximum level in finished product~~
~~L-ascorbic acid and its sodium and potassium salts~~	~~300 mg/kg~~
~~L-cysteine hydrochloride~~	~~90 mg/kg~~
~~Sulphur dioxide (in flours for biscuit and pastry manufacture only)~~	~~200 mg/kg~~
~~Mono-calcium phosphate eeeee~~	~~2 500 mg/kg~~
~~Lecithin~~	~~2 000 mg/kg~~
~~Chlorine in high ratio cakes~~	~~2 500 mg/kg~~
~~Benzoyl peroxide~~	~~60 mg/kg~~
~~Azodicarbonamide for leavened bread~~	~~45 mg/kg~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR COUSCOUS* (CXS 202-1995)

No amendments to Section 4 of the *Standard for Couscous* (CXS 202-1995) are proposed, since no food additives are permitted in products covered by this standard.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR INSTANT NOODLES* (CXS 249-2006)

The following amendments to Section 4 of the *Standard for Instant Noodles* (CXS 249-2006) are proposed.

4. FOOD ADDITIVES

Acidity regulators, anticaking agents, antioxidants, colours, emulsifiers, flour treatment agents, humectants, preservatives, stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and only certain Table 3 acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, humectants, 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 use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the General Standard for Food Additives (GSFA), CODEX STAN 192-1995. However, until the food additive provisions for the food category 06.4.3 “Pre-cooked pastas and noodles and like products” in the GSFA is finalised, the following listed food additives will apply[1].

[1] This sentence and the food additive list which follows will be removed from the standard once the GSFA on the food category 06.4.3 “Pre-cooked pastas and noodles and like products” is completed.

INS No.	**Food Additive**	**Maximum Level**
Acidity regulators		
260	Acetic acid, glacial	GMP
262(i)	Sodium acetate	GMP
270	Lactic acid (L-, D-, and DL-)	GMP
296	Malic acid (DL-)	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
331(iii)	Trisodium citrate	GMP
334	Tartaric acid (L(+)-)	7500mg/kg
350(ii)	Sodium malate	GMP
365	Sodium fumarates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
501(i)	Potassium carbonate	GMP
516	Calcium sulphate	GMP
529	Calcium oxide	GMP
Antioxidants		
300	Ascorbic acid (L-)	GMP
304	Ascorbyl palmitate	500 mg/kg Singly or in combination as ascorbyl stearate
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	200 mg/kg Singly or in combination
307	Alpha-tocopherol	
310	Propyl gallate	200 mg/kg Singly or in combination expressed as a fat or oil basis
319	Tertiary butylhydroquinone (TBHQ)	
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	
Colours		
100(i)	Curcumin	500 mg/kg
101(i)	Riboflavin	200 mg/kg Singly or in combination as riboflavin
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	100 mg/kg
123	Amaranth	100 mg/kg
141(i)	Chlorophyll copper complex	100 mg/kg
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	100 mg/kg
143	Fast green FCF	290 mg/kg
150a	Caramel I-plain	GMP
150b	Caramel II-caustic sulphite process	50000 mg/kg
150c	Caramel III-ammonia process	50000 mg/kg
150d	Caramel IV-ammonia sulphite process	50000 mg/kg
160a(i)	Beta carotene (synthetic)	1200 mg/kg
160a(ii)	Carotenes, Vegetable	1000 mg/kg
160a(iii)	Beta-carotene (Blakeslea trispora)	1000 mg/kg
160e	Beta-apo-carotenal	200 mg/kg
160f	Beta-apo-8'-carotenic acid, methyl or ethyl ester	1000 mg/kg
162	Beet red	GMP

Flavour Enhancers		
620	Glutamic acid (L(+))	GMP
621	Monosodium glutamate, L-	GMP
631	Disodium 5'-inosinate,	GMP
627	Disodium 5'-guanylate	GMP
635	Disodium 5'-ribonucleotides	GMP
Stabilizers		
170(i)	Calcium carbonate	GMP
406	Agar	GMP
459	Beta-cyclodextrin	1000 mg/kg
Thickeners		
400	Alginic acid	GMP
401	Sodium Alginate	GMP
410	Carob Bean Gum	GMP
407	Carrageenan and its Na, K, NH4 salts (includes furcellaran)	GMP
407a	Processed Eucheuma Seaweed	GMP
412	Guar gum	GMP
414	Gum Arabic (acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya Gum	GMP
417	Tara Gum	GMP
418	Gellan	GMP
424	Curdlan	GMP
440	Pectins	GMP
466	Sodium carboxymethyl cellulose	GMP
508	Potassium chloride	GMP
1401	Acid treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxdized Starch	GMP
1405	Starches, enzyme-treated	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
Humectants		
325	Sodium lactate	GMP
339(i)	Monosodium orthophosphate	2000 mg/kg Singly or in combination as phosphorus
339(ii)	Disodium orthophosphate	
339(iii)	Trisodium orthophosphate	
340(i)	Monopotassium orthophosphate	
340(ii)	Dipotassium orthophosphate	
340(iii)	Tripotassium orthophosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	

~~452(i)~~	~~Sodium polyphosphate~~	~~GMP~~
~~452(ii)~~	~~Potassium polyphosphate~~	
~~452(iv)~~	~~Calcium polyphosphates~~	
~~452(v)~~	~~Ammonium polyphosphates~~	
~~420~~	~~Sorbitol and sorbitol syrup~~	
~~1520~~	~~Propylene glycol~~	~~10000 mg/kg~~
~~**Emulsifiers**~~		
~~322~~	~~Lecithin~~	~~GMP~~
~~405~~	~~Propylene glycol alginate~~	~~5000 mg/kg~~
~~430~~	~~Polyoxyethylene (8)stearate~~	~~5000 mg/kg (dry basis) Singly or in combination~~
~~431~~	~~Polyoxyethylene (40)stearate~~	
~~432~~	~~Polyoxyethylene (20)sorbitan monolaurate~~	~~5000 mg/kg Singly or in combination as total polyoxyethylene (20) sorbitan esters~~
~~433~~	~~Polyoxyethylene (20)sorbitan monooleate~~	
~~434~~	~~Polyoxyethylene (20)sorbitan monopalmitate~~	
~~435~~	~~Polyoxyethylene (20)sorbitan monostearate~~	
~~436~~	~~Polyoxyethylene (20)sorbitan tristearate~~	
~~471~~	~~Mono and di-glycerides of fatty acids~~	~~GMP~~
~~472e~~	~~Diacetyltartaric and fatty acid esters of glycerol~~	~~10000 mg/kg~~
~~473~~	~~Sucrose esters of fatty acids~~	~~2000 mg/kg~~
~~475~~	~~Polyglycerol esters of fatty acids~~	~~2000 mg/kg~~
~~476~~	~~Polyglycerol esters of interesterified ricinoleic acids~~	~~500 mg/kg~~
~~477~~	~~Propylene glycol esters of fatty acids~~	~~5000 mg/kg (dry basis)~~
~~481(i)~~	~~Sodium stearoyl lactylate~~	~~5000 mg/kg~~
~~482(i)~~	~~Calcium stearoyl lactylate~~	~~5000 mg/kg~~
~~491~~	~~Sorbitan monostearate~~	~~5000 mg/kg (dry basis) Singly or in combination~~
~~492~~	~~Sorbitan tristearate~~	
~~493~~	~~Sorbitan monolaurate~~	
~~495~~	~~Sorbitan monopalmitate~~	
~~**Flour Treatment Agents**~~		
~~220~~	~~Sulphur dioxide~~	~~20 mg/kg Singly or in combination as sulphur dioxide~~
~~221~~	~~Sodium sulphite~~	
~~222~~	~~Sodium hydrogen sulphite~~	
~~223~~	~~Sodium metabisulphite~~	
~~224~~	~~Potassium metabisulphite~~	
~~225~~	~~Potassium sulphite~~	
~~539~~	~~Sodium thiosulphate~~	
~~**Preservatives**~~		
~~200~~	~~Sorbic acid~~	~~2000 mg/kg Singly or in combination as Sorbic acid~~
~~201~~	~~Sodium sorbate~~	
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~**Anticaking Agent**~~		
~~900a~~	~~Polydimethylsiloxane~~	~~50 mg/kg~~

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN* (CXS 163-1987)

No amendments to Section 4 of the *Standard for Wheat Protein Products Including Wheat Gluten* (CXS 163-1987) are proposed, since no food additives are permitted in products covered by this standard.

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP)* (CXS 174-1989)

4. FOOD ADDITIVES

4.1 Processing Aids

During the course of manufacturing VPP the following classes of processing aids~~, as compiled in the advisory inventory of the Codex Alimentarius Commission,~~ may be used:

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

– Acidity Regulators
– Antifoam Agents
– Firming Agents
– Enzyme Preparations
– Extraction Solvents
– Antidusting Agents
– Flour Treatment Agents
– Viscosity Control Agents

4.2 Food Additives

No food additives are permitted in vegetable protein products.

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *GENERAL STANDARD FOR SOY PROTEIN PRODUCTS* (CXS 175-1989)

4. FOOD ADDITIVES

4.1 Processing Aids

During the course of manufacturing SPP the following classes of processing aids~~, as compiled in the advisory inventory of the Codex Alimentarius Commission,~~ may be used:

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

– Acidity Regulators
– Antifoam Agents
– Firming Agents
– Enzyme Preparations
– Extraction Solvents
– Antidusting Agents
– Flour Treatment Agents
– Viscosity Control Agents.

4.2 Food Additives

No food additives are permitted in soy protein products.

2. Proposed amendments to Table 1, 2 and 3 of the GSFA due to CCCPL and CCVP Standards

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

***STANDARD FOR WHEAT FLOUR* (CXS 152-1985)**

Alpha Amylase From Aspergillus Oryzae Var.: Functional class: Flour treatment agent INS 1100(i)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2	Flours and starches (including soybean powder)	GMP		1999	Endorse

Alpha Amylase From Bacillus subtilis: Functional class: Flour treatment agent INS 1100(iii)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2	Flours and starches (including soybean powder)	GMP	**XS152**	2014	Endorse

Ascorbic acid, L-: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant INS 300					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	300	**Note F-CXS152**	2014	Endorse

Azodicarbonamide: Functional class: Flour treatment agent INS 927a					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	45	**Note A-CXS152**	1999	Endorse

Benzoyl peroxide: Functional class: Bleaching agent, Flour treatment agent, Preservative INS 928					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	75	**Note B-CXS152**	2007	Endorse

Carbohydrase from Bacillus licheniformis: Functional class: Flour treatment agent INS 1100(vi)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2	Flours and starches (including soybean powder)	GMP	**XS152**	2014	Endorse

Chlorine: Functional class: Flour treatment agent INS 925					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	2500	87 **& Note E-CXS 152**	2001	Endorse

Diacetyltartaric and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472e					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2	Flours and starches (including soybean powder)	GMP	186 **&** **XS152**	2008	Endorse

Lecithin: Functional class: Antioxidant, Emulsifier INS 322(i)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	GMP	25 & 28	2014	**Delay alignment until INS EWG consider technological purpose as flour treatment agent is appropriate**

Phosphates: Functional class: Acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, 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), (ix); 451(i), (ii); 452((i)-(v); 542					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	2500	33, 225 **&** **Note C-CXS152**	2012	Endorse

Protease From Aspergillus Oryzae Var.: Functional class: Flavour enhancer, Flour treatment agent, Stabiliser INS 1101(i)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	GMP		1999	Endorse

Pullulan: Functional class: Glazing agent, Thickener INS 1204					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	GMP	25 **&** **XS152**	2014	Endorse

Sodium aluminium phosphates: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Raising agent, Stabilizer, Thickener INS 541(i),(ii)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	1600	6, 252 **& XS152**	2013	Endorse

Sodium ascorbate: Functional class: Antioxidant INS 301					
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**	**Recommendation**
06.2.1	Flours	300		2014	**Delay alignment until INS EWG consider technological purpose as flour treatment agent is appropriate**

Stearoyl lactylates: Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer INS 481(i), 482(i)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	5000	186 **& XS152**	2016	Endorse

Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative INS 220-225, 539					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	200	44 **& Note D-CXS152**	2006	Endorse

Tartrates: Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer INS 334, 335(ii), 337					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	5000	45, 186 **& XS152**	2016	Endorse

Tocopherols: Functional class: Antioxidant INS 307a, b, c					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	5000	15, 186 **&** **XS152**	2016	Endorse

Trisodium citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer INS 331(iii)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.2.1	Flours	GMP	25 & **XS152**	2015	Endorse

***STANDARD FOR COUSCOUS* (CXS 202-1995)**

Mineral oil, high viscosity: Functional Class: Antifoaming agent, Glazing agent INS 905d					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.1	Whole, broken, or flaked grain, including rice	800	98 **&** **XS202**	2004	Endorse

Propyl gallate: Functional Class: Antioxidant INS 310					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.1	Whole, broken, or flaked grain, including rice	100	15 **&** **XS202**	2001	Endorse

***STANDARD FOR INSTANT NOODLES* (CXS 249-2006)**

Amaranth: Functional class: Colour INS 123					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	**Pre-cooked pastas and noodles and like products**	**100 mg/kg**	~~153,~~ **194**		Endorse

Benzoates: Functional class: Preservative INS 210-213					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	13 **& XS249**	2004	Endorse

Canthaxanthin: Functional class: Colour INS 161g					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	15 mg/kg	153 **& XS249**	2011	Endorse

Caramel II- sulfite caramel: Functional class: Colour INS 150b					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	**Pre-cooked pastas and noodles and like products**	**50000 mg/kg**	~~153~~ **194**		Endorse

Carotenoids: Functional class: Colour INS 160a(i), a(iii),e,f					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	1200 mg/kg	153 **& Note B-CXS249**	2009	Endorse

Curcumin: Functional class: Colour INS 100(i)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	**Pre-cooked pastas and noodles and like products**	**500 mg/kg**	~~153~~ **194**		Endorse

Phosphates: Functional class: Acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, 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), (ix); 451(i), (ii); 452((i)-(v); 542					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	2500 mg/kg	33, 211 **& Note C-CXS249**	2012	Endorse

Polydimethylsiloxane: Functional class: Anticaking agent, Antifoaming agent, Emulsifier INS 900a					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	50 mg/kg	153	2007	Endorse

Riboflavins: Functional class: Colour INS 101(i),(ii),(iii)					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg	153 **& Note A-CXS249**	2008	Endorse

Sorbates: Functional class: Preservative INS ~~200-203~~, 200, 202, 203					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	42 & 211	2012	Endorse

Sorbitan Esters of Fatty Acids: Functional class: Emulsifier, Stabilizer INS 491-495					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	~~11~~ **2** & 194	2016	Endorse

Sulfites: Functional class: Antioxidant, bleaching agent, flour treatment agent, preservative, sequestrant INS 220-225, 539					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	44 **& Note E-CXS249**	2006	Endorse

Tartrates: Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer INS 334, 335(ii), 337					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	Pre-cooked pastas and noodles and like products	7500 mg/kg	45, 128, ~~194~~	2016	Endorse

Tartrazine: Functional class: Colour INS 102					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.4.3	**Pre-cooked pastas and noodles and like products**	**300 mg/kg**	~~153~~ **194**		Endorse

***STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN* (CXS 163-1987)**

There are no amendments to Table 1 of the GSFA as there are no provisions in Food Category 12.10 (Protein products other than from soybeans).

***GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP)* (CXS 174-1989)**

There are no amendments to Table 1 of the GSFA as there are no provisions in Food Category 12.10 (Protein products other than from soybeans).

***GENERAL STANDARD FOR SOY PROTEIN PRODUCTS* (CXS 175-1989)**

Caramel III- ammonia caramel: Functional class: Colour INS 150c					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.8.8	Other soybean protein products	20000 mg/kg	**XS175**	2010	Endorse

Caramel IV- sulfite ammonia caramel: Functional class: Colour INS 150d					
Food category No	**Food category**	**Max level**	**Notes**	**Year adopted**	**Recommendation**
06.8.8	Other soybean protein products	20000 mg/kg	**XS175**	2010	Endorse

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

***STANDARD FOR WHEAT FLOUR* (CXS 152-1985)**

Food category 06.2 Flours and starches (including soybean powder)					
Food additive	**INS**	**Year Adopted**	**Maximum level**	**Notes**	**Recommendation**
alpha-Amylase from Aspergillus oryzae var.	1100(i)	1999	GMP		Endorse
alpha-Amylase from Bacillus subtilis	1100(iii)	2014	GMP	**XS152**	Endorse
Carbohydrase from Bacillus licheniformis	1100(vi)	2014	GMP	**XS152**	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	2008	3000 mg/kg	186 & **XS152**	Endorse

Food category 06.2.1 Flours					
Food additive	**INS**	**Year Adopted**	**Maximum Level (mg/kg)**	**Notes**	**Recommendation**
Ascorbic acid, L-	300	2014	300	**Note F-CXS152**	Endorse
Azodicarbonamide	927a	1999	45	**Note A-CXS152**	Endorse
Benzoyl peroxide	928	2007	75	**Note B-CXS152**	Endorse
Chlorine	925	2001	2500	87 **& Note E-CXS152**	Endorse
Lecithin	322(i)	2014	GMP	25 & 28	Endorse
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542	2012	2500	33, 225 **& Note C-CXS152**	Endorse
Protease from aspergillus oryzae var.	1101(i)	1999	GMP		Endorse

Pullulan	1204	2014	GMP	25 **& XS152**	Endorse
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	1600	6, 252 **& XS152**	Endorse
Sodium ascorbate	301	2014	300		**Delay alignment until INS EWG consider technological purpose as flour treatment agent is appropriate**
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000	186 **& XS152**	Endorse
SULFITES	220-225, 539	2006	200	44 **& Note D-CXS152**	Endorse
TARTRATES	334, 335(ii), 337	2016	5000	45, 186 **& XS152**	Endorse
TOCOPHEROLS	307a, b, c	2016	5000	15, 186 **& XS152**	Endorse
Trisodium citrate	331(iii)	2015	GMP	25 **& XS152**	Endorse

***STANDARD FOR COUSCOUS* (CXS 202-1995)**

Food category 06.1 Whole, broken, or flaked grain, including rice					
Food additive	**INS**	**Year adopted**	**Maximum Level (mg/kg)**	**Notes**	**Recommendation**
Mineral oil, high viscosity	905d	2004	800	98 **& XS202**	Endorse
Propyl gallate	310	2001	100	15 **& XS202**	Endorse

***STANDARD FOR INSTANT NOODLES* (CXS 249-2006)**

Food category 06.4.3 Pre-cooked pastas and noodles and like products					
Food additive	**INS**	**Year adopted**	**Maximum Level (mg/kg)**	**Notes**	**Recommendation**
Amaranth	**123**		**100**	~~153~~ **194**	Endorse
BENZOATES	210-213	2004	1000	13 **& XS249**	Endorse
Canthaxanthin	161g	2011	15	153 **& XS249**	Endorse
Caramel II - sulfite caramel	**150b**		**50000**	~~153~~ **194**	Endorse
CAROTENOIDS	160a(i),a(iii),e,f	2009	1200	153 **& Note B-CXS249**	Endorse
Curcumin	**100(i)**		**500**	~~153~~ **194**	Endorse
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-	2012	2500	33, 211 **& Note C-CXS249**	Endorse

	(vii), (ix); 451(i),(ii); 452(i)-(v); 542				
Polydimethylsiloxane	900a	2007	50	153	Endorse
RIBOFLAVINS	101(i),(ii), (iii)	2008	300	153 **&** **Note A-CXS249**	Endorse
SORBATES	~~200-203~~ **200, 202, 203**	2012	2000	42 & 211	Endorse
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000	~~11~~ **2** & 194	Endorse
SULFITES	220-225, 539	2006	20	44 **& Note E-CXS249**	Endorse
TARTRATES	334, 335(ii), 337	2016	7500	45, 128~~,~~ ~~194~~	Endorse
Tartrazine	**102**		**300**	~~153~~ **194**	Endorse

***STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN* (CXS 163-1987)**

There are no amendments to Table 2 of the GSFA as there are no provisions in Food Category 12.10 (Protein products other than from soybeans).

***GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP)* (CXS 174-1989)**

There are no amendments to Table 2 of the GSFA as there are no provisions in Food Category 12.10 (Protein products other than from soybeans).

***GENERAL STANDARD FOR SOY PROTEIN PRODUCTS* (CXS 175-1989)**

Food category 06.8.8 Other soybean protein products					
Food additive	**INS**	**Year adopted**	**Maximum Level (mg/kg)**	**Notes**	**Recommendation**
Caramel III - ammonia caramel	150c	2010	20000	**XS175**	Endorse
Caramel IV - sulfite ammonia caramel	150d	2010	20000	**XS175**	Endorse

NOTES

Note A-CXS152: For flours for leavened bread only in products conforming to the *Standard for Wheat Flour* (CXS 152-1985).

Note B-CXS152: Except for use in products conforming to the *Standard for Wheat Flour* (CXS 152-1985) as a flour treatment agent only, at a maximum level of 60 mg/kg.

Note C-CXS152: For use in products conforming to the *Standard for Wheat Flour* (CXS 152-1985) as a flour treatment agent: calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) only.

Note D-CXS152: In products conforming to the *Standard for Wheat Flour* (CXS 152-1985), only for use as a flour treatment agent in flours for biscuit and pastry manufacture: sulfur dioxide

(INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224)only.

Note E-CXS152: In products conforming to the *Standard for Wheat Flour* (CXS 152-1985), only for use in flours for high ratio cakes.

Note F-CXS152: For use in products conforming to the *Standard for Wheat Flour* (CXS 152-1985) as a flour treatment agent only.

Note A-CXS249: Except for use in products conforming to the *Standard for Instant Noodles* (CXS 249-2006) at 200 mg/kg.

Note B-CXS249: Except for use of beta-carotenes, *Blakeslea trispora* (INS 160a(iii)) at 1000 mg/kg, carotenal, beta-apo-8' (INS 160e) at 200 mg/kg, and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) at 1000 mg/kg in products conforming to the *Standard for Instant Noodles* (CXS 249-2006).

Note C-CXS249: Except in products conforming to the *Standard for Instant Noodles* (CXS 249-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium phosphate INS 450(ii), tetrasodium diphosphate (INS 450(iii)), dipotassium diphosphate INS 450(iv), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen phosphate INS 450(vii), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate INS 451(ii), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate INS 452(iii), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)) for use only as humectants at 2,000 mg/kg, singly or in combination, as phosphorus.

Note E-CXS249: For products conforming to the *Standard for Instant Noodles* (CXS 249-2006): sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) for use as flour treatment agents only.

Note XS152: Excluding products conforming to the *Standard for Wheat Flour* (CXS 152-1985).

Note XS302: Excluding products conforming to the *Standard for Couscous* (CXS 302-1995).

Note XS249: Excluding products conforming to the *Standard for Instant Noodles* (CXS 249-2006).

Note XS175: Excluding products conforming to the *Standard for Soy Protein Products* (CXS 175-1989).

C. It is proposed to amend Table 3 of the GSFA

At the 50th CCFA (see paras. 41-42 of REP18/FA), a revised procedure for the listing of commodity standards in the last column of Table 3 was put forward and agreed to. It was decided that commodity standards that permit all Table 3 additives or all Table 3 additives with a particular functional class would not be listed in the final column of Table 3. Rather, only commodity standards that only permitted particular additives would be listed with the additive in the last column of Table 3. However, it was also determined that the revised procedure would not be implemented until the Codex Secretariat had overcome certain technological issues with the online GSFA. Until these issues have been taken care of, the old procedure for listing commodity standards in the last column of Table 3 will still be used.

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

***STANDARD FOR INSTANT NOODLES* (CXS 249-2006)**

INS No	Additive	Functional Class	Year Adopted	Acceptable, including 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, CS 319-2015, **CS 249-2006**
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
1451	Acetylated oxided starch	Emulsifier, Stabilizer, Thickener	2005	CS 117-1981, CS 309R-2011, **CS 249-2006**
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, **CS 249-2006**
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), **CS 249-2006**
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

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				packing media only), CS 119-1981 (for use in packing media only), **CS 249-2006**
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, **CS 249-2006**
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, **CS 249-2006**
162	Beet red	Colour	1999	CS 117-1981, CS 319-2015 (special holiday pack canned pears only), **CS 249-2006**
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 249-2006**
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, CS 319-2015, **CS 249-2006**
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 319-2015, **CS 249-2006**

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, CS 291-2010, **CS 249-2006**
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 319-2015, **CS 249-2006**
150a	Caramel I – plain caramel	Colour	1999	CS 117-1981, CS 319-2015 (special holiday pack canned pears only), **CS 249-2006**
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), **CS 249-2006**
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), **CS 249-2006**
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-

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				1981, CS 291-2010, CS 302-2011, CS 319-2015, **CS 249-2006**
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	CS 117-1981, **CS 249-2006**
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, **CS 249-2006**
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, **CS 249-2006**
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	CS 117-1981, **CS 249-2006**
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
418	Gellan gum	Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 249-2006**
620	Glutamic acid, L(+)-	Flavour enhancer	1999	CS 117-1981, **CS 249-2006**
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), **CS 249-2006**
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, **CS 249-2006**

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
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, **CS 249-2006**
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 249-2006**
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, CS 319-2015, **CS 249-2006**
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015 (canned mangoes only), **CS 249-2006**
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 302-2011, CS 319-2015, **CS 249-2006**
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, **CS 249-2006**
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 302-

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				2011, **CS 249-2006**
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981,CS 105-1981, 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
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), **CS 249-2006**
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
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, CS 319-2015, **CS 249-2006**
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), **CS 249-2006**
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent,	2001	CS 117-1981, CS 309R-2011, **CS 249-2006**

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Humectant, Stabilizer, Thickener		
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 117-1981, 309R-2011, CS 309R-2011, CS 291-2010, CS 319-2015, **CS 249-2006**
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), **CS 249-2006**
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, CS 319-2015, **CS 249-2006**
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, CS 319-2015 (canned mangoes only), **CS 249-2006**
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				302-2011, CS 319-2015, **CS 249-2006**
365	Sodium fumarates	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 319-2015, **CS 249-2006**
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, CS 319-2015, **CS 249-2006**
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, CS 319-2015, **CS 249-2006**
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 117-1981, CS 87-1981, CS 105-1981, **CS 249-2006**
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 117-1981, CS 87-1981, CS 105-1981, **CS 249-2006**
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, **CS 249-2006**
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, **CS 249-2006**
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, **CS 249-2006**
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, **CS 249-2006**
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-

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				2011, CS 13-1981, CS 57-1981, CS 291-2010, CS 302-2011, CS 319-2015, **CS 249-2006**
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), **CS 249-2006**

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

06.4.3	**Pre-cooked pastas and noodles and like products**
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standards	Instant Noodles (CXS 249-2006)

06.8.8	**Other soybean protein products**
	Food additives are not permitted in products conforming to this standard.
Codex standards	Soy Protein Products (CXS 175-1989)

12.10	**Protein products other than from soybeans**
	Food additives are not permitted in products conforming to this standard.
Codex standards	Wheat Protein Products Including Wheat Gluten (CXS 163-1987), Vegetable Protein Products (VPP) (CXS 174-1989)

Annex 5

PROPOSED REVISIONS TO ASCORBYL ESTERS IN FOOD CATEGORIES 13.1.1, 13.1.2 AND 13.1.3 OF THE GSFA

The Alignment EWG was tasked with considering the proposed revisions to the adopted provisions contained in CRD 2 Annex 4 Part C, being the deletion of note 15 in food categories 13.1.1, 13.1.2 and 13.1.3 for ASCORBYL ESTERS (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)) in the GSFA.

The proposed changes to the GSFA are due to the requested alignment of provisions for ASCORBYL ESTERS (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)) and the *Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants* (CXS 72-1981) and the *Standard for Follow-up Formula* (CXS 156-1987)[2].

The Codex commodity standards provisions for ASCORBYL ESTERS do not include a condition that limits them to the fat or oil basis. Changes are proposed to the GSFA to remove note 15 which does permit the ascorbyl ester provisions to the fat or oil basis. This condition is not required and to ensure the provisions of the Codex commodity standards are aligned with the GSFA note 15 is removed from the relevant entries in both Table 1 and 2. A couple of other amendments have been made to make the provisions within food category 13.1.1, 13.1.2 and 13.1.3 consistent.

Proposed amendments to Table 1 and 2 of the GSFA

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

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

Ascorbyl esters **INS 304 Ascorbyl palmitate Functional Class: Antioxidant** **INS 305 Ascorbyl stearate Functional Class: Antioxidant**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**	**Recommendation**
13.1.1	Infant Formulae	10 mg/kg	Notes ~~15,~~ 72 & 187	2009	Endorse
13.1.2	Follow-up formulae	50 mg/kg	Notes ~~15,~~ 72, 187 & 315	2015	Endorse
13.1.3	Formulae for Special Medical Purposes for Infants	10 mg/kg	Notes ~~10, 15,~~ & 72 **& 187**	2006	Endorse

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

Food category 13.1.1 Infant formulae					
Food additive	**INS**	**Year Adopted**	**Maximum Level**	**Notes**	**Recommendation**
ASCORBYL ESTERS	304, 305	2009	10 mg/kg	Notes ~~15,~~ 72 & 187	Endorse

Food category 13.1.2 Follow-up formulae					
Food additive	**INS**	**Year Adopted**	**Maximum Level**	**Notes**	**Recommendation**
ASCORBYL ESTERS	304, 305	2015	50 mg/kg	Notes ~~15,~~ 72, 187 & 315	Endorse

[2] Recommendation 22 of CRD2 from CCFA50 meeting, Xiamen, China 26-30 March 2018.

Food category 13.1.3 Formulae for Special Medical Purposes for Infants					
Food additive	**INS**	**Year Adopted**	**Maximum Level**	**Notes**	**Recommendation**
ASCORBYL ESTERS	304, 305	2006	10 mg/kg	Notes ~~10, 15, &~~ 72 **& 187**	Endorse

Annex 6

Workplan for the future alignment of the food additive provisions of commodity standards for CCFA51

Codex Stds (CXS) numbers	Commodity Committee	Number of Stds[a]	CCFA51 2019	CCFA52 2020	CCFA53 2021	CCFA54 2022	CCFA55 2023
12(X), 212	CCS[4]	2(1)	2✓				
152, 202(X), 249	CCCPL[4]	3(1)	3✓				
108(X), 227(X)	CCNMW[2]	2(2)	2✓				
163(X), 174, 175	CCVP[2]	3(2)	3✓				
207, 208, 221, 243, 250, 251, 252, 253, 262, 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 273, 274, 275, 276, 278(X), 281, 282, 283, 288, 290	CCMMP[2]	30(1)	13✓ Ripened Cheese 263, 264, 265, 266, 267, 268, 269, 270, 271, 272 274, 276 277	9 Other cheese 208, 221, 273, 275, 278(X), 283, and milks 250, 251, 252	8 Other milks and the rest 207, 243,253, 262, 281, 282, 288, 290	Any remaining?	
Total			**23**				
326, 327, 328	CCSCH[1]	3		3			
19, 33, 210, 211, 256, 329	CCFO[1]	6		6			
Total				**18**			
17, 60, 62, 78, 99, 145, 241, 242, 297, 318 (Canned) 38, 52, 67, 75, 115, 130, 143, 160, 177, 223, 240, 296 (the rest) [X (no f.a.)]: 39, 69, 76, 103, 131, 321] [Already aligned: 66, 254, 260, 320]	CCPFV[1]	27(6) [4, already aligned]			10 Canned 17, 60, 62, 78, 99, 145, 241, 242, 297, 318	11 The rest 38, 52, 67, 75, 115, 130, 143, 160, 177, 223, 240, 296	6 [X (no f.a.)]: 39, 69, 76, 103, 131, 321]

Codex Stds (CXS) numbers	Commodity Committee	Number of Stds[a]	CCFA51 2019	CCFA52 2020	CCFA53 2021	CCFA54 2022	CCFA55 2023
72, 73, 74, 156, 181[b](X), 203[c](X)	CCNFSDU[1]	6(2 require advice from CCNFSDU)			4 72, 73, 74, 156	2? remaining 181, 203	
Total					**22**		
Any unfinished still to be completed						As required	As required
All regional CS	CCAFRICA[1] CCASIA[1] CCNEA[1] CCLAC[1]	1(1) 7(1) 5(2) 1				As required An appropriate split 6	As required An appropriate split 8
Total						**19**	
Total							**15**

Notes

X means they are in the FA/INF02 November 2018 but have no food additive provisions, so limited alignment needed; no changes to GSFA but changes needed to individual CXS

1 Active committee

2 Adjourned *sine die*

3 Abolished or dissolved

4 Working by correspondence

a Number listed are the total number of CXS that require alignment while the numbers in brackets are the numbers of CXS designated with an X (requiring no changes to GSFA, just changes to the CXS itself)

b CXS 181-1991 (*Standard for formula foods for use in weight control diets*) require advice from CCNFSDU on exactly what food additive provisions are required since none are listed, see extract below:

> **4. FOOD ADDITIVES**
>
> Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.

c CXS 203-1995 (*Standard for formula foods for use in very low energy diets for weight reduction*) require advice from CCNFSDU on exactly what food additive provisions are required since none are listed, see extract below:

> **4. FOOD ADDITIVES**
>
> Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Codex Committee on Food Additives and Contaminants.