

# commission du codex alimentarius



ORGANISATION DES NATIONS  
UNIES POUR L'ALIMENTATION  
ET L'AGRICULTURE

ORGANISATION  
MONDIALE  
DE LA SANTÉ



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ALINORM 01/12A

F

PROGRAMME MIXTE FAO/OMS SUR LES NORMES ALIMENTAIRES

COMMISSION DU CODEX ALIMENTARIUS

*Vingt-quatrième session*

*Genève (Suisse), du 2 au 7 juillet 2001*

RAPPORT DE LA TRENTE-TROISIÈME SESSION DU COMITÉ DU CODEX  
SUR LES ADDITIFS ALIMENTAIRES ET LES CONTAMINANTS

*La Haye (Pays-Bas)*

*12 - 16 mars 2001*

**NOTE:** *La lettre circulaire Codex CL 2001/13-FAC est jointe au présent rapport*

Par économie, le tirage du présent document a été restreint. MM. les délégués et observateurs sont donc invités à ne demander d'exemplaires supplémentaires qu'en cas d'absolue nécessité et à apporter leur exemplaire personnel en séance. Les documents de sessions du Codex sont également téléchargés sur Internet à l'adresse suivante: [www.codexalimentarius.net](http://www.codexalimentarius.net)



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**AUX:** - Services centraux de liaison avec le Codex  
- Organisations internationales intéressées

**DU:** Secrétaire, Commission du Codex Alimentarius  
Programme mixte FAO/OMS sur les normes alimentaires,  
FAO, Viale delle Terme di Caracalla, 00100 Rome (Italie)

**OBJET:** Distribution du rapport de la trente-troisième session du Comité du Codex sur les additifs alimentaires et les contaminants (ALINORM 01/12A)

Le rapport ci-joint de la trente-troisième session du Comité du Codex sur les additifs alimentaires et les contaminants (ALINORM 01/12A) sera examiné par la Commission du Codex Alimentarius, à sa vingt-quatrième session, qui se tiendra à Genève (Suisse) du 2 au 7 juillet 2001.

## **PARTIE A: QUESTIONS SOUMISES À LA COMMISSION DU CODEX ALIMENTARIUS, À SA VINGT-QUATRIÈME SESSION, POUR ADOPTION**

### **Projets de normes et textes apparentés à l'étape 5/8 ou 8**

- 1. Amendements à l'Appendice du Tableau Trois (Catégories d'aliments ou aliments non soumis aux conditions générales du Tableau Trois) de la Norme générale Codex pour les additifs alimentaires, à l'étape 5/8 (par. 50 et Annexe VI).**
- 2. Projet de dispositions visant les additifs alimentaires du tableau 1 de la Norme générale Codex pour les additifs alimentaires (NGAA), à l'étape 8 (par. 64 et Annexe II).**
- 3. Normes consultatives Codex d'identité et de pureté des additifs alimentaires (par. 93 et Annexe VIII).**
- 4. Projet d'amendements au Système international de numérotation du Codex (SIN) pour les additifs alimentaires, à l'étape 8 (par. 99 et Annexe IX).**
- 5. Projet de limite maximale pour l'aflatoxine M<sub>1</sub> dans le lait, à l'étape 8 (par. 132 et Annexe X).**
- 6. Avant-projet de révision du plan d'échantillonnage pour les arachides destinées à être transformées, à l'étape 5/8 (par. 139 et Annexe XI).**
- 7. Avant-projet de Code d'usages en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par des substances chimiques, à l'étape 8 (par. 153 et Annexe XIII).**
- 8. Projet de limite maximale pour le plomb dans les jus de fruits, à l'étape 8 (par. 163 et Annexe XIV).**

9. **Projet de teneur indicative pour le cadmium dans les céréales, les légumes secs et les légumineuses, à l'étape 8** (par. 166 et Annexe XV).
10. **Projet de révision de la Norme Codex pour le sel de qualité alimentaire: emballage, transport et entreposage, à l'étape 8** (par. 196 et Annexe XVII).

Les gouvernements qui souhaitent proposer des amendements ou formuler des observations au sujet des projets de normes et textes apparentés mentionnés ci-dessus sont invités à les faire parvenir par écrit, conformément à la Procédure unique pour l'élaboration des normes Codex et textes apparentés (aux étapes 5/8 ou 8) (Manuel de procédure de la Commission du Codex Alimentarius, onzième édition, pages 21-23), au Secrétaire de la Commission du Codex Alimentarius, FAO, Viale delle Terme di Caracalla, 00100 Rome (Italie) (télécopie: + 39 06 5705 4593; courrier électronique: [codex@fao.org](mailto:codex@fao.org)), au plus tard le 1er juin 2001.

#### **Projets de normes et textes apparentés à l'étape 5 de la procédure accélérée**

11. **Amendements au tableau 3 (additifs à dose journalière admissible "non spécifiée") de la Norme générale Codex pour les additifs alimentaires** (par. 48 et Annexe V).

Les gouvernements qui souhaitent proposer des amendements ou formuler des observations au sujet des incidences que le projet de norme mentionné ci-dessus ou l'une quelconque de ses dispositions pourraient avoir sur leurs intérêts économiques sont invités à les faire parvenir par écrit, conformément à la Procédure unique pour l'élaboration des normes Codex et textes apparentés (à l'étape 5) (Manuel de procédure de la Commission du Codex Alimentarius, onzième édition, pages 23-24), au Secrétaire de la Commission du Codex Alimentarius, FAO, Viale delle Terme di Caracalla, 00100 Rome (Italie) (télécopie: + 39 06 5705 4593; courrier électronique: [codex@fao.org](mailto:codex@fao.org)) **au plus tard le 1er juin 2001.**

#### **Projets de normes et textes apparentés à l'étape 5**

12. **Avant-projet de dispositions concernant les additifs alimentaires du tableau 1 de la Norme générale Codex pour les additifs alimentaires, à l'étape 5** (par. 64 et Annexe III).
13. **Avant-projet de révision de la Norme générale Codex pour les aliments irradiés, à l'étape 5** (par. 85 et Annexe VII).
14. **Avant-projet de limite maximale pour l'ochratoxine A dans le blé, l'orge et le seigle et les produits dérivés, à l'étape 5** (par. 145 et Annexe XII).
15. **Avant-projet de limites maximales pour le cadmium dans les fruits, le blé en grains et le riz (y compris le son et les germes), le soja et les arachides, la viande bovine, ovine, porcine et la volaille, la viande de cheval, les crustacés (sauf le homard et la chair brune du crabe), les légumes (sauf les légumes feuilles, les herbes fraîches, les légumes tiges et racines, les champignons, les tomates et les pommes de terre épluchées), les pommes de terre épluchées, les légumes tiges et racines (sauf le céleri) et les légumes feuilles, les herbes fraîches, les champignons et le céleri, à l'étape 5** (par. 168-169 et Annexe XV).

Les gouvernements qui souhaitent proposer des amendements ou formuler des commentaires au sujet des incidences que les avant-projets de normes et textes apparentés mentionnés ci-dessus ou l'une quelconque de leurs dispositions pourraient avoir sur leurs intérêts économiques sont invités à les faire parvenir par écrit, conformément à la Procédure unique pour l'élaboration des normes Codex et textes apparentés (à l'étape 5) (Manuel de procédure de la Commission du Codex Alimentarius, onzième édition, pages 21-23), au Secrétaire de la Commission du Codex Alimentarius, FAO, Viale delle Terme di Caracalla, 00100 Rome (Italie) (télécopie: + 39 06 5705 4593; courrier électronique: [codex@fao.org](mailto:codex@fao.org)) **au plus tard le 1er juin 2001.**

## **PARTIE B: DEMANDE D'OBSERVATIONS ET DE RENSEIGNEMENTS**

Les gouvernements et les organisations internationales intéressées qui souhaitent formuler des observations sur les questions suivantes sont invités à les faire parvenir avant le 1er octobre 2001 à: M. E.F.F. Hecker, Président du Comité, Ministère de l'Agriculture, de l'Aménagement de la nature et des Pêches, boîte postale 20401, 2500 EK La Haye (Pays-Bas) (télécopie: 31 70 378 61 41; adresse électronique: [E.F.F.Hecker@vvm.agro.nl](mailto:E.F.F.Hecker@vvm.agro.nl)), et d'en adresser une copie au Secrétaire de la Commission du Codex Alimentarius, FAO, Viale delle Terme di Caracalla, 00100 Rome (Italie).

### **1. Projet de dispositions concernant les additifs alimentaires du tableau 1 de la Norme générale Codex pour les additifs alimentaires, à l'étape 6 (par. 65 et Annexe IV).**

Le Comité a convenu de maintenir à l'étape 6 plusieurs limites maximales visant des additifs alimentaires employés dans des catégories déterminées de denrées alimentaires, pour observations supplémentaires et examen à sa 34e session.

### **2. Document de travail sur les auxiliaires technologiques (par. 71).**

Le Comité a convenu de demander des observations sur le document CX/FAC 01/10 pour examen par le groupe de rédaction.

### **3. Numéro 452 (iv) du Système international de numérotation du Codex attribué au tripolyphosphate de sodium et de potassium (par. 99 et Annexe IX)**

Le Comité a convenu de distribuer le numéro SIN 452 (iv) attribué au tripolyphosphate de sodium et de potassium utilisé comme émulsifiant, stabilisant, correcteur d'acidité, poudre à lever, séquestrant, agent de rétention d'eau, à l'étape 3 de la procédure accélérée, sous réserve de l'approbation de la Commission.

### **4. Système international de numérotation (SIN) du Codex pour les additifs alimentaires (par. 96-99).**

Le Comité a convenu de solliciter des observations sur les questions suivantes se rapportant au Système international de numérotation du Codex pour les additifs alimentaires:

- Harmonisation des termes employés par le JECFA et le CCFAC dans le cadre du SIN du Codex à propos des fonctions technologiques et des catégories et sous-catégories fonctionnelles;
- Examen de "combinaisons" d'additifs dans le cadre du SIN du Codex;
- Étude de la nécessité d'attribuer trois numéros SIN différents à l'huile minérale de qualité alimentaire, et;
- Révisions supplémentaires du SIN du Codex.

### **5. Projet de limite maximale pour le plomb dans le beurre (par. 159).**

Le Comité a convenu de demander des observations sur la nécessité de fixer une limite maximale pour le plomb dans le beurre.

### **6. Projet de limites maximales pour le plomb dans le poisson, les crustacés et les mollusques bivalves (par. 162 et Annexe XIV).**

Le Comité a convenu de renvoyer le projet de limites maximales pour le plomb dans le poisson, les crustacés et les mollusques bivalves à l'étape 6 pour observations supplémentaires.

**7. Avant-projet de limites maximales pour le cadmium dans le foie (bovins, volaille, porcins et ovins) et les rognons (bovins, volaille, porcins et ovins) ainsi que dans les mollusques (par. 170).**

Le Comité a renvoyé les avant-projets de limites maximales pour le cadmium dans les foies (bovins, volaille, porcins et ovins) (0,5 mg/kg), les rognons (bovins, volaille, porcins et ovins) (1,0 mg/kg) et les mollusques (1,0 mg/kg) à l'étape 3 pour distribution, commentaires et nouvel examen à sa prochaine session.

**8. Information sur les méthodes d'analyse pour les dioxines et les PCB de type dioxine (par. 176).**

Le Comité a prié les délégations de transmettre toutes les informations disponibles sur les méthodes d'analyse des dioxines et des PCB de type dioxine dans les denrées alimentaires et les produits d'alimentation animale à la délégation des Pays-Bas.

**9. Liste des additifs alimentaires, des contaminants et des substances toxiques naturellement présentes à évaluer en priorité par le JECFA (par. 187 et Annexe XVI).**

Le Comité a convenu de demander des observations supplémentaires concernant des ajouts ou des amendements à sa liste prioritaire pour examen à sa prochaine session.

**10. Méthodes d'échantillonnage (par. 194).**

Le Secrétariat du JECFA a attiré l'attention du Comité sur la nécessité de disposer de plans d'échantillonnage appropriés, en plus des méthodes d'analyse, et a invité les pays membres à fournir des informations pertinentes sur l'échantillonnage.

## RÉSUMÉ ET CONCLUSIONS

À sa trente-troisième session, le Comité du Codex sur les additifs alimentaires et les contaminants est parvenu aux conclusions suivantes:

### **QUESTIONS SOUMISES À LA COMMISSION DU CODEX ALIMENTARIUS, À SA VINGT-QUATRIÈME SESSION, POUR ADOPTION:**

- a transmis plusieurs amendements au tableau 3 (additifs à dose journalière admissible "non spécifiée") de la Norme générale Codex pour les additifs alimentaires à la Commission, pour adoption finale à l'étape 5 de la procédure accélérée (par. 48);
- a transmis plusieurs amendements à l'appendice du tableau 3 (catégories d'aliments ou aliments non soumis aux conditions générales du tableau 3) de la Norme générale Codex pour les additifs alimentaires à la Commission, pour adoption finale aux étapes 5/8 (par. 50);
- a transmis des projets de limites maximales pour des additifs alimentaires employés dans des catégories d'aliments déterminées de la Norme générale Codex pour les additifs alimentaires à la Commission, pour adoption finale à l'étape 8 (par. 64);
- a transmis les avant-projets de limites maximales de tous les additifs alimentaires encore à l'étape 3 de la Norme générale Codex pour les additifs alimentaires à la Commission, pour adoption préliminaire à l'étape 5 (par. 64);
- a transmis l'Avant-Projet de révision de la Norme générale Codex pour les aliments irradiés à la Commission, pour adoption préliminaire à l'étape 5 (par. 85);
- a transmis les spécifications de 59 additifs alimentaires et de 262 agents aromatisants à la Commission, pour adoption en tant que normes consultatives Codex (par. 93);
- a transmis les projets d'amendements au Système international de numérotation du Codex pour les additifs alimentaires, adoptés par le Comité exécutif à l'étape 5, à la Commission, pour adoption finale à l'étape 8 (par. 99);
- a transmis le projet de limite maximale, établie à 0,5 µg/kg, pour l'aflatoxine M<sub>1</sub> dans le lait à la Commission, pour adoption finale à l'étape 8 (par. 132);
- a transmis l'Avant-Projet de plan d'échantillonnage révisé pour les aflatoxines totales dans les arachides destinées à être transformées, à la Commission, pour adoption finale à l'étape 5/8, en lui recommandant de sauter les étapes 6 et 7 (par. 139);
- a transmis l'Avant-Projet de limite maximale, fixée à 5µg/kg, pour l'ochratoxine A dans le blé, l'orge et le seigle et leurs produits dérivés à la Commission, pour adoption préliminaire à l'étape 5 (par. 145);
- a transmis le projet de Code d'usages en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par des substances chimiques à la Commission, pour adoption finale à l'étape 8 (par. 153);
- a transmis le projet de limite maximale pour le plomb dans les jus de fruits à la Commission, pour adoption finale à l'étape 8 (par. 163);
- a transmis le projet de limite indicative pour le cadmium dans les céréales, les légumes secs et les légumineuses à la Commission, pour adoption finale à l'étape 8 (par. 166);
- a transmis l'Avant-Projet de limites maximales pour le cadmium dans les fruits, le blé en grains et le riz (y compris le son et les germes), le soja et les arachides, la viande bovine, porcine et ovine, la volaille, la viande de cheval, les crustacés (à l'exception du homard et de la chair brune du crabe), les légumes (à l'exception des légumes feuilles, des herbes fraîches, des légumes tiges et racines, des champignons, des tomates et des pommes de terre épluchées), les pommes de terre

épluchées, les légumes tiges et racines (sauf le céleri) et les légumes feuilles, les herbes fraîches, les champignons et le céleri, à la Commission pour adoption préliminaire à l'étape 5 (par. 168-169), et;

- a transmis le projet de révision de la norme Codex pour le sel de qualité alimentaire: emballage, transport et entreposage à la Commission pour adoption finale à l'étape 8 (par. 196).

**QUESTIONS SOUMISES À LA COMMISSION DU CODEX ALIMENTARIUS, À SA VINGT-QUATRIÈME SESSION, POUR EXAMEN:**

- a examiné et approuvé, moyennant certains amendements et quelques observations, les dispositions relatives aux additifs alimentaires dans les normes de produits du Codex élaborées par les Comités du Codex sur le lait et les produits laitiers, les produits cacaotés et le chocolat, les potages et les bouillons, les fruits et légumes traités et sur le poisson et les produits de la pêche (par. 30-42);
- a décidé de confier la révision du Code d'usage international recommandé pour le traitement des aliments par irradiation à la Division mixte FAO/AIEA des techniques nucléaires dans l'alimentation et l'agriculture, pour distribution, observations et nouvel examen par le CCFAC, à sa trente-quatrième session. Le Comité a noté que la Commission devrait approuver cette initiative en tant que nouvelle activité (par. 89);
- a accepté le distribuer la rubrique concernant le tripolyphosphate de sodium et de potassium, sous le numéro SIN 452 (iv), à l'étape 3 de la procédure accélérée pour observations, sous réserve de l'approbation de la Commission.
- a examiné et approuvé, moyennant certains amendements et quelques observations, les dispositions relatives aux contaminants dans les normes de produits du Codex élaborées par les Comités du Codex sur le lait et les produits laitiers, les produits cacaotés et le chocolat, les potages et les bouillons et sur les eaux minérales naturelles (par. 100-110);
- a décidé qu'un groupe de rédaction, dirigé par l'Australie et la France, élaborerait un avant-projet d'annexe à la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires sur les principes concernant l'évaluation de l'exposition aux contaminants et aux toxines présents dans l'alimentation, pour distribution, observations et nouvel examen à sa prochaine session, à condition que la Commission approuve cette initiative en tant que nouvelle activité. Le Comité a indiqué qu'il examinerait l'annexe technique sur les courbes de distribution des contaminants dans les produits alimentaires en vue de son inclusion dans l'Avant-Projet d'annexe (par. 122 et 126), et;
- a fait sienne la liste des additifs alimentaires, des contaminants et des substances toxiques naturellement présentes à évaluer en priorité par le JECFA (par. 187).

**QUESTIONS INTÉRESSANT LA COMMISSION DU CODEX ALIMENTARIUS, À SA VINGT-QUATRIÈME SESSION, ET D'AUTRES COMITÉS DU CODEX:**

- a décidé qu'un groupe de rédaction, dirigé par les États-Unis, réviserait le document de travail sur l'application des principes de l'analyse des risques aux additifs alimentaires et aux contaminants, pour distribution, observations supplémentaires et nouvel examen à sa prochaine session (par. 29);
- a décidé de réunir à nouveau le Groupe informel de contrôle de qualité de la NGAA afin d'examiner les données d'origine soumises pour différents additifs alimentaires (par. 51-53);
- a décidé de réunir à nouveau le Groupe de travail ad hoc sur la Norme générale Codex pour les additifs alimentaires, sous la présidence des États-Unis, avant sa prochaine session (par. 55);



- a convenu qu'un groupe de rédaction, dirigé par les États-Unis, préparerait un document de travail sur la relation entre les normes de produits du Codex et la Norme générale Codex pour les additifs alimentaires, en examinant le Système de classification des aliments, pour distribution, observations et nouvel examen à sa prochaine session (par. 57 et 62);
- a convenu de réviser le Système de classification des aliments de la Norme générale Codex pour les additifs alimentaires (par. 60);
- a maintenu plusieurs projets de limites maximales visant des additifs employés dans des catégories déterminées d'aliments à l'étape 6, pour observations supplémentaires et nouvel examen à sa prochaine session (par. 65);
- a décidé qu'un groupe de rédaction, dirigé par la Nouvelle-Zélande, préparerait un document de travail sur les auxiliaires technologiques et les véhicules dans le cadre de la Norme générale Codex pour les additifs alimentaires, pour distribution, observations et nouvel examen à sa prochaine session (par. 67 et 71);
- a décidé de réunir à nouveau le Groupe de travail ad hoc sur les spécifications, sous la présidence des États-Unis, avant sa prochaine session (par. 94);
- a décidé de réexaminer les avant-projets de limites maximales pour l'étain à sa prochaine session (par. 112);
- a décidé de réunir à nouveau le Groupe de travail ad hoc sur les contaminants et les toxines, sous la présidence du Danemark, avant sa prochaine session (par. 113);
- a décidé d'informer le Comité du Codex sur les résidus de pesticides qu'aucune contradiction n'a été relevée entre les principes relatifs à la fixation de limites maximales de résidus d'origine étrangère pour certaines substances, adoptés par ce dernier, et les principes de l'établissement de limites pour les contaminants dans les aliments adoptés par le CCFAC (par. 115);
- a convenu que les Pays-Bas créeraient le tableau 1 de la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires, pour examen à sa prochaine session (par. 118);
- a demandé à la FAO et à l'OMS d'organiser conjointement un séminaire sur les cancérogènes génotoxiques, en coordination avec la trente-quatrième session du CCFAC, afin de faciliter la compréhension de ces questions complexes (par. 133);
- a décidé que le Royaume-Uni réviserait l'Avant-Projet de Code d'usage en matière de prévention de la contamination du jus de pomme et du jus de pomme utilisé comme ingrédient dans d'autres boissons par la patuline, pour distribution, observations à l'étape 3 et nouvel examen à sa trente-quatrième session (par. 147);
- a convenu qu'un groupe de rédaction, dirigé par les États-Unis, réviserait l'Avant-Projet de Code d'usage en matière de prévention de la contamination des céréales par les mycotoxines, y compris les annexes se rapportant à l'ochratoxine A, la zéaralénone, les fumonisines et les trichothécènes, pour distribution, observations et nouvel examen à sa prochaine session (par. 151);
- a décidé de suspendre les travaux sur les modèles de présentation normalisée des codes d'usage, étant entendu que le Comité pourrait reprendre cette question ultérieurement si nécessaire (par. 155);
- a décidé de renvoyer les projets de limites maximales pour le plomb dans le poisson, les crustacés et les mollusques bivalves à l'étape 6 pour observations supplémentaires (par. 162);

- a renvoyé l'Avant-Projet de limites maximales pour le cadmium dans les foies de bovins, volailles, porcins et ovins et les rognons de bovins, volaille, porcins et ovins ainsi que dans les mollusques à l'étape 3, pour distribution, observations et nouvel examen à sa prochaine session (par. 170);
- a décidé que les Pays-Bas réviseraient le document de synthèse sur les dioxines et les PCB de type dioxine, pour distribution, observations et examen à sa prochaine session (par. 177);
- a convenu qu'un groupe de rédaction, dirigé par l'Allemagne, réviserait l'Avant-Projet de Code d'usage en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par les dioxines et les PCB de type dioxine, pour distribution, observations et nouvel examen à sa prochaine session (par. 180);
- a convenu qu'un groupe de rédaction, dirigé par le Royaume-Uni, réviserait le document de synthèse sur les chloropropanols, pour distribution, observations et nouvel examen à sa prochaine session (par. 182);
- a convenu de transmettre plusieurs méthodes d'analyse pour la détection d'additifs alimentaires et de contaminants dans les aliments au Comité du Codex sur les méthodes d'analyse et d'échantillonnage, pour examen (par. 193);
- a décidé qu'un groupe de rédaction, dirigé par la Belgique, élaborerait un document de travail sur le déoxynivalénol, pour examen à sa prochaine session (par. 197);
- a décidé que l'Iran, en collaboration avec la Suède, préparerait un document de travail sur les aflatoxines dans les pistaches, pour examen à sa prochaine session (par. 198), et;
- a décidé qu'un groupe de rédaction, dirigé par le Danemark, préparerait un document de travail sur l'utilisation du chlore actif, pour examen à sa prochaine session (par. 204).

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## INTRODUCTION

1 La trente-troisième session du Comité du Codex sur les additifs alimentaires et les contaminants (CCFAC) a eu lieu à La Haye (Pays-Bas) du 12 au 16 mars 2001, à l'aimable invitation du gouvernement des Pays-Bas. A présidé la réunion M. Edwin Hecker, du Ministère néerlandais de l'Agriculture, de l'Aménagement de la nature et de la Pêche, à laquelle ont participé 260 délégués représentant 48 pays membres et 40 organisations internationales.

## OUVERTURE DE LA SESSION

2. La session a été ouverte par M. Laurens Jan Brinkhorst, ministre néerlandais de l'Agriculture, de l'Aménagement de la nature et de la Pêche. Il a souligné l'importance de la Commission du Codex Alimentarius en général, et du CCFAC en particulier, dans la mise au point de normes internationales visant à protéger les consommateurs et à faciliter le commerce international des denrées alimentaires. Il a tout particulièrement évoqué les questions liées aux travaux sur les contaminants effectués par le CCFAC, notamment les principes de l'analyse des risques et les préoccupations des consommateurs.

## ADOPTION DE L'ORDRE DU JOUR (Point 1 de l'ordre du jour)<sup>1</sup>

3. Le Comité a adopté l'ordre du jour provisoire proposé et est convenu d'examiner l'emploi de chlore actif dans les opérations de transformation des aliments, au titre du point 18 de l'ordre du jour, "Autres questions et Travaux futurs". Le Comité est convenu d'organiser des Groupes de travail *ad hoc* informels sur le système international de numérotation (SIN) (point 11 de l'ordre du jour) et sur les priorités (Point 17 de l'ordre du jour), sous les présidences respectives de la Finlande et des Pays-Bas. Le Président a exprimé sa préoccupation au sujet de l'arrivée tardive des documents et des observations.

## NOMINATION DU RAPPORTEUR (Point 2 de l'ordre du jour)

4. Le Comité a accepté la proposition du président de nommer M. Bruce Lauer (Canada) rapporteur de la session. Il a remercié M. Simon Brooke-Taylor (Australie), absent, qui a rempli cette tâche avec succès pendant plusieurs années.

## QUESTIONS SOUMISES AU COMITÉ PAR D'AUTRES COMITÉS DU CODEX (Point 3 de l'ordre du jour)<sup>2</sup>

5. Outre les renseignements présentés dans le document de travail, le Comité a été informé des questions soulevées lors de la vingt-troisième session du Comité sur les méthodes d'analyse et d'échantillonnage.

6. Pour ce qui est des méthodes d'analyse appliquées aux contaminants, transmises pour examen par les trente et unième et trente-deuxième sessions du CCFAC, le CCMAS a confirmé la méthode NMKL 139 (1991) pour le plomb, le cadmium, le cuivre, le fer et le zinc présents dans les aliments, par SAA après incinération à sec, et le procédé identique de l'AOAC (999.111) comme méthode de type II ; ainsi que la méthode NMKL 161 (1998) par SAA après digestion par micro-ondes, et le procédé identique de l'AOAC (991.10) comme méthode de type III. Le CCMAS a aussi confirmé cinq méthodes générales pour la détection des produits alimentaires irradiés<sup>3</sup>. Le Comité a noté que les autres questions soumises par le CCMAS seraient étudiées dans le cadre des points de l'ordre du jour concernés.

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<sup>1</sup> CX/FAC 01/1

<sup>2</sup> CX/FAC 01/2

<sup>3</sup> ALINORM 01/23, par. 86, 106 et annexe IV

## RESUMÉ DES RAPPORTS DES CINQUANTE-CINQUIÈME ET CINQUANTE-SIXIÈME REUNIONS DU COMITÉ MIXTE FAO/OMS D'EXPERTS DES ADDITIFS ALIMENTAIRES (JECFA) (Point 4 a de l'ordre du jour)<sup>4</sup>

7. À sa cinquante-cinquième réunion, le Comité d'experts a examiné onze additifs alimentaires, 124 aromatisants dans quatre groupes apparentés, et deux contaminants. Au total, 383 normes ont été mises au point (345 aromatisants et 38 additifs alimentaires). Quarante-vingt-six normes ont été qualifiées de "provisaires" et 297 de "complètes". Des progrès appréciables ont été réalisés dans le domaine des aromatisants puisque des normes "complètes" ont été mises au point pour 74% des 758 aromatisants examinés depuis la quarante-sixième réunion. Le JECFA prévoit de mettre à jour la plupart des normes "provisaires" restantes lors de sa cinquante-septième réunion, qui se tiendra en juin 2001, s'il reçoit des informations complètes.

8. Pour certains additifs alimentaires faisant l'objet d'une évaluation le CCFAC avait demandé d'envisager, dans le projet de Norme générale Codex pour les additifs alimentaires, l'élargissement des utilisations du peroxyde de benzoyle, de l'oxyde nitreux et du tartrate de stéaryle, au-delà de celles déjà approuvées par le JECFA. Comme aucune donnée toxicologique n'a été fournie à propos de l'évaluation de l'innocuité de ces utilisations complémentaires, le Comité s'est trouvé dans l'impossibilité de les examiner.

9. La dose hebdomadaire tolérable provisoire (DHTP) de 7 µg/kg de poids corporel pour le cadmium est maintenue. Les nouvelles données dont dispose le Comité depuis l'évaluation précédente, indiquant qu'une proportion de la population pourrait être exposée à un risque accru de dysfonctionnement tubulaire causé par le cadmium, n'étaient pas assez complètes pour lui permettre de modifier la DHTP, en ce sens que les risques ne peuvent encore être estimés avec précision. Le Comité a demandé des informations complémentaires.

10. On a procédé à une réévaluation de la toxicité aiguë de l'étain, mais aucune dose de référence n'a pu être établie, faute de données suffisantes. Le Comité a rappelé qu'il estime que les concentrations de 150 mg/kg dans les boissons en boîte et de 250 mg/kg dans d'autres produits alimentaires en conserve peuvent entraîner des manifestations aiguës d'irritation gastrique chez certaines personnes.

11. À sa cinquante-sixième réunion le Comité a évalué plusieurs mycotoxines: l'aflatoxine M1, les fumonisines, l'ochratoxine A, et, parmi les trichothécènes, le déoxynivalénol ainsi que les toxines T-2 et HT-2. Le Comité a effectué des évaluations intégrées au cours desquelles les sources de contamination ont été identifiées et les études disponibles sur le métabolisme, la toxicologie et l'épidémiologie évaluées; parallèlement, il a réexaminé les méthodes d'analyse, les protocoles d'échantillonnage et les effets des opérations de transformation. Il a évalué les taux d'ingestion sur la base des résultats de la surveillance et des données sur la consommation et recensé des méthodes de prévention et de contrôle.

12. Le pouvoir cancérigène et l'exposition de la population ont fait l'objet d'estimations pour l'aflatoxine M1, fondées essentiellement sur les données toxicologiques et épidémiologiques disponibles sur l'aflatoxine B1 et sur l'hypothèse que l'aflatoxine M1 a un pouvoir 10 fois moindre que l'aflatoxine B1, ainsi que sur une estimation de l'ingestion dans le régime alimentaire européen. On a comparé l'incidence de la contamination estimée avec les deux limites maximales proposées: 0,05 et 0,5 µg/kg dans le lait. Si on applique l'hypothèse la plus pessimiste, le risque supplémentaire de cancer du foie est jugé très faible, si l'on passe de 0,05 à 0,5 µg/kg, et ne pourrait être mesuré.

13. Une dose journalière maximale tolérable provisoire (DJMTP) de groupe de 2 µg/kg de poids corporel a été attribuée aux fumonisines B1, B2, B3. Les estimations de l'ingestion fondées sur les données dont on dispose à l'échelon national sont très inférieures à cette valeur.

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<sup>4</sup> Résumé et conclusions de la cinquante-cinquième réunion du JECFA (Genève, 6-15 juin 2000) et de sa cinquante-sixième réunion (Genève, 6-15 février 2001)

14. La dose hebdomadaire tolérable provisoire (DHTP) de 100 ng/kg de poids corporel pour l'ochratoxine A, établie antérieurement, est maintenue. Les résultats indiquent que la différence entre l'incidence des deux limites maximales proposées, 5 et 20 µg/kg dans les céréales, sur l'ingestion moyenne est négligeable. Au 95<sup>ème</sup> percentile, les consommateurs de céréales pourraient absorber une dose proche de la DHTP.

15. Une DJMTP de 1 µg/kg de poids corporel a été attribuée au déoxynivalénol. Une estimation de l'ingestion journalière du déoxynivalénol basée sur des concentrations moyennes et les régimes régionaux du GEMS/alimentation a donné des valeurs excédant cette dose dans quatre régimes régionaux sur cinq.

16. Une DJMTP de groupe de 60 ng/kg de poids corporel a été attribuée aux toxines T-2 et HT-2, seules ou en combinaison. Les informations limitées dont on dispose donnent à penser que l'ingestion ne dépasserait pas cette valeur.

### **MESURES À PRENDRE DU FAIT DU CHANGEMENT DE STATUT DES DJA ET D'AUTRES RECOMMANDATIONS TOXICOLOGIQUES (Point 4b de l'ordre du jour)<sup>5</sup>**

17. Le Comité a noté la nécessité, soulignée par le CCFAC, de prendre des mesures à la suite de la modification des doses journalières acceptables (DJA) et/ou de l'établissement de nouvelles DJA pour des additifs alimentaires, ou d'autres recommandations toxicologiques pour les contaminants, comme le JECFA l'a conseillé à sa cinquante-cinquième réunion.

18. Le secrétaire de l'OMS a expliqué que la recommandation du JECFA d' "accepter l'utilisation de l'oléorésine de paprika comme épice" résulte du fait que la substance est automatiquement limitée en tant qu'extrait d'épice. Le secrétaire de l'OMS a aussi noté que les participants à la cinquante-cinquième session du JECFA n'ignoraient pas l'usage l'oléorésine de paprika comme colorant alimentaire, mais que l'évaluation ne portait pas sur l'utilisation de colorants alimentaires.

19. Le Comité a souligné que l'information contenue dans le document devrait être examinée par les Groupes de travail *ad hoc* sur la Norme générale Codex pour les additifs alimentaires et sur la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires, lorsqu'ils examineraient les amendements à chacune de ces normes générales.

20. Le tableau résumant les "Mesures à prendre du fait du changement de statut des DJA et d'autres recommandations toxicologiques découlant de la cinquante-cinquième réunion du JECFA" est joint en annexe XVIII à ce rapport.

### **DOCUMENT DE TRAVAIL SUR L'APPLICATION DES PRINCIPES DE L'ANALYSE DES RISQUES AUX ADDITIFS ALIMENTAIRES ET AUX CONTAMINANTS (Point 5 de l'ordre du jour)<sup>6</sup>**

21. Le CCFAC avait décidé, lors de sa trente-deuxième session, que le document devrait être révisé par un groupe de rédaction dirigé par les Etats-Unis, à la lumière des observations écrites reçues et des débats du Comité, et distribué pour observations et nouvel examen à sa prochaine session<sup>7</sup>. Le document révisé a été présenté par les Etats-Unis.

22. La délégation suédoise, s'exprimant au nom des pays membres de l'UE, a mis en lumière les propositions présentées dans les observations de la CE, y compris le fait que certains paragraphes devraient être remaniés de manière à clarifier les exigences en matière de disponibilité et de notification des données ; à indiquer que l'établissement des priorités relève de la gestion des risques et incombe, par conséquent, au CCFAC ; à souligner que le JECFA n'a pas à recommander des niveaux de risque les plus bas que l'on peut raisonnablement atteindre au CCFAC, puisqu'il s'agit là d'une option en matière de gestion des risques ; et à éliminer la définition du "profil des risques".

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<sup>5</sup> CX/FAC 01/3

<sup>6</sup> CL 2000/40-FAC et observations présentées par l'Indonésie, la Nouvelle-Zélande (CX/FAC 01/4), l'Argentine, l'Uruguay (CRD 12)

<sup>7</sup> ALINORM 01/12, par. 25

23. La délégation marocaine est d'avis que plusieurs questions exigent un nouvel examen, notamment la communication avec le public dans le domaine des risques ; l'indépendance et la sélection géographique des experts ; la protection des consommateurs en relation avec les pratiques commerciales loyales (s'ajoutant aux préoccupations d'ordre sanitaire) ; la relation entre l'établissement des priorités par le CCFAC et les travaux du JECFA ; la nécessité de tenir compte des différences géographiques entre les régimes alimentaires lors de l'établissement des DJA ; et les moyens d'assurer que les données provenant des pays en développement sont à la disposition des responsables de l'évaluation des risques, comme l'a recommandé la Commission.

24. La délégation brésilienne a proposé d'amender les recommandations de l'annexe II pour souligner que le Comité ne doit confirmer que les additifs pour lesquels le JECFA a établi des normes d'identité et de pureté, cela étant nécessaire pour l'évaluation des risques.

25. La délégation norvégienne a fait remarquer que, si le titre du document fait référence à une politique d'évaluation des risques, cet aspect n'a pas été étudié suffisamment, et que la question de la communication en matière de risques doit être approfondie.

26. La délégation indienne, appuyée par plusieurs délégations, a proposé de supprimer la référence à d' « autres facteurs légitimes » dans les recommandations de l'annexe II, tout en observant que d'autres parties du document se réfèrent à ce terme. D'autres délégations et l'observateur de Consumers International estiment qu'il est important de se préoccuper d'autres facteurs et notent que cette question fait actuellement l'objet de débats au sein du Comité du Codex sur les principes généraux (CCGP).

27. Le Comité a noté que les principes pratiques généraux de l'analyse des risques et l'examen d' « autres facteurs légitimes » incombent au CCGP, comme l'a décidé la Commission. En outre, le Comité exécutif a confirmé qu'aucune nouvelle mesure n'était demandée aux autres Comités en rapport avec les débats en cours au CCGP. Le Secrétariat a rappelé que la Commission a demandé aux Comités du Codex concernés d'identifier les éléments d'analyse des risques utilisés dans le processus de décision et qu'elle examinerait un rapport sur l'état d'avancement de l'analyse des risques dans les travaux du Codex.

28. Le Secrétariat du JECFA a rappelé que le JECFA fournit des évaluations des risques et des avis scientifiques en matière d'additifs alimentaires et de contaminants, de résidus de médicaments vétérinaires et d'allergènes aux Comités du Codex concernés (CCFAC, CCRVDF, CCFL). Quant à la sélection des experts, le calendrier des experts du JECFA est publié sur le site web de la FAO et un appel aux candidatures d'experts a été adressé aux pays membres pour la dernière réunion du JECFA sur les mycotoxines. Le Secrétariat du JECFA a souligné que les experts sont choisis en fonction de leurs compétences et de leur indépendance et de façon à ce que toutes les régions soient représentées; de plus, les experts doivent présenter une déclaration d'intérêt. La disponibilité des données venant des pays en développement est un point important pour la FAO et l'OMS, et ces deux organisations ont des programmes d'assistance technique qui pourraient contribuer au développement des capacités nationales en matière d'évaluation des risques.

### **État d'avancement du document de travail sur l'application des principes de l'analyse des risques aux additifs alimentaires et aux contaminants**

29. Le Comité est convenu que la délégation des Etats-Unis, aidée par l'Australie, les Pays-Bas, la Norvège, la Suède, la Thaïlande, et le Royaume-Uni réviseraient, en tenant compte des observations reçues et de la discussion ci-dessus, le document (document de travail sur l'application des principes de l'analyse des risques aux additifs alimentaires et aux contaminants) pour distribution, observations complémentaires et nouvel examen à sa prochaine session.



## **CONFIRMATION ET/OU REVISION DES LIMITES MAXIMALES POUR LES ADDITIFS ALIMENTAIRES FIGURANT DANS LES NORMES CODEX (Point 6 de l'ordre du jour)<sup>8</sup>**

30. Le Comité a examiné les dispositions relatives aux additifs dans les normes de produits du Codex en cours d'élaboration par les Comités du Codex sur le lait et les produits laitiers, les produits cacao et le chocolat, les potages et les bouillons, les fruits et légumes transformés et sur le poisson et les produits de la pêche. Le Comité a confirmé les dispositions visant les additifs, comme cela lui a été suggéré, moyennant les amendements et les observations qui suivent.

### **Projet de norme de groupe pour les fromages non affinés y compris le fromage frais**

31. Le Comité a réaffirmé que les limites d'emploi conformes aux BPF ne doivent pas être recommandées pour les additifs à DJA numérique et il n'a donc pas confirmé le niveau d'utilisation, conforme aux BPF, de la curcumine (100) en raison de sa DJA provisoire de 0-1 mg/kg de poids corporel.

32. Le Comité a noté que l'oléorésine de paprika (160 c) a été évaluée par le JECFA (voir par. 18) en tant qu'aromatisant (extrait d'épices), non comme colorant, et il n'a donc pas confirmé son utilisation comme colorant. Le Comité a noté que le JECFA a établi une DJA non spécifiée pour le gluconate de sodium (576) et a confirmé son emploi conforme aux BPF.

33. Le Comité est convenu que la pimarinine (235) devait être confirmée provisoirement en attendant une réévaluation par le JECFA, conformément à la décision prise lors de la trente-deuxième session du CCFAC<sup>9</sup> au sujet de cet additif.

### **Avant-projet de norme révisée pour les poudres de lactosérum**

34. Le Secrétariat du JECFA a informé le Comité que le JECFA n'a pas établi de DJA pour le peroxyde de benzoyle (928) et il a recommandé une limite maximale d'emploi de 40 mg/kg pour le traitement des farines. Par conséquent la limite proposée de 100 mg/kg pour les poudres de lactosérum n'a pas été confirmée.

### **Avant-projet de norme pour le chocolat et les produits chocolatés**

35. Le Comité a confirmé les dispositions relatives aux additifs alimentaires proposés, toutefois, il n'a pas confirmé la limite conforme aux BPF pour la vanilline et l'éthylvanilline en raison de leur DJA numérique.

36. La délégation des Etats-Unis a proposé de supprimer l'acide cyclamique (952), car il n'est pas autorisé par leur législation nationale en raison d'incertitudes quant à son innocuité. D'autres délégations ont préconisé son inclusion étant donné qu'il est autorisé actuellement dans plusieurs pays. Le Comité est convenu de maintenir la section en vigueur sur les édulcorants. La délégation des Etats-Unis, appuyée par les délégations du Canada et de la Thaïlande, a exprimé son désaccord sur l'inclusion de cet additif, pour des raisons de sécurité sanitaire.

37. Le Secrétariat du JECFA a informé le Comité qu'aucune DJA n'a été attribuée à l'or (175) ni à l'argent (174) ; toutefois, le JECFA estime que ces substances ne présentent pas de danger pour la santé parce qu'elles sont d'un usage et d'une consommation très limités. Le Comité est donc convenu de confirmer l'utilisation de l'or et de l'argent dans le chocolat et les produits chocolatés.

### **Projet de norme révisée pour les poudres de cacao (cacaos) et les mélanges secs de cacao et de sucres**

38. La délégation du Japon, évoquant ses observations écrites<sup>10</sup> et se référant à un débat antérieur au sein du CCCPC, a présenté la justification technique de l'inclusion d'un émulsifiant et de plusieurs stabilisants et épaississants dans la norme.

<sup>8</sup> CX/FAC 01/5, CX/FAC 01/5-Add. 1 et Add. 2

<sup>9</sup> ALINORM 01/12, par. 29

<sup>10</sup> CX/FAC 01/5

39. La délégation suisse, appuyée par quelques délégations, a déclaré que, de nombreux émulsifiants étant déjà autorisés dans les poudres de cacao avec des limites conformes aux BPF, l'ajout d'autres substances pourrait accroître sensiblement l'ingestion d'additifs. Elle a donc proposé de renvoyer la question au CCCPC pour examen complémentaire. Certains participants ont aussi observé que, si les esters d'acide gras de propylène glycol (475) sont déjà inclus dans la NGAA pour un certain nombre de produits alimentaires, aucune disposition ne couvre l'emploi de cet additif dans le cacao et les produits chocolatés.

40. D'autres délégations ont fait remarquer que le Comité a pour rôle de veiller à ce que l'utilisation des additifs ne comporte pas de risques et qu'il n'y a aucune raison de limiter l'emploi d'additifs sans danger quand la justification technologique est donnée, comme dans le cas présent. Le Comité est convenu d'inclure les additifs proposés par la délégation du Japon dans les sections portant sur les émulsifiants, les stabilisants et les épaississants (CX/FAC 01/5, pages 18-19).

### **Projet de norme révisée pour les bouillons et les consommés**

41. Le Comité a confirmé les dispositions relatives aux additifs proposées, cependant, donnant suite à sa décision au sujet de l'emploi de l'oléorésine de paprika (160 c), il est convenu de ne pas confirmer cette substance comme colorant mais de l'inclure dans la section des aromatisants, puisqu'elle a été évaluée par le JECFA en tant qu'aromatisant (extrait d'épice) (voir aussi par. 32 ci-dessus).

### **Autres dispositions**

42. Le Comité a confirmé les dispositions relatives aux additifs dans les normes suivantes, comme proposé :

- Avant-projet de norme révisée pour les produits à base de caséine comestible
- Avant projet de norme révisée pour les crèmes, les crèmes fouettées et les crèmes fermentées
- Projet de norme révisée pour le cacao (masse), la liqueur de cacao/chocolat et les gâteaux au chocolat
- Projet de norme pour les biscuits à base de poisson de mer et d'eau douce, de crustacés et de mollusques
- Avant-projet de norme pour le hareng salé de l'Atlantique et les sprats salés
- Projet de norme révisée pour la compote de pommes en conserve
- Projet de norme révisée pour les poires en conserve
- Projet de norme pour le Kimchi
- Projet de norme pour les pousses de bambou en conserve
- Avant-projet de norme pour les fruits à noyau en conserve

## **EXAMEN DE LA NORME GÉNÉRALE CODEX POUR LES ADDITIFS ALIMENTAIRES** (Point 7 de l'ordre du jour)

### **RAPPORT DU GROUPE DE TRAVAIL *AD HOC* SUR LA NORME GÉNÉRALE CODEX POUR LES ADDITIFS ALIMENTAIRES**<sup>11</sup> (Point 7a de l'ordre du jour)

43. A sa trente-deuxième session, le CCFAC avait décidé de réunir à nouveau le Groupe de travail *ad hoc* sur la Norme générale Codex pour les additifs alimentaires, présidé par les Etats-Unis, avant sa trente-troisième session<sup>12</sup>. Le Groupe de travail *ad hoc* a été présidé par M. D. Keefe (Etats-Unis); Mme Fabech (Danemark) et M. N. Kildemark (Danemark) ont rempli respectivement les fonctions de rapporteur et de co-rapporteur. Le Comité a exprimé sa gratitude à M. A. Rulis pour avoir dirigé précédemment et orienté le Groupe de travail sur la Norme générale Codex pour les additifs alimentaires.

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<sup>11</sup> CRD 1

<sup>12</sup> ALINORM 01/12, par. 50

44. Le président du Groupe de travail a résumé brièvement les débats de ce dernier et a proposé au Comité les recommandations générales suivantes :

### **Additifs à Dose Journalière Acceptable “non spécifiée” (Tableau 3 de la NGAA)**

45. Le Comité a rappelé que, lors de sa trente-deuxième session, il est convenu de distribuer les avant-projets d'amendements au tableau 3 (Additifs à Dose Journalière Acceptable “non spécifiée”) pour observations à l'étape 3 de la procédure accélérée, sous réserve de confirmation par la quarante-septième session du Comité exécutif<sup>13</sup>. La quarante-septième session du Comité exécutif a approuvé les amendements au tableau 3 de la NGAA dans le cadre de la procédure accélérée<sup>14</sup>. Les observations présentées en réponse au document CL 2000/10-FAC sur les avant-projets d'amendement au tableau 3 ont été publiées dans le document CX/FAC 01/8 et les documents de séance 5 et 14.

46. Le Secrétariat du JECFA a informé le Comité que la DJA non spécifiée provisoire attribuée à la gamma-cyclodextrine (SIN 458) avait été révisée par la cinquante-troisième réunion du JECFA et est devenue une DJA non spécifiée définitive. Le Comité est convenu de transmettre les substances suivantes, à DJA non spécifiées définitives attribuées par le JECFA, à la vingt-quatrième session de la Commission, pour adoption finale à l'étape 5 de la procédure accélérée, comme amendements au tableau 3 de la NGAA:

- Carboxyméthylcellulose, hydrolysée par action enzymatique (SIN 469)
- Gamma-cyclodextrine (SIN 458)
- Sirop de polyglycitol (SIN 964)
- Erythritol (SIN 968)

47. Le Comité est aussi convenu de transmettre les substances suivantes, à DJA non spécifiée provisoire attribuée par le JECFA, à la vingt-quatrième session de la Commission pour adoption finale à l'étape 5 de la procédure accélérée, comme amendements au tableau 3 de la NGAA, étant entendu que ces substances ne seraient pas incluses dans le tableau 3 si elles ne se voyaient pas attribuer de DJA non spécifiée, définitive à la cinquante-septième réunion du JECFA :

- Algue eucheuma transformée (SIN 407a)
- Curdlan (SIN 424)
- Sulfate de sodium (SIN 514)

48. Les amendements au tableau 3 de la NGAA transmis à la Commission pour adoption finale à l'étape 5 de la procédure accélérée sont joints à ce rapport sous le titre d'annexe V.

### **Catégories d'aliments, ou aliments, non soumis aux conditions générales du tableau 3 (appendice au tableau 3 de la NGAA)**

49. Le Comité a été informé que les propositions visant l'emploi des additifs du tableau 3 dans les catégories d'aliments reprises dans l'appendice au tableau 3, ont été sollicitées dans le document CL 2000/33-FAC. Le Comité a fait siennes les recommandations (annexe II de CRD 1) du Groupe de travail concernant les révisions à l'appendice du tableau 3 de la NGAA. Le Comité a noté qu'à la suite de cette décision les dispositions visant les additifs du tableau 3 reprises dans les tableaux 1 et 2 doivent être révisées en conséquence.

50. Le Comité a transmis les amendements à l'appendice du tableau 3 à la Commission pour adoption à l'étape 5/8. L'appendice au tableau 3, révisé, est joint en annexe VI à ce rapport.

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<sup>13</sup> ALINORM 01/12, par. 45 et annexe VI

<sup>14</sup> ALINORM 01/3, annexe III

### **Groupe de contrôle de qualité pour la Norme générale Codex pour les additifs alimentaires**

51. Le Comité a fait sienne la recommandation du Groupe de travail selon laquelle il faudrait modifier les dispositions concernant les nitrates, les nitrites et les phosphates en tant qu'additifs alimentaires lors de la prochaine révision du projet de NGAA, afin de tenir compte de la recommandation du Groupe de contrôle de qualité pour la NGAA, à savoir de corriger les erreurs systémiques dans les textes servant de base aux rapports afin de les rendre compatibles avec les textes servant de base aux rapports du JECFA sur les DJA. L'Australie a fait remarquer que les limites proposées pour les phosphates dans le vin risquent d'être inutilement restrictives, ajoutant qu'elle présenterait des données de nature à modifier les limites proposées.

52. Le Comité a aussi approuvé la recommandation du Groupe de travail selon laquelle les additifs prioritaires restants (catégorie V), ainsi que les benzoates, le BHA, le BHT, les sulfites et le TBHQ (annexe 5 de CRD 1), devraient faire l'objet de débats lors de sa prochaine réunion; et estime à cet égard qu'il faudrait distribuer les recommandations du Groupe de contrôle de qualité ainsi qu'un résumé des données d'origine concernant ces additifs avec la prochaine révision du projet de NGAA.

53. Le Comité approuve la recommandation du Groupe de travail de rétablir le Groupe informel de contrôle de qualité pour la NGAA (Australie, Brésil, Inde, Japon, Afrique du Sud, Etats-Unis, CE) et de lui demander de revoir les données originales concernant les substances suivantes : peroxyde de benzoyle, tartrate de stéaryle, oxyde nitreux et huile minérale, afin de clarifier les emplois proposés.

### **Observations générales**

54. La Nouvelle Zélande est d'avis qu'il est nécessaire d'appliquer des méthodes d'évaluation de l'exposition pour garantir que l'absorption d'additifs ne dépasse pas les DJA. La Suède s'exprimant au nom des Etats membres de l'UE et appuyée par d'autres délégations, la Suisse et l'observateur du Consumers International, estime que l'emploi d'additifs alimentaires doit en général être maintenu au minimum et que les concentrations ne doivent pas dépasser le niveau techniquement requis. Il a aussi été suggéré de ne pas autoriser les additifs alimentaires dans les aliments de base frais et les aliments non transformés et de réduire l'emploi d'additifs dans les préparations pour nourrissons et les aliments de sevrage.

### **Futur du Groupe de travail ad hoc sur la Norme générale Codex pour les additifs alimentaires**

55. Le Comité a décidé de reconduire dans ses fonctions le Groupe de travail *ad hoc* sur la Norme générale Codex pour les additifs alimentaires, sous la présidence des Etats-Unis, avant sa prochaine session, et il s'est félicité de la diligence avec laquelle le Groupe de travail et son président, M. D. Keefe, mènent leurs activités. Le Comité a aussi adressé des remerciements tout particuliers à Mme B. Fabech qui a fourni des services exceptionnels en qualité de rapporteur du Groupe de travail durant des années.

### **DOCUMENT DE TRAVAIL SUR LES RELATIONS ENTRE LES NORMES DE PRODUITS DU CODEX ET LE DÉVELOPPEMENT DE LA NGAA (Point 7b de l'ordre du jour)<sup>15</sup>**

56. À sa trente-deuxième session, le CCFAC avait accepté l'offre du Secrétariat du Codex de préparer un document de travail sur les relations entre les normes de produits du Codex et le développement de la NGAA pour distribution, observations et examen à sa trente-troisième session<sup>16</sup>. En raison du manque de temps il n'a pas été demandé d'observations.

57. Le Comité a réaffirmé le principe selon lequel les dispositions visant les additifs alimentaires dans toutes les normes Codex doivent être incluses dans la NGAA et, par conséquent, il ne s'agit pas tellement de savoir quelles dispositions sont prioritaires, mais seulement de garantir que les dispositions soient compatibles. Afin d'assurer la cohérence entre les dispositions visant les additifs alimentaires dans les normes Codex et les dispositions de la NGAA, le Comité a accepté l'offre des Etats-Unis, assistés par le Canada, l'Inde, le Japon, la Suisse, la Thaïlande, le CCAA, la France, le Danemark, l'Italie,

<sup>15</sup> CX/FAC 01/6, CX/FAC 01/6-Add.1 (non publié) et observations spontanées présentées par la FIL (CRD 5)

<sup>16</sup> ALINORM 01/12, par. 35

la Suède (coordonnés par la CE), l'ELC, la FIL et l'OIV, de préparer un « document de travail sur les relations entre les normes de produits du Codex et la norme générale Codex pour les additifs alimentaires, incluant un examen du Système de classification des aliments », pour distribution, observations, et nouvel examen à la trente-quatrième session du CCFAC.

58. Le Comité est convenu que le document de travail doit se fonder sur le document CX/FAC 01/6 et qu'il doit tenir compte du préambule à la NGAA et des dispositions du Manuel de procédure du Codex Alimentarius touchant aux relations entre les Comités du Codex et du document de travail sur l'application des principes de l'analyse des risques aux additifs alimentaires et aux contaminants (CL 2000/40-FAC). Il est également convenu que le groupe de rédaction doit se pencher en particulier sur le Système de classification des aliments de la NGAA afin de donner aux catégories d'aliments du Système une interprétation compatible avec les normes de produits du Codex (cf. Point 7c de l'ordre du jour).

### **OBSERVATIONS SUR LE SYSTÈME DE CLASSIFICATION DES ALIMENTS DE LA NGAA ( Point 7c de l'ordre du jour)<sup>17</sup>**

59. À sa trente-deuxième session, le CCFAC a décidé que le Système de classification des aliments de la NGAA serait distribué pour observations et nouvel examen à sa prochaine session<sup>18</sup>.

60. Le Comité est convenu de réviser le Système de classification des aliments conformément aux recommandations du Groupe de travail (annexe 3 à CRD 1); il y a apporté les amendements suivants :

- L'exemple "Tofu" est passé de la catégorie 04.2.2.6 (pulpes et préparations à base de légumes, de fruits à coque et graines) à une nouvelle catégorie 6.8 - produits à base de soja.
- La catégorie 05.1.1 – "préparations au cacao (poudres et sirops)" est devenue "préparations au cacao (poudres) et cacao en masse/tourteau de cacao"
- La catégorie 11.11 – "sucres raffinés" est devenue "sucres raffinés et bruts"

61. Le délégué suédois, s'exprimant au nom des Etats membres de l'UE, a proposé de modifier la catégorie d'aliments 6.4 - pâtes alimentaires et nouilles afin de souligner les différences d'utilisation des additifs dans les pâtes et les nouilles. D'autres délégations se sont inquiétées des changements proposés, car ces catégories d'aliments sont interprétées de manière différente dans plusieurs régions du monde, par exemple des différences de composition entre les deux ont été signalées par d'autres délégations.

62. La Comité a confirmé que le groupe de rédaction (cf. Point 7b de l'ordre du jour) examinerait aussi la classification des produits alimentaires dans le Système, y compris des exemples de produits avec la catégorie qui leur est assignée dans la Norme générale. Le Comité est également convenu que le document doit contenir une analyse détaillée des différences existant entre les pâtes et les nouilles.

### **OBSERVATIONS SUR LE TABLEAU 1 REVISE, Y COMPRIS LES BENZOATES, DE LA NORME GENERALE CODEX POUR LES ADDITIFS ALIMENTAIRES<sup>19</sup> (Point 7d de l'ordre du jour)**

63. À sa trente-deuxième session le CCFAC avait transmis l'Avant-Projet de dispositions visant les additifs alimentaires du tableau 1 au Comité exécutif, pour adoption à l'étape 5<sup>20</sup>. A sa quarante-septième session le Comité exécutif a adopté l'Avant-Projet de dispositions visant les additifs alimentaires à l'étape 5<sup>21</sup>. A sa trente-deuxième session, le CCFAC est aussi convenu de renvoyer les

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<sup>17</sup> Observations présentées par : le CEFS, WSRO (CX/FAC 01/7), l'Espagne, la Thaïlande, la FIL, l'IOCC (CRD 5) et l'OIV (CRD 14)

<sup>18</sup> ALINORM 01/12, par. 37 et annexe VIII

<sup>19</sup> CL 2000/33-FAC et observations présentées par : Canada, Chine, Inde, Indonésie, Etats-Unis, AAC, CEFIC, CE, ELC, IFU, IFMA, IBPC, ISDC, ISA (CX/FAC 01/8), Argentine, Brésil, Danemark, Thaïlande, Uruguay, IFAC, IOCC, NATCOL (CRD 5) et Corée, Singapour, Suisse (CRD14).

<sup>20</sup> ALINORM 01/12, par. 49 et annexe V

<sup>21</sup> ALINORM 01/3, annexe IV

limites maximales pour les benzoates à l'étape 6 pour observations complémentaires et examen à sa présente réunion<sup>22</sup>.

64. L'Australie et la Nouvelle-Zélande ont noté les très faibles teneurs proposées pour les acides malique et lactique dans le vin et ont convenu de préconiser des teneurs plus élevées, justification technique à l'appui. Le Comité approuve la recommandation du Groupe de travail de transmettre les limites maximales pour des additifs alimentaires employés dans des catégories d'aliments spécifiques (annexe 4, CRD 1) à la Commission pour adoption à l'étape 8 (cf. annexe III). Le Comité est aussi d'avis que tous les additifs alimentaires à l'étape 3 (CL 2000/33- FAC, annexe II) doivent être transmis à la Commission pour adoption à l'étape 5 (cf. annexe III). En ce qui concerne les limites maximales à l'étape 5 qui n'ont pas été examinées par le Comité, il a été convenu de conserver toutes les informations s'y rapportant.

65. Le Comité approuve la recommandation du Groupe de travail de maintenir à l'étape 6 plusieurs limites maximales concernant des additifs alimentaires employés dans des catégories d'aliments spécifiques, pour observations complémentaires et examen à la trente-quatrième session du CCFAC (cf. annexe IV). En prenant cette décision le Comité est convenu que les délégations désignées dans l'annexe IV seront chargées de justifier sur le plan technique la nécessité d'utiliser les additifs concernés, y compris les limites maximales proposées, pour examen à la trente-quatrième session du CCFAC.

### **OBSERVATIONS SUR L'EMPLOI D'ADDITIFS ALIMENTAIRES COMME VÉHICULES** (Point 7d de l'ordre du jour)<sup>23</sup>

66. À sa trente-deuxième session, le CCFAC était convenu de demander des observations sur l'utilisation d'additifs comme véhicules pour examen à la présente réunion<sup>24</sup>.

67. Le Comité a décidé que les véhicules doivent être inclus dans la NGAA. En raison de cette décision il est convenu qu'un groupe de rédaction, dirigé par la Nouvelle Zélande et assisté par l'Australie, le Canada, le Danemark, l'Italie, le Japon, les Pays-Bas, le Royaume-Uni, l'AMFEP, la CE, l'ELC, la FIL, l'IFT et l'IFU, préparera un document de travail sur l'examen des auxiliaires technologiques et des véhicules dans le contexte de la NGAA, pour distribution, observations et nouvel examen à sa prochaine réunion (cf. aussi Point 8 de l'ordre du jour). Le Comité est convenu que le document comportera une discussion et une proposition de définition pour les véhicules, l'amendement éventuel à la définition des auxiliaires technologiques établie par le Codex, un exposé de la manière dont les substances sont utilisées dans la transformation des produits alimentaires ainsi que les analogies et les différences existant entre elles.

### **DOCUMENT DE TRAVAIL SUR LES AUXILIAIRES TECHNOLOGIQUES** (Point 8 de l'ordre du jour)<sup>25</sup>

68. A sa trente-deuxième session, le CCFAC était convenu que le document de travail sur les auxiliaires technologiques serait remanié par la Nouvelle-Zélande en collaboration avec le Secrétariat du Codex, pour distribution, observations et nouvel examen à la présente session<sup>26</sup>. En raison du manque de temps, aucune observation n'a été demandée, par conséquent le document CX/FAC 01/10- Add. 1 n'a pas été publié.

69. En présentant le document de travail, la Nouvelle-Zélande a souligné que ce dernier étudie des sections du Manuel de procédure de la Commission du Codex Alimentarius portant sur les auxiliaires technologiques, les définitions actuelles des additifs alimentaires et des auxiliaires technologiques selon le Codex et plusieurs options touchant à l'examen ultérieur des auxiliaires technologiques, y compris la possibilité d'inclure les auxiliaires technologiques dans la Norme générale Codex pour les additifs alimentaires.

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<sup>22</sup> ALINORM 01/12, par. 48 et annexe IV

<sup>23</sup> Observations présentées par le Canada, la Nouvelle-Zélande, les Etats-Unis, le CEFIC et l'ISDC (CX/FAC 01/9)

<sup>24</sup> ALINORM 01/12, par. 32

<sup>25</sup> CX/ FAC 01/10 et CX/FAC 01/10-Add. 1 (non publié)

<sup>26</sup> ALINORM 01/12, par. 61

70. Le Comité est convenu que le document constitue un bon point de départ pour le futur examen des auxiliaires technologiques par le CCFAC. Un débat a eu lieu sur l'avenir du Répertoire des auxiliaires technologiques. On a noté que le Répertoire n'est pas une liste positive et que les substances qui y sont incluses n'ont pas nécessairement été évaluées. Le Comité estime que l'usage de substances comme auxiliaires technologiques ne doit présenter aucun danger, mais il reconnaît qu'entreprendre des évaluations détaillées de toutes les substances de la liste représenterait une tâche énorme.

71. Compte tenu de son débat sur les véhicules au titre du point 7(e), le Comité a confirmé que le groupe de rédaction (cf. par. 67) préparerait un document de travail sur les auxiliaires technologiques et les véhicules dans le contexte de la Norme générale Codex pour les additifs alimentaires, pour distribution, observations et nouvel examen lors de sa prochaine session. Le Comité est aussi convenu de demander des observations sur le document CX/FAC 01/10 par la lettre circulaire jointe à ce rapport, pour examen par le groupe de rédaction.

### **AVANT-PROJET DE RÉVISION DE LA NORME GÉNÉRALE CODEX POUR LES ALIMENTS IRRADIÉS** (Point 9a de l'ordre du jour)<sup>27</sup>

72. A sa trente-deuxième session, le CCFAC avait demandé à l'OMS de réviser, en collaboration avec la FAO et l'AIEA, la Norme générale Codex pour les aliments irradiés, pour distribution, observations et nouvel examen à la présente réunion<sup>28</sup>. Le Comité a noté que la Norme générale a été révisée sur la base des observations écrites et verbales présentées à la trente-deuxième session du CCFAC.

73. En présentant le document, le représentant de l'OMS a noté que la FAO, l'AIEA, et l'OMS ont confirmé leur confiance dans les conclusions du Groupe d'étude mixte FAO/AIEA/OMS selon lesquelles les aliments irradiés à une dose appropriée pour atteindre l'objectif technique sont à la fois sans danger pour le consommateur et adéquats sur le plan nutritionnel<sup>29</sup>. Il a ajouté que des inquiétudes au sujet de l'innocuité du 2-dodécylcyclobutanone (2-DCB) ont été exprimées, mais les éléments scientifiques disponibles n'indiquent pas que le 2-DCB présente un danger pour la santé publique. Le représentant de l'ICGFI a indiqué que les études en cours sur la toxicité éventuelle du 2-DCB seraient terminées en novembre 2001 et que les résultats préliminaires sont négatifs sur les plans de la génotoxicité et de la cytotoxicité.

74. Le représentant de Consumers International a mis en doute la nécessité de l'irradiation à haute dose, étant donné que peu de produits susceptibles de contenir des agents pathogènes très nocifs entrent dans le commerce international.

75. D'une manière générale, le Comité a approuvé le document tel qu'il est rédigé et l'a examiné section par section, en formulant les observations suivantes :

#### **Section 2.2 – Dose absorbée**

76. Certaines délégations ont adhéré à la proposition de supprimer, dans la section 2.2, la limite de la dose moyenne totale, fixée à 10 kGy, eu égard à la recommandation figurant dans le rapport du Groupe d'étude mixte FAO/AIEA/OMS (1999). D'autres délégations étant d'avis que, comme exigence minimale la dose moyenne totale absorbée par un aliment irradié devait être exprimée et que cette donnée serait une indication utile pour les gouvernements, le Comité est convenu de maintenir entre crochets la déclaration selon laquelle « la dose moyenne totale absorbée par un aliment irradié ne doit pas dépasser 10 kGy », de sorte que la section puisse être réexaminée à la prochaine session du CCFAC à la lumière des débats de l'ICGFI qui se tiendront en novembre 2001. La délégation des États-Unis a observé que pour que le concept de dose moyenne totale soit utile ou significatif, il faut que celle-ci soit une quantité mesurable et que les références à la dose absorbée dans la norme soient exprimées en valeurs minimales ou maximales.

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<sup>27</sup> CX/FAC 01/11 et observations présentées par les États-Unis (CX/FAC 01/11-Add. 1), le Canada, le Mexique, la CE (CRD 6) et les Philippines, l'OMS (CRD 14)

<sup>28</sup> ALINORM 01/12, par. 65

<sup>29</sup> Rapport du Groupe d'étude mixte FAO/AIEA/OMS sur l'irradiation à haute dose, rapport technique de l'OMS série 890, OMS, Genève (1999)

77. Le Comité est convenu de faire renvoyer la déclaration concernant les doses minimales et maximales absorbées à une note de bas de page faisant simplement référence au rapport du Groupe d'étude mixte FAO/AIEA/OMS de 1999.

### **Section 2.3 – Installations de contrôle du processus**

78. Le Comité a décidé de supprimer le terme « national » dans l'ensemble du texte, puisque les contrôles à effectuer peuvent incomber à des autorités infra- ou supranationales. La délégation indienne a fait objection à cette décision.

### **Section 3 – Hygiène des aliments irradiés**

79. Le Comité est convenu que le Code d'usages international recommandé par le Codex- Principes généraux d'hygiène alimentaire (CAC/RCP 1-1969, Rév. 3, 1997), y compris l'annexe sur le Système d'analyse des risques aux points critiques pour leur maîtrise (HACCP) et les directives pour son application, devrait être appliqué au processus. Cependant, comme l'irradiation est utilisée non seulement pour assurer la salubrité des aliments mais aussi pour prévenir les risques émanant d'autres facteurs (par exemple, prévention de la germination et quarantaine), le Comité est convenu de préciser que les méthodes HACCP doivent être utilisées uniquement « lorsqu'elles s'appliquent aux objectifs de salubrité des aliments ».

### **Section 4.1 – Exigences générales**

80. Le Comité est convenu d'ajouter à cette section la formule « est bénéfique pour les consommateurs » comme justification supplémentaire de l'emploi de l'irradiation.

### **Section 5 – Réirradiation**

81. La délégation australienne s'interroge sur la manière de prévenir la perte d'éléments nutritifs au cours de la réirradiation des aliments à faible teneur en eau (paragraphe 5.1).

82. Compte tenu de sa décision à propos de la section 2.2 – Dose absorbée, le Comité est aussi convenu de conserver entre crochets la déclaration « la dose moyenne totale cumulative absorbée lors de la réirradiation ne doit pas dépasser 10 kGy », de sorte que ce point puisse faire l'objet d'un nouveau débat à la prochaine session du CCFAC.

### **Section 6.2 – Aliments préemballés destinés à la consommation directe**

83. Le représentant de Consumers International a déclaré que tous les aliments irradiés devraient être pourvus d'un étiquetage approprié et pas uniquement les aliments préemballés.

### **Nouvelle section 7.0 – Méthodes d'analyse et d'échantillonnage**

84. Comité est convenu de prévoir une nouvelle section 7.0 - Méthodes d'analyse et d'échantillonnage, qui sera ajoutée ultérieurement à la Norme.

### **Etat d'avancement de l'Avant-Projet de révision de la norme générale Codex pour les aliments irradiés**

85. Le Comité a souscrit aux révisions du texte exposées ci-dessus ainsi qu'à d'autres amendements mineurs, et a transmis l'Avant-Projet de révision de la Norme générale Codex pour les aliments irradiés à la Commission pour adoption préliminaire à l'étape 5 (cf. annexe VII). La délégation allemande a exprimé des réserves quant à cette décision.

### **AVANT-PROJET DE RÉVISION DU CODE D'USAGES INTERNATIONAL RECOMMANDÉ POUR L'EXPLOITATION DES INSTALLATIONS DE TRAITEMENT DES ALIMENTS PAR IRRADIATION (Point 9b de l'ordre du jour)<sup>30</sup>**

86. A sa trente-deuxième session, le CCFAC était convenu de demander au Comité exécutif d'envisager comme nouvelle activité l'Avant-Projet de révision du Code d'usage international

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<sup>30</sup> CX/FAC 01/12 et observations présentées par les Etats-Unis (CX/FAC 01/12- Add. 1), le Canada, le Mexique, la CE (CRD 6) et les Philippines (CRD 14)



recommandé pour l'exploitation des installations de traitement des aliments par irradiation, par souci de cohérence avec la révision en cours de la Norme générale pour les aliments irradiés, et d'insérer les principes de l'HACCP<sup>31</sup>. À sa quarante-septième session, le Comité exécutif a approuvé la révision du Code en tant que nouvelle activité<sup>32</sup>.

87. Le représentant de l'ICGFI a rédigé une introduction à l'Avant-Projet de Code d'usages révisé, intégrant les observations écrites présentées. Il a noté que d'amples révisions sont indispensables parce que le Code existant met l'accent sur l'exploitation des installations d'irradiation plutôt que sur les aspects de salubrité des aliments ; si bien que le titre du Code révisé a été reformulé en ces termes: « Code d'usage international recommandé pour le traitement des aliments par irradiation ». Le Secrétariat du Codex a indiqué que comme le titre et le contenu du texte révisé ont été considérablement étoffés, l'élaboration du nouveau texte devra être approuvée en tant que nouvelle activité par la Commission du Codex Alimentarius.

88. Le Comité a tiré les premières conclusions suivantes au sujet du Code :

- le Comité est convenu que le paragraphe 2 de la section d'introduction doit être supprimé car il contient des informations qui ne cadrent pas avec le Code d'usages.
- l'énoncé « maladies transmises par l'alimentation » doit être remplacé par « agents pathogènes transmis par les aliments » dans l'ensemble du texte.
- le Comité est convenu de supprimer les annexes 1 et 2 au présent Code, car elles ont cessé d'être pertinentes. Toutefois, comme on estime que les informations contenues dans l'annexe 1 sont utiles pour certaines délégations, le Comité est convenu qu'il faut ajouter une note de bas de page au paragraphe 3 de la section 2.1 - Champ d'application, pour indiquer que des renseignements sur les fourchettes consultatives de doses techniques sont disponibles sur demande adressée à l'AIEA
- le Comité est convenu de remplacer le premier paragraphe de la section 2.1 - Champ d'application par le texte proposé par les Etats Unis dans leurs observations écrites<sup>33</sup> et de supprimer le deuxième paragraphe de cette section.
- Dans la section 2.3 – Définitions, le Comité a supprimé la définition donnée pour « licence d'installation » parce que les règlements sur les licences dépendent des autorités nationales. Le Comité est aussi convenu de reformuler la définition de « enregistrement des installations » en ces termes: « tenue d'un registre des installations autorisées pour l'irradiation des aliments par les autorités réglementaires compétentes ».

### **Etat d'avancement de l'Avant-Projet de révision du Code d'usages international recommandé pour l'exploitation des installations de traitement des aliments par irradiation**

89. Le Comité a décidé que le Code d'usage international recommandé pour le traitement des aliments par irradiation serait révisé par la Division mixte FAO/AIEA des techniques nucléaires appliquées à l'alimentation et à l'agriculture, d'après les remarques ci-dessus et les observations écrites, et serait soumis pour distribution, observations et nouvel examen à la trente-quatrième session du CCFAC. Le Comité a noté que cette initiative devrait être approuvée par la Commission en tant que nouvelle activité.

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<sup>31</sup> ALINORM 01/12, par. 65

<sup>32</sup> ALINORM 01/3, annexe III

<sup>33</sup> «Ce Code porte sur les aliments traités par rayons gamma, rayons X ou par électrons accélérés dans le but, notamment, de lutter contre les agents pathogènes transmis par les aliments et la contamination par les insectes, d'empêcher la germination des légumes-racines et de prolonger la durée de conservation des produits alimentaires périssables»

## **NORMES D'IDENTITÉ ET DE PURETÉ DES ADDITIFS ALIMENTAIRES DÉCOULANT DE LA CINQUANTE-CINQUIÈME RÉUNION DU JECFA (Point 10 de l'ordre du jour)<sup>34</sup>**

90. À sa trente-deuxième session, le CCFAC avait décidé de réunir à nouveau, sous la présidence des Etats-Unis, le Groupe de travail *ad hoc* sur les normes avant sa présente session (ALINORM 01/12, par. 71). Le Groupe de travail *ad hoc* était présidé par M. P. Kuznesof (Etats-Unis); Mme H. Wallin (Finlande) a rempli la fonction de rapporteur et Mme I. Meyland (Danemark) celle de contrôleur de la classification [Category Monitor].

91. Le Comité a noté que les normes d'identité et de pureté des additifs alimentaires, découlant de la cinquante-cinquième réunion du JECFA (FAO/FNP 52-Add. 8), ont été distribuées pour observations dans le document CX/FAC 01/13. Le Comité a renvoyé un additif alimentaire et deux aromatisants de la catégorie III au JECFA pour avis complémentaire. Le Comité a été informé de la décision du JECFA de retirer les normes provisoires de 16 additifs alimentaires, ce dernier n'ayant reçu aucun renseignement sur ceux-ci en dépit d'appels répétés à la présentation de données.

92. Le Comité a été informé que les normes du JECFA contenues dans le document FNP 52 et son Add. 1-7 devraient être mises à la disposition des participants par courrier électronique en août 2001. Le Comité a également appris que le document FNP 5, un guide sur les normes, ferait l'objet d'un réexamen et d'une révision. Toutes les parties intéressées ont été invitées à soumettre des informations pouvant être utiles à la révision du document FNP 5.

### **Etat d'avancement des normes d'identité et de pureté des additifs alimentaires découlant de la cinquante-cinquième réunion du JECFA**

93. Le Comité est convenu d'envoyer 59 normes d'additifs alimentaires et 262 normes d'aromatisants de la catégorie I à la Commission pour adoption en tant que normes consultatives Codex. Sur les 59 normes d'additifs alimentaires, 31 normes d'émulsifiants ont été envoyées pour adoption de nouvelles limites appropriées pour l'arsenic et le plomb, et les limites concernant les métaux lourds (comme le plomb) ont été supprimées (cf. annexe VIII).

94. Le Comité a remercié le Groupe de travail *ad hoc* pour ses efforts et est convenu de reconduire dans ses fonctions ce Groupe de travail *ad hoc* sur les normes, qui se réunira, sous la présidence des Etats-Unis, avant la trente-quatrième session du CCFAC.

### **PROJET D'AMENDEMENTS AU SYSTÈME INTERNATIONAL DE NUMÉROTATION, Y COMPRIS FONCTIONS TECHNOLOGIQUES ET CATÉGORIES/SOUS-CATÉGORIES FONCTIONNELLES (Point 11 de l'ordre du jour)<sup>35</sup>**

95. A sa trente-deuxième session, le CCFAC avait transmis un avant-projet d'amendements au SIN au Comité exécutif pour adoption préliminaire à l'étape 5 et il avait convenu de demander des observations concernant d'autres amendements au SIN de manière permanente. Le Comité est en outre convenu de demander des observations spécifiques sur les fonctions technologiques et les catégories/sous-catégories fonctionnelles<sup>36</sup>. A sa quarante-septième session, le Comité exécutif a adopté l'Avant-Projet d'amendements au SIN à l'étape 5<sup>37</sup>.

96. En réponse à la demande d'observations précises sur les fonctions technologiques et les catégories/sous-catégories fonctionnelles incluses dans le SIN, le Comité est convenu qu'en principe les termes utilisés dans le SIN doivent correspondre à ceux qu'utilise le JECFA dans ses évaluations d'additifs. Le Comité est d'avis qu'il faut demander des observations sur cette question.

97. Le Comité a approuvé la recommandation du Groupe de travail *ad hoc* informel, présidé par la Finlande, d'élaborer une méthode d'identification pour les nouveaux additifs consistant en une

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<sup>34</sup> CX/FAC 01/13; Rapport du Groupe de travail *ad hoc* sur les normes (CRD 2) et observations présentées par la Finlande (CX/FAC 01/13, add. 1) et le Japon (CRD 7)

<sup>35</sup> Observations présentées par le Canada, l'IFAC (CX/FAC 01/14) et les Etats-Unis (CRD 8)

<sup>36</sup> ALINORM 01/12, par. 74 et annexe VII

<sup>37</sup> ALINORM 01/3, annexe IV

combinaison d'additifs ayant déjà des numéros SIN, par exemple le sel d'acésulfame-aspartame. On a noté qu'il est possible d'attribuer un nouveau numéro à l'additif consistant en une combinaison, ou bien, de combiner les numéros existants attribués aux deux additifs concernés (SIN 950/951). Le Comité a décidé de solliciter des observations sur cette question.

98. Le Comité a également fait sienne la recommandation du Groupe de travail *ad hoc* informel de demander des observations sur la nécessité d'attribuer trois numéros SIN différents à l'huile minérale de qualité alimentaire (SIN 905a), puisqu'on a fait remarquer que trois huiles minérales ont été évaluées séparément par le JECFA qui leur a attribué des DJA et des spécifications différentes.

### **Etat d'avancement des amendements au Système international de numérotation, y compris fonctions technologiques et catégories/sous-catégories fonctionnelles**

99. Le Comité a transmis le projet d'amendements au SIN, adopté par le Comité exécutif (à l'étape 5), à la vingt-quatrième session de la Commission pour adoption définitive à l'étape 8. Le Comité est aussi convenu de distribuer le numéro SIN 452 (vi) donné au tripolyphosphate de sodium et de potassium en tant qu'émulsifiant, stabilisant, correcteur d'acidité, poudre à lever, séquestrant et agent de rétention d'eau, à l'étape 3 de la procédure accélérée pour observations, sous réserve de l'approbation de la Commission (cf. annexe IX). Le Comité est aussi convenu de demander des observations concernant d'autres amendements au SIN de manière permanente.

### **CONFIRMATION ET/OU RÉVISION DES LIMITES MAXIMALES POUR LES CONTAMINANTS FIGURANT DANS LES NORMES CODEX (Point 12 de l'ordre du jour)<sup>38</sup>**

100. Le Comité a examiné les dispositions visant les contaminants dans plusieurs normes de produits en cours d'élaboration ou de révision par les Comités du Codex sur le lait et les produits laitiers (CCMP), le chocolat et les produits cacaotés (CCCPC), les potages et les bouillons (CCSB) et sur les eaux minérales naturelles (CCNMW).

101. La délégation des Etats-Unis, se référant à des débats précédents sur ces questions, a estimé que la limite de 1 mg/kg pour le plomb proposée pour plusieurs produits est trop élevée et doit être fortement réduite. La délégation de l'Australie considère qu'il ne faut, en principe, établir des limites maximales que pour les produits qui contribuent de manière importante à l'ingestion du contaminant concerné, calculées sur la base de l'évaluation de l'exposition. Lorsque ce n'est pas le cas, la limite maximale pourrait être considérée comme une norme de qualité plutôt que comme une norme sanitaire.

#### **Avant-projet de norme révisée pour les produits à base de caséine comestible**

##### **Avant-projet de norme révisée pour les poudres de lactosérum**

102. Le Comité a rappelé qu'une limite maximale a été établie, lors de sa dernière session, pour le plomb dans le lait, à laquelle était jointe la note de bas de page suivante : « Pour les produits laitiers, il convient d'appliquer un facteur de concentration approprié ». Le Comité estime que, compte tenu de cette décision, il n'est pas nécessaire de fixer des limites spécifiques pour le plomb dans les produits laitiers et il ne confirme pas les limites proposées dans les normes.

##### **Avant-projet de norme révisée pour le beurre de cacao**

103. La délégation de la Malaisie, appuyée par d'autres délégations, a jugé que la limite de 0,1 mg/kg pour le plomb dans le beurre de cacao ne se justifie pas et créerait des problèmes commerciaux sans aboutir à une réduction importante des risques pour la santé.

104. La délégation suisse, s'exprimant au nom du secrétariat suisse du CCCPC, a indiqué que la réduction de la limite visant le plomb avait été proposée et débattue largement au sein du CCCPC, et qu'elle était compatible avec les limites pour le plomb dans les huiles végétales, fixées par le Comité à sa dernière session. Le Comité a considéré qu'il n'est pas nécessaire de confirmer les limites maximales pour le plomb dans le beurre de cacao, celles-ci étant incluses dans le projet de limites maximales pour

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<sup>38</sup> CX/FAC 01/15,CX/FAC 01/5-Add.1, CX/FAC 01/15-Add.2

le plomb dans les huiles végétales qui ont été présentées à la Commission pour adoption finale à l'étape 8 (ALINORM 01/12, Annexe XI).

### **Projet de norme révisée pour le cacao en masse (cacao/liqueur de chocolat) et le tourteau de cacao**

### **Projet de norme révisée pour les poudres de cacao (cacaos) et les mélanges secs de cacao et de sucres**

105. La Suisse, s'exprimant au nom du secrétariat suisse du CCCPC, a informé le Comité que le CCCPC a abaissé la limite maximale pour le plomb de 2 à 1 mg/kg et qu'il recommande des limites élevées pour le plomb dans les fèves de cacao, étant donné que la contamination provient du sol et de la pollution de l'environnement, et qu'il soutient, par conséquent, que 1 mg/kg représente la limite la plus basse qu'il est possible d'atteindre. Certaines délégations ont souligné la nécessité de réunir des informations supplémentaires sur l'évaluation de l'exposition pour pouvoir décider s'il faut établir des limites spécifiques pour le cacao et les produits chocolatés, pour répondre à des préoccupations d'ordre sanitaire. Le Comité a décidé de ne pas confirmer les limites maximales pour le plomb dans ces produits (notamment le chocolat et les produits chocolatés) puisqu'elles seraient examinées dans le cadre de la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires.

### **Avant-projet de norme pour le chocolat et les produits chocolatés**

106. Le Comité a recommandé que le cuivre soit transféré de la section "contaminants" à la section "composition et facteurs de qualité" dans la norme, compte tenu de sa décision précédente (ALINORM 99/12A, par. 96), et de veiller à la cohérence avec d'autres normes Codex. Le Comité a décidé de retirer la limite attribuée à l'arsenic, conformément à sa décision de suspendre les travaux sur les limites pour l'arsenic, faute de méthode adéquate (ALINORM 99/12A, par. 137).

107. La délégation allemande a proposé d'établir une limite pour le cadmium dans le chocolat et les produits chocolatés et le Comité a convenu d'examiner cette question au titre du point 16d de l'ordre du jour qui se rapporte aux limites pour le cadmium.

### **Avant-projet de norme révisée pour les bouillons et les consommés**

108. Plusieurs délégations ont été d'avis que la limite proposée pour le plomb dans les produits secs est trop élevée. Le Comité a procédé à un échange de vues sur la nécessité d'établir une limite pour le plomb dans les produits en conserve. Le Comité a décidé de ne pas confirmer les limites maximales pour le plomb dans ces produits puisqu'elles seront examinées dans le cadre de la Norme générale pour les contaminants et les toxines dans les denrées alimentaires.

109. Le Comité est convenu de ne pas confirmer la limite pour l'étain, étant donné que l'établissement de limites maximales pour l'étain dans les produits en conserve est encore à l'étude.

### **Norme pour les eaux minérales naturelles**

110. Le Comité a confirmé les limites établies pour les substances médicinales dans la norme pour les eaux minérales naturelles (ALINORM 01/20, annexe III), en soulignant que le Comité du Codex sur les eaux minérales naturelles les avait alignées sur les limites indicatives de l'OMS pour la qualité de l'eau de boisson.

## **NORME GÉNÉRALE CODEX POUR LES CONTAMINANTS ET LES TOXINES DANS LES DENRÉES ALIMENTAIRES** (Point 13 de l'ordre du jour)

### **RAPPORT DU GROUPE DE TRAVAIL *AD HOC* SUR LES CONTAMINANTS ET LES TOXINES** (Point 13a de l'ordre du jour)<sup>39</sup>

111. A sa trente-deuxième session, le CCFAC a décidé de réunir à nouveau le Groupe de travail *ad hoc* sur les contaminants et les toxines, avant sa trente-troisième session<sup>40</sup>. Le Groupe de travail a été

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<sup>39</sup> CRD 3

<sup>40</sup> ALINORM 01/12, par. 80

présidé par M. Torsten Berg (Danemark); M. Luba Tomaska (Australie) et M. Niels B. Lucas Luijckx (Pays-Bas) ont rempli les fonctions de rapporteurs.

### **Projet de limites maximales pour l'étain**

112. Le Comité a noté la décision<sup>41</sup> de la vingt-troisième session de la Commission de maintenir l'Avant-Projet de limites maximales pour l'étain à l'étape 5, en attendant la réévaluation par le JECFA de la toxicité aiguë de l'étain. Comme la toxicologie et les doses de référence de la toxicité aiguë de l'étain ont été étudiées à la cinquante-cinquième réunion du JECFA (juin 2000), le Comité a fait sienne la recommandation du Groupe de travail de réexaminer les avant-projets de limites pour l'étain lors de sa trente-quatrième session.

### **Futur du Groupe de travail ad hoc sur les contaminants et les toxines**

113. Le Comité a décidé de reconduire dans ses fonctions le Groupe de travail *ad hoc* sur les contaminants et les toxines, qui se réunira avant sa prochaine session sous la présidence du Danemark.

### **OBSERVATIONS SUR LES POSITIONS CONVENUES DU COMITÉ DU CODEX SUR LES RÉSIDUS DE PESTICIDES SUR LA FIXATION DE LIMITES MAXIMALES DE RÉSIDUS D'ORIGINE ÉTRANGÈRE (LMRE) (Point 13b de l'ordre du jour)<sup>42</sup>**

114. A sa trente-deuxième session, le CCFAC était convenu<sup>43</sup> de distribuer le document intitulé « Positions convenues du Comité du Codex sur les résidus de pesticides (CCPR) sur la fixation de limites maximales de résidus d'origine étrangère » (ALINORM 99/24 A, annexe VIII), pour observations et examen lors de sa trente-troisième session.

115. Le Comité a décidé d'informer le CCPR qu'aucune contradiction n'avait été constatée entre les principes de la fixation, par le CCPR, de LMRE pour certaines substances et les principes de l'établissement de limites par le CCFAC pour les contaminants présents dans les aliments.

116. Le Comité a décidé que, dans l'intérêt de l'harmonisation de ces deux organes, le Secrétariat du Codex informerait ces derniers de l'évolution de la situation en la matière, notamment des principes de l'évaluation de l'exposition appliqués par ces deux organes, en vue de prévenir toute contradiction.

### **TABLEAU 1 DE L'AVANT-PROJET DE NORME GÉNÉRALE CODEX POUR LES CONTAMINANTS ET LES TOXINES DANS LES DENRÉES ALIMENTAIRES (Point 13 c de l'ordre du jour)<sup>44</sup>**

117. A sa trente-deuxième session le CCFAC avait convenu<sup>45</sup> de créer un nouveau tableau 1 dans la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires, rassemblant toutes les limites maximales ou indicatives pour les contaminants dans les denrées alimentaires et indiquant leur état d'avancement. Le document CX/FAC 01/17 n'a pas été publié par manque de temps.

118. Le Comité a décidé de rappeler sa recommandation adressée aux Pays-Bas d'élaborer un tableau 1 pour la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires (NGCTA) pour examen à sa prochaine réunion. Il est entendu que le tableau 1 devra inclure toutes les limites maximales et indicatives pour les contaminants présents dans les aliments, en cours d'examen par le Comité, ainsi que les limites maximales et indicatives en vigueur inscrites dans les normes de produits Codex avec mention de leur état d'avancement.

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<sup>41</sup> ALINORM 99/37, par. 185-186

<sup>42</sup> CX/FAC 01/16, CX/FAC 01/16-Add. 1 (non publié) et observations présentées par le Brésil (CRD 14)

<sup>43</sup> ALINORM 01/12, par. 8

<sup>44</sup> CX/FAC 01/17 (non publié)

<sup>45</sup> ALINORM 01/12, par. 79

**OBSERVATIONS SUR LA MÉTHODOLOGIE ET LES PRINCIPES CONCERNANT L'ÉVALUATION DE L'EXPOSITION DANS LA NORME GÉNÉRALE CODEX POUR LES CONTAMINANTS ET LES TOXINES DANS LES DENRÉES ALIMENTAIRES** (Point 14a de l'ordre du jour)<sup>46</sup>

119. A sa trente-deuxième session, le CCFAC avait décidé<sup>47</sup> de joindre l'annexe 1 (méthodologie et principes concernant l'évaluation de l'exposition dans la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires) à son rapport pour distribution, observations à l'étape 3 et nouvel examen à sa trente-troisième session.

120. La méthodologie proposée dans l'annexe a été rédigée par le Royaume-Uni, pour servir d'instrument de tri dans l'évaluation des risques, à utiliser dans l'établissement des limites maximales destinées à figurer dans la Norme générale pour les contaminants et les toxines dans les denrées alimentaires. Se fondant sur des observations présentées avant sa présente session, le Comité a décidé d'arrêter les travaux sur le document.

121. En revanche, le Comité a examiné la méthodologie proposée par un atelier FAO/OMS sur la méthodologie en matière d'évaluation de l'exposition aux contaminants et aux toxines, qui s'est tenu au siège de l'OMS les 7 et 8 juin 2000. Les résultats de cet atelier ont été présentés par la délégation australienne aux membres du Groupe de travail *ad hoc* sur les contaminants et les toxines et le rapport a été mis à la disposition du Comité à la présente session.

122. Le Comité a décidé d'élaborer un avant-projet d'annexe à la Norme générale pour les contaminants et les toxines dans les denrées alimentaires (NGCTA) sur l'évaluation de l'exposition en utilisant l'annexe 4 du rapport de l'atelier mixte FAO/OMS sur l'évaluation de l'exposition aux contaminants et aux toxines dans les denrées alimentaires et l'annexe technique sur les courbes de distribution des contaminants dans les produits alimentaires, étant entendu que l'annexe devrait être approuvé par la Commission en tant que nouvelle activité. Le Comité a décidé qu'un groupe de rédaction dirigé par l'Australie et la France et secondé par la Chine, le Danemark, l'Irlande, l'Italie, le Japon, les Pays Bas, la Norvège les Philippines, l'Espagne, la Thaïlande, le Royaume-Uni, les États-Unis et l'IFT, mettrait au point un avant-projet de principes relatifs à l'évaluation de l'exposition aux contaminants et aux toxines présents dans les denrées alimentaires, pour distribution, observations et nouvel examen à sa prochaine réunion.

123. Le Comité est convenu que le groupe de rédaction devra développer les principes de l'évaluation de l'exposition aux contaminants et aux toxines dans les aliments, comme partie intégrante de l'analyse des risques. Le Comité a décidé que le document contiendrait des paramètres généraux pour une politique d'évaluation des risques, confirmerait que le JECFA est l'organe responsable en matière d'évaluation des risques, et se fonderait sur l'hypothèse que l'application de la méthode appropriée à chaque situation requiert de la souplesse. Le Comité a aussi souligné que le document devait être préparé en étroite collaboration avec la FAO et l'OMS et qu'il serait envoyé au JECFA pour observations.

**OBSERVATIONS SUR L'ANNEXE TECHNIQUE SUR LES COURBES DE DISTRIBUTION DES CONTAMINANTS DANS LES PRODUITS ALIMENTAIRES** (Point 14b de l'ordre du jour)<sup>48</sup>

124. A sa trente-deuxième session, le CCFAC était convenu de demander des observations sur les données relatives à la contamination réelle des aliments examinés dans l'annexe technique sur les courbes de distribution des contaminants dans les produits alimentaires (CX/FAC 01/15- Add.1), en

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<sup>46</sup> Observations présentées en réponse à la CL 2000/10-FAC par l'Australie, le Canada, le Danemark, la Norvège, l'Espagne, les États-Unis (CX/FAC 01/18), l'Australie (CRD 4), la Thaïlande (CRD 9), la France et la CE (CRD 14)

<sup>47</sup> ALINORM 01/12, par. 85 et annexe XVII

<sup>48</sup> Observations présentées en réponse à la CL 2000/10-FAC par le Canada (CX/FAC 01/19), le Canada (CRD 9), la France et la CE (CRD 14)

vue d'insérer en temps voulu le document dans l'annexe I de la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires<sup>49</sup>.

125. La délégation française a souligné que les courbes de distribution sont mises au point pour évaluer l'exposition et contribuer au processus d'établissement de limites maximales, qui doit être l'objectif principal du Comité. Elle a aussi fait remarquer que le cadre établi pour l'évaluation de l'exposition doit être souple.

126. Compte tenu du débat tenu dans le cadre du point 14a de l'ordre du jour ci-dessus, le Comité a confirmé qu'il envisagerait d'inclure l'annexe technique dans l'Avant-Projet de principes relatifs à l'évaluation de l'exposition aux contaminants et aux toxines dans les produits alimentaires.

**MYCOTOXINES DANS L'ALIMENTATION HUMAINE ET ANIMALE** (Point 15 de l'ordre du jour)

**OBSERVATIONS SUR LE PROJET DE LIMITE MAXIMALE POUR L'AFLATOXINE M<sub>1</sub> DANS LE LAIT** (Point 15 a de l'ordre du jour)<sup>50</sup>

127. A sa trente-deuxième session, le CCFAC avait décidé de renvoyer le projet de limite maximale de 0,05 µg/kg pour l'aflatoxine M1 dans le lait à l'étape 6 pour observations supplémentaires et examen à sa trente-troisième session. Il a aussi demandé que la cinquante sixième session du JECFA (février 2001) examine l'exposition à l'aflatoxine M1 et effectue une évaluation quantitative des risques afin de comparer les concentrations de 0,05 µg/kg et de 0,5 µg/kg dans le lait<sup>51</sup>.

128. Plusieurs délégations et les représentants de l'OMS ont souligné l'importance de la présentation de données de contrôle venant de toutes les régions, car la plupart des données sur l'aflatoxine M1 dans le lait sont présentées par les Etats membres de l'UE. On a noté que la FAO et l'OMS ont mis en place des programmes destinés à fournir une assistance technique aux pays en développement pour la surveillance et le contrôle.

129. Plusieurs délégations ont exprimé leur inquiétude au sujet de la limite de 0,5 µg/kg pour l'aflatoxine M1 en faisant valoir que dans le cas des cancérogènes génotoxiques l'exposition à quelque concentration que ce soit, constitue un danger pour la santé des consommateurs, et la limite doit donc être la plus basse qu'il est raisonnablement possible d'atteindre. Ces délégations ont indiqué que la plupart des données envoyées au JECFA, montrent que la limite de 0,05 µg/kg peut être atteinte. La délégation suédoise, s'exprimant au nom des Etats membres de UE, a souligné que la limite de 0,5 µg/kg est supérieure à la limite en vigueur dans la CE et qu'elle ne serait pas acceptable pour les consommateurs européens en raison du risque sanitaire qu'elle implique.

130. D'autres délégations ont fait remarquer que le rapport du JECFA montre que si l'on passe de 0,05 à 0,5 µg/kg, l'accroissement théorique du risque de cancer du foie est jugé négligeable. De surcroît, d'après le secrétaire de l'OMS auprès du JECFA, l'analyse suppose que la totalité du lait est contaminée et si l'on appliquait une analyse de distribution, le risque serait encore plus faible. Certaines délégations ont souligné que la limite de 0,05 µg/kg semble impossible à atteindre dans certaines régions du monde et que la limite 0,5 µg/kg est à la fois adéquate pour la protection des consommateurs et raisonnablement atteignable dans tous les pays. Certains participants ont aussi déclaré qu'une réduction de la limite maximale risque d'entraîner une réduction importante de l'offre de lait dans les pays en développement et pourrait, par conséquent, avoir des incidences négatives sur le plan nutritionnel.

131. Certaines délégations ont proposé d'arrêter l'examen de l'aflatoxine M1 dans le lait, puisqu'il n'y a pas de consensus sur la limite proposée et que le commerce international de lait frais est limité. D'autres délégations ont fait remarquer que le commerce international de produits laitiers est

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<sup>49</sup> ALINORM 01/12, par. 85

<sup>50</sup> Observations présentées en réponse à la CL 2000/10-FAC par le Canada, la Norvège, la CE (CX/FAC 01/20) et la Norvège, l'Espagne, l'Uruguay (CRD 10)

<sup>51</sup> ALINORM 01/12, par. 89-90 et annexe X

substantiel et qu'il est donc approprié de fixer une limite pour l'aflatoxine M1 dans le lait afin d'assurer la protection des consommateurs.

### **Etat d'avancement du projet de limite maximale pour l'aflatoxine M<sub>1</sub> dans le lait**

132. Le Comité a transmis le projet de limite maximale de 0,5µg/kg pour l'aflatoxine M1 dans le lait à la vingt-quatrième session de la Commission pour adoption à l'étape 8 (annexe X). La délégation suédoise, s'exprimant au nom des Etats membres de l'UE présents à la session (Irlande, France, Belgique, Danemark, Italie, Portugal, Espagne, Suède, Allemagne, Autriche, Finlande, Royaume-Uni, Pays-Bas) et les délégations des pays suivants : République Tchèque, Hongrie, République de Corée, Norvège, Pologne, République Slovaque, Afrique du Sud et Suisse, ont exprimé des réserves à l'égard de cette décision pour les raisons susmentionnées. L'observateur de Consumers International a aussi marqué son désaccord sur cette décision.

### **Autres questions**

133. Le Comité est convenu qu'il faut approfondir l'examen des questions suivantes dans le cas des cancérigènes génotoxiques : la définition d'une politique d'évaluation des risques; la relation entre l'évaluation des risques et les options en matière de gestion des risques, notamment le concept du niveau le plus bas qu'il est raisonnablement possible d'atteindre; et la communication au sujet des risques, notamment la perception par les consommateurs. Pour ce faire, le comité a demandé à la FAO et à l'OMS d'organiser ensemble un séminaire à l'occasion de la trente-quatrième session du CCFAC en vue de promouvoir une meilleure compréhension de ces questions complexes.

### **AVANT-PROJET DE RÉVISION DU PLAN D'ÉCHANTILLONNAGE POUR LES ARACHIDES (Point 15 b de l'ordre du jour)<sup>52</sup>**

134. A sa trente-deuxième session, le CCFAC avait décidé<sup>53</sup> qu'un groupe de rédaction, sous la direction des Pays-Bas, élaborerait un avant projet de révision du plan d'échantillonnage pour les arachides, pour distribution, observations et nouvel examen à sa trente-troisième session.

### **Introduction**

135. Sur la suggestion de la délégation thaïlandaise, soutenue par plusieurs autres délégations, le Comité a précisé que le plan d'échantillonnage s'applique en général aux arachides décortiquées et qu'un échantillon de laboratoire de 20 kg d'arachides décortiquées correspond à 27 kg d'arachides non-décortiquées.

### **Section A : Définitions**

136. Le Comité a débattu la proposition de la délégation indienne de modifier la définition de l'échantillon de laboratoire et il est convenu de spécifier à la fin de la définition que « l'échantillon doit être finement moulu et complètement mélangé à l'aide d'un procédé tendant le plus possible à l'homogénéisation totale ».

### **Section B : Echantillonnage**

137. Il a été suggéré que, dans la version anglaise du tableau 1, le terme « groundnuts » soit remplacé par « peanuts ». Le Comité a accepté certains changements destinés à clarifier les sections « nombre d'échantillons supplémentaires [number of incremental samples] » et « poids des échantillons supplémentaires [weight of incremental samples] » comme l'a proposé la délégation néo-zélandaise.

### **Section C : Préparation des échantillons**

138. L'expression « tous les matériaux reçus par le laboratoire » a été remplacée par « tous les échantillons de laboratoire obtenus à partir d'un échantillon composé à partir de plusieurs sources » conformément à la proposition de la délégation indienne et à la recommandation du CCMAS.

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<sup>52</sup> CX/FAC 01/21 observations présentées par le Royaume-Uni, la CE (CX/ FAC 01/21-Add.1) et le Mexique, la Nouvelle-Zélande, le Sénégal, la Thaïlande (CRD 10)

<sup>53</sup> ALINORM 01/12, par. 10



**Etat d'avancement de l'Avant-Projet de plan d'échantillonnage révisé pour les aflatoxines totales dans les arachides destinées à subir une transformation**

139. Le Comité est convenu de transmettre l'avant projet de plan d'échantillonnage révisé pour les aflatoxines totales dans les arachides destinés à subir une transformation à la vingt-quatrième session de la CAC pour adoption à l'étape 5/8, avec la recommandation de sauter les étapes 6 et 7 (annexe XI).

**OBSERVATIONS SUR L'AVANT-PROJET DE LIMITE MAXIMALE POUR L'OCHRATOXINE A DANS LES CÉRÉALES ET LES PRODUITS CÉRÉALIERS**

(Point 15 c de l'ordre du jour)<sup>54</sup>

140. A sa trente-deuxième session, le CCFAC avait décidé de renvoyer l'Avant-Projet de limite maximale de 5 µg/kg d'ochratoxine A dans les céréales et les produits céréaliers à l'étape 3 pour observations supplémentaires<sup>55</sup>.

141. Le Comité a noté que le JECFA a mené une évaluation des risques pour les limites de 5 et 20 µg/kg d'ochratoxine A dans les céréales et les produits céréaliers durant sa cinquante-sixième réunion (février 2001), comme demandé à la trente et unième session du CCFAC, et il a conclu que le mécanisme du pouvoir cancérigène n'est pas élucidé. Le JECFA a donc conservé la DHTP déjà établie de 100 ng/kg de poids corporel. Au 95ème percentile, les consommateurs de céréales absorberaient une dose proche de la DHTP, quelle que soit la limite d'ochratoxine A (5 ou 20 µg/kg) appliquée dans les calculs d'ingestion effectués pour les céréales et les produits céréaliers. Le Secrétariat du JECFA a déclaré que la différence d'exposition entre ces deux limites est négligeable sur la base des données disponibles. Le Comité a aussi observé que la plupart des données proviennent d'Europe parce que la contamination des céréales par l'ochratoxine A est plus fréquente dans cette région.

142. La délégation des Etats Unis, appuyée par plusieurs délégations, a déclaré que, puisque la différence de risques pour la santé entre les deux limites proposées est négligeable, une limite de 20 µg/kg pourrait suffire à assurer l'innocuité des aliments. De plus, la délégation a observé que le blé et l'orge contribuent de manière importante à l'ingestion d'ochratoxine A, tandis que la contribution d'autres céréales à l'ingestion totale est moindre et ne justifie pas l'établissement d'une limite maximale applicable à toutes les céréales.

143. La délégation suédoise, s'exprimant au nom des Etats membres de l'UE, et l'observateur de Consumers International ont fait valoir que l'ingestion due à la consommation de céréales est proche de la DHTP et que beaucoup d'autres produits alimentaires contribuent à l'ingestion totale d'ochratoxines, par conséquent, la limite doit rester aussi basse que possible; la délégation a ajouté que le seigle contribue de manière importante à l'ingestion d'ochratoxine en Europe. Quelques délégations ont signalé que les concentrations relevées dans les céréales en Europe sont très faibles et justifieraient l'établissement d'une limite encore plus basse pour les produits céréaliers, par exemple 3 µg/kg.

144. Après une longue discussion, le Comité est convenu qu'il est acceptable de manière générale et réalisable sur le plan pratique d'établir une limite maximale de 5 µg/kg pour l'ochratoxine A dans le blé l'orge, le seigle et les produits qui en dérivent.

**Etat d'avancement de l'Avant-Projet de limite maximale pour l'ochratoxine A dans le blé, l'orge, le seigle et les produits dérivés**

145. Le Comité est convenu de transmettre l'Avant-Projet de limite maximale de 5 µg/kg pour l'ochratoxine A dans le blé, l'orge, le seigle et les produits dérivés à la vingt-quatrième session de la CAC pour adoption à l'étape 5 de la procédure (cf. annexe XII).

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<sup>54</sup> Observations présentées en réponse à la CL 2000/10-FAC par le Canada, la Norvège, la CE (CX/FAC 01/22) et l'Uruguay (CRD 10)

<sup>55</sup> ALINORM 01/12, par. 96 et annexe X

**AVANT-PROJET DE CODE D'USAGES EN MATIÈRE DE PRÉVENTION DE LA CONTAMINATION PAR LA PATULINE DU JUS DE POMME ET DU JUS DE POMME UTILISÉ COMME INGRÉDIENT DANS D'AUTRES BOISSONS (Point 15 d de l'ordre du jour)<sup>56</sup>**

146. A sa trente-deuxième session, le CCFAC était convenu d'élaborer un avant-projet de Code d'usages en matière de prévention de la contamination du jus de pomme et du jus de pomme utilisé comme ingrédient dans d'autres boissons par la patuline, pour distribution, observations et examen à sa 33<sup>e</sup> session<sup>57</sup>. À sa quarante-septième session, le Comité exécutif a approuvé l'élaboration du Code d'usages en tant que nouvelle activité<sup>58</sup>. L'élaboration du code d'usages a été dirigée par le Royaume-Uni, secondé par l'IFU.

147. Le Comité est convenu que la délégation du Royaume-Uni révisera l'Avant-Projet de Code d'usages pour la prévention de la contamination du jus de pomme et du jus de pomme utilisé comme ingrédient dans d'autres boissons par la patuline, pour distribution, observations à l'étape 3 et nouvel examen à sa 34<sup>e</sup> session.

**AVANT-PROJET DE CODE D'USAGES EN MATIÈRE DE PRÉVENTION DE LA CONTAMINATION DES CÉRÉALES PAR LES MYCOTOXINES Y COMPRIS ANNEXES SUR L'OCHRATOXINE A, LA ZÉARALÉNONE ET LES FUMONISINES (Point 15 e de l'ordre du jour)<sup>59</sup>**

148. A sa 32<sup>e</sup> session, le CCFAC avait décidé d'élaborer un avant-projet de Code d'usages général et unique pour la prévention de la contamination des céréales par les mycotoxines, sous la direction des Etats-Unis, pour distribution, observations et examen à sa 33<sup>e</sup> session<sup>60</sup>. Il a aussi demandé à la Suède (ochratoxine A), à la Norvège (Zéaralénone) et aux Etats-Unis (fumonisines) d'élaborer des annexes au Code d'usages général, afin de fournir des informations et des recommandations concernant la prévention de la contamination des céréales par des mycotoxines spécifiques<sup>61</sup>. À sa 47<sup>e</sup> session, le Comité exécutif, a approuvé l'élaboration du Code d'usages général et des annexes en tant que nouvelle activité<sup>62</sup>.

149. La délégation norvégienne, faisant référence à la zéaralénone, a souligné que la préparation d'un document de synthèse demande un travail considérable et fournit des informations utiles qui ne doivent pas se perdre au cours du processus, aussi a-t-elle proposé d'inclure une référence aux documents dans le Code. La délégation s'est aussi déclarée prête à s'atteler à une annexe supplémentaire sur les trichothécènes.

150. Le Comité a noté que les références aux documents de synthèse ne sont pas incluses dans les normes Codex ni dans les Codes d'usage. Le représentant de l'OMS a noté que les dernières versions des documents de synthèse et des documents de travail existants sont à la disposition des intéressés sur Internet à la page de l'OMS. On a signalé également que tous les documents de travail du Codex, y compris les documents de synthèse, sont à la disposition des intéressés au Secrétariat du Codex, à Rome.

**Etat d'avancement de l'Avant-Projet de Code d'usages en matière de prévention de la contamination des céréales par les mycotoxines, y compris annexes sur l'ochratoxine A, la zéaralénone, les fumonisines et les trichothécènes**

151. Le Comité est convenu de renvoyer l'Avant-Projet de code à l'étape 2 pour remaniement par la délégation des Etats-Unis, en collaboration avec l'Argentine, le Canada, la Norvège et la Suède, à la lumière des observations reçues et des résultats de l'évaluation réalisée à la cinquante-sixième réunion

<sup>56</sup> CX/FAC 01/23, CX FAC 01/23- Add.1 (non publié) et observations présentées par la Thaïlande et l'Uruguay (CRD 10)

<sup>57</sup> ALINORM 01/12, par. 105

<sup>58</sup> ALINORM 01/3, annexe III

<sup>59</sup> CX/FAC 01/24 et observations présentées par le Royaume-Uni, la CE (CX/FAC 01/24-Add. 1) et le Canada (CRD 10)

<sup>60</sup> ALINORM 01/12, par. 93

<sup>61</sup> ALINORM 01/12 par. 93, 100 et 109

<sup>62</sup> ALINORM 01/3, annexe III

du JECFA. Le Comité est convenu que le Code comprendra une nouvelle annexe sur les trichothécènes. Il est aussi convenu d'informer le Groupe intergouvernemental spécial du Codex sur l'alimentation animale des travaux en cours sur le Code.

## **CONTAMINANTS INDUSTRIELS ET ENVIRONNEMENTAUX DANS LES ALIMENTS** (Point 16 de l'ordre du jour)

### **OBSERVATIONS SUR LE PROJET DE CODE D'USAGES EN MATIÈRE DE MESURES PRISES À LA SOURCE POUR RÉDUIRE LA CONTAMINATION DES DENRÉES ALIMENTAIRES PAR DES SUBSTANCES CHIMIQUES** (Point 16a de l'ordre du jour)<sup>63</sup>

152. A sa trente-deuxième session, le CCFAC avait transmis l'Avant-Projet de Code d'usage en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par des substances chimiques au Comité exécutif pour adoption à l'étape 5<sup>64</sup>. A sa quarante-septième session, le Comité exécutif a adopté l'Avant-Projet de Code d'usage à l'étape 5 et a affirmé que la question entre bien dans les attributions du CCFAC<sup>65</sup>.

### **Etat d'avancement du projet de code d'usage en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par des substances chimiques**

153. Le Comité a transmis le projet de Code d'usage à la Commission pour adoption à l'étape 8 (cf. annexe XIII).

### **MODÈLE DE PRÉSENTATION DES CODES D'USAGES** (Point 16 b de l'ordre du jour)<sup>66</sup>

154. A sa trente-deuxième session, le CCFAC avait accepté l'offre des Pays-Bas d'apporter sa contribution à l'élaboration par la Suède d'un document décrivant un modèle de présentation des Codes d'usages, qui serait un instrument de gestion utile, à distribuer pour observations et nouvel examen à sa prochaine session<sup>67</sup>.

155. Le Comité a tenu un bref débat sur la question et, en raison des difficultés posées par l'élaboration d'un modèle de présentation applicable à une grande variété de contaminants, a décidé d'arrêter les travaux. Le Comité a pris cette décision en se réservant la possibilité de revoir le problème par la suite si c'est nécessaire.

### **OBSERVATIONS SUR LE PROJET DE LIMITES MAXIMALES POUR LE PLOMB** (Point 16c de l'ordre du jour)<sup>68</sup>

156. A sa trente-deuxième session, le CCFAC était convenu de renvoyer le projet de limites maximales pour le plomb dans le poisson, les crustacés, les mollusques et les jus de fruits à l'étape 6 pour observations supplémentaires et nouvel examen à sa prochaine session<sup>69</sup>.

157. La délégation des Philippines a informé le Comité que, en réponse à la demande formulée au cours de la trente-deuxième session du CCFAC, des données pertinentes collectées aux Philippines et dans d'autres pays de l'ANASE sont en cours d'analyse pour présentation à la prochaine session du Comité. Les Philippines ont aussi fait remarquer que la méthode AOAC 972.23 pour le plomb dans le poisson n'est pas assez sensible pour doser le plomb à la teneur proposée.

158. Plusieurs délégations sont d'avis qu'il faut maintenir la limite pour le poisson à l'étape 6 en raison du manque de données de surveillance et de l'absence de méthodes d'analyse officiellement validées ayant une limite de détection à la dose proposée. D'autres délégations ont soutenu que la limite de 0,2 mg/kg convient pour certaines espèces de poisson mais que d'autres espèces demandent une

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<sup>63</sup> CX/FAC 01/25 (non publié) et observations présentées en réponse à la CL 2000/15 GEN par la Thaïlande (CRD 11)

<sup>64</sup> ALINORM 01/12, par. 112 et annexe XVIII

<sup>65</sup> ALINORM 01/3, par. 54-55 et annexe III

<sup>66</sup> CX/FAC 01/26 (non publié) et CX/FAC 01/26-Add. 1 (non publié)

<sup>67</sup> ALINORM 01/12, par. 114

<sup>68</sup> Observations présentées en réponse à la CL 2000/10-FAC par le Canada, le Portugal, l'Espagne, la CE (CX/FAC 01/27), l'Espagne, la Thaïlande, l'Uruguay (CRD 11) et les Philippines (CRD 14)

<sup>69</sup> ALINORM 01/12, par. 122 et annexe XII

limite plus élevée allant jusqu'à 0,4 ou 0,5 mg/kg et, à ce sujet, plusieurs délégations ont indiqué que l'on pouvait établir des limites particulières pour des espèces ou des classes déterminées de poisson. La délégation du Pérou a demandé que les limites se réfèrent à des espèces et à leur répartition géographique.

159. La délégation indienne a déclaré qu'une limite maximale de 0,5 mg/kg n'est pas nécessaire dans la norme Codex pour le beurre, car sa contribution à l'ingestion totale par l'alimentation n'est pas importante. Le Comité est convenu de demander des observations sur la nécessité d'établir une limite maximale pour le plomb dans le beurre.

160. Le Comité a aussi confirmé qu'une limite maximale pour le plomb dans le sucre n'est pas nécessaire étant donné que sa contribution à l'ingestion totale par l'alimentation n'est pas importante.

161. La délégation suisse, s'exprimant au nom du secrétariat suisse du CCCPC/CCSB, a demandé au CCFAC sur quels principes il s'appuyait pour confirmer des limites pour les contaminants dans les normes de produits. Le Secrétariat a expliqué que le CCFAC n'a pas modifié sa procédure de confirmation et que c'est au CCFAC qu'incombe la responsabilité de confirmer et/ou d'établir des limites maximales ou indicatives pour les contaminants. Le Comité a souligné que les gouvernements fournissent aux Comités de produits et au CCFAC des informations sur l'évaluation de l'exposition pour justifier les différentes limites proposées et que, dans le cas où une évaluation de l'exposition réelle est indispensable, la tâche en incombe au JECFA.

#### **Etat d'avancement du projet de limites maximales pour le plomb**

162. Le Comité a décidé de renvoyer le projet de limites maximales pour le plomb dans le poisson, les crustacés et les mollusques à l'étape 6 pour observations supplémentaires (cf. annexe XIV) et il est convenu que les limites seront incluses dans le tableau 1 de la NGCT (cf. Point 13c de l'ordre du jour). Le Comité a décidé de solliciter des observations sur limites pour le plomb dans des sous-espèces déterminées de poisson, désignées par leur nom latin et/ou par leur habitat ou leur comportement. Il est convenu aussi de demander des renseignements sur la question à la FAO et à l'OMS.

163. Le Comité est convenu de transmettre le projet de limite maximale pour le plomb dans les jus de fruits, avec une note de bas de page indiquant que la limite s'applique à « la boisson prête à consommer », à la Commission pour adoption à l'étape 8.

#### **OBSERVATIONS SUR LE PROJET DE LIMITE INDICATIVE ET L'AVANT-PROJET DE LIMITES MAXIMALES POUR LE CADMIUM (Point 16d de l'ordre du jour)<sup>70</sup>**

164. A sa trente-deuxième session, le CCFAC avait convenu de renvoyer le projet de limite indicative pour le cadmium dans les céréales, les légumes secs et les légumineuses à l'étape 6 et les autres avant-projets de limites maximales à l'étape 3 pour distribution, observations et nouvel examen à sa présente réunion<sup>71</sup>. La délégation danoise a fait savoir qu'elle a fourni des données de surveillance sur le cadmium, provenant de diverses régions du monde, dans le document CRD 11.

165. Au cours des débats sur l'évaluation du cadmium tenus lors de la cinquante-cinquième réunion du JECFA, le cosecrétaire de l'OMS a expliqué que l'ancienne DHTP de 7µg/kg de poids corporel était maintenue et que le JECFA estimait que certaines études supplémentaires étaient nécessaires pour permettre une évaluation complète. La délégation du Japon a fait référence à ses observations écrites (CX/FAC 01/28) dans lesquelles elle indiquait que les résultats d'études demandées par le JECFA seraient prêts à la fin de 2002 et que, par conséquent, le Comité devrait attendre les résultats définitifs de l'évaluation du JECFA avant de poursuivre ses travaux et cette remarque a été approuvée par plusieurs délégations. La délégation des États-Unis a déclaré qu'il faudrait que le CCFAC attende la publication de l'évaluation de l'exposition par le JECFA, qui est en cours, avant d'avancer des limites pour le cadmium, afin de prendre une décision dûment éclairée.

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<sup>70</sup> Observations présentées en réponse à la CL 2000/10-FAC par le Canada, le Japon, la CE (CX/FAC 01/28) et le Danemark, l'Uruguay (CRD 11)

<sup>71</sup> ALINORM 01/12, par. 124 et annexe XIII

166. Le Comité a eu une longue discussion sur le projet de limites indicatives et maximales. Il a décidé de transmettre le projet de limite indicative de 0,1 mg/kg pour les céréales, les légumes secs et les légumineuses (étape 7) à la Commission pour adoption à l'étape 8, étant entendu que le son et les germes en sont exclus ainsi que le blé en grain, le riz, les graines de soja et les arachides, parce que des projets de limites maximales différentes ont été proposés pour ces produits. De plus, le Comité a indiqué, à la suite d'une question sur l'applicabilité de la limite maximale à la graine de lin, qu'il s'agit là d'une graine oléagineuse et que celle-ci entre dans une catégorie différente du Système de classification des aliments utilisé pour la NGCT.

167. La délégation allemande a demandé au Comité d'envisager l'établissement de limites maximales pour le chocolat et les produits chocolatés, car ses informations révèlent la possibilité d'une forte contamination de ces produits et donc d'une exposition considérable. Le Comité est convenu de demander des informations sur l'Avant-Projet de limites dans la lettre circulaire jointe à ce rapport.

### **Etat d'avancement de l'Avant-Projet de limite indicative et de l'Avant-Projet de limites maximales pour le cadmium**

168. Le Comité a décidé de transmettre l'Avant-Projet de limites maximales pour le cadmium dans les fruits (0,05 mg/kg), le blé en grain et le riz (y compris le son et les germes) (0,2 mg/kg), les graines de soja et les arachides (0,2 mg/kg), la viande de bovins, porcins et ovins et la chair de volailles (0,05 mg/kg), la viande de cheval (0,2 mg/kg) et les crustacés (à l'exclusion du homard et de la chair brune du crabe) (0,5 mg/kg) à la Commission pour adoption à l'étape 5 (cf. annexe XV). La délégation australienne a informé le Comité que ces mesures risquaient d'exclure une proportion non négligeable de leur production de crustacés du commerce international.

169. Le Comité a décidé de transmettre l'Avant-Projet de limites maximales pour le cadmium dans les légumes (sauf les légumes feuilles, les herbes fraîches, les légumes tiges et les légumes racines, les champignons, les tomates et les pommes de terre épluchées) (0,05 mg/kg), pommes de terres pelées, légumes tiges et racines (sauf le céleri) (0,1 mg/kg) et les légumes feuilles, les herbes fraîches, les champignons et le céleri (0,2 mg/kg) à la Commission pour adoption à l'étape 5 (cf. annexe XV). On a noté que la catégorie "tomate" est exclue de toutes les limites dans l'attente d'informations complémentaires. La délégation du Japon a indiqué que les limites maximales s'appliquant aux légumes et à d'autres aliments devraient être fondées sur des données scientifiques et le principe du niveau de risque le plus bas qu'il est raisonnablement possible d'atteindre systématiquement appliqué.

170. Le Comité a renvoyé l'Avant-Projet de limites maximales pour le cadmium dans le foie de bovins, volailles, porcins et ovins (0,5 mg/kg), les rognions de bovins, volailles, porcins et ovins (1,0 mg/kg) et les mollusques (1,0 mg/kg) à l'étape 3 pour distribution, observations et nouvel examen à sa prochaine session. Au sujet de la dernière catégorie, les mollusques, plusieurs délégations ont souligné que différentes sous-espèces contiennent des concentrations de cadmium naturellement présent qui dépassent 1,0 mg/kg et le Comité a noté que cette catégorie pourrait requérir une nouvelle subdivision et/ou une explication, mais que de nouvelles informations sont nécessaires pour permettre de poursuivre l'élaboration des limites. La Suède, s'exprimant au nom des États membres de l'UE, a proposé qu'on établisse aussi des limites maximales pour le cadmium dans le poisson.

171. Le Comité a décidé d'examiner les limites pour le cadmium en tenant compte de toutes les données scientifiques disponibles, notamment les résultats des études japonaises.

### **DOCUMENT DE SYNTHÈSE SUR LES DIOXINES ET LES PCB DE TYPE DIOXINE** (Point 16 e de l'ordre du jour)<sup>72</sup>

172. A sa trente-deuxième session, le CCFAC avait demandé aux Pays-Bas d'élaborer un document de synthèse sur les dioxines et les PCB de type dioxine pour examen à sa présente session<sup>73</sup>.

<sup>72</sup> CX/FAC 01/29 et observations présentées par la Belgique, le Royaume-Uni, le FEFAC (CX/FAC 01/29-Add. 1), l'Autriche, le Canada, le Mexique, l'Uruguay (CRD 11) et le Brésil, la Suède, la CE (CRD 14)

<sup>73</sup> ALINORM 01/12, par. 130

173. Les délégations de la Belgique, la France et des Pays-Bas ont fait savoir qu'elles sont favorables à l'élaboration de limites maximales pour les dioxines dans l'alimentation humaine et animale.

174. Le Secrétariat du JECFA a encouragé les participants à présenter des données sur les produits alimentaires, les aliments destinés aux animaux et le lait maternel dans les plus brefs délais afin de faciliter l'examen des dioxines et des PCB de type dioxine à la cinquante-septième réunion du JECFA qui se tiendra en juin 2001. Le Secrétariat du JECFA a insisté sur l'importance de l'assurance qualité pour les données présentées au JECFA et sur la nécessité de disposer d'informations relatives aux méthodes d'analyse et aux plans d'échantillonnage. Le représentant de l'OMS a renseigné le Comité au sujet du Manuel de présentation électronique des données mis au point par l'OMS dans le cadre de GEMS/alimentation, invitant les participants qui le peuvent à respecter cette présentation, afin de faciliter la tâche de ceux qui les dépouillent.

175. Le Comité a été informé qu'en réponse à sa demande<sup>74</sup> d'informations sur les méthodes d'analyse pour les dioxines, adressée au CCMAS, ce dernier est convenu<sup>75</sup> d'examiner la question à sa prochaine session et de demander à la délégation allemande de rassembler des informations sur les méthodes d'analyse. Le Comité a aussi noté que le Groupe intergouvernemental spécial du Codex sur l'alimentation animale se pencherait sur les méthodes d'analyse pour les contaminants dans les aliments destinés aux animaux lors de sa prochaine session<sup>76</sup>.

176. Le Comité a demandé aux délégations de transmettre tous les renseignements disponibles sur les méthodes d'analyse pour les dioxines et les PCB de type dioxine dans l'alimentation humaine et animale à la délégation des Pays-Bas.

177. Le Comité est convenu que la délégation des Pays-Bas révisera le document de synthèse sur les dioxines et les PCB de type dioxine, pour distribution, observations et examen à sa trente-quatrième session, en tenant compte des observations reçues ainsi que des résultats de l'évaluation par le JECFA des dioxines et des PCB de type dioxine, prévue pour la cinquante-septième réunion du JECFA qui se tiendra en juin 2001. Le Comité est convenu d'informer le Groupe intergouvernemental spécial du Codex sur l'alimentation animale au sujet de ses discussions sur les dioxines et les PCB de type dioxine.

### **AVANT-PROJET DE CODE D'USAGES EN MATIÈRE DE MESURES PRISES À LA SOURCE POUR RÉDUIRE LA CONTAMINATION DES DENRÉES ALIMENTAIRES PAR LES DIOXINES (Point 16f de l'ordre du jour)<sup>77</sup>**

178. A sa trente-deuxième session, le CCFAC avait demandé à l'Allemagne d'élaborer, avec l'assistance de la Belgique, du Japon, des Pays-Bas et des Etats-Unis, un Code d'usages en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par les dioxines, pour distribution, observations et examen à sa trente-troisième session<sup>78</sup>. À sa quarante-septième session, le Comité exécutif a approuvé l'élaboration du Code en tant que nouvelle activité et a confirmé que celle-ci entre bien dans les attributions du CCFAC<sup>79</sup>.

179. Rappelant que les PCB de type dioxine inquiètent fortement la Norvège et d'autres pays, la délégation norvégienne a proposé, avec l'approbation du Comité, que le Code d'usages inclue aussi les PCB de type dioxine et que son titre soit amendé en conséquence.

### **Etat d'avancement de l'Avant-Projet de code d'usage en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par les dioxines**

180. Le Comité est convenu de renvoyer l'Avant-Projet de Code d'usages à l'étape 2 et a décidé que le groupe de rédaction dirigé par l'Allemagne et aidé par la Belgique, le Japon, les Pays-Bas et les Etats-

<sup>74</sup> ALINORM 01/12, par. 132

<sup>75</sup> ALINORM 01/23, par. 13-15

<sup>76</sup> ALINORM 01/38A, par. 28-29 et 66

<sup>77</sup> CX/FAC 01/30 et observations présentées par le Japon, la FEFAC (CX/FAC 01/30- Add. 1) et le Mexique, la Thaïlande, ENCA (CRD 11)

<sup>78</sup> ALINORM 01/12, par. 131

<sup>79</sup> ALINORM 01/3, par. 54-55 et annexe III

Unis, le réviserait en fonction des observations présentées, pour distribution, observations et nouvel examen à la trente-quatrième session du CCFAC.

**DOCUMENT DE SYNTHÈSE SUR LES CHLOROPROPANOLS** (Point 16 g de l'ordre du jour)<sup>80</sup>

181. A sa trente-deuxième session, le CCFAC avait demandé à la délégation du Royaume-Uni de préparer, avec l'assistance du Canada et des États-Unis, un document de synthèse sur les chloropropanols, pour distribution, observations et examen à sa trente-troisième session<sup>81</sup>.

182. Le Comité est convenu que ce même groupe de rédaction réviserait le document de synthèse sur les chloropropanols, en tenant compte des observations présentées (y compris celles de la CE) et des résultats de l'évaluation des chloropropanols par le JECFA, attendus pour la cinquante-septième réunion du JECFA qui aura lieu en juin 2001, et que le document révisé serait distribué pour observations complémentaires et nouvel examen à sa trente-quatrième session.

**PROPOSITIONS POUR LES ADDITIFS ALIMENTAIRES ET LES CONTAMINANTS À ÉVALUER EN PRIORITÉ PAR LE JECFA** (Point 17 de l'ordre du jour)<sup>82</sup>

183. A sa trente-deuxième session, le CCFAC avait convenu de demander des observations supplémentaires pour ajouts ou amendements à sa liste prioritaire, pour examen à sa trente-troisième session<sup>83</sup>.

184. M. J. Dornseiffen (Pays-Bas) a présenté le rapport du Groupe de travail *ad hoc* informel sur les priorités. Le président a réitéré l'importance de la clarté dans la communication entre le CCFAC et le JECFA, en particulier lorsqu'il s'agit de soumettre des questions à l'évaluation du JECFA. Le Comité est convenu qu'un grand nombre d'aromatants, la carboxyméthylcellulose réticulée, le cadmium et l'arsenic devraient être ajoutés à la liste des priorités.

185. La délégation suédoise a proposé d'ajouter un point au questionnaire qui sera adressé aux délégations, demandant l'addition de contaminants à la liste des priorités de manière à garantir que le JECFA dispose de données suffisantes pour la révision du rapport. Le Comité est convenu d'ajouter la question suivante à propos des contaminants, en précisant qu'une réponse est souhaitable, mais facultative : *liste des points de contact, avec noms et adresses, qui fournissent des données de contrôle assorties d'informations sur l'assurance qualité, de préférence en provenance d'au moins trois régions du monde.*

186. Le Comité a noté que les rapports et monographies du JECFA sont présentés tardivement et il a encouragé ce dernier à les faire paraître plus rapidement, en particulier sous forme électronique. Le Secrétariat du JECFA a informé le Comité que des normes seraient bientôt à la disposition des intéressés sur le site web de la FAO ([www.fao.org](http://www.fao.org)) et que les monographies toxicologiques élaborées par le JECFA sont disponibles sur le CD-ROM IPCS INCHEM (informations données sur le site [www.who.int/pes](http://www.who.int/pes)). Ce CD-ROM n'est disponible actuellement que par souscription, mais le Programme international sur la sécurité des substances chimiques (PISC) collecte des fonds qui permettraient de le fournir gratuitement. Des membres du Comité ont fait remarquer que les renseignements détaillés donnés dans le résumé de la cinquante-sixième réunion du JECFA sont très utiles.

187. Le Comité a approuvé la liste des additifs alimentaires, des contaminants et des substances toxiques naturellement présentes à évaluer en priorité par le JECFA, telle qu'elle est présentée dans l'annexe XVI, et il a admis que les contaminants de première priorité sont le nitrate et le carbamate d'éthyle. Le Comité est aussi convenu de demander des observations supplémentaires pour ajouts ou amendements à sa liste prioritaire pour examen lors de sa prochaine session.

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<sup>80</sup> CX/FAC 01/31 et observations présentées par le Danemark, le Royaume-Uni (CX/FAC 01/31- Add. 1), la Thaïlande, l'Uruguay, AIBP (CRD 11) et le Royaume-Uni (CRD 14)

<sup>81</sup> ALINORM 01/12, par. 150

<sup>82</sup> CX/FAC 01/32 et CX/FAC 01/32 Add. 1 (non publié), observations présentées par le Japon (CRD 13), la Suède (CRD 14) et le rapport du Groupe de travail *ad hoc* informel sur les priorités (CRD 15)

<sup>83</sup> ALINORM 01/12 par. 136 et annexe XVI

## **AUTRES QUESTIONS ET TRAVAUX FUTURS** (Point 18 de l'ordre du jour)

### **OBSERVATIONS SUR LES MÉTHODES D'ANALYSE VISANT À DÉTERMINER LA PRÉSENCE D'ADDITIFS ALIMENTAIRES ET DE CONTAMINANTS DANS LES ALIMENTS** (Point 18 a de l'ordre du jour)<sup>84</sup>

188. A sa 32<sup>e</sup> session, le CCFAC était convenu de demander des observations sur d'autres méthodes d'analyse visant à déterminer la présence d'additifs alimentaires et de contaminants dans les aliments, pour examen durant sa présente session<sup>85</sup>.

189. Le Comité a fait savoir que le CCMAS a examiné la méthode NMKL de détection de l'ochratoxine A dans les céréales, présentée lors du dernier CCFAC et il a reconnu que la méthode convient aux denrées spécifiées. Toutefois le CCMAS estime qu'il ne serait pas correct d'un point de vue procédural de confirmer une méthode avant l'achèvement de la disposition Codex concernée. Le CCMAS a ajouté que d'autres méthodes sont en cours de validation pour l'ochratoxine A et que le CCFAC pourrait aussi les examiner<sup>86</sup>.

190. L'observateur de l'AOAC a proposé d'examiner les méthodes AOAC appliquées à la détection de la patuline dans le jus et la compote de pomme, de l'aflatoxine M1 dans le lait, de l'ochratoxine A dans l'orge et des fumonisines dans le maïs, du chloropropanol (3-monochloropropane-1,2-diol ; 3-MPCD) dans les aliments, et de les transmettre au CCMAS pour examen.

191. Le Comité a rappelé que les méthodes choisies doivent être directement adaptées aux normes Codex qu'elles concernent, comme il est spécifié dans le Manuel de procédure. Le Président a indiqué qu'il n'y a pas de limite maximale en cours d'étude dans le processus par étapes pour les fumonisines et le chloropropanol et il a suggéré d'envoyer au CCMAS les méthodes proposées pour les autres contaminants.

192. L'observateur de l'AOAC, appuyé par quelques délégations, a soutenu que les travaux sur les méthodes d'analyse doivent être entrepris à un stade initial, même quand il n'existe pas encore de disposition Codex et il a rappelé que le CCMAS pouvait examiner les problèmes particuliers d'échantillonnage et d'analyse qui lui sont soumis par d'autres comités. Le Comité a souligné que les méthodes générales approuvées par le CCMAS, telles celles qui s'appliquent aux aflatoxines, aux métaux lourds ou à l'irradiation, sont toutes liées à des dispositions Codex existantes. On pourrait commencer à mettre au point des méthodes lorsque les limites pertinentes sont encore en cours d'élaboration, comme c'est le cas de l'ochratoxine ; toutefois le Comité n'a pas encore décidé d'établir des limites maximales pour les fumonisines et les chloropropanols.

### **État d'avancement des méthodes d'analyse visant à déterminer la présence d'additifs alimentaires et de contaminants dans les aliments**

193. Le Comité est convenu qu'il ne faut mettre au point que les méthodes se rapportant aux limites maximales à l'étude et il a décidé de transmettre les méthodes suivantes au CCMAS pour examen :

- méthode AOAC 2000.02 (méthode LC), patuline dans le jus de pomme clair et trouble et dans la compote de pommes
- méthode AOAC 995.10, patuline dans le jus de pomme, méthode par chromatographie en phase liquide
- méthode AOAC 974.18, patuline dans le jus de pomme, méthode par chromatographie sur couche mince
- méthode AOAC 2000.08, aflatoxine M<sub>1</sub> dans le lait, méthode par chromatographie en phase liquide

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<sup>84</sup> CX/ FAC 01/33

<sup>85</sup> ALINORM 01/12, par. 139

<sup>86</sup> ALINORM 01/23, par. 87



- méthode AOAC 2000.03, ochratoxine A dans l'orge, méthode par chromatographie en phase liquide

194. Le Secrétariat du JECFA a attiré l'attention du Comité sur le fait qu'il est important d'avoir des plans d'échantillonnage adéquats en plus des méthodes d'analyse, en particulier dans le cas des mycotoxines, et il a invité les pays membres à fournir des informations pertinentes sur l'échantillonnage.

### **OBSERVATIONS SUR LE PROJET DE RÉVISION DE LA NORME CODEX POUR LE SEL DE QUALITÉ ALIMENTAIRE : EMBALLAGE, TRANSPORT ET ENTREPOSAGE** (Point 18 b de l'ordre du jour)<sup>87</sup>

195. A sa 32<sup>e</sup> session, le CCFAC avait transmis l'Avant-Projet de révision de la Norme Codex pour le sel de qualité alimentaire, concernant l'addition d'une nouvelle section sur l'emballage, le transport et l'entreposage, au Comité exécutif pour adoption à l'étape 5<sup>88</sup>. À sa quarante-septième session, le Comité exécutif a adopté l'Avant-Projet de révision à l'étape 5<sup>89</sup>.

Etat d'avancement du projet de révision de la Norme Codex pour le sel de qualité alimentaire : emballage, transport et entreposage

196. Le Comité est convenu de transmettre le projet de révision de la Norme Codex pour le sel de qualité alimentaire : emballage, transport et entreposage à la 24<sup>e</sup> session de la CAC pour adoption à l'étape 8 (cf. annexe XVII).

### **AUTRES QUESTIONS**

#### Déoxynivalénol

197. La délégation belge a fait référence à l'évaluation du déoxynivalénol par le JECFA et, en raison des inquiétudes causées par son ingestion, le Comité est convenu que la Belgique, avec l'aide du Canada, du Danemark, de l'Allemagne, des Pays-Bas, de la Suisse, des États-Unis et de la CE, mettra au point un document de travail pour examen à sa 34<sup>e</sup> réunion.

#### Pistaches

198. La délégation iranienne a proposé d'établir des limites maximales pour l'aflatoxine B1 et les aflatoxines totales dans les pistaches destinées à subir une transformation et les pistaches à consommer directement. Le Comité est convenu que la délégation iranienne, en collaboration avec la délégation suédoise, préparera un document de travail fournissant des données justificatives et des informations pertinentes pour l'établissement de ces limites, pour examen à sa trente-quatrième réunion.

#### Emploi du chlore actif

199. Le délégation danoise a proposé d'examiner la toxicité du chlore actif, employé en contact direct avec les denrées dans l'industrie alimentaire, en particulier pour les produits de la pêche et pour les fruits et légumes, et pourrait avoir des effets nocifs sur la santé. La délégation est d'avis que le CCFAC est mieux en mesure de traiter la question posée par l'usage du chlore actif et elle propose d'inclure le chlore actif dans la liste prioritaire du JECFA.

200. Le Secrétariat a informé le Comité que l'utilisation d'eau chlorée pour le poisson et les produits de la pêche a été examinée par le Comité sur le poisson et les produits de la pêche. A sa dernière session, le CCFAC a étudié un document préparé par l'OMS en collaboration avec la FAO comprenant une étude sur les pratiques en vigueur dans les pays membres. Le document rappelle que l'eau chlorée est largement utilisée pour prévenir la contamination microbiologique et conclut, tout en recommandant l'exécution de travaux complémentaires dans ce domaine, que les éléments scientifiques dont on dispose actuellement, ne justifient pas le changement de la limite de 10 mg/l recommandé par le Codex

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<sup>87</sup> Aucune observation n'a été présentée en réponse à la CL 2000/15-GEN, le document résumant les observations CX/FAC 01/34 n'a donc pas été publié

<sup>88</sup> ALINORM 01/12, par. 142 et annexe XIV

<sup>89</sup> ALINORM 01/3, annexe IV

(Code d'usages pour les crevettes grises et roses congelées). Le CCFFP a accepté les conclusions du document OMS/FAO et a conclu qu'aucune action ultérieure n'est nécessaire dans ce domaine<sup>90</sup>.

201. Le Comité a noté aussi que, d'un point de vue général, le nettoyage et la désinfection sont englobés dans les Principes généraux d'hygiène alimentaire. De plus, le CCFH œuvre actuellement à l'élaboration d'un avant-projet de Code d'usages pour la production primaire et l'emballage des fruits et légumes frais<sup>91</sup> (transmis à l'étape 5) et les pays membres ont la possibilité de présenter des propositions pertinentes à ce Comité en matière de nettoyage et de désinfection.

202. Le représentant de l'OMS a évoqué les directives de l'OMS sur la qualité de l'eau de boisson en indiquant qu'il est peu probable que le chlore actif utilisé dans l'eau potable constitue un danger pour la santé et qu'il serait difficile d'un point de vue scientifique d'évaluer l'exposition des consommateurs aux substances connexes.

203. Pour ce qui est de la liste prioritaire du JECFA, plusieurs délégations ont souligné que la liste des priorités avait déjà été établie durant la présente session et qu'il est nécessaire de fournir des données justificatives avant d'inclure une substance dans la liste à évaluer en priorité par le JECFA et qu'il n'y a pas d'éléments indiquant clairement quelles substances chimiques exigent une évaluation.

204. Le président et quelques délégations ont noté que l'emploi d'eau chlorée et d'auxiliaires technologiques sont des questions connexes et que celles-ci pourraient être traitées de manière adéquate dans le document de travail sur les auxiliaires technologiques, notamment en raison de la lourde charge de travail qui incombe au Comité et pour limiter le nombre de nouveaux documents à soumettre au débat. Toutefois la délégation danoise a fait remarquer qu'il s'agit d'un problème spécifique devant être traité séparément. Le Comité est convenu que la délégation danoise, en coopération avec les délégations de la Norvège, de la Finlande et d'Israël et l'OMS, préparera un document de travail pour examen à sa prochaine session.

#### **DATE ET LIEU DE LA PROCHAINE SESSION** (Point 19 de l'ordre du jour)

205. Le Président a annoncé que la trente-quatrième session du CCFAC se tiendrait probablement aux Pays-Bas, du 11 au 15 mars 2002, sous réserve des discussions entre les Pays-Bas et le Secrétariat du Codex et de l'approbation de la Commission.

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<sup>90</sup> ALINORM 01/18, par. 146-149

<sup>91</sup> ALINORM 01/13A, par. 31-32 et annexe II.

**COMITÉ DU CODEX SUR LES ADDITIFS ALIMENTAIRES ET LES CONTAMINANTS****ÉTAT D'AVANCEMENT DES TRAVAUX**

<b>Objet</b>	<b>Étape</b>	<b>Suite à donner par:</b>	<b>Document de référence ALINORM 01/12A</b>
Avant-Projet de dispositions visant les additifs alimentaires du Tableau Un de la Norme générale Codex pour les additifs alimentaires	8	24e session de la Commission du Codex Alimentarius (CCA)	Par. 64 et Annexe II
Projet d'amendements au Système international de numérotation, y compris fonctions technologiques et catégories/sous-catégories fonctionnelles	8	24e CCA	Par. 99 et Annexe IX
Projet de limite maximale pour l'aflatoxine M <sub>1</sub> dans le lait	8	24e CCA	Par. 132 et Annexe X
Projet de code d'usages en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par des substances chimiques	8	24e CCA	Par. 153 et Annexe XIII
Projet de limite maximale pour le plomb dans les jus de fruits	8	24e CCA	Par. 163 et Annexe XIV
Projet de limite indicative pour le cadmium dans les céréales, les légumes secs et les légumineuses	8	24e CCA	Par. 166 et Annexe XV
Projet de révision de la Norme Codex pour le sel de qualité alimentaire: emballage, transport et entreposage	8	24e CCA	Par. 196 et Annexe XVII
Avant-projets d'amendements au tableau 3 (Additifs à Dose Journalière Acceptable "non spécifiée") de la Norme générale Codex pour les additifs alimentaires	5*	24e CCA	Par. 46 – 48 and Annexe V
Amendements à l'Appendice au Tableau 3 (Catégories d'aliments ou aliments exclus des conditions générales du Tableau Trois) de la Norme générale Codex pour les additifs alimentaires	5/8	24e CCA	Par. 50 et Annexe VI
Avant-Projet de spécifications d'identité et de pureté des additifs alimentaires découlant de la 55e réunion du JECFA	5/8	24e CCA	Par. 93 et Annexe VIII
Avant-projet de révision du plan d'échantillonnage pour les aflatoxines totales dans les arachides destinées à une transformation ultérieure	5/8	24e CCA	Par. 139 et Annexe XI
Avant-projet de dispositions visant les additifs alimentaires de la Norme générale Codex pour les additifs alimentaires	5	24e CCA	Par. 64 et Annexe III
Avant-projet de Norme générale Codex révisée pour les denrées alimentaires irradiées	5	24e CCA	Par. 85 et Annexe VII
Avant-Projet de limite maximale pour l'ochratoxine A dans le blé, l'orge, le seigle et produits dérivés	5	24e CCA	Par. 145 et Annexe XII
Projet de limite indicative pour le cadmium dans les aliments	5	24e CCA	Par. 168 - 169 et Annexe XV
Avant-projet de dispositions visant les additifs alimentaires de la Norme générale Codex pour les additifs alimentaires	6	Observations 34e CCFAC	Par. 65 et Annexe IV
Projet de limites maximales pour le plomb	6	Observations 34e CCFAC	Par. 162 et Annexe XIV
Projet de limites maximales pour l'étain	4/5	Observations 34e CCFAC	Par. 112

Objet	Étape	Suite à donner par:	Document de référence <b>ALINORM 01/12A</b>
Avant-projets d'amendements au Système international de numérotation, y compris fonctions technologiques et catégories/sous-catégories fonctionnelles	3*	24e CCA Observations 34e CCFAC	Par. 99 et Annexe IX
Révisions du Système international de numérotation des additifs alimentaires	3	Observations 34e CCFAC	Par. 96 - 99
Avant-projet de limites maximales pour le cadmium	3	Observations 34e CCFAC	Par. 170
Avant-projet de Code d'usages en matière de prévention de la contamination par la patuline du jus de pomme et du jus de pomme utilisé comme ingrédient dans d'autres boissons	2/3	Royaume-Uni Observations 34e CCFAC	Par. 147
Avant-projet de Code d'usages en matière de prévention de la contamination des céréales par les mycotoxines, y compris annexes sur l'ochratoxine A, la zéaralénone, les fumonisines et les trichothécènes	2/3	États-Unis Observations 34e CCFAC	Par. 151
Avant-projet de Code d'usage en matière de mesures prises à la source pour réduire la contamination des denrées alimentaires par les dioxines	2/3	Allemagne Observations 34e CCFAC	Par. 180
Avant-projet de révision du Code d'usages international recommandé pour l'exploitation des installations de traitement des aliments par irradiation	1/2	24e CCA FAO/IAEA Observations 34e CCFAC	Par. 89
Principes concernant l'évaluation de l'exposition dans la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires	1/2	24e CCA Australie/France Observations 34e CCFAC	Par. 122 et 126
Document de travail sur l'application des principes de l'analyse des risques aux additifs alimentaires et aux contaminants	-----	États-Unis Observations 34e CCFAC	Par. 29
Document de travail sur les relations entre les normes de produits du Codex et la Norme générale Codex pour les additifs alimentaires, incluant un examen du Système de classification des aliments »,	-----	États-Unis Observations 34e CCFAC	Par. 57 et 62
Document de travail sur l'examen des auxiliaires technologiques et des véhicules	-----	Nouvelle-Zélande Observations 34e CCFAC	Par. 67 et 71
Tableau 1 de la Norme générale Codex pour les contaminants et les toxines dans les denrées alimentaires	-----	Pays-Bas 34e CCFAC	Par. 118
Méthodes d'analyse pour les dioxines et les PCB de type dioxine dans l'alimentation humaine et animale	-----	Observations 34e CCFAC	Par. 176
Document de synthèse sur les dioxines et les PCB de type dioxine	-----	Pays-Bas Observations 34e CCFAC	Par. 177
Document de synthèse sur les chloropropanols	-----	Royaume-Uni Observations 34e CCFAC	Par. 182
Liste des additifs alimentaires, des contaminants et des substances toxiques naturellement présentes à évaluer en priorité par le JECFA	-----	Observations 34e CCFAC	Par. 187 et Annexe XVI
Méthodes d'analyse visant à déterminer la présence d'additifs alimentaires et de contaminants dans les aliments	-----	CCMAS	Par. 193
Document de travail sur le déoxynivalénol	-----	Belgique 34e CCFAC	Par. 197

<b>Objet</b>	<b>Étape</b>	<b>Suite à donner par:</b>	<b>Document de référence ALINORM 01/12A</b>
Document de travail sur les aflatoxines dans les pistaches	-----	Iran/Suède 34e CCFAC	Par. 198
Document de travail sur l'emploi du chlore actif	-----	Danemark 34e CCFAC	Par. 204

\* Procédure accélérée.

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## Allinorm 01/12A Appendix II

### DRAFT AMENDMENTS TO TABLE 1 AND TABLE 2 OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES



(at Step 8 of the procedure, presented in Table 1  
format only)

#### ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate

INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.7	Candied fruit	200 mg/kg	Note 6	8	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	Note 6	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	8	
10.2	Egg products	30 mg/kg	Note 6	8	

#### ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.2	Beverage w hiteners	80 mg/kg	Note 10	8	
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	Note 10	8	
01.5.2	Milk and cream powder analogues	80 mg/kg	Note 10	8	
01.6.2.1	Total ripened cheese, includes rind	500 mg/kg	Notes 10 & 112	8	
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	8	
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Note 10	8	
02.1.2	Vegetable oils and fats	400 mg/kg	Note 10	8	
02.1.3	Lard, tallow, fish oil, and other animal fats	400 mg/kg	Note 10	8	
02.2	Fat emulsions mainly of type water-in-oil	500 mg/kg	Notes 10 & 113	8	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	8	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	80 mg/kg	Note 10	8	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	8	
04.1.2.2	Dried fruit	80 mg/kg	Note 10	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	8	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	80 mg/kg	Note 10	8	
05.0	Confectionery	500 mg/kg	Notes 10,15&114	8	

ASCORBYL ESTERS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10	8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	8	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	8	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	8	
12.5	Soups and broths	200 mg/kg	Note 10	8	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15	8	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	Note 10	8	
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10	8	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg	Note 10	8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	Note 10	8	
13.1	Infant formulae and follow-on formulae	50 mg/kg	Note 10	8	
13.2	Weaning foods for infants and growing children	100 mg/kg	Note 10	8	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	100 mg/kg	Note 10	8	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10	8	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10	8	

**BEESWAX, WHITE AND YELLOW**

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

**BENZOATES**

Benzoic Acid

INS: 210

Sodium Benzoate

INS: 211

Potassium Benzoate

INS: 212

Calcium Benzoate

INS: 213

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	8	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 13	8	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg	Note 13	8	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	8	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	1000 mg/kg	Note 13	8	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	8	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 13	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	8	
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	8	
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	8	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	8	
04.1.2.12	Cooked or fried fruit	1000 mg/kg	Note 13	8	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	8	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	8	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	Note 13	8	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 13	8	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 13	8	
12.5	Soups and broths	500 mg/kg	Note 13	8	

CANDELILLA WAX

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

CARNAUBA WAX

Carnauba Wax

INS: 903

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.0	Bakery wares	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

**SHELLAC**

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

## Notes to the Comments for the Revised Draft General Standard for Food Additives (33<sup>rd</sup> CCFAC)

**Note 1:** As adipic acid

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

**Note 3:** Surface treatment.

**Note 4:** For decoration, stamping, marking or branding the product.

**Note 5:** Used in raw materials for manufacture of the finished food.

**Note 6:** As aluminium.

**Note 7:** Use level not in finished food.

**Note 8:** As bixin.

**Note 9:** As total bixin or norbixin.

**Note 10:** As ascorbyl stearate.

**Note 11:** Flour basis.

**Note 12:** Carryover from flavouring substances.

**Note 13:** As benzoic acid.

**Note 14:** NOT USED.

**Note 15:** Fat or oil basis.

**Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

**Note 17:** As cyclamic acid.

**Note 18:** Added level; residue not detected in ready-to-eat food.

**Note 19:** Used in cocoa fat; use level on ready-to-eat basis.

**Note 20:** On total amount of stabilizers, thickeners and/or gums.

**Note 21:** As anhydrous calcium disodium EDTA.

**Note 22:** For use in smoked fish products only.

**Note 23:** As iron.

**Note 24:** As anhydrous sodium ferrocyanide.

**Note 25:** As formic acid.

**Note 26:** For use in baking powder only.

**Note 27:** As p-hydroxybenzoic acid.

**Note 28:** ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$$

**Note 29:** Reporting basis not specified.

**Note 30:** As residual NO<sub>3</sub> ion.

**Note 31:** Of the mash used.

**Note 32:** As residual NO<sub>2</sub> ion.

**Note 33:** As phosphorus.

**Note 34:** Anhydrous basis.

**Note 35:** Level in cocoa nibs.

**Note 36:** Residual level.

**Note 37:** As weight of nonfat milk solids.

**Note 38:** Level in creaming mixture.

**Note 39:** Only when product contains butter or other fats and oils.

**Note 40:** Use in packing medium only.

**Note 41:** Use in breadings or batter coatings only.  
**Note 42:** As sorbic acid  
**Note 43:** As tin.  
**Note 44:** As residual SO<sub>2</sub>.  
**Note 45:** As tartaric acid.  
**Note 46:** As thiodipropionic acid.  
**Note 47:** On egg yolk weight, dry basis.  
**Note 48:** For olives only.  
**Note 49:** For use on citrus fruits only.  
**Note 50:** For use in fish roe only.  
**Note 51:** For use in herbs and salt substitutes only.  
**Note 52:** For use in butter only.  
**Note 53:** For use in coatings only.  
**Note 54:** For use in dried products only.  
**Note 55:** Added level.  
**Note 56:** Provided starch is not present.  
**Note 57:** GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.  
**Note 58:** As calcium.  
**Note 59:** Use as packing gas.  
**Note 60:** If used as a carbonating agent, the CO<sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.  
**Note 61:** For use in minced fish only.  
**Note 62:** As copper.  
**Note 63:** On amount of dairy ingredients.  
**Note 64:** Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.  
**Note 65:** Carryover from nutrient preparations.  
**Note 66:** As formaldehyde. For use in provolone cheese only.  
**Note 67:** Carryover from use in casings.  
**Note 68:** For use in natural mineral waters only.  
**Note 69:** Use as carbonating agent.  
**Note 70:** As the acid.  
**Note 71:** Calcium, potassium and sodium salts only.  
**Note 72:** Ready-to-eat basis.  
**Note 73:** Except whole fish.  
**Note 74:** Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.  
**Note 75:** Use in milk powder for vending machines only.  
**Note 76:** Use in potatoes only.  
**Note 77:** As mono-isopropyl citrate.  
**Note 78:** For use in tocino (fresh, cured sausage) only.  
**Note 79:** For use on nuts only.  
**Note 80:** Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.

**Note 81:** Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.

**Note 82:** For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

**Note 83:** Excluding foods for infants and young children.

**Note 84:** Use in alcohol-free beer only.

**Note 85:** Except for use in coolers at 1000 mg/kg.

**Note 86:** Use in whipped dessert toppings other than cream only.

**Note 87:** Treatment level.

**Note 88:** Carryover from the ingredient.

**Note 89:** Except for use in dried tangle (KONBU) at 150 mg/kg.

**Note 90:** For use in milk-sucrose mixtures used in the finished product.

**Note 91:** By weight of defoamer.

**Note 92:** On the weight of the protein before re-hydration.

**Note 93:** Except natural wine produced from Vitis Vinifera grapes.

**Note 94:** For use in loganiza (fresh, uncured sausage) only.

**Note 95:** For use in surimi and fish roe products only.

**Note 96:** For use in cooler-type products only.

**Note 97:** For use as a protective float on brine for curing pickles.

**Note 98:** For dust control.

**Note 99:** For use as a float on fermentation fluid to prevent contamination.

**Note 100:** For use as a dispersing agent in dill oil used in the final food.

**Note 101:** Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

**Note 102:** For use as a surfactant or wetting agent for colours in the food.

**Note 103:** Except for use in special white wines at 400 mg/kg.

**Note 104:** Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

**Note 105:** Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

**Note 106:** Except for use in Dijon mustard at 500 mg/kg.

**Note 107:** Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

**Note 108:** For use on coffee beans only.

**Note 109:** Use level reported as  $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10^6 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$

**Note 110:** For use in frozen French fried potatoes only.

**Note 111:** For use in dipping solution only.

**Note 112:** For use in grated cheese only.

**Note 113:** Excluding butter.

**Note 114:** Excluding cocoa powder.

## Allinorm 01/12A Appendix III

### PROPOSED DRAFT AMENDMENTS TO TABLE 1 AND TABLE 2 OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES



(at Step 5 of the procedure, presented in Table 1 format only)

#### ACETIC ACID, GLACIAL

Acetic Acid, Glacial INS: 260

Function: Acidity Regulator, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

#### ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Acetic and Fatty Acid Esters of Glycerol INS: 472a

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

#### ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate INS: 1422

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

#### ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate INS: 1414

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

#### ACID TREATED STARCH

Acid Treated Starch INS: 1401



## ACID TREATED STARCH

## DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**ADIPATES**

Adipic Acid	INS: 355	Sodium Adipate	INS: 356
Potassium Adipate	INS: 357	Ammonium Adipate	INS: 359

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	30000 mg/kg	Note 1	5	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	30000 mg/kg	Note 1	5	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	30000 mg/kg	Note 1	5	
04.1.2.11	Fruit fillings for pastries	30000 mg/kg	Note 1	5	
05.3	Chewing gum	20000 mg/kg	Note 1	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30000 mg/kg	Note 1	5	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	30000 mg/kg	Note 1	5	
07.0	Bakery wares	2000 mg/kg	Note 1	5	
10.4	Egg-based desserts (e.g., custard)	30000 mg/kg	Note 1	5	

**AGAR**

Agar	INS: 406
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Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5	

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow-on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	

## ALGINIC ACID

Alginic Acid INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

## ALKALINE TREATED STARCH

Alkaline Treated Starch INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

## AMARANTH

Amaranth INS: 123

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.9	Protein products	100 mg/kg		5	

## AMMONIUM ALGINATE

Ammonium Alginate INS: 403

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

**ANNATTO EXTRACTS**

Annatto Extracts

INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.8	Whey and whey products, excluding whey cheeses	10 mg/kg		5	
04.2.2.7	Fermented vegetable products	200 mg/kg	Note 9	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		5	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40 mg/kg	Note 9	5	
12.9	Protein products	10 mg/kg		5	

**ASCORBIC ACID**

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	500 mg/kg		5	

**ASCORBYL ESTERS**

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	200 mg/kg	Note 10	5	
07.0	Bakery wares	200 mg/kg	Notes 10 & 15	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	500 mg/kg	Note 10	5	
12.4	Mustards	500 mg/kg	Note 10	5	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	Note 10	5	
13.6	Food supplements	500 mg/kg	Note 10	5	

**BEESWAX, WHITE AND YELLOW**

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg	Note 3	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

**BEET RED**

Beet Red

INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		5	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5	

**BENZOATES**

Benzoic Acid	INS: 210	Sodium Benzoate	INS: 211
Potassium Benzoate	INS: 212	Calcium Benzoate	INS: 213

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 13	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 13	5	
12.4	Mustards	1000 mg/kg	Note 13	5	
13.6	Food supplements	1000 mg/kg	Note 13	5	
14.2.1	Beer and malt beverages	200 mg/kg	Notes 13 & 85	5	
14.2.3	Wines	1000 mg/kg	Notes 13 & 96	5	
14.2.6	Spirituos beverages	400 mg/kg	Notes 13 & 85	5	

**BHA**

Butylated Hydroxyanisole	INS: 320
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Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
04.1.2.2	Dried fruit	200 mg/kg		5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	5	
07.0	Bakery wares	200 mg/kg	Note 15	5	

**BHT**

Butylated Hydroxytoluene	INS: 321
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Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	500 mg/kg		5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	

BHT

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	5	
07.0	Bakery wares	200 mg/kg	Note 15	5	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	90 mg/kg		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	5	
12.5	Soups and broths	200 mg/kg	Note 15	5	
12.6	Sauces and like products	200 mg/kg	Note 15	5	

## BLEACHED STARCH

Bleached Starch

INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

## CALCIUM ACETATE

Calcium Acetate

INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg		5	

## CALCIUM ALGINATE

Calcium Alginate

INS: 404

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

## CALCIUM ASCORBATE

Calcium Ascorbate

INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**CALCIUM CITRATE**

Calcium Citrate

INS: 333

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**CALCIUM LACTATE**

Calcium Lactate

INS: 327

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**CANDELILLA WAX**

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg	Note 3	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

**CANTHAXANTHIN**

Canthaxanthin

INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	5 mg/kg		5	

**CARBON DIOXIDE**

Carbon Dioxide

INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg	Notes 59 & 69	5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	3000 mg/kg	Notes 59 & 69	5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	Notes 59 & 69	5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	Notes 59 & 69	5	

**CARNAUBA WAX**

Carnauba Wax

INS: 903

## CARNAUBA WAX

## DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg	Note 3	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

**CAROB BEAN GUM**

Carob Bean Gum

INS: 410

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP		5	
02.1	Fats and oils essentially free from water	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
10.2.2	Frozen egg products	GMP		5	
10.2.3	Dried and/or heat coagulated egg products	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

**CAROTENES, VEGETABLE**

Carotenes, Natural Extracts, (Vegetable) INS: 160aii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		5	

**CAROTENOIDS**

Beta-Carotene (Synthetic)

INS: 160ai

Beta-Apo-8'-Carotenal

INS: 160e

Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester

INS: 160f

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1000 mg/kg		5	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg		5	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		5	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		5	

**CARRAGEENAN**

Carrageenan

INS: 407

## CARRAGEENAN

## DRAFT GSFA - TABLE ONE

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	

## CASTOR OIL

Castor Oil

INS: 1503

Function: Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	2100 mg/kg		5	

## CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium and Potassium Salts

INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	Note 62	5	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	700 mg/kg		5	

## CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	



## CITRIC ACID

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	5000 mg/kg		5	

**CITRIC AND FATTY ACID ESTERS OF GLYCEROL**

Citric and Fatty Acid Esters of Glycerol INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	5000 mg/kg		5	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	5000 mg/kg		5	
02.1	Fats and oils essentially free from water	GMP		5	

**CYCLAMATES**

Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg	Note 17	5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	1000 mg/kg	Note 17	5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	1000 mg/kg	Note 17	5	

**CYCLODEXTRIN, BETA-**

Cyclodextrin, Beta- INS: 459

Function: Stabilizer, Binder

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		5	

**DEXTRINS, WHITE AND YELLOW, ROASTED STARCH**

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL**

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4	Cream (plain) and the like	GMP		5	
02.1	Fats and oils essentially free from water	10000 mg/kg		5	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		5	
06.2	Flours and starches	5000 mg/kg		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	10000 mg/kg		5	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		5	

**DIMETHYL DICARBONATE**

Dimethyl Dicarbonate INS: 242

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Note 18	5	
14.2.3	Wines	200 mg/kg	Note 18	5	

**DISODIUM GUANYLATE, 5'-**

Disodium Guanylate, 5'- INS: 627

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1	Fresh meat, poultry, and game	GMP		5	

**DISODIUM INOSINATE, 5'-**

Disodium Inosinate, 5'- INS: 631

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1	Fresh meat, poultry, and game	GMP		5	

**DISTARCH PHOSPHATE**

Distarch Phosphate INS: 1412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**EDTAs**

Calcium Disodium Ethylene Diamine Tetra Acetate INS: 385 Disodium Ethylene Diamine Tetra Acetate INS: 386

EDTAs

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	50 mg/kg	Note 21	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 21	5	

## ENZYME TREATED STARCH

Enzyme Treated Starch INS: 1405

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

## FAST GREEN FCF

Fast Green FCF INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.6	Food supplements	GMP		5	

## FERROCYANIDES

Sodium Ferrocyanide INS: 535 Potassium Ferrocyanide INS: 536  
 Calcium Ferrocyanide INS: 538

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP	Note 24	5	

## GALLATE, PROPYL

Gallate, Propyl INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	
07.0	Bakery wares	1000 mg/kg	Note 15	5	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 111	5	
12.5	Soups and broths	200 mg/kg	Note 15	5	

## GELLAN GUM

Gellan Gum INS: 418

GELLAN GUM

DRAFT GSFA - TABLE ONE

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	
01.4.1	Pasteurized cream	GMP		5	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		5	
02.1	Fats and oils essentially free from w ater	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	500 mg/kg		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow -on formulae	GMP		5	
13.2	Weaning foods for infants and grow ing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	
14.2.3	Wines	GMP		5	

**GLUCONO DELTA-LACTONE**

Glucono Delta-Lactone

INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from w ater	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**GRAPE SKIN EXTRACT**

Grape Skin Extract

INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chew ing gum	10000 mg/kg		5	

**GUAR GUM**

Guar Gum

INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	10000 mg/kg		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

**GUM ARABIC**

Gum Arabic

INS: 414

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	83000 mg/kg		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

**HYDROXYBENZOATES, p-**

Ethyl p-Hydroxybenzoate

INS: 214

Propyl p-Hydroxybenzoate

INS: 216

Methyl p-Hydroxybenzoate

INS: 218

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	1500 mg/kg	Note 27	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 27	5	
14.1.3	Fruit and vegetable nectars	200 mg/kg	Note 27	5	

**HYDROXYPROPYL DISTARCH PHOSPHATE**

Hydroxypropyl Distarch Phosphate

INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**HYDROXYPROPYL STARCH**

Hydroxypropyl Starch INS: 1440

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**IRON OXIDES**

Iron Oxide, Black INS: 172i Iron Oxide, Red INS: 172ii  
 Iron Oxide, Yellow INS: 172iii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	10000 mg/kg		5	

**ISOPROPYL CITRATES**

Isopropyl Citrates INS: 384

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.2	Vegetable oils and fats	200 mg/kg		5	

**KARAYA GUM**

Karaya Gum INS: 416

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	200 mg/kg		5	
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow-on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	

## KONJAC FLOUR

Konjac Flour

INS: 425

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	
01.4.1	Pasteurized cream	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow-on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	
14.2.3	Wines	GMP		5	

## LACTIC ACID (L-, D- and DL-)

Lactic Acid (L-, D- and DL-)

INS: 270

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
14.2.3	Wines	1 mg/kg		5	

## LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol

INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**LECITHIN**

Lecithin INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	5000 mg/kg		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54	5	
13.1	Infant formulae and follow -on formulae	5000 mg/kg		5	

**MALIC ACID (DL-)**

Malic Acid (DL-) INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg		5	
14.2.3	Wines	1 mg/kg		5	

**MICROCRYSTALLINE CELLULOSE**

Microcrystalline Cellulose INS: 460i

Function: Anticaking Agent, Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	22000 mg/kg	Note 51	5	
13.1	Infant formulae and follow -on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.2.3	Wines	GMP		5	



**MICROCRYSTALLINE WAX**

Microcrystalline Wax

INS: 905ci

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		5	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

**MINERAL OIL**

Mineral Oil

INS: 905a

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		5	
12.6	Sauces and like products	6000 mg/kg		5	

**MINERAL OIL (HIGH VISCOSITY)**

Mineral Oil (High Viscosity)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		5	

**MONO- AND DIGLYCERIDES**

Mono- and Diglycerides

INS: 471

Function: Antifoaming Agent, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	10000 mg/kg		5	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		5	
12.8	Yeast and like products	20000 mg/kg		5	

**MONOAMMONIUM GLUTAMATE, L-**

Monoammonium Glutamate, L-

INS: 624

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1	Fresh meat, poultry, and game	GMP		5	

**MONOSODIUM GLUTAMATE, L-**

Monosodium Glutamate, L-                      INS: 621

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1	Fresh meat, poultry, and game	GMP		5	

**MONOSTARCH PHOSPHATE**

Monostarch Phosphate                                      INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**NITROGEN**

Nitrogen                                                              INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP	Note 59	5	
02.2.1.1	Butter and concentrated butter	GMP	Notes 52 & 59	5	

**NITROUS OXIDE**

Nitrous Oxide                                                      INS: 942

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**OXIDIZED STARCH**

Oxidized Starch                                                      INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**OXYTEARIN**

Oxystearin                                                              INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.6	Food supplements	GMP		5	

**PAPAIN**

Papain

INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	1000 mg/kg		5	

**PECTINS (AMIDATED AND NON-AMIDATED)**

Pectins (Amidated and Non-Amidated)

INS: 440

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg		5	
14.2.3	Wines	GMP		5	

**PHOSPHATED DISTARCH PHOSPHATE**

Phosphated Distarch Phosphate

INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**PHOSPHATES**

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii
Dimagnesium Orthophosphate	INS: 343ii	Trimagnesium Orthophosphate	INS: 343iii
Disodium Diphosphate	INS: 450i	Tetrasodium Diphosphate	INS: 450iii
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi
Pentasodium Triphosphate	INS: 451i	Pentapotassium Triphosphate	INS: 451ii
Sodium Polyphosphate	INS: 452i	Potassium Polyphosphate	INS: 452ii
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v
Bone Phosphate	INS: 542		

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1100 mg/kg	Note 33	5	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1100 mg/kg	Note 33	5	
07.0	Bakery w ares	9300 mg/kg	Note 33	5	

**POLYDIMETHYLSILOXANE**

Polydimethylsiloxane INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		5	
14.2.2	Cider and perry	50 mg/kg		5	

**POLYGLYCEROL ESTERS OF FATTY ACIDS**

Polyglycerol Esters of Fatty Acids INS: 475

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4	Processed cheese	10000 mg/kg		5	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	9000 mg/kg		5	
12.6	Sauces and like products	9000 mg/kg		5	

**POLYOXYETHYLENE STEARATES**

Polyoxyethylene (8) Stearate INS: 430 Polyoxyethylene (40) Stearate INS: 431

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	5000 mg/kg		5	
07.1	Bread and ordinary bakery w ares	5000 mg/kg		5	

**POLYSORBATES**

Polyoxyethylene (20) Sorbitan Monolaurate	INS: 432	Polyoxyethylene (20) Sorbitan Monooleate	INS: 433
Polyoxyethylene (20) Sorbitan Monopalmitate	INS: 434	Polyoxyethylene (20) Sorbitan Monostearate	INS: 435
Polyoxyethylene (20) Sorbitan Tristearate	INS: 436		

Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		5	
07.1.1	Breads and rolls	3000 mg/kg		5	

**POLYVINYLPIRROLIDONE**

Polyvinylpyrrolidone INS: 1201

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	60 mg/kg	Note 36	5	

**PONCEAU 4R**

Ponceau 4R INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.0	Sweeteners, including honey	200 mg/kg		5	

**POTASSIUM ACETATES**

Potassium Acetates INS: 261

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**POTASSIUM ALGINATE**

Potassium Alginate INS: 402

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
14.2.3	Wines	GMP		5	

**POTASSIUM ASCORBATE**

Potassium Ascorbate

INS: 303

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**POTASSIUM DIHYDROGEN CITRATE**

Potassium Dihydrogen Citrate

INS: 332i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
13.1	Infant formulae and follow-on formulae	GMP		5	
14.2.3	Wines	3000 mg/kg	Note 109	5	

**POTASSIUM LACTATE**

Potassium Lactate

INS: 326

Potassium Lactate (Solution)

INS: 326

Function: Acidity Regulator, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**POWDERED CELLULOSE**

Powdered Cellulose

INS: 460ii

Function: Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	GMP		5	
13.1	Infant formulae and follow-on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.2.3	Wines	GMP		5	

**PROCESSED EUCHEUMA SEAWEED**

Processed Eucheuma Seaweed

INS: 407a

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	



SACCHARIN

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200 mg/kg		5	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	80 mg/kg		5	

**SHELLAC**

Shellac INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

**SODIUM ACETATE**

Sodium Acetate INS: 262i

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
06.1	Whole, broken, or flaked grain, including rice	6000 mg/kg		5	
06.2	Flours and starches	6000 mg/kg		5	

**SODIUM ALGINATE**

Sodium Alginate INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5	

**SODIUM ALUMINIUM PHOSPHATES**

Sodium Aluminium Phosphate-Acidic INS: 541i Sodium Aluminium Phosphate-Basic INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	2000 mg/kg	Note 6	5	
12.6	Sauces and like products	2000 mg/kg	Note 6	5	



**SODIUM ALUMINOSILICATE**

Sodium Aluminosilicate                      INS: 554

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		5	

**SODIUM CARBONATE**

Sodium Carbonate                              INS: 500i

Function: Anticaking Agent, Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**SODIUM CARBOXYMETHYL CELLULOSE**

Sodium Carboxymethyl Cellulose            INS: 466

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

**SODIUM DIACETATE**

Sodium Diacetate                              INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		5	

**SODIUM DIHYDROGEN CITRATE**

Sodium Dihydrogen Citrate                    INS: 331i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
13.1	Infant formulae and follow-on formulae	GMP		5	

**SODIUM HYDROGEN CARBONATE**

Sodium Hydrogen Carbonate                    INS: 500ii

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**SODIUM LACTATE**

Sodium Lactate INS: 325

Function: Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**SODIUM SESQUICARBONATE**

Sodium Sesquicarbonate INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**SORBATES**

Sorbic Acid	INS: 200	Sodium Sorbate	INS: 201
Potassium Sorbate	INS: 202	Calcium Sorbate	INS: 203

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	3350 mg/kg	Note 42	5	

**SORBITAN ESTERS OF FATTY ACIDS**

Sorbitan Monostearate	INS: 491	Sorbitan Tristearate	INS: 492
Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg		5	
10.2	Egg products	500 mg/kg		5	
12.5.2	Mixes for soups and broths	250 mg/kg		5	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		5	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4000 mg/kg		5	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		5	

**SORBITOL (INCLUDING SORBITOL SYRUP)**

Sorbitol and Sorbitol Syrup INS: 420

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.2	Fresh meat, poultry, and game, comminuted	5000 mg/kg		5	

**STARCH ACETATE**

Starch Acetate Esterified with Acetic Anhydride      INS: 1420      Starch Acetate Esterified with Vinyl Acetate      INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**STARCH SODIUM OCTENYL SUCCINATE**

Starch Sodium Octenyl Succinate      INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

**STEAROYL-2-LACTYLATES**

Sodium Stearoyl Lactylate      INS: 481i      Calcium Stearoyl Lactylate      INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		5	
12.4	Mustards	2500 mg/kg		5	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		5	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	5000 mg/kg		5	

**SUCROSE ESTERS OF FATTY ACIDS**

Sucrose Esters of Fatty Acids      INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.2	Vegetable oils and fats	10000 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg		5	

**SULPHITES**

Sulphur Dioxide      INS: 220      Sodium Sulphite      INS: 221  
 Sodium Hydrogen Sulphite      INS: 222      Sodium Metabisulphite      INS: 223  
 Potassium Metabisulphite      INS: 224      Potassium Sulphite      INS: 225  
 Calcium Hydrogen Sulphite      INS: 227      Potassium Bisulphite      INS: 228  
 Sodium Thiosulphate      INS: 539

## SULPHITES

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3	Fruit and vegetable nectars	50 mg/kg	Note 44	5	

**TANNIC ACID (TANNINS, FOOD GRADE)**

Tannic Acid (Tannins, Food Grade) INS: 181

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400 mg/kg		5	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		5	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	50 mg/kg	Note 7	5	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg		5	
04.1.2.11	Fruit fillings for pastries	50 mg/kg		5	
05.1.2	Cocoa-based spreads, including fillings	50 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg		5	
07.0	Bakery wares	100 mg/kg		5	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10 mg/kg		5	
08.3	Processed comminuted meat, poultry, and game products	10 mg/kg		5	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		5	
14.2.1	Beer and malt beverages	150 mg/kg		5	
14.2.3	Wines	3000 mg/kg		5	
14.2.4	Fruit wine	150 mg/kg		5	
14.2.5	Mead	150 mg/kg		5	
14.2.6	Spirituos beverages	150 mg/kg		5	

**TARA GUM**

Tara Gum INS: 417

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		5	
01.4.1	Pasteurized cream	GMP		5	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5	
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 52	5	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.2.3	Wines	GMP		5	

**TARTRATES**

Tartaric Acid (L(+)-)	INS: 334	Monosodium Tartrate	INS: 335i
Disodium Tartrate	INS: 335ii	Monopotassium Tartrate	INS: 336i
Dipotassium Tartrate	INS: 336ii	Potassium Sodium Tartrate	INS: 337

Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP	Note 45	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 45	5	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	Note 45	5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	Note 45	5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	Note 45	5	

**TBHQ**

Tertiary Butylhydroquinone	INS: 319
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Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		5	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
04.1.2.2	Dried fruit	200 mg/kg		5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	
07.1.1	Breads and rolls	200 mg/kg		5	
07.1.2	Crackers, excluding sweet crackers	200 mg/kg		5	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg		5	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	5	
12.4	Mustards	200 mg/kg		5	
12.5	Soups and broths	200 mg/kg	Note 15	5	
12.6	Sauces and like products	200 mg/kg	Note 15	5	
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	5	

**THAUMATIN**

Thaumatococcus	INS: 957
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Function: Sweetener, Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg		5	

**TOCOPHEROLS**

Mixed Tocopherols Concentrate	INS: 306	Alpha-Tocopherol	INS: 307
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TOCOPHEROLS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg		5	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, w hite chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	750 mg/kg	Note 15	5	
08.1.2	Fresh meat, poultry, and game, comminuted	300 mg/kg	Note 15	5	
12.6	Sauces and like products	300 mg/kg		5	
13.1	Infant formulae and follow -on formulae	10000 mg/kg		5	

**TRAGACANTH GUM**

Tragacanth Gum

INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		5	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

**TRIPOTASSIUM CITRATE**

Tripotassium Citrate

INS: 332ii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
14.2.3	Wines	3000 mg/kg	Note 109	5	

**TRISODIUM CITRATE**

Trisodium Citrate

INS: 331iii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

**XANTHAN GUM**

Xanthan Gum

INS: 415

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	

## XANTHAN GUM

## DRAFT GSFA - TABLE ONE

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow -on formulae	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	
14.2.3	Wines	GMP		5	

## Notes to the Comments for the Revised Draft General Standard for Food Additives (33<sup>rd</sup> CCFAC)

**Note 1:** As adipic acid

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

**Note 3:** Surface treatment.

**Note 4:** For decoration, stamping, marking or branding the product.

**Note 5:** Used in raw materials for manufacture of the finished food.

**Note 6:** As aluminium.

**Note 7:** Use level not in finished food.

**Note 8:** As bixin.

**Note 9:** As total bixin or norbixin.

**Note 10:** As ascorbyl stearate.

**Note 11:** Flour basis.

**Note 12:** Carryover from flavouring substances.

**Note 13:** As benzoic acid.

**Note 14:** NOT USED.

**Note 15:** Fat or oil basis.

**Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

**Note 17:** As cyclamic acid.

**Note 18:** Added level; residue not detected in ready-to-eat food.

**Note 19:** Used in cocoa fat; use level on ready-to-eat basis.

**Note 20:** On total amount of stabilizers, thickeners and/or gums.

**Note 21:** As anhydrous calcium disodium EDTA.

**Note 22:** For use in smoked fish products only.

**Note 23:** As iron.

**Note 24:** As anhydrous sodium ferrocyanide.

**Note 25:** As formic acid.

**Note 26:** For use in baking powder only.

**Note 27:** As p-hydroxybenzoic acid.

**Note 28:** ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$$

**Note 29:** Reporting basis not specified.

**Note 30:** As residual NO<sub>3</sub> ion.

**Note 31:** Of the mash used.

**Note 32:** As residual NO<sub>2</sub> ion.

**Note 33:** As phosphorus.

**Note 34:** Anhydrous basis.

**Note 35:** Level in cocoa nibs.

**Note 36:** Residual level.

**Note 37:** As weight of nonfat milk solids.

**Note 38:** Level in creaming mixture.

**Note 39:** Only when product contains butter or other fats and oils.

**Note 40:** Use in packing medium only.



**Note 41:** Use in breadings or batter coatings only.  
**Note 42:** As sorbic acid  
**Note 43:** As tin.  
**Note 44:** As residual SO<sub>2</sub>.  
**Note 45:** As tartaric acid.  
**Note 46:** As thiodipropionic acid.  
**Note 47:** On egg yolk weight, dry basis.  
**Note 48:** For olives only.  
**Note 49:** For use on citrus fruits only.  
**Note 50:** For use in fish roe only.  
**Note 51:** For use in herbs and salt substitutes only.  
**Note 52:** For use in butter only.  
**Note 53:** For use in coatings only.  
**Note 54:** For use in dried products only.  
**Note 55:** Added level.  
**Note 56:** Provided starch is not present.  
**Note 57:** GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.  
**Note 58:** As calcium.  
**Note 59:** Use as packing gas.  
**Note 60:** If used as a carbonating agent, the CO<sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.  
**Note 61:** For use in minced fish only.  
**Note 62:** As copper.  
**Note 63:** On amount of dairy ingredients.  
**Note 64:** Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.  
**Note 65:** Carryover from nutrient preparations.  
**Note 66:** As formaldehyde. For use in provolone cheese only.  
**Note 67:** Carryover from use in casings.  
**Note 68:** For use in natural mineral waters only.  
**Note 69:** Use as carbonating agent.  
**Note 70:** As the acid.  
**Note 71:** Calcium, potassium and sodium salts only.  
**Note 72:** Ready-to-eat basis.  
**Note 73:** Except whole fish.  
**Note 74:** Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.  
**Note 75:** Use in milk powder for vending machines only.  
**Note 76:** Use in potatoes only.  
**Note 77:** As mono-isopropyl citrate.  
**Note 78:** For use in tocino (fresh, cured sausage) only.  
**Note 79:** For use on nuts only.  
**Note 80:** Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.

**Note 81:** Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.

**Note 82:** For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

**Note 83:** Excluding foods for infants and young children.

**Note 84:** Use in alcohol-free beer only.

**Note 85:** Except for use in coolers at 1000 mg/kg.

**Note 86:** Use in whipped dessert toppings other than cream only.

**Note 87:** Treatment level.

**Note 88:** Carryover from the ingredient.

**Note 89:** Except for use in dried tangle (KONBU) at 150 mg/kg.

**Note 90:** For use in milk-sucrose mixtures used in the finished product.

**Note 91:** By weight of defoamer.

**Note 92:** On the weight of the protein before re-hydration.

**Note 93:** Except natural wine produced from Vitis Vinifera grapes.

**Note 94:** For use in loganiza (fresh, uncured sausage) only.

**Note 95:** For use in surimi and fish roe products only.

**Note 96:** For use in cooler-type products only.

**Note 97:** For use as a protective float on brine for curing pickles.

**Note 98:** For dust control.

**Note 99:** For use as a float on fermentation fluid to prevent contamination.

**Note 100:** For use as a dispersing agent in dill oil used in the final food.

**Note 101:** Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

**Note 102:** For use as a surfactant or wetting agent for colours in the food.

**Note 103:** Except for use in special white wines at 400 mg/kg.

**Note 104:** Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

**Note 105:** Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

**Note 106:** Except for use in Dijon mustard at 500 mg/kg.

**Note 107:** Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

**Note 108:** For use on coffee beans only.

**Note 109:** Use level reported as  $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10^6 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$

**Note 110:** For use in frozen French fried potatoes only.

**Note 111:** For use in dipping solution only.

**Note 112:** For use in grated cheese only.

**Note 113:** Excluding butter.

**Note 114:** Excluding cocoa powder.

## Allinorm 01/12A Appendix IV

### PROPOSED DRAFT AMENDMENTS TO TABLE 1 AND TABLE 2 OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES



**(at Step 6 of the procedure, presented in Table 1  
format only)**

### ACESULFAME POTASSIUM

Acesulfame Potassium

INS: 950

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	500 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.1	Milk powder and cream powder (plain)	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	800 mg/kg		6	
04.1.2.1	Frozen fruit	500 mg/kg		6	
04.1.2.2	Dried fruit	500 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	500 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg		6	
04.1.2.7	Candied fruit	500 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg		6	
04.1.2.10	Fermented fruit products	GMP		6	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg		6	
04.1.2.12	Cooked or fried fruit	500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	200 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	350 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2500 mg/kg		6	

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	350 mg/kg		6	
04.2.2.7	Fermented vegetable products	GMP		6	
05.1.1	Cocoa mixes (powders and syrups)	2500 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	2500 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	2500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3500 mg/kg		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	1200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350 mg/kg		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	1000 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1000 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	600 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.4	Egg-based desserts (e.g., custard)	350 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.3	Vinegars	GMP		6	
12.4	Mustards	350 mg/kg		6	
12.5	Soups and broths	110 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg		6	
12.6.3	Mixes for sauces and gravies	350 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	350 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	450 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg		6	
13.6	Food supplements	2000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	600 mg/kg		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	600 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	500 mg/kg		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	500 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	600 mg/kg		6	

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	350 mg/kg		6	
14.2.2	Cider and perry	350 mg/kg		6	
14.2.3	Wines	350 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.5	Mead	GMP		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	GMP		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	350 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg		6	
15.3	Snacks - fish based	350 mg/kg		6	

**ACETIC ACID, GLACIAL**

Acetic Acid, Glacial

INS: 260

Function: Acidity Regulator, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	

**ACETIC AND FATTY ACID ESTERS OF GLYCEROL**

Acetic and Fatty Acid Esters of Glycerol INS: 472a

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	10000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	10000 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	6	
12.8	Yeast and like products	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate

INS: 1422

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipped or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

## ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate

INS: 1414

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipped or whipped, and reduced fat creams	GMP		6	

## ACETYLATED DISTARCH PHOSPHATE

## DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	10000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	
14.2.3.4	Aromatized wine	GMP		6	

## ACID TREATED STARCH

Acid Treated Starch

INS: 1401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

## ADIPATES

Adipic Acid

INS: 355

Sodium Adipate

INS: 356

Potassium Adipate

INS: 357

Ammonium Adipate

INS: 359

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP	Note 1	6	
01.3.2	Beverage w hiteners	4500 mg/kg	Note 1	6	
01.6.4	Processed cheese	5000 mg/kg	Note 1	6	
01.6.5	Cheese analogues	5000 mg/kg	Note 1	6	

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	6000 mg/kg	Note 1	6	
02.1	Fats and oils essentially free from water	3000 mg/kg	Note 1	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	Note 1	6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	Note 1	6	
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 1	6	
04.1.2.5	Jams, jellies and marmelades	2000 mg/kg	Note 1	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10000 mg/kg	Note 1	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg	Note 1	6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 1	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	50000 mg/kg	Note 1	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	6000 mg/kg	Note 1	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 1	6	
05.1.2	Cocoa-based spreads, including fillings	2000 mg/kg	Note 1	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	30000 mg/kg	Note 1	6	
05.3	Chewing gum	30000 mg/kg	Note 1	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	Note 1	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 1	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg	Note 1	6	
06.6	Batters (e.g., for breadings or batters for fish or poultry)	1000 mg/kg	Note 1	6	
07.0	Bakery wares	500 mg/kg	Note 1	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg	Note 1	6	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg	Note 1	6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg	Note 1	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50000 mg/kg	Note 1	6	
12.5	Soups and broths	20 mg/kg	Note 1	6	
12.6	Sauces and like products	10000 mg/kg	Note 1	6	
14.1.4.1	Carbonated drinks	2000 mg/kg	Note 1	6	
14.1.4.2	Non-carbonated, including punches and ades	2000 mg/kg	Note 1	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg	Note 1	6	
14.2.1	Beer and malt beverages	GMP	Note 1	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	13000 mg/kg	Note 1	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Notes 1 & 2	6	

**AGAR**

Agar

INS: 406

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	4000 mg/kg		6	



Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
14.2.3	Wines	GMP		6	

## ALGINIC ACID

Alginate Acid

INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	

## ALITAME

Alitame

INS: 956

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	100 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	60 mg/kg		6	
01.4	Cream (plain) and the like	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	100 mg/kg		6	
05.0	Confectionery	300 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6	
12.5	Soups and broths	40 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	40 mg/kg		6	

## ALKALINE TREATED STARCH

Alkaline Treated Starch

INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

## ALLURA RED AC

Allura Red AC

INS: 129

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1	Fermented milks (plain)	50 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	800 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	348 mg/kg		6	
05.3	Chewing gum	467 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.1	Bread and ordinary bakery wares	300 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2197 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	300 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4.1	Carbonated drinks	300 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	300 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1572 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Alpha-Amylase (Aspergillus oryzae var.) INS: 1100

Function: Adjuvant, Enzyme, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	

**ALUMINIUM AMMONIUM SULPHATE**

Aluminium Ammonium Sulphate

INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 6	6	
06.2	Flours and starches	GMP	Notes 6 & 26	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Notes 2 & 6	6	

**ALUMINIUM SILICATE**

Aluminium Silicate

INS: 559

Function: Adjuvant, Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
12.1	Salt	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

**AMARANTH**

Amaranth

INS: 123

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	300 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	100 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.4.1	Cooked fish and fish products	300 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	Note 50	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.3.4	Aromatized wine	100 mg/kg		6	
14.2.4	Fruit wine	30 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	30 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	

## AMMONIUM ALGINATE

Ammonium Alginate

INS: 403

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	

## AMMONIUM ALGINATE

## DRAFT GSFA - TABLE ONE

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	

## AMMONIUM CARBONATE

Ammonium Carbonate

INS: 503i

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.2	Weaning foods for infants and growing children	GMP		6	

## AMMONIUM HYDROGEN CARBONATE

Ammonium Hydrogen Carbonate

INS: 503ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.2	Weaning foods for infants and growing children	GMP		6	

## ANNATTO EXTRACTS

Annatto Extracts

INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	Note 8	6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	50 mg/kg		6	
01.6.1	Unripened cheese	50 mg/kg	Note 74	6	
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg		6	
01.6.2.2	Rind of ripened cheese	50 mg/kg	Note 74	6	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	Note 74	6	
01.6.3	Whey cheese	50 mg/kg	Note 74	6	
01.6.4	Processed cheese	50 mg/kg	Note 74	6	
01.6.5	Cheese analogues	50 mg/kg	Note 74	6	
01.6.6	Whey protein cheese	50 mg/kg	Note 74	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
02.1	Fats and oils essentially free from water	10 mg/kg	Note 9	6	
02.2.1	Emulsions containing at least 80% fat	100 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	30 mg/kg	Note 9	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 9	6	
04.1.1.2	Surface-treated fresh fruit	20 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	20 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	10 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	25 mg/kg	Note 9	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	25 mg/kg	Note 9	6	
05.3	Chewing gum	1000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30 mg/kg	Note 9	6	
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note 9	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	12 mg/kg	Note 8	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	15 mg/kg	Note 9	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	40 mg/kg	Note 9	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15 mg/kg	Note 9	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	20 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	Note 9	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 9 & 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	60 mg/kg	Note 9	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 9	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 9	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	



## ANNATTO EXTRACTS

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Notes 9 & 22	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	10 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	30 mg/kg	Note 9	6	
12.4	Mustards	100 mg/kg	Note 8	6	
12.5	Soups and broths	150 mg/kg	Note 8	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 8	6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note 8	6	
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note 8	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	400 mg/kg		6	
12.9	Protein products	GMP		6	
13.6	Food supplements	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.3	Wines	GMP		6	
14.2.6	Spirituos beverages	10 mg/kg		6	
15.0	Ready-to-eat savouries	300 mg/kg	Note 9	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg		6	

**ASCORBIC ACID**

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1	Fresh fruit	500 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	500 mg/kg		6	
04.2.2.1	Frozen vegetables	100 mg/kg		6	
06.2	Flours and starches	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	2000 mg/kg		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	

ASCORBIC ACID

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	3000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	540 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	400 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	

**ASCORBYL ESTERS**

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 10	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	500 mg/kg	Note 10	6	
12.1	Salt	500 mg/kg	Note 10	6	
12.8	Yeast and like products	200 mg/kg	Note 10	6	

**ASPARTAME**

Aspartame

INS: 951

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	600 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg		6	
01.3.2	Beverage sweeteners	GMP	Note 2	6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
01.4.3	Clotted cream	GMP		6	
01.4.4	Cream analogues	1000 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	GMP		6	
01.5.2	Milk and cream powder analogues	2000 mg/kg		6	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.5	Cheese analogues	1000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	3000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	

## ASPARTAME

## DRAFT GSFA - TABLE ONE

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	3000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	3000 mg/kg		6	
04.1.2.1	Frozen fruit	GMP		6	
04.1.2.2	Dried fruit	3000 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg		6	
04.1.2.7	Candied fruit	2000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		6	
04.1.2.10	Fermented fruit products	2000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	3000 mg/kg		6	
04.1.2.12	Cooked or fried fruit	2000 mg/kg		6	
04.2.2.1	Frozen vegetables	1000 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1000 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	1000 mg/kg		6	
04.2.2.7	Fermented vegetable products	2500 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	3000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	3000 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2500 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	3000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	10000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg		6	
07.1	Bread and ordinary bakery wares	4000 mg/kg		6	
07.2	Fine bakery wares	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3000 mg/kg		6	

## ASPARTAME

## DRAFT GSFA - TABLE ONE

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	2000 mg/kg		6	
12.4	Mustards	350 mg/kg		6	
12.5	Soups and broths	600 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	350 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	350 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	800 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg		6	
13.6	Food supplements	5500 mg/kg		6	
14.1.2	Fruit and vegetable juices	2000 mg/kg		6	
14.1.3	Fruit and vegetable nectars	2000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	600 mg/kg	Note 85	6	
14.2.2	Cider and perry	600 mg/kg		6	
14.2.3	Wines	600 mg/kg	Note 85	6	
14.2.4	Fruit wine	700 mg/kg		6	
14.2.5	Mead	700 mg/kg		6	
14.2.6	Spirituos beverages	700 mg/kg	Note 85	6	
15.0	Ready-to-eat savouries	500 mg/kg		6	

## AZORUBINE

Azorubine

INS: 122

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	57 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	50 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

## BEET RED

Beet Red

INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

## BENZOATES

Benzoic Acid	INS: 210	Sodium Benzoate	INS: 211
Potassium Benzoate	INS: 212	Calcium Benzoate	INS: 213

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.2	Dried fruit	800 mg/kg	Note 13	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 13	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	1000 mg/kg	Note 13	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 13	6	
05.1.1	Cocoa mixes (pow ders and syrups)	1500 mg/kg	Note 13	6	
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13	6	
05.1.4	Imitation chocolate, chocolate substitue products	1500 mg/kg	Note 13	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13	6	
05.3	Chewing gum	1500 mg/kg	Note 13	6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	1500 mg/kg	Note 13	6	
<del>06.2</del>	<del>Flours and starches</del>	<del>500 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 13	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13	6	
07.0	Bakery w ares	1000 mg/kg	Note 13	6	
<del>07.1.3</del>	<del>Other ordinary bakery products (e.g., bagels, pita, English muffins)</del>	<del>GMP</del>	<del>Note 13</del>	<del>6</del>	
<del>07.2</del>	<del>Fine bakery w ares</del>	<del>1000 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
<del>08.2.1.4</del>	<del>Cured (including salted) non heat treated processed meat, poultry, and game products in w hole pieces or cuts</del>	<del>1000 mg/kg</del>	<del>Notes 13 &amp; 16</del>	<del>6</del>	

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 13	6	
<del>08.2.2</del>	<del>Heat treated processed meat, poultry, and game products in whole pieces or cuts</del>	<del>1000 mg/kg</del>	<del>Notes 13 &amp; 16</del>	<del>6</del>	
<del>08.3.1.1</del>	<del>Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products</del>	<del>1000 mg/kg</del>	<del>Notes 13 &amp; 16</del>	<del>6</del>	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	750 mg/kg	Note 13	6	
<del>08.3.1.2</del>	<del>Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products</del>	<del>1000 mg/kg</del>	<del>Notes 13 &amp; 16</del>	<del>6</del>	
<del>08.3.2</del>	<del>Heat treated processed comminuted meat, poultry, and game products</del>	<del>1000 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 13	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2000 mg/kg	Note 13	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg	Note 13	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	2500 mg/kg	Note 13	6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	2000 mg/kg	Note 13	6	
<del>09.4</del>	<del>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</del>	<del>1000 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
10.2.1	Liquid egg products	5000 mg/kg	Note 13	6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 13	6	
<del>11.2</del>	<del>Other sugars and syrups (e.g., brown sugar, maple syrup)</del>	<del>600 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 13	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 13	6	
12.3	Vinegars	1000 mg/kg	Note 13	6	
<del>12.4</del>	<del>Mustards</del>	<del>1500 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
12.5	Soups and broths	1000 mg/kg	Note 13	6	
12.6	Sauces and like products	1000 mg/kg	Note 13	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1500 mg/kg	Note 13	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Notes 13 & 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 13	6	
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 13	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 13	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	2000 mg/kg	Note 13	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	2100 mg/kg	Note 13	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1400 mg/kg	Note 13	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 13	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	2000 mg/kg	Note 13	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 13	6	



BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	500 mg/kg	Note 13	6	
<del>14.1.3.4</del>	<del>Concentrate (liquid or solid) for vegetable nectar</del>	<del>1000 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 13	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Note 13	6	
<del>14.2.1</del>	<del>Beer and malt beverages</del>	<del>200 mg/kg</del>	<del>Notes 13, 84 &amp; 85</del>	<del>6</del>	
<del>14.2.1</del>	<del>Beer and malt beverages</del>	<del>1000 mg/kg</del>	<del>Notes 13 &amp; 85</del>	<del>6</del>	
<del>14.2.2</del>	<del>Cider and perry</del>	<del>200 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
14.2.2	Cider and perry	1000 mg/kg	Note 13	6	
<del>14.2.3</del>	<del>Wine</del>	<del>800 mg/kg</del>	<del>Notes 13 &amp; 85</del>	<del>6</del>	
<del>14.2.3</del>	<del>Wine</del>	<del>1000 mg/kg</del>	<del>Notes 13 &amp; 85</del>	<del>6</del>	
<del>14.2.4</del>	<del>Fruit wine</del>	<del>800 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
14.2.4	Fruit wine	1000 mg/kg	Note 13	6	
<del>14.2.5</del>	<del>Mead</del>	<del>200 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
14.2.5	Mead	1000 mg/kg	Note 13	6	
<del>14.2.6</del>	<del>Spirituous beverages</del>	<del>400 mg/kg</del>	<del>Notes 13 &amp; 85</del>	<del>6</del>	
<del>14.2.6.2</del>	<del>Spirituous beverages containing less than 15% alcohol</del>	<del>1000 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
<del>15.1</del>	<del>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</del>	<del>500 mg/kg</del>	<del>Note 13</del>	<del>6</del>	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13	6	

**BENZOYL PEROXIDE**

Benzoyl Peroxide

INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2.1	Total ripened cheese, includes rind	1000 mg/kg	Note 55	6	
01.8	Whey and whey products, excluding whey cheeses	GMP		6	
06.2	Flours and starches	300 mg/kg		6	

**BHA**

Butylated Hydroxyanisole

INS: 320

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
01.3.2	Beverage w hiteners	100 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Note 15	6	
01.5.2	Milk and cream powder analogues	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2 mg/kg		6	
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15	6	
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	32 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2 mg/kg		6	
04.1.2.12	Cooked or fried fruit	100 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	100 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	90 mg/kg	Note 2	6	
05.1.4	Imitation chocolate, chocolate substitute products	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	750 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	90 mg/kg	Note 2	6	
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2 mg/kg		6	
07.1.1	Breads and rolls	50 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg		6	
07.1.5	Steamed breads and buns	50 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	25 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	25 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	Note 15	6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	2 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg		6	

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	6	
12.4	Mustards	200 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg	Note 15	6	
12.5.2	Mixes for soups and broths	300 mg/kg	Note 15	6	
12.6	Sauces and like products	200 mg/kg	Note 15	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.8	Yeast and like products	1000 mg/kg		6	
13.6	Food supplements	400 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 15	6	

**BHT**

Butylated Hydroxytoluene

INS: 321

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
01.3.2	Beverage w hiteners	100 mg/kg		6	
01.5	Milk powder and cream powder	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2	6	
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15	6	
02.2.1	Emulsions containing at least 80% fat	200 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	6	
04.1.2.12	Cooked or fried fruit	100 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76	6	
05.1.1	Cocoa mixes (powders and syrups)	90 mg/kg		6	
05.3	Chewing gum	750 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	50 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	6	
07.1.1	Breads and rolls	50 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg		6	

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg		6	
07.1.5	Steamed breads and buns	50 mg/kg		6	
07.2	Fine bakery wares	25 mg/kg		6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg		6	
12.4	Mustards	100 mg/kg		6	
12.5	Soups and broths	100 mg/kg		6	
12.6	Sauces and like products	100 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	100 mg/kg		6	
12.8	Yeast and like products	100 mg/kg		6	
13.6	Food supplements	400 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	6	

## BLEACHED STARCH

Bleached Starch

INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

## BRILLIANT BLACK PN

Brilliant Black PN

INS: 151

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	12 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

**BRILLIANT BLUE FCF**

Brilliant Blue FCF

INS: 133

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1	Fermented milks (plain)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	244 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.1	Bread and ordinary bakery wares	100 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	100 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## BROMELAIN

Bromelain

INS: 1101iii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		6	
14.2.3	Wines	GMP		6	

## BROWN HT

Brown HT

INS: 155



Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	50 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	80 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery w ares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and w eight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized w ine	200 mg/kg		6	
14.2.4	Fruit w ine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## CALCIUM ACETATE

Calcium Acetate

INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	1500 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

## CALCIUM ALGINATE

Calcium Alginat e

INS: 404

CALCIUM ALGINATE

DRAFT GSFA - TABLE ONE

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w whipping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2.1	Liquid egg products	6000 mg/kg		6	
10.2.2	Frozen egg products	6000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	5000 mg/kg		6	
14.2.3	Wines	4000 mg/kg		6	

**CALCIUM ALUMINIUM SILICATE (SYNTHETIC)**

Calcium Aluminium Silicate (Synthetic)      INS: 556

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

**CALCIUM ASCORBATE**

Calcium Ascorbate      INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1	Fresh fruit	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	3000 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	GMP		6	

**CALCIUM CARBONATE**

Calcium Carbonate

INS: 170i

Function: Anticaking Agent, Acidity Regulator, Colour, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	2220 mg/kg		6	
06.2	Flours and starches	GMP	Note 57	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1500 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
12.1	Salt	20000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	3500 mg/kg		6	

**CALCIUM CHLORIDE**

Calcium Chloride

INS: 509

Function: Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	4000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	3200 mg/kg		6	

**CALCIUM CITRATE**

Calcium Citrate

INS: 333

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

**CALCIUM GLUCONATE**

Calcium Gluconate

INS: 578

Function: Acidity Regulator, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	6	

**CALCIUM GLUTAMATE, DI-L-**

Calcium Glutamate, DI-L-

INS: 623

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**CALCIUM GUANYLATE, 5'-**

Calcium Guanylate, 5'-

INS: 629

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**CALCIUM HYDROXIDE**

Calcium Hydroxide

INS: 526

Function: Acidity Regulator, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

**CALCIUM INOSINATE, 5'-**

Calcium Inosinate, 5'-

INS: 633

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**CALCIUM LACTATE**

Calcium Lactate

INS: 327

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		6	
12.1	Salt	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

**CALCIUM MALATE**

Calcium Malate

INS: 352ii

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

**CALCIUM OXIDE**

Calcium Oxide

INS: 529

Function: Acidity Regulator, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	

**CALCIUM RIBONUCLEOTIDES, 5'-**

Calcium Ribonucleotides, 5'-

INS: 634

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**CALCIUM SILICATE**

Calcium Silicate

INS: 552

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

**CALCIUM SULPHATE**

Calcium Sulphate

INS: 516

Function: Acidity Regulator, Bulking Agent, Firming Agent, Flour Treatment Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	3500 mg/kg		6	
06.2	Flours and starches	GMP	Note 57	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54	6	
14.2.3	Wines	2000 mg/kg		6	

**CANDELILLA WAX**

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

**CANTHAXANTHIN**

Canthaxanthin

INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
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## CANTHAXANTHIN

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.6	Cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.0	Fats and oils, and fat emulsions (type w ater-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	8.2 mg/kg		6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg		6	
05.3	Chew ing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	35 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.0	Bakery w ares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	100 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	15 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.1	Cooked fish and fish products	200 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	



## CANTHAXANTHIN

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	30 mg/kg		6	
12.5.2	Mixes for soups and broths	100 mg/kg		6	
12.6	Sauces and like products	100 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5 mg/kg		6	
14.1.4.1	Carbonated drinks	GMP		6	
14.1.4.2	Non-carbonated, including punches and ades	5 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	5 mg/kg		6	
14.2.3	Wines	5 mg/kg		6	
14.2.6	Spirituous beverages	5 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	Note 2	6	

**CARAMEL COLOUR, CLASS I**

Caramel Colour, Class I - Plain

INS: 150a

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	150 mg/kg	Note 12	6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

CARAMEL COLOUR, CLASS I

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

**CARAMEL COLOUR, CLASS III**

Caramel Colour, Class III - Ammonia      INS: 150c  
Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
14.1.2	Fruit and vegetable juices	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	

**CARAMEL COLOUR, CLASS IV**

Caramel Colour, Class IV - Ammonia      INS: 150d  
Sulphite Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4.1	Plain processed cheese	GMP		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
06.7	Rice cakes (Oriental type only)	GMP		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
12.3	Vinegars	1000 mg/kg		6	
14.1.2	Fruit and vegetable juices	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	

## CARBON DIOXIDE

Carbon Dioxide

INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP	Note 59	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	6	
01.4.1	Pasteurized cream	GMP	Note 59	6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP	Note 59	6	
04.1.1	Fresh fruit	GMP	Note 59	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP	Note 59	6	
04.2.2.1	Frozen vegetables	GMP	Note 59	6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 59	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	Note 69	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	6	
14.2.3	Wines	GMP	Note 60	6	

## CARMINES

Carmines

INS: 120

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2	Fat emulsions mainly of type water-in-oil	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	300 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	1020 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	50 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wine	GMP	Note 96	6	
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## CARNAUBA WAX

Carnauba Wax

INS: 903

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2	Processed fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
12.6	Sauces and like products	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

## CAROB BEAN GUM

Carob Bean Gum

INS: 410

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	5000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipped or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

## CAROTENES, VEGETABLE

Carotenes, Natural Extracts, (Vegetable) INS: 160aii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	600 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	600 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	4 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	4 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable products	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	120 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	120 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	400 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.2	Fine bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP	Note 16	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	



Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP		6	
12.6.3	Mixes for sauces and gravies	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituous beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

## CAROTENOIDS

Beta-Carotene (Synthetic)	INS: 160ai	Beta-Apo-8'-Carotenal	INS: 160e
Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f		

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	100 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	35 mg/kg		6	
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	

## CAROTENOIDS

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.6	Whey protein cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.1	Fats and oils essentially free from water	25 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	25 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg		6	
07.1.1	Breads and rolls	35 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	GMP		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	GMP		6	
07.1.5	Steamed breads and buns	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	

## CAROTENOIDS

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg		6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.2	Egg products	GMP		6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	35 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	

## CAROTENOIDS

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	100 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	35 mg/kg		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	100 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.3	Fortified wine and liquor wine	GMP	Note 96	6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## CARRAGEENAN

Carrageenan

INS: 407

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	10000 mg/kg		6	
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	500 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	1000 mg/kg		6	
14.2.3	Wines	GMP		6	

**CASTOR OIL**

Castor Oil

INS: 1503

Function: Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		6	
05.3	Chewing gum	GMP		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	

**CHLOROPHYLLS**

Chlorophylls

INS: 140

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 4 & 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

**CHLOROPHYLLS, COPPER COMPLEXES**

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium  
and Potassium Salts

INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	15 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type w ater-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.1	Frozen fruit	100 mg/kg	Note 62	6	
04.1.2.2	Dried fruit	100 mg/kg	Note 62	6	
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 62	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg	Note 62	6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg	Note 62	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 62	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	100 mg/kg	Note 62	6	
04.1.2.10	Fermented fruit products	100 mg/kg	Note 62	6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 62	6	
04.1.2.12	Cooked or fried fruit	100 mg/kg	Note 62	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	100 mg/kg	Note 62	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	100 mg/kg	Notes 62 & 89	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	100 mg/kg	Note 62	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	Note 62	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	100 mg/kg	Note 62	6	
04.2.2.7	Fermented vegetable products	100 mg/kg	Note 62	6	
04.2.2.8	Cooked or fried vegetables and seaw eeds	100 mg/kg	Note 62	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	30 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	700 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	Note 62	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	6.4 mg/kg	Note 62	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sw eet rolls, scones, and muffins)	GMP		6	
07.2.3	Mixes for fine bakery w ares (e.g., cakes, pancakes)	GMP		6	
08.0	Meat and meat products, including poultry and game	GMP	Note 16	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 62	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	64 mg/kg	Note 62	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	400 mg/kg		6	
12.5.2	Mixes for soups and broths	GMP		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandw ich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	GMP		6	
14.2.3	Wines	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

## CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	100 mg/kg	Note 15	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 15	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	25000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	700 mg/kg		6	

## CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol

INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	



Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## CURCUMIN

Curcumin

INS: 100i

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.1	Total ripened cheese, includes rind	GMP		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.6.6	Whey protein cheese	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1	Fats and oils essentially free from water	5 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	10 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	5 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	

## CURCUMIN

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

## CURCUMIN

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	Note 96	6	
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts)      INS: 952

## CYCLAMATES

## DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg	Note 17	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	250 mg/kg	Note 17	6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	Note 17	6	
03.0	Edible ices, including sherbet and sorbet	250 mg/kg	Note 17	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 17	6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 17	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg	Note 17	6	
04.1.2.7	Candied fruit	500 mg/kg	Note 17	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	Note 17	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	250 mg/kg	Note 17	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	100 mg/kg	Note 17	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	250 mg/kg	Note 17	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 17	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 17	6	
05.3	Chewing gum	3000 mg/kg	Note 17	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 17	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250 mg/kg	Note 17	6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	1600 mg/kg	Note 17	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 17	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1600 mg/kg	Note 17	6	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg	Note 17	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 17	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 17	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Note 17	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	500 mg/kg	Note 17	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1300 mg/kg	Note 17	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1300 mg/kg	Note 17	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	1300 mg/kg	Note 17	6	
13.6	Food supplements	1250 mg/kg	Note 17	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1500 mg/kg	Note 17	6	
14.2.1	Beer and malt beverages	250 mg/kg	Note 17	6	
14.2.2	Cider and perry	250 mg/kg	Note 17	6	
14.2.3	Wines	250 mg/kg	Note 17	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	250 mg/kg	Note 17	6	

**DEXTRINS, WHITE AND YELLOW, ROASTED STARCH**

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 90	6	

**DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL**

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.3	Clotted cream	GMP		6	
01.4.4	Cream analogues	GMP		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.1	Total ripened cheese, includes rind	GMP		6	
01.6.4	Processed cheese	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.2	Dried fruit	GMP		6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.10	Fermented fruit products	GMP		6	
04.1.2.12	Cooked or fried fruit	GMP		6	

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	50000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.0	Bakery wares	10000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	GMP		6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16	6	
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	GMP		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.3	Dried and/or heat coagulated egg products	GMP		6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1 mg/kg		6	

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.3	Vinegars	GMP		6	
12.4	Mustards	10000 mg/kg		6	
12.5	Soups and broths	GMP		6	
12.6	Sauces and like products	10000 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	

## DIMETHYL DICARBONATE

Dimethyl Dicarbonate

INS: 242

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.2	Cider and perry	250 mg/kg	Note 18	6	
14.2.4	Fruit wine	250 mg/kg	Note 18	6	
14.2.5	Mead	200 mg/kg	Note 18	6	

## DIOCTYL SODIUM SULFOSUCCINATE

Dioctyl Sodium Sulfosuccinate

INS: 480

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	25 mg/kg	Note 19	6	
01.3.1	Condensed milk (plain)	GMP		6	
01.6.1	Unripened cheese	5000 mg/kg	Note 20	6	
01.6.4	Processed cheese	5000 mg/kg	Note 20	6	

## DIOCTYL SODIUM SULFOSUCCINATE

## DRAFT GSFA - TABLE ONE

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	4000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	200 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	25 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 20	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	10 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	10 mg/kg		6	

## DIPHENYL

Diphenyl

INS: 230

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	70 mg/kg	Note 49	6	

## DIPOTASSIUM GUANYLATE, 5'-

Dipotassium Guanylate, 5'-

INS: 628

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

## DIPOTASSIUM INOSINATE, 5'-

Dipotassium Inosinate, 5'-

INS: 632

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

## DISODIUM GUANYLATE, 5'-

Disodium Guanylate, 5'-

INS: 627

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	



**DISODIUM INOSINATE, 5'-**

Disodium Inosinate, 5'-

INS: 631

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**DISODIUM RIBONUCLEOTIDES, 5'-**

Disodium Ribonucleotides, 5'-

INS: 635

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**DISTARCH PHOSPHATE**

Distarch Phosphate

INS: 1412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish filets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

**EDTAs**

Calcium Disodium Ethylene Diamine Tetra Acetate INS: 385

Disodium Ethylene Diamine Tetra Acetate INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	250 mg/kg	Notes 21 & 110	6	
12.6.3	Mixes for sauces and gravies	75 mg/kg	Note 21	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	75 mg/kg	Note 21	6	

**ENZYME TREATED STARCH**

Enzyme Treated Starch

INS: 1405

ENZYME TREATED STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

**ERYTHORBIC ACID**

Erythorbic Acid

INS: 315

Isoascorbic Acid

INS: 315

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	100 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52	6	
04.1.1	Fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	500 mg/kg		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

**ERYTHROSINE**

Erythrosine

INS: 127

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	27 mg/kg	Note 12	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	400 mg/kg		6	

## ERYTHROSINE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	200 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	GMP	Notes 3 & 4	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.4.1	Cooked fish and fish products	300 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		6	
12.9	Protein products	100 mg/kg	Note 92	6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	

## ERYTHROSINE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	300 mg/kg	Note 2	6	

## ETHYL MALTOL

Ethyl Maltol

INS: 637

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		6	
05.3	Chew ing gum	1000 mg/kg		6	
07.2	Fine bakery w ares	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.2	Cider and perry	100 mg/kg		6	
14.2.3	Wines	100 mg/kg	Note 93	6	
14.2.4	Fruit w ine	100 mg/kg		6	

## FAST GREEN FCF

Fast Green FCF

INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	100 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	100 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	100 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.0	Bakery w ares	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg		6	

## FUMARIC ACID

Fumaric Acid

INS: 297

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 2	6	
14.2.3	Wines	3000 mg/kg		6	

## GALLATE, PROPYL

Gallate, Propyl

INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 15	6	

## GELLAN GUM

Gellan Gum

INS: 418

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg		6	

## GLUCONO DELTA-LACTONE

Glucono Delta-Lactone

INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	

**GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)**

Glucose Oxidase (Aspergillus niger var.) INS: 1102

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

**GLUTAMIC ACID (L(+)-)**

Glutamic Acid (L(+)-) INS: 620

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**GLYCEROL**

Glycerol INS: 422

Function: Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

**GRAPE SKIN EXTRACT**

Grape Skin Extract

INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1.2	Cocoa-based spreads, including fillings	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.0	Bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP	Note 16	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP		6	
12.6.3	Mixes for sauces and gravies	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	



## GRAPE SKIN EXTRACT

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	
14.2.3.3	Fortified w ine and liquor w ine	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	
14.2.4	Fruit w ine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10 mg/kg		6	

**GUAIAIC RESIN**

Guaiac Resin

INS: 314

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.6	Sauces and like products	600 mg/kg		6	

**GUANYLIC ACID, 5'-**

Guanylic Acid, 5'-

INS: 626

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**GUAR GUM**

Guar Gum

INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	20000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	20000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg		6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

## GUM ARABIC

Gum Arabic

INS: 414

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	15000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1	Fresh vegetables, and nuts and seeds	83000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

## GUM ARABIC

## DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

## HYDROCHLORIC ACID

Hydrochloric Acid

INS: 507

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
06.2	Flours and starches	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

## HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate

INS: 214

Propyl p-Hydroxybenzoate

INS: 216

Methyl p-Hydroxybenzoate

INS: 218

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2	Ripened cheese	500 mg/kg	Note 27	6	
01.6.4	Processed cheese	300 mg/kg	Note 27	6	
01.6.5	Cheese analogues	500 mg/kg	Note 27	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	120 mg/kg	Note 27	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 27	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	300 mg/kg	Note 27	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	300 mg/kg	Note 27	6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 27	6	
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 27	6	
04.1.1.3	Peeled or cut fresh fruit	12 mg/kg	Note 27	6	
04.1.2.1	Frozen fruit	800 mg/kg	Note 27	6	
04.1.2.2	Dried fruit	800 mg/kg	Note 27	6	
04.1.2.3	Fruit in vinegar, oil, or brine	800 mg/kg	Note 27	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 27	6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 27	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 27	6	
04.1.2.7	Candied fruit	1000 mg/kg	Note 27	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	Note 27	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	800 mg/kg	Note 27	6	
04.1.2.10	Fermented fruit products	800 mg/kg	Note 27	6	
04.1.2.11	Fruit fillings for pastries	800 mg/kg	Note 27	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	12 mg/kg	Note 27	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	12 mg/kg	Note 27	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	1000 mg/kg	Note 27	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	300 mg/kg	Note 27	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 27	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	1000 mg/kg	Note 27	6	
04.2.2.7	Fermented vegetable products	300 mg/kg	Note 27	6	
05.1.1	Cocoa mixes (powders and syrups)	700 mg/kg	Note 27	6	
05.1.2	Cocoa-based spreads, including fillings	300 mg/kg	Note 27	6	
05.1.4	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 27	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 27	6	
05.3	Chewing gum	300 mg/kg	Note 27	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	Note 27	6	
07.2	Fine bakery wares	300 mg/kg	Note 27	6	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 27	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Notes 3 & 27	6	
08.4	Edible casings (e.g., sausage casings)	36 mg/kg	Note 27	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 27	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	100 mg/kg	Note 27	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg	Note 27	6	
12.3	Vinegars	100 mg/kg	Note 27	6	
12.4	Mustards	300 mg/kg	Note 27	6	
12.5	Soups and broths	300 mg/kg	Note 27	6	
12.6	Sauces and like products	1000 mg/kg	Note 27	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	300 mg/kg	Note 27	6	
14.1.2	Fruit and vegetable juices	1000 mg/kg	Note 27	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	100 mg/kg	Note 27	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg	Note 27	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	200 mg/kg	Note 27	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	200 mg/kg	Note 27	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 27	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	450 mg/kg	Note 27	6	
14.2.1	Beer and malt beverages	1000 mg/kg	Notes 27 & 96	6	
14.2.2	Cider and perry	200 mg/kg	Note 27	6	
14.2.3	Wines	1000 mg/kg	Notes 27 & 96	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.4	Fruit wine	200 mg/kg	Note 27	6	
14.2.5	Mead	200 mg/kg	Note 27	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg	Notes 27 & 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	Note 27	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	Note 27	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 27	6	

## HYDROXYPROPYL CELLULOSE

Hydroxypropyl Cellulose

INS: 463

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

## HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate

INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

## HYDROXYPROPYL METHYL CELLULOSE

Hydroxypropyl Methyl Cellulose

INS: 464

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

## HYDROXYPROPYL STARCH

Hydroxypropyl Starch

INS: 1440

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	

## HYDROXYPROPYL STARCH

## DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	
14.2.3.4	Aromatized wine	GMP		6	

## INDIGOTINE

Indigotine

INS: 132

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	6 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	

## INDIGOTINE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	450 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	450 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	



## INDIGOTINE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

**INOSINIC ACID, 5'**

Inosinic Acid, 5'

INS: 630

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**INSOLUBLE POLYVINYLPIRROLIDONE**

Insoluble Polyvinylpyrrolidone

INS: 1202

Function: Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	7190 mg/kg	Note 18	6	

**IRON OXIDES**

Iron Oxide, Black  
Iron Oxide, Yellow

INS: 172i  
INS: 172iii

Iron Oxide, Red

INS: 172ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1.2	Cocoa-based spreads, including fillings	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	6000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.2	Fine bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	

## IRON OXIDES

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Note 72	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5	Soups and broths	GMP		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituous beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	

## IRON OXIDES

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

**ISOMALT**

Isomalt

INS: 953

Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

**KARAYA GUM**

Karaya Gum

INS: 416

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	200 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	500 mg/kg		6	

**KONJAC FLOUR**

Konjac Flour

INS: 425

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	10000 mg/kg	Note 54	6	

**LACTIC ACID (L-, D- and DL-)**

Lactic Acid (L-, D- and DL-)

INS: 270

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	15000 mg/kg		6	
14.2.3	Wines	GMP		6	

**LACTIC AND FATTY ACID ESTERS OF GLYCEROL**

Lactic and Fatty Acid Esters of Glycerol

INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	10000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	10000 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP		6	
02.1.2	Vegetable oils and fats	GMP		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	80000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

## LACTIC AND FATTY ACID ESTERS OF GLYCEROL

## DRAFT GSFA - TABLE ONE

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	6	
12.8	Yeast and like products	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## LACTITOL

Lactitol

INS: 966

Function: Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

## LECITHIN

Lecithin

INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	30000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
06.2	Flours and starches	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

LECITHIN

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.1	Infant formulae and follow-on formulae	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

**LYSOZYME HYDROCHLORIDE**

Lysozyme Hydrochloride

INS: 1105

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese	GMP		6	
14.2.2	Cider and perry	500 mg/kg		6	
14.2.3	Wines	500 mg/kg		6	
14.2.4	Fruit wine	500 mg/kg		6	

**MAGNESIUM CARBONATE**

Magnesium Carbonate

INS: 504i

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.2	Flours and starches	GMP	Note 57	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

## MAGNESIUM CARBONATE

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## MAGNESIUM CHLORIDE

Magnesium Chloride

INS: 511

Function: Colour Retention Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2260 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## MAGNESIUM GLUTAMATE, DI-L-

Magnesium Glutamate, DI-L-

INS: 625



Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

## MAGNESIUM HYDROGEN CARBONATE

Magnesium Hydrogen Carbonate

INS: 504ii

Function: Acidity Regulator, Anticaking Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## MAGNESIUM HYDROXIDE

Magnesium Hydroxide

INS: 528

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

## MAGNESIUM HYDROXIDE

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## MAGNESIUM OXIDE

Magnesium Oxide

INS: 530

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.1	Salt	20000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	GMP		6	

## MAGNESIUM SILICATE (SYNTHETIC)

Magnesium Silicate (Synthetic)

INS: 553i

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

## MALIC ACID (DL-)

Malic Acid (DL-)

INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
02.1.2	Vegetable oils and fats	100 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
12.1	Salt	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3500 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	

## MALIC ACID (DL-)

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

**MALTITOL and MALTITOL SYRUP**

Maltitol and Maltitol Syrup

INS: 965

Function: Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

**MALTOL**

Maltol

INS: 636

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		6	
05.3	Chewing gum	200 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.2	Cider and perry	250 mg/kg		6	
14.2.3	Wines	250 mg/kg		6	
14.2.4	Fruit wine	250 mg/kg		6	

**MANNITOL**

Mannitol

INS: 421

Function: Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

**METHYL CELLULOSE**

Methyl Cellulose

INS: 461

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

**METHYL ETHYL CELLULOSE**

Methyl Ethyl Cellulose

INS: 465

Function: Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

METHYL ETHYL CELLULOSE

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

**MICROCRYSTALLINE CELLULOSE**

Microcrystalline Cellulose

INS: 460i

Function: Anticaking Agent, Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

**MINERAL OIL**

Mineral Oil

INS: 905a

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.2	Dried fruit	5000 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	

## MINERAL OIL

## DRAFT GSFA - TABLE ONE

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 97	6	
05.0	Confectionery	3000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg	Note 98	6	
06.2	Flours and starches	3000 mg/kg		6	
07.0	Bakery wares	3000 mg/kg	Note 3	6	
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg	Note 67	6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	Note 3	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	30 mg/kg	Note 67	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	Note 3	6	
08.4	Edible casings (e.g., sausage casings)	50000 mg/kg		6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg		6	
12.3	Vinegars	GMP	Note 99	6	
12.8	Yeast and like products	1500 mg/kg		6	
13.6	Food supplements	6000 mg/kg		6	
14.2.3	Wines	GMP	Note 99	6	

**MINERAL OIL (HIGH VISCOSITY)**

Mineral Oil (High Viscosity)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	30000 mg/kg		6	

**MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)**

Mineral Oil (Medium &amp; Low Viscosity, Class I)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		6	

**MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASSES II & III)**

Mineral Oil (Medium &amp; Low Viscosity, Classes II &amp; III)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	10000 mg/kg		6	

**MONO- AND DIGLYCERIDES**

Mono- and Diglycerides

INS: 471

Function: Antifoaming Agent, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	2000 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1000 mg/kg		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	20000 mg/kg		6	
02.1.2	Vegetable oils and fats	20000 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	100000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	30000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry , and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry , and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	6000 mg/kg		6	
12.1	Salt	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	6	
12.8	Yeast and like products	5000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	5000 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	15000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	18 mg/kg		6	

**MONOAMMONIUM GLUTAMATE, L-**

Monoammonium Glutamate, L-

INS: 624

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**MONOPOTASSIUM GLUTAMATE, L-**

Monopotassium Glutamate, L-

INS: 622

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	

MONOPOTASSIUM GLUTAMATE, L-

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**MONOSODIUM GLUTAMATE, L-**

Monosodium Glutamate, L-

INS: 621

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**MONOSTARCH PHOSPHATE**

Monostarch Phosphate

INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

**NISIN**

Nisin

INS: 234

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.3	Clotted cream	10 mg/kg	Note 28	6	
01.6.1	Unripened cheese	12.5 mg/kg	Note 28	6	
01.6.2	Ripened cheese	12.5 mg/kg	Note 28	6	
01.6.3	Whey cheese	12.5 mg/kg	Note 28	6	
01.6.4	Processed cheese	250 mg/kg	Note 28	6	
01.6.5	Cheese analogues	12.5 mg/kg	Note 28	6	
01.6.6	Whey protein cheese	12.5 mg/kg	Note 28	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	Note 28	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	Note 28	6	
07.2	Fine bakery wares	250 mg/kg	Note 28	6	



Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	GMP	Note 28	6	

## NITRATES

Sodium Nitrate

INS: 251

Potassium Nitrate

INS: 252

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese	37 mg/kg	Note 30	6	
08.1	Fresh meat, poultry, and game	146 mg/kg	Note 30	6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	1598 mg/kg	Note 30	6	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.2	Heat-treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.3	Frozen processed meat, poultry, and game products in w hole pieces or cuts	218 mg/kg	Note 30	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1254 mg/kg	Note 30	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.4	Edible casings (e.g., sausage casings)	146 mg/kg	Note 30	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	365 mg/kg	Notes 22 & 30	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	218 mg/kg	Note 30	6	
14.2.6.2	Spiritous beverages containing less than 15% alcohol	73 mg/kg	Notes 30 & 31	6	

## NITRITES

Potassium Nitrite

INS: 249

Sodium Nitrite

INS: 250

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	17 mg/kg	Note 32	6	
01.6.2	Ripened cheese	17 mg/kg	Note 32	6	
01.6.3	Whey cheese	17 mg/kg	Note 32	6	
01.6.4	Processed cheese	17 mg/kg	Note 32	6	
01.6.5	Cheese analogues	34 mg/kg	Notes 32 & 36	6	
01.6.6	Whey protein cheese	17 mg/kg	Note 32	6	
08.1	Fresh meat, poultry, and game	134 mg/kg	Note 32	6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	416 mg/kg	Note 32	6	

## NITRITES

## DRAFT GSFA - TABLE ONE

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	134 mg/kg	Note 32	6	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	134 mg/kg	Note 32	6	
08.2.2	Heat-treated processed meat, poultry, and game products in w hole pieces or cuts	167 mg/kg	Notes 32 & 36	6	
08.2.3	Frozen processed meat, poultry, and game products in w hole pieces or cuts	167 mg/kg	Notes 32 & 36	6	
08.3	Processed comminuted meat, poultry, and game products	134 mg/kg	Note 32	6	
08.4	Edible casings (e.g., sausage casings)	134 mg/kg	Note 32	6	
09.2.4.1	Cooked fish and fish products	50 mg/kg	Notes 32 & 36	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	134 mg/kg	Notes 22 & 32	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	5 mg/kg	Notes 32 & 36	6	

## NITROGEN

Nitrogen

INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP	Note 59	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	6	
01.4.1	Pasteurized cream	GMP	Note 59	6	
04.1.1	Fresh fruit	GMP	Note 59	6	
04.2.2.1	Frozen vegetables	GMP	Note 59	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	6	
14.2.3	Wines	GMP	Note 59	6	

## NITROUS OXIDE

Nitrous Oxide

INS: 942

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.1.2	Vegetable oils and fats	GMP		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.1	Untreated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	GMP		6	

NITROUS OXIDE

DRAFT GSFA - TABLE ONE

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.2	Flours and starches	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1	Fresh meat, poultry, and game	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.1	Fresh eggs	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.3	Honey	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.1.1	Natural mineral waters and source waters	GMP	Note 68	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

**OXIDIZED STARCH**

Oxidized Starch

INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

**OXIDIZED STARCH****DRAFT GSFA - TABLE ONE**

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	
14.2.3.4	Aromatized wine	GMP		6	

**OXYSTEARIN**

Oxystearin

INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.2	Vegetable oils and fats	1250 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1250 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1250 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1250 mg/kg		6	

**PAPAIN**

Papain

INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
14.2.3	Wines	GMP		6	

**PECTINS (AMIDATED AND NON-AMIDATED)**

Pectins (Amidated and Non-Amidated)

INS: 440

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	20000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

## PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate

INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	60000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

## PHOSPHATES

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii
Dimagnesium Orthophosphate	INS: 343ii	Trimagnesium Orthophosphate	INS: 343iii
Disodium Diphosphate	INS: 450i	Tetrasodium Diphosphate	INS: 450iii
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi
Pentasodium Triphosphate	INS: 451i	Pentapotassium Triphosphate	INS: 451ii
Sodium Polyphosphate	INS: 452i	Potassium Polyphosphate	INS: 452ii
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v
Bone Phosphate	INS: 542		

## PHOSPHATES

## DRAFT GSFA - TABLE ONE

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	440 mg/kg	Note 33	6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	660 mg/kg	Note 33	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	440 mg/kg	Note 33	6	
01.3.1	Condensed milk (plain)	660 mg/kg	Notes 33 & 34	6	
01.3.2	Beverage w hiteners	11000 mg/kg	Note 33	6	
01.4	Cream (plain) and the like	1100 mg/kg	Note 33	6	
01.5.1	Milk powder and cream powder (plain)	2200 mg/kg	Note 33	6	
01.5.2	Milk and cream powder analogues	440 mg/kg	Note 33	6	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	440 mg/kg	Note 33	6	
01.6.1	Unripened cheese	10000 mg/kg	Note 33	6	
01.6.2	Ripened cheese	440 mg/kg	Note 33	6	
01.6.3	Whey cheese	440 mg/kg	Note 33	6	
01.6.4	Processed cheese	10000 mg/kg	Note 33	6	
01.6.5	Cheese analogues	6600 mg/kg	Note 33	6	
01.6.6	Whey protein cheese	440 mg/kg	Note 33	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	4400 mg/kg	Note 33	6	
01.8	Whey and whey products, excluding whey cheeses	440 mg/kg	Note 33	6	
02.1.1	Butter oil, anhydrous milkfat, ghee	22 mg/kg	Note 33	6	
02.1.2	Vegetable oils and fats	110 mg/kg	Note 33	6	
02.1.3	Lard, tallow, fish oil, and other animal fats	110 mg/kg	Note 33	6	
02.2.1.1	Butter and concentrated butter	440 mg/kg	Note 33	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	110 mg/kg	Note 33	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 33	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1100 mg/kg	Note 33	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	7000 mg/kg	Note 33	6	
03.0	Edible ices, including sherbet and sorbet	12000 mg/kg	Note 33	6	
04.1.2.1	Frozen fruit	200 mg/kg	Note 33	6	
04.1.2.2	Dried fruit	10 mg/kg	Note 33	6	
04.1.2.3	Fruit in vinegar, oil, or brine	240 mg/kg	Note 33	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 33	6	
04.1.2.5	Jams, jellies and marmelades	275 mg/kg	Note 33	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	240 mg/kg	Note 33	6	
04.1.2.7	Candied fruit	10 mg/kg	Note 33	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7000 mg/kg	Note 33	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	Note 33	6	
04.1.2.11	Fruit fillings for pastries	7000 mg/kg	Note 33	6	
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	200 mg/kg	Note 33	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	880 mg/kg	Notes 16 & 33	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	220 mg/kg	Note 33	6	
04.2.2.1	Frozen vegetables	5000 mg/kg	Notes 33 & 76	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Notes 33 & 76	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2200 mg/kg	Note 33	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	2200 mg/kg	Note 33	6	

## PHOSPHATES

## DRAFT GSFA - TABLE ONE

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1 mg/kg	Note 33	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2200 mg/kg	Note 33	6	
04.2.2.7	Fermented vegetable products	1 mg/kg	Note 33	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	2200 mg/kg	Note 33	6	
05.1.1	Cocoa mixes (powders and syrups)	6000 mg/kg	Note 33	6	
05.1.2	Cocoa-based spreads, including fillings	2200 mg/kg	Note 33	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2200 mg/kg	Note 33	6	
05.1.4	Imitation chocolate, chocolate substitute products	2200 mg/kg	Note 33	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1300 mg/kg	Note 33	6	
05.3	Chewing gum	22000 mg/kg	Note 33	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	Note 33	6	
06.1	Whole, broken, or flaked grain, including rice	220 mg/kg	Note 33	6	
06.2	Flours and starches	9900 mg/kg	Note 33	6	
06.3	Breakfast cereals, including rolled oats	1100 mg/kg	Note 33	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2200 mg/kg	Note 33	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	Note 33	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	3000 mg/kg	Note 33	6	
07.1.1	Breads and rolls	9300 mg/kg	Note 33	6	
07.1.2	Crackers, excluding sweet crackers	8000 mg/kg	Note 33	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	8000 mg/kg	Note 33	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	8000 mg/kg	Note 33	6	
07.1.5	Steamed breads and buns	8000 mg/kg	Note 33	6	
07.2	Fine bakery wares	8000 mg/kg	Note 33	6	
08.1	Fresh meat, poultry, and game	1100 mg/kg	Note 33	6	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33	6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1540 mg/kg	Note 33	6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33	6	
08.3	Processed comminuted meat, poultry, and game products	1100 mg/kg	Note 33	6	
08.4	Edible casings (e.g., sausage casings)	1100 mg/kg	Note 33	6	
09.1.1	Fresh fish	GMP	Note 33	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33	6	
09.2.4.1	Cooked fish and fish products	1100 mg/kg	Note 33	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 22 & 33	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	220 mg/kg	Note 33	6	

## PHOSPHATES

## DRAFT GSFA - TABLE ONE

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1100 mg/kg	Note 33	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	220 mg/kg	Note 33	6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1100 mg/kg	Note 33	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
10.2.1	Liquid egg products	2200 mg/kg	Note 33	6	
10.2.2	Frozen egg products	1100 mg/kg	Note 33	6	
10.2.3	Dried and/or heat coagulated egg products	GMP	Note 33	6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	220 mg/kg	Note 33	6	
10.4	Egg-based desserts (e.g., custard)	7000 mg/kg	Note 33	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3300 mg/kg	Notes 33 & 56	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	220 mg/kg	Note 33	6	
12.1	Salt	5500 mg/kg	Note 33	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4400 mg/kg	Note 33	6	
12.4	Mustards	660 mg/kg	Note 33	6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	4600 mg/kg	Note 33	6	
12.5.2	Mixes for soups and broths	6000 mg/kg	Note 33	6	
12.6	Sauces and like products	8000 mg/kg	Note 33	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP	Note 33	6	
12.9	Protein products	4400 mg/kg	Note 33	6	
13.0	Foodstuffs intended for particular nutritional uses	1100 mg/kg	Note 33	6	
14.1.1.2	Table waters and soda waters	660 mg/kg	Note 33	6	
14.1.2	Fruit and vegetable juices	2500 mg/kg	Notes 33 & 88	6	
14.1.3	Fruit and vegetable nectars	2500 mg/kg	Notes 33 & 88	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	12000 mg/kg	Note 33	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	440 mg/kg	Note 33	6	
14.2.1	Beer and malt beverages	12000 mg/kg	Notes 33 & 96	6	
14.2.2	Cider and perry	440 mg/kg	Note 33	6	
14.2.3	Wines	12000 mg/kg	Notes 33 & 96	6	
14.2.4	Fruit wine	220 mg/kg	Note 33	6	
14.2.5	Mead	220 mg/kg	Note 33	6	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	220 mg/kg	Note 33	6	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	12000 mg/kg	Notes 33 & 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1300 mg/kg	Note 33	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1100 mg/kg	Note 33	6	
15.3	Snacks - fish based	1100 mg/kg	Note 33	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Note 33	6	



**PHOSPHATIDIC ACID, AMMONIUM SALT**

Phosphatidic Acid, Ammonium Salt

INS: 442

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
07.1.1	Breads and rolls	GMP		6	

**POLYDEXTROSE**

Polydextroses A and N

INS: 1200

Function: Bulking Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
11.3	Honey	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

**POLYDIMETHYLSILOXANE**

Polydimethylsiloxane

INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	50 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	50 mg/kg		6	

## POLYDIMETHYLSILOXANE

## DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	50 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg		6	
07.0	Bakery wares	10 mg/kg	Notes 3 & 36	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	50 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg		6	
10.2	Egg products	50 mg/kg		6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	50 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	50 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	50 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	50 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10 mg/kg		6	
12.6.3	Mixes for sauces and gravies	10 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	50 mg/kg		6	
12.8	Yeast and like products	50 mg/kg		6	
13.0	Foodstuffs intended for particular nutritional uses	50 mg/kg		6	
14.1.3	Fruit and vegetable nectars	50 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg		6	
14.2.6	Spirituous beverages	50 mg/kg		6	

## POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids

INS: 475

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.2.1	Fermented milks (plain)	30000 mg/kg		6	
01.3.2	Beverage whiteners	5000 mg/kg		6	
01.4	Cream (plain) and the like	10000 mg/kg		6	
01.5	Milk powder and cream powder	10000 mg/kg		6	
01.6.4	Processed cheese	5000 mg/kg		6	
01.6.5	Cheese analogues	5000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	20000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		6	

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	9000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	10000 mg/kg		6	
06.2	Flours and starches	10000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	10000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	9000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	10000 mg/kg		6	
07.1.1	Breads and rolls	10000 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	6000 mg/kg		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg		6	
07.1.5	Steamed breads and buns	6000 mg/kg		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.0	Meat and meat products, including poultry and game	5000 mg/kg		6	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
10.2	Egg products	5000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	9000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	10000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	9000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	
14.2.1	Beer and malt beverages	500 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.3	Wines	500 mg/kg		6	
14.2.4	Fruit wine	500 mg/kg		6	
14.2.5	Mead	500 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	5000 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	5000 mg/kg		6	

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.0	Ready-to-eat savouries	10000 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

## POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified Ricinoleic Acid      INS: 476

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4	Cream (plain) and the like	5000 mg/kg		6	
01.5	Milk powder and cream powder	10000 mg/kg		6	
01.6.4	Processed cheese	5000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	10000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg		6	
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	5000 mg/kg		6	
07.0	Bakery wares	5000 mg/kg		6	
08.0	Meat and meat products, including poultry and game	5000 mg/kg		6	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2	Egg products	5000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6	Sauces and like products	5000 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	4000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.1	Beer and malt beverages	1000 mg/kg		6	
14.2.2	Cider and perry	1000 mg/kg		6	
14.2.3	Wines	1000 mg/kg		6	
14.2.4	Fruit wine	1000 mg/kg		6	
15.0	Ready-to-eat savouries	1000 mg/kg		6	

## POLYOXYETHYLENE STEARATES

Polyoxyethylene (8) Stearate

INS: 430

Polyoxyethylene (40) Stearate

INS: 431

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.2.3	Wines	GMP		6	

## POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432

Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan

INS: 434

Polyoxyethylene (20) Sorbitan

INS: 435

Monopalmitate

Monostearate

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w/ sweeteners	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	3000 mg/kg		6	
01.4.4	Cream analogues	5000 mg/kg		6	
01.5.2	Milk and cream powder analogues	4000 mg/kg		6	
01.6.1	Unripened cheese	80 mg/kg	Note 38	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	6000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	30 mg/kg	Notes 7 & 100	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	3000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	5000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	10000 mg/kg		6	

## POLYSORBATES

## DRAFT GSFA - TABLE ONE

Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	10000 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5000 mg/kg	Note 2	6	
07.1.1	Breads and rolls	500 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6	
07.2	Fine bakery wares	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	10000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	1500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.1	Salt	10 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4600 mg/kg		6	
12.5	Soups and broths	1000 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4600 mg/kg		6	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	4600 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	2000 mg/kg		6	
12.8	Yeast and like products	4 mg/kg		6	
12.9	Protein products	4000 mg/kg	Note 15	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	360 mg/dos		6	
13.6	Food supplements	790 mg/kg	Note 101	6	
14.1.4.1	Carbonated drinks	500 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	45000 mg/kg	Note 102	6	
14.2.6	Spirituous beverages	120 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg		6	

**PONCEAU 4R**

Ponceau 4R

INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	48 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	150 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.0	Bakery w ares	200 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	30 mg/kg		6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	200 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	200 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	200 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	



Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## POTASSIUM ACETATES

Potassium Acetates

INS: 261

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.2	Weaning foods for infants and growing children	GMP		6	

## POTASSIUM ALGINATE

Potassium Alginate

INS: 402

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2500 mg/kg		6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	

## POTASSIUM ASCORBATE

Potassium Ascorbate

INS: 303

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1	Fresh fruit	GMP		6	

POTASSIUM ASCORBATE

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	300 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	500 mg/kg	Note 70	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

**POTASSIUM CARBONATE**

Potassium Carbonate

INS: 501i

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

**POTASSIUM CHLORIDE**

Potassium Chloride

INS: 508

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	GMP		6	

**POTASSIUM DIHYDROGEN CITRATE**

Potassium Dihydrogen Citrate

INS: 332i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	

POTASSIUM DIHYDROGEN CITRATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate                      INS: 501ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

POTASSIUM HYDROXIDE

Potassium Hydroxide                                      INS: 525

Function: Acidity Regulator, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	



PROCESSED EUCHEUMA SEAWEED

DRAFT GSFA - TABLE ONE

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.1	Cooked fish and fish products	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	1000 mg/kg		6	
14.2.3	Wines	GMP		6	

**PROPYLENE GLYCOL**

Propylene Glycol

INS: 1520

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	6000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	25000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	25000 mg/kg		6	
04.1.2.2	Dried fruit	50000 mg/kg		6	
04.1.2.7	Candied fruit	50000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	200000 mg/kg		6	
04.2.2	Processed vegetables, seaw eeds, and nuts and seeds	50000 mg/kg	Note 79	6	
05.0	Confectionery	240000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg	Note 72	6	
07.1	Bread and ordinary bakery w ares	10000 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	50000 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sw eet rolls, scones, and muffins)	10000 mg/kg		6	
07.2.3	Mixes for fine bakery w ares (e.g., cakes, pancakes)	10000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 22	6	
12.1	Salt	350 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	970000 mg/kg		6	
12.4	Mustards	15000 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	500 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	800 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brow n gravy)	500 mg/kg		6	
14.1.4.1	Carbonated drinks	3000 mg/kg		6	

PROPYLENE GLYCOL

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.4.2	Non-carbonated, including punches and ades	3000 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	200000 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	50000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	50000 mg/kg		6	

**PROPYLENE GLYCOL ALGINATE**

Propylene Glycol Alginate

INS: 405

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	3000 mg/kg		6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	5000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.3	Clotted cream	5000 mg/kg		6	
01.4.4	Cream analogues	2500 mg/kg		6	
01.6.1	Unripened cheese	9000 mg/kg		6	
01.6.2.1	Total ripened cheese, includes rind	9000 mg/kg		6	
01.6.2.2	Rind of ripened cheese	9000 mg/kg		6	
01.6.2.3	Cheese pow der (for reconstitution; e.g., for cheese sauces)	16000 mg/kg		6	
01.6.3	Whey cheese	9000 mg/kg		6	
01.6.4	Processed cheese	9000 mg/kg		6	
01.6.5	Cheese analogues	9000 mg/kg		6	
01.6.6	Whey protein cheese	9000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	11000 mg/kg		6	
02.2.1	Emulsions containing at least 80% fat	3000 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg		6	
04.1.2.1	Frozen fruit	10000 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	20000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	5000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	10000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	6000 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 39	6	

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	50000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7500 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg		6	
07.0	Bakery wares	5000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	20000 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 40	6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg		6	
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	8000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	8000 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	8000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1200 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1200 mg/kg		6	
13.6	Food supplements	1000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2500 mg/kg		6	
14.2.1	Beer and malt beverages	3000 mg/kg		6	
14.2.6	Spirituous beverages	10000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	3000 mg/kg		6	

**PROTEASE (A. ORYZAE VAR.)**

Protease (Asperigillus oryzae var.)      INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1	Fresh meat, poultry, and game	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

**QUINOLINE YELLOW**

Quinoline Yellow

INS: 104

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	18 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	



QUINOLINE YELLOW

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

**RED 2G**

Red 2G

INS: 128

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	30 mg/kg	Note 12	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	30 mg/kg	Note 12	6	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
14.2.6	Spirituous beverages	GMP		6	

## RIBOFLAVINES

Riboflavin 5'-Phosphate, Sodium

INS: 101i

Riboflavin 5'-Phosphate

INS: 101ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	10 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breadng ro batters for fish or poultry)	GMP		6	

## RIBOFLAVINES

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.0	Bakery w ares	GMP		6	
08.0	Meat and meat products, including poultry and game	1000 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg		6	
12.5.2	Mixes for soups and broths	30 mg/kg		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.1	Still w ine	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	

## RIBOFLAVINES

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	100 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

## SACCHARIN

Saccharin

INS: 954

Saccharin (and Sodium, Potassium, Calcium Salts)

INS: 954

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg		6	
01.2.1	Fermented milks (plain)	200 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.6.1	Unripened cheese	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200 mg/kg		6	
04.1.2.7	Candied fruit	500 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		6	
04.2.2.1	Frozen vegetables	500 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg		6	
04.2.2.7	Fermented vegetable products	500 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	500 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		6	
05.3	Chewing gum	3000 mg/kg		6	

## SACCHARIN

## DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg		6	
07.2	Fine bakery wares	2000 mg/kg		6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg		6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg		6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1200 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	4545 mg/kg		6	
12.3	Vinegars	300 mg/kg		6	
12.4	Mustards	320 mg/kg		6	
12.5	Soups and broths	110 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160 mg/kg		6	
12.6.3	Mixes for sauces and gravies	300 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	300 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg		6	
13.6	Food supplements	1200 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	300 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	300 mg/kg		6	
14.1.4.1	Carbonated drinks	500 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.1	Beer and malt beverages	80 mg/kg		6	
14.2.2	Cider and perry	80 mg/kg		6	
14.2.3	Wines	80 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	80 mg/kg		6	

SACCHARIN

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.0	Ready-to-eat savouries	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg		6	

**SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH<sub>4</sub>, Ca, K, Na)**

SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH<sub>4</sub>, Ca, K, Na)      INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Notes 16 & 71	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Notes 16 & 71	6	
04.2.2.1	Frozen vegetables	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Notes 16 & 71	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	Note 71	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 71	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 71	6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP	Note 71	6	

**SALTS OF OLEIC ACID (Ca, K, Na)**

SALTS OF OLEIC ACID (Ca, K, Na)      INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	

## SALTS OF OLEIC ACID (Ca, K, Na)

## DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

**SHELLAC**

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
05.3	Chewing gum	20000 mg/kg	Note 3	6	

**SILICON DIOXIDE (AMORPHOUS)**

Silicon Dioxide (Amorphous)

INS: 551

Function: Anticaking Agent, Filler

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	6	
13.2	Weaning foods for infants and growing children	10000 mg/kg	Note 65	6	
14.2.3	Wines	17 mg/kg		6	

**SODIUM ACETATE**

Sodium Acetate

INS: 262i

## SODIUM ACETATE

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	6000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

## SODIUM ALGINATE

Sodium Alginate

INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	8000 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	5000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	20000 mg/kg		6	

## SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic

INS: 541i

Sodium Aluminium Phosphate-Basic

INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4	Processed cheese	35000 mg/kg	Note 29	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 6	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	2000 mg/kg	Note 6	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	2000 mg/kg	Note 6	6	
05.1.1	Cocoa mixes (pow ders and syrups)	2000 mg/kg	Notes 6 & 72	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 6	6	
06.2	Flours and starches	45000 mg/kg	Note 29	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000 mg/kg	Note 6	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	1600 mg/kg	Note 6	6	
07.1	Bread and ordinary bakery w ares	2000 mg/kg	Note 6	6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2000 mg/kg	Note 6	6	



## SODIUM ALUMINIUM PHOSPHATES

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 6	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15300 mg/kg	Note 29	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	190 mg/kg	Notes 6 & 41	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg	Note 6	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	190 mg/kg	Note 6	6	

## SODIUM ALUMINOSILICATE

Sodium Aluminosilicate

INS: 554

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

## SODIUM ASCORBATE

Sodium Ascorbate

INS: 301

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1	Fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
06.2	Flours and starches	300 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	3000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	200 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	200 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	

**SODIUM CARBONATE**

Sodium Carbonate INS: 500i

Function: Anticaking Agent, Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

**SODIUM CARBOXYMETHYL CELLULOSE**

Sodium Carboxymethyl Cellulose INS: 466

Function: Bulking Agent, Emulsifier ,Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	2000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg		6	

SODIUM CARBOXYMETHYL CELLULOSE

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

**SODIUM DIACETATE**

Sodium Diacetate

INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1000 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	3000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg		6	
09.2.4.1	Cooked fish and fish products	3000 mg/kg		6	
10.2	Egg products	1000 mg/kg		6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg		6	
12.5	Soups and broths	500 mg/kg		6	
12.6	Sauces and like products	2500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	150 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	3000 mg/kg		6	

**SODIUM DIHYDROGEN CITRATE**

Sodium Dihydrogen Citrate

INS: 331i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Rennet milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		6	

SODIUM DIHYDROGEN CITRATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

SODIUM ERYTHORBATE

Sodium Isoascorbate

INS: 316

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	100 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52	6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate

INS: 500ii

SODIUM HYDROGEN CARBONATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	1000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	6	
06.2	Flours and starches	45000 mg/kg		6	
08.1.1	Fresh meat, poultry , and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish filets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

**SODIUM HYDROXIDE**

Sodium Hydroxide

INS: 524

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	6	
06.2	Flours and starches	GMP		6	
08.1.1	Fresh meat, poultry , and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

**SODIUM LACTATE**

Sodium Lactate

INS: 325

Function: Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
08.1	Fresh meat, poultry , and game	20000 mg/kg		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

**SODIUM SESQUICARBONATE**

Sodium Sesquicarbonate

INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	

## SODIUM SESQUICARBONATE

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	

**SORBATES**

Sorbic Acid	INS: 200	Sodium Sorbate	INS: 201
Potassium Sorbate	INS: 202	Calcium Sorbate	INS: 203

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	1000 mg/kg	Note 42	6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg	Note 42	6	
01.2.1	Fermented milks (plain)	300 mg/kg	Note 42	6	
01.2.2	Renneted milk	1000 mg/kg	Note 42	6	
01.3.2	Beverage w hiteners	200 mg/kg	Note 42	6	
01.6	Cheese	3000 mg/kg	Note 42	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 42	6	
02.1.1	Butter oil, anhydrous milkfat, ghee	1000 mg/kg	Note 42	6	
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg	Note 42	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	2000 mg/kg	Note 42	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 42	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	1000 mg/kg	Note 42	6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 42	6	
04.1.1	Fresh fruit	1000 mg/kg	Note 42	6	
04.1.2.1	Frozen fruit	1000 mg/kg	Note 42	6	
04.1.2.2	Dried fruit	2000 mg/kg	Note 42	6	
04.1.2.3	Fruit in vinegar, oil, or brine	2000 mg/kg	Note 42	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 42	6	
04.1.2.5	Jams, jellies and marmelades	1500 mg/kg	Note 42	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 42	6	
04.1.2.7	Candied fruit	1000 mg/kg	Note 42	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	Note 42	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	1000 mg/kg	Note 42	6	
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 42	6	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 42	6	
04.1.2.12	Cooked or fried fruit	1200 mg/kg	Note 42	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 42	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 42	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 42	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 42	6	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 42	6	

SORBATES

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.8	Cooked or fried vegetables and seaweeds	2000 mg/kg	Note 42	6	
05.1.1	Cocoa mixes (powders and syrups)	1500 mg/kg	Note 42	6	
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 42	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg	Note 42	6	
05.1.4	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 42	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 42	6	
05.3	Chewing gum	1500 mg/kg	Note 42	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 42	6	
06.2	Flours and starches	1000 mg/kg	Note 42	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 42	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 42	6	
06.6	Batters (e.g., for breaded roasters for fish or poultry)	2000 mg/kg	Note 42	6	
07.0	Bakery wares	2000 mg/kg	Note 42	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	Note 42	6	
08.3	Processed comminuted meat, poultry, and game products	2000 mg/kg	Note 42	6	
08.4	Edible casings (e.g., sausage casings)	GMP	Note 42	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.4.1	Cooked fish and fish products	2000 mg/kg	Note 42	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 42 & 82	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
10.2.1	Liquid egg products	5000 mg/kg	Note 42	6	
10.2.2	Frozen egg products	1000 mg/kg	Note 42	6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	Note 42	6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 42	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 42	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 42	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 42	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 42	6	
12.3	Vinegars	1000 mg/kg	Note 42	6	
12.4	Mustards	1500 mg/kg	Note 42	6	
12.5	Soups and broths	1000 mg/kg	Note 42	6	
12.6	Sauces and like products	2000 mg/kg	Note 42	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1500 mg/kg	Note 42	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Note 42	6	

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 42	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 42	6	
13.6	Food supplements	2000 mg/kg	Note 42	6	
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 42	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 42	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	1000 mg/kg	Note 42	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1000 mg/kg	Note 42	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1000 mg/kg	Note 42	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 42	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	1000 mg/kg	Note 42	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 42	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1000 mg/kg	Note 42	6	
14.1.4.1	Carbonated drinks	1000 mg/kg	Note 42	6	
14.1.4.2	Non-carbonated, including punches and ades	1000 mg/kg	Note 42	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1500 mg/kg	Note 42	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 42	6	
14.2.1	Beer and malt beverages	500 mg/kg	Note 42	6	
14.2.2	Cider and perry	1000 mg/kg	Note 42	6	
14.2.3	Wines	2000 mg/kg	Note 42	6	
14.2.4	Fruit wine	1000 mg/kg	Note 42	6	
14.2.5	Mead	1000 mg/kg	Note 42	6	
14.2.6	Spirituos beverages	600 mg/kg	Note 42	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 42	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Note 42	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 42	6	

## SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate	INS: 491	Sorbitan Tristearate	INS: 492
Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage with sweeteners	5000 mg/kg		6	
01.4.4	Cream analogues	5000 mg/kg		6	
01.5.2	Milk and cream powder analogues	4000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	30000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.5	Jams, jellies and marmelades	25 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		6	



## SORBITAN ESTERS OF FATTY ACIDS

## DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.0	Confectionery	20000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.1.1	Breads and rolls	10000 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	3500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	250 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		6	
12.8	Yeast and like products	15000 mg/kg	Note 104	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	800 mg/kg		6	
14.2.3	Wines	GMP		6	

**SORBITOL (INCLUDING SORBITOL SYRUP)**

Sorbitol and Sorbitol Syrup

INS: 420

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

SORBITOL (INCLUDING SORBITOL SYRUP)

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	35000 mg/kg		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

**STARCH ACETATE**

Starch Acetate Esterified with Acetic Anhydride

INS: 1420

Starch Acetate Esterified with Vinyl Acetate

INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	

**STARCH SODIUM OCTENYL SUCCINATE**

Starch Sodium Octenyl Succinate

INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	

**STEAROYL-2-LACTYLATES**

Sodium Stearoyl Lactylate

INS: 481i

Calcium Stearoyl Lactylate

INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
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## STEAROYL-2-LACTYLATES

## DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.4	Cream analogues	10000 mg/kg	Note 2	6	
01.5.1	Milk powder and cream powder (plain)	2000 mg/kg		6	
01.6.5	Cheese analogues	2000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from water	3000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	Note 15	6	
04.1.2.7	Candied fruit	2000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	187 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Note 76	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	5000 mg/kg	Note 2	6	
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	5000 mg/kg	Note 2	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	4000 mg/kg		6	
06.2	Flours and starches	5000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4500 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	7500 mg/kg	Note 2	6	
07.0	Bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	4000 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	4000 mg/kg		6	
10.2	Egg products	500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg		6	
12.6	Sauces and like products	2500 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	2000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	2000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	2000 mg/kg	Note 2	6	
14.2.6	Spirituous beverages	8000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg		6	

STEAROYL-2-LACTYLATES

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2500 mg/kg		6	

**STEARYL TARTRATE**

Stearyl Tartrate

INS: 483

Function: Emulsifier, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	5000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	

**SUCRALOSE**

Sucralose

INS: 955

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	250 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	250 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	400 mg/kg		6	
04.1.2.1	Frozen fruit	150 mg/kg		6	
04.1.2.2	Dried fruit	150 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	150 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	450 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	450 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	800 mg/kg		6	
04.1.2.7	Candied fruit	800 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	450 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1250 mg/kg		6	
04.1.2.10	Fermented fruit products	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	250 mg/kg		6	
04.1.2.12	Cooked or fried fruit	150 mg/kg		6	
04.2.2.1	Frozen vegetables	150 mg/kg		6	

SUCRALOSE

DRAFT GSFA - TABLE ONE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	150 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	450 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	150 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1500 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg		6	
04.2.2.7	Fermented vegetable products	150 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	150 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	600 mg/kg		6	
06.2	Flours and starches	600 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	1000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	600 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1250 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	600 mg/kg		6	
06.7	Rice cakes (Oriental type only)	600 mg/kg		6	
07.1	Bread and ordinary bakery wares	750 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	750 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	800 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	750 mg/kg		6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	450 mg/kg		6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	450 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1500 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	700 mg/kg		6	
12.4	Mustards	400 mg/kg		6	
12.5	Soups and broths	1250 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1250 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1250 mg/kg		6	
12.6.3	Mixes for sauces and gravies	450 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	450 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1250 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	400 mg/kg		6	

## SUCRALOSE

## DRAFT GSFA - TABLE ONE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	1250 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	800 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	250 mg/kg		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	250 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1250 mg/kg		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1250 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	250 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1250 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1250 mg/kg		6	
14.1.4.1	Carbonated drinks	600 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	600 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1250 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	700 mg/kg		6	
15.0	Ready-to-eat savouries	1000 mg/kg		6	

## SUCROGLYCERIDES

Sucroglycerides

INS: 474

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	20000 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	15000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	6	

## SUCROGLYCERIDES

## DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5	Soups and broths	2000 mg/kg		6	
12.6	Sauces and like products	10000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.4	Fruit wine	5000 mg/kg		6	
14.2.5	Mead	5000 mg/kg		6	
14.2.6	Spirituos beverages	5000 mg/kg		6	

## SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids

INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage with thickeners	20000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
01.4.4	Cream analogues	GMP		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.5.2	Milk and cream powder analogues	10000 mg/kg		6	
01.6.4	Processed cheese	10000 mg/kg		6	
01.6.5	Cheese analogues	10000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1.2	Vegetable oils and fats	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	

## SUCROSE ESTERS OF FATTY ACIDS

## DRAFT GSFA - TABLE ONE

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	15000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	10000 mg/kg		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	6	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	5000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6	Sauces and like products	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4.1	Carbonated drinks	1000 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	5000 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.4	Fruit wine	5000 mg/kg		6	
14.2.5	Mead	5000 mg/kg		6	
14.2.6	Spirituous beverages	5000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10000 mg/kg		6	



**SULPHITES**

Sulphur Dioxide	INS: 220	Sodium Sulphite	INS: 221
Sodium Hydrogen Sulphite	INS: 222	Sodium Metabisulphite	INS: 223
Potassium Metabisulphite	INS: 224	Potassium Sulphite	INS: 225
Calcium Hydrogen Sulphite	INS: 227	Potassium Bisulphite	INS: 228
Sodium Thiosulphate	INS: 539		

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	50 mg/kg	Notes 12 & 44	6	
01.6.4.1	Plain processed cheese	300 mg/kg	Note 44	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 44	6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 44	6	
04.1.1.2	Surface-treated fresh fruit	30 mg/kg	Note 44	6	
04.1.2.1	Frozen fruit	500 mg/kg	Note 44	6	
04.1.2.2	Dried fruit	3000 mg/kg	Note 44	6	
04.1.2.3	Fruit in vinegar, oil, or brine	350 mg/kg	Note 44	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	Note 44	6	
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 44	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	Note 44	6	
04.1.2.7	Candied fruit	350 mg/kg	Note 44	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg	Note 44	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	750 mg/kg	Note 44	6	
04.1.2.10	Fermented fruit products	350 mg/kg	Note 44	6	
04.1.2.11	Fruit fillings for pastries	350 mg/kg	Note 44	6	
04.1.2.12	Cooked or fried fruit	GMP	Note 44	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	500 mg/kg	Note 44	6	
04.2.2.1	Frozen vegetables	750 mg/kg	Note 44	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	2500 mg/kg	Notes 44 & 105	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	750 mg/kg	Note 44	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	750 mg/kg	Note 44	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 44	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	800 mg/kg	Note 44	6	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 44	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	750 mg/kg	Note 44	6	
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg	Note 44	6	
05.1.2	Cocoa-based spreads, including fillings	2000 mg/kg	Note 44	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	150 mg/kg	Note 44	6	
05.1.4	Imitation chocolate, chocolate substitute products	2000 mg/kg	Note 44	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 44	6	
05.3	Chewing gum	2000 mg/kg	Note 44	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	150 mg/kg	Note 44	6	
06.1	Whole, broken, or flaked grain, including rice	400 mg/kg	Note 44	6	
06.2	Flours and starches	900 mg/kg	Note 44	6	

## SULPHITES

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	20 mg/kg	Note 44	6	
07.1.1	Breads and rolls	100 mg/kg	Note 29	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg	Note 44	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg	Note 44	6	
07.2	Fine bakery wares	300 mg/kg	Note 44	6	
08.1.2	Fresh meat, poultry, and game, comminuted	450 mg/kg	Note 44	6	
08.3	Processed comminuted meat, poultry, and game products	500 mg/kg	Note 44	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 44	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	200 mg/kg	Note 44	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	50 mg/kg	Note 44	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 44	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	500 mg/kg	Note 44	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	40 mg/kg	Note 44	6	
12.1	Salt	1000 mg/kg	Note 29	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 44	6	
12.3	Vinegars	200 mg/kg	Note 44	6	
12.4	Mustards	250 mg/kg	Notes 44 & 106	6	
12.5	Soups and broths	1000 mg/kg	Note 44	6	
12.6	Sauces and like products	300 mg/kg	Note 44	6	
12.9	Protein products	500 mg/kg	Note 44	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	600 mg/kg	Note 44	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	500 mg/kg	Note 44	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	500 mg/kg	Notes 44 & 107	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	70 mg/kg	Note 44	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	70 mg/kg	Note 44	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	70 mg/kg	Note 44	6	
14.1.4.1	Carbonated drinks	115 mg/kg	Note 44	6	
14.1.4.2	Non-carbonated, including punches and ades	250 mg/kg	Note 44	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	350 mg/kg	Note 44	6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	350 mg/kg	Notes 44 & 103	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 44	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500 mg/kg	Note 44	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	Note 44	6	

## SUNSET YELLOW FCF

Sunset Yellow FCF

INS: 110

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg		6	
01.2.1	Fermented milks (plain)	12 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.2	Dried fruit	50 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	369 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	300 mg/kg	Note 76	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable products	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	400 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	350 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery w ares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## TALC

Talc

INS: 553iii

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

## TANNIC ACID (TANNINS, FOOD GRADE)

Tannic Acid (Tannins, Food Grade)

INS: 181

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.5	Mead	GMP		6	
14.2.6	Spirituos beverages	GMP		6	

## TARA GUM

Tara Gum

INS: 417

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	1000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

## TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)

Tartaric, Acetic & Fatty Acid Esters of Glycerol (Mixed)      INS: 472f

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

## TARTRATES

Tartaric Acid (L(+)-)	INS: 334	Monosodium Tartrate	INS: 335i
Disodium Tartrate	INS: 335ii	Monopotassium Tartrate	INS: 336i
Dipotassium Tartrate	INS: 336ii	Potassium Sodium Tartrate	INS: 337

Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP	Note 45	6	
01.6.1	Unripened cheese	26170 mg/kg	Notes 5 & 45	6	
01.6.2	Ripened cheese	GMP	Note 45	6	
01.6.3	Whey cheese	GMP	Note 45	6	
01.6.4	Processed cheese	34900 mg/kg	Note 45	6	
01.6.5	Cheese analogues	GMP	Note 45	6	
01.6.6	Whey protein cheese	GMP	Note 45	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 45	6	
02.1	Fats and oils essentially free from water	GMP	Note 45	6	
02.2.1.1	Butter and concentrated butter	GMP	Note 45	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	100 mg/kg	Note 45	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 45	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP	Notes 2 & 45	6	
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 45	6	
04.1.1	Fresh fruit	1300 mg/kg	Note 45	6	
04.1.2.1	Frozen fruit	1300 mg/kg	Note 45	6	
04.1.2.2	Dried fruit	1300 mg/kg	Note 45	6	
04.1.2.3	Fruit in vinegar, oil, or brine	1300 mg/kg	Note 45	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	Note 45	6	
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 45	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	3000 mg/kg	Note 45	6	
04.1.2.7	Candied fruit	1300 mg/kg	Note 45	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1300 mg/kg	Note 45	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1300 mg/kg	Note 45	6	
04.1.2.10	Fermented fruit products	1300 mg/kg	Note 45	6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 45	6	
04.1.2.12	Cooked or fried fruit	1300 mg/kg	Note 45	6	
04.2.1	Fresh vegetables, and nuts and seeds	1300 mg/kg	Note 45	6	
04.2.2.1	Frozen vegetables	1300 mg/kg	Note 45	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1300 mg/kg	Note 45	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	15000 mg/kg	Note 45	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 45	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1300 mg/kg	Note 45	6	

## TARTRATES

## DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 45	6	
04.2.2.7	Fermented vegetable products	1300 mg/kg	Note 45	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1300 mg/kg	Note 45	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	Note 45	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	Note 45	6	
05.3	Chewing gum	30000 mg/kg	Note 45	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	8000 mg/kg	Note 45	6	
06.2	Flours and starches	GMP	Note 45	6	
06.4.1	Fresh pastas and noodles and like products	GMP	Note 45	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2860 mg/kg	Note 45	6	
07.0	Bakery wares	10000 mg/kg	Note 45	6	
08.0	Meat and meat products, including poultry and game	GMP	Note 45	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 45	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	7500 mg/kg	Note 45	6	
12.4	Mustards	5000 mg/kg	Note 45	6	
12.5	Soups and broths	5000 mg/kg	Note 45	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 45	6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	3000 mg/kg	Note 45	6	
12.6.3	Mixes for sauces and gravies	GMP	Note 45	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	GMP	Note 45	6	
13.2	Weaning foods for infants and growing children	5000 mg/kg	Note 45	6	
14.1.2	Fruit and vegetable juices	4000 mg/kg	Note 45	6	
14.1.3	Fruit and vegetable nectars	1600 mg/kg	Note 45	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	3000 mg/kg	Note 45	6	
14.2.1	Beer and malt beverages	2000 mg/kg	Note 45	6	
14.2.2	Cider and perry	2000 mg/kg	Note 45	6	
14.2.3.1	Still wine	9000 mg/kg	Note 45	6	
14.2.3.2	Sparkling and semi-sparkling wines	2560 mg/kg	Note 45	6	
14.2.3.3	Fortified wine and liquor wine	2560 mg/kg	Note 45	6	
14.2.3.4	Aromatized wine	2560 mg/kg	Note 45	6	
14.2.4	Fruit wine	GMP	Note 45	6	
14.2.5	Mead	GMP	Note 45	6	
14.2.6	Spirituos beverages	3000 mg/kg	Note 45	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	600 mg/kg	Notes 2 & 45	6	

## TARTRAZINE

Tartrazine

INS: 102

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	



## TARTRAZINE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	18 mg/kg	Note 12	6	
01.3.2	Beverage w hiteners	300 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.2	Dried fruit	200 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

## TARTRAZINE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	

## TARTRAZINE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

## TBHQ

Tertiary Butylhydroquinone

INS: 319

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	6	
05.3	Chewing gum	750 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	

## THAUMATIN

Thaumatococcus

INS: 957

Function: Sweetener, Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	400 mg/kg	Note 51	6	

## TITANIUM DIOXIDE

Titanium Dioxide

INS: 171

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	

## TITANIUM DIOXIDE

## DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

## TOCOPHEROLS

Mixed Tocopherols Concentrate

INS: 306

Alpha-Tocopherol

INS: 307

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1	Milk and dairy-based drinks	200 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	200 mg/kg		6	
01.3	Condensed milk and analogues	200 mg/kg		6	
01.4	Cream (plain) and the like	200 mg/kg		6	
01.5.1	Milk pow der and cream pow der (plain)	5000 mg/kg		6	
01.5.2	Milk and cream pow der analogues	200 mg/kg		6	
01.5.3	Milk and cream (blend) pow der (plain and flavoured)	200 mg/kg		6	
01.6	Cheese	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
01.8	Whey and w hey products, excluding w hey cheeses	200 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg		6	
02.1.2	Vegetable oils and fats	300 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	300 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	500 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	500 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	200 mg/kg		6	

TOCOPHEROLS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	150 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	25 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 15	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 15	6	
05.3	Chewing gum	1500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 15	6	
06.2	Flours and starches	600 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	85 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg		6	
12.4	Mustards	200 mg/kg		6	
12.5	Soups and broths	200 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	600 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg		6	
12.6.3	Mixes for sauces and gravies	200 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	30 mg/kg		6	
13.2	Weaning foods for infants and growing children	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
14.2.1	Beer and malt beverages	150 mg/kg	Note 96	6	
14.2.3	Wines	150 mg/kg	Note 96	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	150 mg/kg	Note 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1500 mg/kg		6	

**TRAGACANTH GUM**

Tragacanth Gum

INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.1	Fats and oils essentially free from water	13000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

**TRISACETIN**

Triacetin

INS: 1518

Function: Humectant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

**TRIPOTASSIUM CITRATE**

Tripotassium Citrate

INS: 332ii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	

## TRIPOTASSIUM CITRATE

## DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

## TRISODIUM CITRATE

Trisodium Citrate

INS: 331iii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.1.1	Fresh fruit	2000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	2000 mg/kg		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	5000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

TRISODIUM CITRATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

**XANTHAN GUM**

Xanthan Gum

INS: 415

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	3000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	5000 mg/kg	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4000 mg/kg	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		6	

**XYLITOL**

Xylitol

INS: 967

Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	



Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

## Notes to the Comments for the Revised Draft General Standard for Food Additives (33<sup>rd</sup> CCFAC)

**Note 1:** As adipic acid

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

**Note 3:** Surface treatment.

**Note 4:** For decoration, stamping, marking or branding the product.

**Note 5:** Used in raw materials for manufacture of the finished food.

**Note 6:** As aluminium.

**Note 7:** Use level not in finished food.

**Note 8:** As bixin.

**Note 9:** As total bixin or norbixin.

**Note 10:** As ascorbyl stearate.

**Note 11:** Flour basis.

**Note 12:** Carryover from flavouring substances.

**Note 13:** As benzoic acid.

**Note 14:** NOT USED.

**Note 15:** Fat or oil basis.

**Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

**Note 17:** As cyclamic acid.

**Note 18:** Added level; residue not detected in ready-to-eat food.

**Note 19:** Used in cocoa fat; use level on ready-to-eat basis.

**Note 20:** On total amount of stabilizers, thickeners and/or gums.

**Note 21:** As anhydrous calcium disodium EDTA.

**Note 22:** For use in smoked fish products only.

**Note 23:** As iron.

**Note 24:** As anhydrous sodium ferrocyanide.

**Note 25:** As formic acid.

**Note 26:** For use in baking powder only.

**Note 27:** As p-hydroxybenzoic acid.

**Note 28:** ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$$

**Note 29:** Reporting basis not specified.

**Note 30:** As residual NO<sub>3</sub> ion.

**Note 31:** Of the mash used.

**Note 32:** As residual NO<sub>2</sub> ion.

**Note 33:** As phosphorus.

**Note 34:** Anhydrous basis.

**Note 35:** Level in cocoa nibs.

**Note 36:** Residual level.

**Note 37:** As weight of nonfat milk solids.

**Note 38:** Level in creaming mixture.

**Note 39:** Only when product contains butter or other fats and oils.

**Note 40:** Use in packing medium only.

**Note 41:** Use in breadings or batter coatings only.  
**Note 42:** As sorbic acid  
**Note 43:** As tin.  
**Note 44:** As residual SO<sub>2</sub>.  
**Note 45:** As tartaric acid.  
**Note 46:** As thiodipropionic acid.  
**Note 47:** On egg yolk weight, dry basis.  
**Note 48:** For olives only.  
**Note 49:** For use on citrus fruits only.  
**Note 50:** For use in fish roe only.  
**Note 51:** For use in herbs and salt substitutes only.  
**Note 52:** For use in butter only.  
**Note 53:** For use in coatings only.  
**Note 54:** For use in dried products only.  
**Note 55:** Added level.  
**Note 56:** Provided starch is not present.  
**Note 57:** GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.  
**Note 58:** As calcium.  
**Note 59:** Use as packing gas.  
**Note 60:** If used as a carbonating agent, the CO<sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.  
**Note 61:** For use in minced fish only.  
**Note 62:** As copper.  
**Note 63:** On amount of dairy ingredients.  
**Note 64:** Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.  
**Note 65:** Carryover from nutrient preparations.  
**Note 66:** As formaldehyde. For use in provolone cheese only.  
**Note 67:** Carryover from use in casings.  
**Note 68:** For use in natural mineral waters only.  
**Note 69:** Use as carbonating agent.  
**Note 70:** As the acid.  
**Note 71:** Calcium, potassium and sodium salts only.  
**Note 72:** Ready-to-eat basis.  
**Note 73:** Except whole fish.  
**Note 74:** Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.  
**Note 75:** Use in milk powder for vending machines only.  
**Note 76:** Use in potatoes only.  
**Note 77:** As mono-isopropyl citrate.  
**Note 78:** For use in tocino (fresh, cured sausage) only.  
**Note 79:** For use on nuts only.  
**Note 80:** Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.

**Note 81:** Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.

**Note 82:** For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

**Note 83:** Excluding foods for infants and young children.

**Note 84:** Use in alcohol-free beer only.

**Note 85:** Except for use in coolers at 1000 mg/kg.

**Note 86:** Use in whipped dessert toppings other than cream only.

**Note 87:** Treatment level.

**Note 88:** Carryover from the ingredient.

**Note 89:** Except for use in dried tangle (KONBU) at 150 mg/kg.

**Note 90:** For use in milk-sucrose mixtures used in the finished product.

**Note 91:** By weight of defoamer.

**Note 92:** On the weight of the protein before re-hydration.

**Note 93:** Except natural wine produced from Vitis Vinifera grapes.

**Note 94:** For use in loganiza (fresh, uncured sausage) only.

**Note 95:** For use in surimi and fish roe products only.

**Note 96:** For use in cooler-type products only.

**Note 97:** For use as a protective float on brine for curing pickles.

**Note 98:** For dust control.

**Note 99:** For use as a float on fermentation fluid to prevent contamination.

**Note 100:** For use as a dispersing agent in dill oil used in the final food.

**Note 101:** Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

**Note 102:** For use as a surfactant or wetting agent for colours in the food.

**Note 103:** Except for use in special white wines at 400 mg/kg.

**Note 104:** Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

**Note 105:** Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

**Note 106:** Except for use in Dijon mustard at 500 mg/kg.

**Note 107:** Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

**Note 108:** For use on coffee beans only.

**Note 109:** Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10<sup>6</sup>mg/kg) = 3000 mg/kg

**Note 110:** For use in frozen French fried potatoes only.

**Note 111:** For use in dipping solution only.

**Note 112:** For use in grated cheese only.

**Note 113:** Excluding butter.

**Note 114:** Excluding cocoa powder.

**PROJETS D'AMENDEMENTS AU TABLEAU 3 (ADDITIFS AVEC UNE DOSE  
JOURNALIERE ADMISSIBLE "NON SPECIFIEE") DE LA NORME GENERALE  
CODEX POUR LES ADDITIFS ALIMENTAIRES**

(A l'étape 5 de la procédure accélérée)

SUBSTANCE	NUMÉRO SIN	DJA JECFA
Algue Eucheuma transformée	407a	DJA "Non spécifiée" <sup>1</sup>
Carboxyméthylcellulose, hydrolysée par action enzymatique	469	DJA "Non spécifiée" <sup>2</sup>
Gamma Cyclodextrine	458	DJA "Non spécifiée" <sup>3</sup>
Sirop de polyglycitol	964	DJA "Non spécifiée" <sup>4</sup>
Erythritol	968	DJA "Non spécifiée"
Curdlan	424	DJA "Non spécifiée" <sup>5</sup>
Sulfate de sodium	514	DJA "Non spécifiée" <sup>6</sup>

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<sup>1</sup> DJA de groupe (temporaire)

<sup>2</sup> DJA de groupe

<sup>3</sup> Révisée par la 53e session du JECFA , maintenant : « DJA non spécifiée » de plein droit.

<sup>4</sup> DJA de groupe pour matériaux conformes aux spécifications du polyglycitol

<sup>5</sup> DJA temporaire en attendant examen de qualification indicative des spécifications

<sup>6</sup> Temporaire

**CATÉGORIES D'ALIMENTS OU ALIMENTS EXCLUS DES CONDITIONS  
GÉNÉRALES DU TABLEAU TROIS – APPENDICE AU TABLEAU 3  
DE LA NORME GÉNÉRALE POUR LES ADDITIFS ALIMENTAIRES  
(À l'étape 5/8 de la procédure)**

L'utilisation des additifs inscrits au Tableau TROIS dans les aliments ci-après est régie par les dispositions des tableaux UN et DEUX

<b>NUMERO</b>	<b>CATEGORIE D'ALIMENT</b>
01.1.1	Lait et babeurre (excepté le babeurre traité à ultra haute température (UHT))
01.2	Produits laitiers fermentés et présurés (nature) à l'exclusion de la catégorie 01.1.2 (boissons à base de produits laitiers)
01.4.1	Crème pasteurisée
01.4.2	Crèmes stérilisées, UHT, fouettées ou à fouetter et à teneur réduite en matières grasses
02.1	Graisses et huiles, essentiellement anhydres
02.2.1.1	Beurre et beurre concentré (beurre uniquement)
04.1.1	Fruits frais
04.2.2.1	Légumes surgelés
4.2.2.7	Légumes fermentés (produits à base de légumes fermentés)
06.1	Céréales entières, brisées ou en flocons, y compris le riz
06.2	Farines et amidons
06.4.1	Pâtes alimentaires fraîches et produits similaires (nouilles)
06.4.2	Pâtes et nouilles précuites ou sèches et produits similaires (produits secs seulement)
08.1	Viande fraîche, volaille et gibier
09.1	Poisson frais et produits dérivés, y compris mollusques, crustacés et échinodermes
09.2	Poisson transformé et produits dérivés, y compris mollusques, crustacés et échinodermes
10.1	Œufs frais
10.2.1	Produits à base d'œufs liquides
10.2.2	Produits à base d'œufs surgelés
11.1	Sucre raffiné et sucres bruts
11.2	Sucre roux, sauf produits de la catégorie 11.1.3 (sucre blanc en poudre, sucre roux en poudre, sirop de glucose, sirop de glucose sec, sucre de canne brut)
11.3	Solutions et sirops (partiellement) invertis, y compris mélasses et exceptés les produits de la catégorie 11.1.3
11.4	Autres sucres et sirops (par exemple : xylose, sirop d'érable, nappages)
11.5	Miel
12.1	Sel
12.2	Fines herbes, épices et assaisonnements (y compris les succédanés du sel) et condiments (uniquement fines herbes et succédanés de sel)
13.1	Aliments pour nourrissons et préparations de suite
13.2	Aliments pour jeunes enfants (aliments de sevrage)
14.1.1.1	Eaux minérales naturelles et eaux de source (eaux minérales naturelles uniquement)
14.1.2.1	Jus de fruits en conserve ou en bouteille (pasteurisés)
14.1.2.3	Concentrés (liquides et solides) pour jus de fruits

<b>NUMERO</b>	<b>CATEGORIE D'ALIMENT</b>
14.1.3.1	Nectars de fruits en conserve ou en bouteille (pasteurisés)
14.1.3.3	Concentrés (liquides et solides) pour nectars de fruits
14.1.5	Café, succédanés de café, thé, infusions et autres boissons chaudes à base de céréales, à l'exclusion du cacao
14.2.3	Vins de raisin

**AVANT-PROJET DE NORME GÉNÉRALE CODEX RÉVISÉE  
POUR LES DENRÉES ALIMENTAIRES IRRADIÉES  
(À l'étape 5 de la procédure)**

**1. CHAMP D'APPLICATION**

La présente norme s'applique aux aliments irradiés. Elle ne s'applique pas aux aliments exposés aux doses émises par les instruments de mesures utilisés à des fins d'inspection.

**2. PRESCRIPTIONS D'ORDRE GÉNÉRAL**

**2.1 Sources de rayonnements**

On peut utiliser les types ci-après de rayonnements ionisants:

- a) Rayons gamma émis par les radionucléides <sup>60</sup>Co;
- b) Rayons X produits par des appareils fonctionnant à un niveau d'énergie égal ou inférieur à 5 MeV;
- c) Électrons produits par des appareils fonctionnant à un niveau d'énergie égal ou inférieur à 10 MeV.

**2.2 Dose absorbée**

[ La dose globale moyenne absorbée par une denrée alimentaire traitée par irradiation ne devrait pas dépasser 10 kGy<sup>7</sup>.]

Pour tous les aliments, la dose minimale absorbée devrait être suffisante pour obtenir le résultat technologique recherché et la dose maximale absorbée devrait être inférieure à celle qui compromettrait la salubrité de l'aliment ou affecterait négativement son intégrité structurelle, ses caractéristiques fonctionnelles ou ses propriétés organoleptiques.

**2.3 Installations et contrôle des opérations**

2.3.1 L'irradiation des aliments doit être pratiquée dans des installations dûment autorisées et homologuées pour cet usage par l'autorité compétente.

2.3.2 Ces installations doivent être conçues de manière à satisfaire aux critères de sûreté, d'efficacité et d'hygiène applicables en matière de traitement des aliments.

2.3.3 L'exploitation des installations doit être assurée par du personnel ayant la formation et les compétences requises.

2.3.4 Le contrôle des opérations à l'intérieur des installations inclut l'établissement de dossiers avec indications dosimétriques quantitatives.

2.3.5 Les autorités compétentes ont le droit d'accéder aux locaux et aux dossiers aux fins d'inspection.

2.3.6 Le contrôle doit être exercé conformément aux dispositions du Code d'usages international recommandé pour le traitement des aliments par irradiation (CAC/RCP 19-1979, **en cours de révision**).

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<sup>7</sup> *Irradiation à haute dose: Salubrité des aliments irradiés avec des doses supérieures à 10 kGy, Rapport d'un Groupe d'étude mixte FAO/OMS/AIEA, Rapport technique Séries 890 OMS, Genève, 1999; Safety and Nutritional Adequacy of Irradiated Foods, OMS, Genève, 1994; et Salubrité des aliments irradiés, Rapport d'un Comité mixte FAO/AIEA/OMS d'experts, séries de rapports techniques 659, OMS, Genève, 1981)*



### 3. **HYGIÈNE DES ALIMENTS IRRADIÉS**

3.1 L'aliment irradié doit être préparé, traité et transporté dans des conditions d'hygiène appropriées, conformément aux dispositions du Code d'usages international recommandé - Principes généraux d'hygiène alimentaire (CAC/RCP 1-1969, Rev. 3-1997) et aux sept principes du Système de l'analyse des risques - points critiques pour leur maîtrise (HACCP). Le cas échéant, les exigences techniques pour les matières premières et le produit final doivent être conformes aux codes d'hygiène, aux normes alimentaires et aux codes en matière de transport applicables.

3.2 Toute prescription sanitaire pertinente en matière de sécurité sanitaire et de qualité nutritionnelle applicable dans le pays où est vendu l'aliment considéré doit être respectée.

### 4. **PRESCRIPTIONS TECHNIQUES**

#### 4.1 **Conditions générales**

L'irradiation des denrées alimentaires n'est justifiée que lorsqu'elle répond à un besoin technologique ou à un objectif d'hygiène alimentaire. Elle ne devrait pas remplacer de bonnes pratiques de fabrication.

#### 4.2 **Prescriptions relatives à la qualité et à l'emballage des aliments**

Les doses appliquées doivent être fonction des objectifs techniques et de santé publique à atteindre et conformes aux bonnes pratiques en matière d'irradiation. Les aliments à irradier et leurs matériaux d'emballage doivent être de bonne qualité, dans un état d'hygiène acceptable et se prêter à l'application de ce procédé et doivent être manipulés, avant et après irradiation, conformément aux bonnes pratiques de fabrication et compte tenu des exigences propres à la technique d'irradiation.

### 5. **IRRADIATION RÉPÉTÉE**

5.1 À l'exception des denrées alimentaires dont la teneur en eau est faible (céréales, légumineuses, aliments déshydratés et produits analogues), qui ont été irradiés afin d'empêcher la réinfestation par les insectes, aucun aliment irradié conformément aux sections 2 et 4 de la présente norme ne doit être soumis à une seconde irradiation.

5.2 Aux fins de la présente norme, une denrée alimentaire n'est pas considérée comme ayant été soumise à une seconde irradiation lorsque: a) l'aliment est préparé à partir de produits déjà irradiés à de faibles doses, dans d'autres buts que ceux de la sécurité des denrées alimentaires, par exemple, quarantaine, prévention de la germination des racines et tubercules b) on irradie une denrée alimentaire qui contient un ingrédient irradié dans une proportion inférieure à 5 pour cent; ou c) la dose totale de rayonnements ionisants nécessaire pour obtenir l'effet souhaité est appliquée à l'aliment en plusieurs doses successives croissantes dans le cadre d'un traitement ayant une fonction technologique donnée.

[5.3 La dose globale moyenne cumulative absorbée ne doit pas dépasser 10 kGy à la suite de l'irradiation répétée.]

### 6. **ÉTIQUETAGE**

#### 6.1 **Tenue des stocks**

Les documents d'expédition des aliments irradiés, préemballés ou non, doivent contenir des renseignements permettant d'identifier l'installation homologuée qui a irradié l'aliment, la ou (les) date(s) du traitement, la dose reçue et le numéro d'identification du lot.

#### 6.2 **Aliments préemballés destinés à la consommation directe**

L'étiquetage des aliments irradiés préemballés doit indiquer le traitement subi et être conforme en tout point aux dispositions de la Norme générale Codex pour l'étiquetage de denrées alimentaires préemballées (CODEX STAN 1-1985, Rév. 2-1999).

#### 6.3 **Aliments transportés dans des conteneurs en vrac**

Le fait que les denrées alimentaires aient été irradiées doit être clairement indiqué dans les documents d'expédition pertinents.

7. Méthodes d'analyse et d'échantillonnage : À élaborer.

**SPÉCIFICATION D'IDENTITÉ ET DE PURETÉ DES ADDITIFS ALIMENTAIRES  
DÉCOULANT DE LA 55<sup>e</sup> REUNION DU COMITÉ MIXTE D'EXPERTS SUR LES  
ADDITIFS ALIMENTAIRES (JECFA)**

**(À l'étape 5/8 de la procédure)**

**Note:** Food additive specifications under Categories III, IV and V are included in the Report of the Working Group on Specifications (Conference Room Document 2).

**CATEGORY I (RECOMMENDED FOR ADOPTION BY THE COMMISSION)**

**FOOD ADDITIVES (28 SUBSTANCES)**

- Aluminium potassium sulfate
- Aluminium sulfate (anhydrous)
- Ammonium salts of phosphatidic acid
- $\alpha$ -Amylase and glucoamylase from *Aspergillus oryzae*, var.
- $\alpha$ -Amylase from *Aspergillus oryzae*, var.
- Asparatame-acesulfame salt
- Benzoyl peroxide
- Caramel colours
- Carmines
- Cellulase from *Penicillium funiculosum*
- Cochineal extract
- Diatomaceous earth
- Diethyl ether
- $\beta$ -Glucanase from *Trichoderma harzianum*
- Guaiac resin
- Microcrystalline cellulose
- Microcrystalline wax
- Nitrous oxide
- Pectinase from *Aspergillus niger*, var.
- Pentasodium triphosphate
- Protease from *Aspergillus oryzae*, var.
- Rennet from *Rhizomucor* species
- Shellac, bleached
- Sorbitan monolaurate
- Stearyl tartrate
- Talc
- d- $\alpha$ -Tocopherol, concentrate
- Trehalose

**Emulsifiers (31 Substances): Deletion of Heavy Metals (as Lead) and New Limits for Arsenic and Lead**

Emulsifier	As mg/kg	Pb mg/kg	Emulsifier	As mg/kg	Pb mg/kg
Acetic and fatty acid esters of glycerol	-	2	Sodium aluminium phosphate, basic	3	4
Ammonium polyphosphate	3	4	Sodium metaphosphate, insoluble	3	4
Calcium stearyl-2-lactylate	-	2	Sodium polyphosphate, glassy	3	4
Cholic acid	-	2	Sodium stearyl-2-lactylate	-	2
Citric and fatty acid esters of glycerol	-	2	Sorbitan monooleate	-	2
Desoxycholic acid	-	2	Sorbitan monopalmitate	-	2
Diacetyltartaric and fatty acid esters of glycerol	-	2	Sorbitan monostearate	-	2
Dicalcium pyrophosphate	3	4	Sorbitan tristearate	-	2
Dioctyl sodium sulphosuccinate	-	2	Stearyl citrate	-	2

Emulsifier	As mg/kg	Pb mg/kg	Emulsifier	As mg/kg	Pb mg/kg
Disodium pyrophosphate	3	4	Stearyl monoglyceridyl citrate	-	2
Glycerol ester of wood rosin	-	2	Succinylated monoglycerides	-	2
Lactic and fatty acid esters of glycerol	-	2	Sucroglycerides	-	2
Polyoxyethylene (20) sorbitan monostearate	-	2	Tetrasodium pyrophosphate	3	4
Polyoxyethylene (20) sorbitan tristearate	-	2	Thermally oxidized soya bean oil	-	2
Propylene glycol esters of fatty acids	-	2	Thermally oxidized soya bean oil interacted with mono and diglycerides of fatty acids	-	2
Salts of fatty acids	-	2			

### FLAVOURING AGENTS (262 SUBSTANCES)

1	Allyl propionate	500	4-(Methylthio)-4-methyl-2-pentanone
17	Allyl phenylacetate	503	o-(Methylthio)phenol
19	Allyl cinnamate	507	Methylsulfinylmethane
20	Allyl anthranilate	508	Methyl mercaptan
21	Allyl 2-furoate	509	Propanethiol
36	Ethyl undecanoate	512	2-Methyl-1-propanethiol
39	Ethyl hexadecanoate	513	3-Methylbutanethiol
40	Ethyl octadecanoate	514	2-Pentanethiol
41	Ethanol	516	Cyclopentanethiol
47	Isoamyl octanoate	518	1-Hexanethiol
48	Isoamyl nonanoate	520	2, 3 or 10-Mercaptopinane
69	Citronellyl valerate	521	Allyl mercaptan
75	Geranyl isovalerate	523	1-p-Menthene-8-thiol
79	Formic acid	524	Thiogeraniol
80	Acetaldehyde	528	o-Toluenethiol
81	Acetic acid	529	2-Ethylthiophenol
83	Propionaldehyde	531	2-Naphtalenethiol
84	Propionic acid	533	bis(Methylthio)methane
85	Butyl alcohol	536	1,2-Propanedithiol
86	Butyraldehyde	544	3-Mercapto-3-methyl-1-butanol
91	Hexyl alcohol	546	2-Mercapto-3-butanol
99	Octanoic acid	552	Ethyl 2-mercaptopropionate
105	Decanoic acid	558	3-Mercapto-2-butanone
108	Undecanoic acid	560	3-Mercapto-2-pentanone
121	Heptyl formate	561	p-Mentha-8-thiol-3-one
133	Lauryl acetate	565	Methyl propyl disulfide
140	2-Ethylbutyl acetate	572	Allyl disulfide
147	cis-3 & trans-2-Hexenyl propionate	573	3,5-Dimethyl-1,2,4-trithiolane
154	Heptyl butyrate	574	3-Methyl-1,2,4-trithiane
155	Octyl butyrate	575	Dicyclohexyl disulfide
156	Decyl butyrate	579	Benzyl disulfide

165	cis-3-Hexenyl hexanoate	582	Dimethyl trisulfide
166	Isobutyl hexanoate	584	Methyl propyl trisulfide
168	Propyl heptanoate	585	Dipropyl trisulfide
169	Butyl heptanoate	587	Diallyl trisulfide
171	Octyl heptanoate	588	Diallyl polysulfide
176	Heptyl octanoate	589	2-Oxobutyric acid
177	Octyl octanoate	594	Ethyl 3-hydroxybutyrate
193	Dodecyl isobutyrate	596	Butyl acetoacetate
204	2-Methylbutyl 3-methylbutanoate	597	Isobutyl acetoacetate
206	Ethyl 2-methylbutyrate	598	Isoamyl acetoacetate
207	n-Butyl 2-methylbutyrate	600	Methyl 3-hydroxyhexanoate
208	Hexyl 2-methylbutanoate	610	Hydroxycitronellol
209	Octyl 2-methylbutyrate	613	Hydroxycitronellal diethyl acetal
210	Isopropyl 2-methylbutyrate	618	Fumaric acid
211	3-Hexenyl 2-methylbutanoate	619	l-Malic acid
213	Methyl 2-methylpentanoate	620	Diethyl malate
214	Ethyl 2-methylpentanoate	629	Triethyl citrate
215	Ethyl 3-methylpentanoate	630	Tributyl acetylcitrate
216	Methyl 4-methylvalerate	636	3-Phenyl-1-propanol
218	Citric acid	637	3-Phenylpropyl formate
222	5-Ethyl 3-hydroxy-4-methyl-2(5H)-furanone	638	3-Phenylpropyl acetate
225	Gamma-Heptalactone	639	3-Phenylpropyl propionate
226	Gamma-Octalactone	640	3-Phenylpropyl isobutyrate
227	4,4-Dibutyl-gamma-butyrolactone	641	3-Phenylpropyl isovalerate
228	Delta-Octalactone	643	Methyl 3-phenylpropionate
229	Gamma-Nonalactone	644	Ethyl 3-phenylpropionate
232	Delta-Decalactone	646	3-Phenylpropionic acid
236	Delta-Dodecalactone	647	Cinnamyl alcohol
239	Omega-Pentadecalactone	649	Cinnamyl formate
241	Epsilon-Decalactone	650	Cinnamyl acetate
242	Epsilon-Dodecalactone	651	Cinnamyl propionate
243	4,5-Dimethyl-3-hydroxy-2,5-dihydrofuran-2-one	653	Cinnamyl isobutyrate
245	5-Hydroxy-2,4-decadienoic acid deltalactone	654	Cinnamyl isovalerate
247	5-Hydroxy-7-decenoic acid deltalactone	655	Cinnamyl phenylacetate
248	5-Hydroxy-8-undecenoic acid deltalactone	657	Cinnamic acid
251	Isobutyl alcohol	658	Methyl cinnamate
252	Isobutyraldehyde	659	Ethyl cinnamate
256	2-Ethylbutyraldehyde	661	Isopropyl cinnamate
271	4-Methyloctanoic acid	664	Isobutyl cinnamate
298	2-Tridecanone	665	Isoamyl cinnamate
299	2-Pentadecanone	667	Cyclohexyl cinnamate
300	3-Methyl-2-butanol	670	Benzyl cinnamate
311	Isopropyl myristate	674	alpha-Amylcinnamyl alcohol
316	cis-3-Hexenal	675	5-Phenylpentanol
317	3-Hexenoic acid	679	3-Phenyl-4-pentenal
319	cis-4-Hexenal	680	3-(p-Isopropylphenyl)propionaldehyde
320	cis-4-Heptenal	682	p-Methylcinnamaldehyde

324	cis-6-Nonen-1-ol	683	alpha-Methylcinnamaldehyde
327	5&6-Decenoic acid (mixture)	684	alpha-Butylcinnamaldehyde
333	Oleic acid	685	alpha-Amylcinnamaldehyde
339	Ethyl cis-4,7-octadienoate	686	alpha-Hexylcinnamaldehyde
340	Methyl 3-nonenoate	687	p-Methoxycinnamaldehyde
341	Ethyl trans-4-decenoate	688	o-Methoxycinnamaldehyde
342	Methyl 9-undecenoate	689	p-Methoxy-alpha-methylcinnamaldehyde
353	Ethyl 2-methyl-3,4-pentadienoate	690	Phenol
354	Methyl 3,7-dimethyl-6-octenoate	691	o-Cresol
363	Linalyl isovalerate	692	m-Cresol
365	Linalyl octanoate	693	p-Cresol
371	Terpinyl isobutyrate	694	p-Ethylphenol
373	p-Menth-3-en-1-ol	695	o-Propylphenol
376	p-Menthan-2-ol	696	p-Propylphenol
377	Dihydrocarvone	697	2-Isopropylphenol
380.2	l-Carvone	699	p-Tolyl acetate
383	Carvyl propionate	700	o-Tolyl isobutyrate
392	beta-Ionol	701	p-Tolyl isobutyrate
394	Dihydro-beta-ionone	702	p-Tolyl 3-methylbutyrate
398	Methyl-alpha-ionone	703	p-Tolyl ocanoate
400	Methyl-delta-ionone	705	p-Tolyl phenylacetate
402	1,4-Dimethyl-4-acetyl-1-cyclohexene	706	2,5-Xylenol
406	2-Acetoxy-3-butanone	707	2,6-Xylenol
407	Butan-3-one-2-yl butanoate	708	3,4-Xylenol
411	4-Methyl-2,3-pentanedione	709	Thymol
412	2,3-Hexanedione	710	Carvacrol
414	5-Methyl-2,3-hexanedione	712	Resorcinol
418	Methylcyclopentenolone	713	Guaiacol
420	3,4-Dimethyl-1,2-cyclopentanedione	714	o-(Ethoxymethyl)phenol
421	3,5-Dimethyl-1,2-cyclopentanedione	715	2-Methoxy-4-methylphenol
426	2-Hydroxy-3,5,5-trimethyl-2-cyclohexen-1-one	716	4-Ethylguaiacol
433	l-Menthyl lactate	717	2-Methoxy-4-propylphenol
438	5-Hydroxy-2-dodecenoic acid deltalactone	718	Guaiacyk acetate
439	4-Carvomenthenol	721	2,6-Dimethoxyphenol
441	4-Thujanol	722	4-Methyl-2,6-dimethoxyphenol
446	dl-Menthone 1,2-glycerol ketal	725	2-Methoxy-4-vinylphenol
450	Furfural	727	2-Hydroxyacetophenone
451	Furfuryl alcohol	728	4-(p-Hydroxyphenyl)-2-butanone
456	1,4-Dithiane	730	Zingerone
458	Allyl sulfide	731	4-(p-Acetoxyphenyl)-2-butanone
462	4-(Methylthio)butanol	733	4-(1,1-Dimethylethyl)phenol
464	2-Methyl-4-propyl-1,3-oxathiane	734	Phenyl acetate
466	(Methylthio)propionaldehyde	736	Phenyl salicylate
467	3-(Methylthio)butanal	739	Furfuryl acetate
475	Ethyl 2-(methylthio)acetate	746	Methyl 2-furoate
481	3-(Methylthio)hexylacetate	747	Propyl 2-furoate
482	S-Methyl thioacetate	751	Benzofurancarboxaldehyde
484	Methyl thiobutyrate	753	Pulegone
486	S-Methyl 2-methylbutanethioate	754	Isopulegone

487	S-Methyl 3-methylbutanethioate	755	Isopulegol
497	4-(Methylthio)-2-butanone	756	Isopulegol acetate
498	4,5-Dihydro-3(2H) thiophenone	757	p-Menth-1,4(8)dien-3-one
499	2-Methyltetrahydrothiophen-3-one	758	Menthofuran

**CATEGORY II (RECOMMENDED FOR ADOPTION BY THE COMMISSION AFTER EDITORIAL CHANGES, INCLUDING TECHNICAL REVISIONS)**

**FOOD ADDITIVES AND FLAVOURING AGENTS: NONE**

**PROJET D'AMENDEMENTS AU SYSTEME INTERNATIONAL DE NUMEROTATION  
DES ADDITIFS ALIMENTAIRES  
(A l'étape 8 de la procédure)**

NUMÉRO SIN	SUBSTANCE	FONCTION TECHNOLOGIQUE
950	Acésulfame Potassium	Edulcorant, exaltateur d'arôme
469	Carboxyméthylcellulose, hydrolysée par action enzymatique	Epaississant, stabilisant
364 (i)	Succinate monosodique	Régulateur de l'acidité, exaltateur d'arôme
364 (ii)	Succinate disodique	Régulateur de l'acidité, exaltateur d'arôme
424	Curdlan	Epaississant, stabilisant
638	L-Aspartate de sodium	Exaltateur d'arôme
639	DL-Alanine	Exaltateur d'arôme
130	Manascorubine	Colorant
164	Jaune de gardénia	Colorant
968	Erythritol	Edulcorant, exaltateur d'arôme, humectant
458	Gamma Cyclodextrine	Stabilisant, liant
964	Sirop de polyglycitol	Edulcorant

**AVANT-PROJET D'AMENDEMENTS AU SYSTEME INTERNATIONAL  
DE NUMEROTATION DES ADDITIFS ALIMENTAIRES  
(A l'étape 3 de la procédure accélérée)**

NUMÉRO SIN	SUBSTANCE	FONCTION TECHNOLOGIQUE
452(vi)	Tripolyphosphate de sodium-potassium	Emulsifiant, Stabilisant, régulateur d'acidité, agent levurant, séquestrant, agent de rétention de l'eau

AVANT-PROJET DE LIMITE MAXIMALE POUR L'AFLATOXINE M<sub>1</sub> DANS LE LAIT  
(A l'étape 8 de la Procédure)

Aflatoxine M<sub>1</sub> dans le lait : 0,5 µg/kg

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AVANT-PROJET DE RÉVISION DU PLAN D'ÉCHANTILLONNAGE  
POUR LES AFLATOXINES TOTALES DANS LES ARACHIDES  
DESTINÉES À UNE TRANSFORMATION ULTÉRIEURE

(À l'étape 5/8 de la procédure)

## INTRODUCTION

1. Le plan d'échantillonnage nécessite un échantillon de laboratoire de 20 kg d'arachides décortiquées qui sera prélevé sur un lot d'arachides (correspondant à 27 kg d'arachides non décortiquées) et testé pour déterminer la concentration en aflatoxines totales qui ne devra pas dépasser 15 parties par milliard (ppM).

2. Ce plan d'échantillonnage a été conçu à des fins d'application et de contrôle concernant les aflatoxines totales dans les livraisons d'arachides en vrac sur le marché de l'exportation. Pour aider les pays membres à appliquer le plan d'échantillonnage du Codex, on décrit ci-après des méthodes de collecte et de préparation des échantillons, ainsi que des méthodes d'analyse qui seront utilisées pour quantifier les aflatoxines présentes dans les lots d'arachides en vrac.

### A. DEFINITIONS

**Lot:** quantité identifiable d'un produit alimentaire livré en une seule fois et qui, de l'avis de l'agent d'échantillonnage, présente des caractères communs, tels que l'origine, la variété, le type d'emballage, l'emballer, l'établissement d'emballage ou les marques.

**Sous-lot:** partie déterminée d'un gros lot sur laquelle sera appliquée la méthode d'échantillonnage. Chaque sous-lot doit être physiquement séparé et identifiable.

**Plan d'échantillonnage:** il est défini par une procédure d'essai d'aflatoxines et une limite d'acceptation/rejet. Cette procédure comprend trois étapes: collecte de l'échantillon, préparation de l'échantillon et quantification des aflatoxines. La limite d'acceptation/rejet est un seuil de tolérance habituellement égal à la limite maximale Codex.

**Echantillon supplémentaire:** quantité de matériel prélevé en n'importe quel point du lot ou du sous-lot.

**Echantillon global:** total de tous les échantillons supplémentaires provenant du lot ou du sous-lot. L'échantillon global doit être au moins aussi gros que l'échantillon de laboratoire de 20 kg.

**Echantillon de laboratoire:** la plus petite quantité d'arachides pulvérisées dans un broyeur. L'échantillon de laboratoire peut être une partie de l'échantillon global entier. Si l'échantillon global dépasse 20 kg, un échantillon de laboratoire de 20 kg doit être prélevé au hasard sur l'échantillon global. L'échantillon doit être moulu finement et mélangé minutieusement en utilisant un processus proche d'une homogénéisation aussi complète que possible.



**Prise d'essai:**

partie de l'échantillon de laboratoire pulvérisé. L'échantillon de laboratoire entier de 20 kg doit être pulvérisé dans un broyeur. Une partie de cet échantillon est prélevée d'une manière aléatoire pour l'extraction de l'aflatoxine aux fins de l'analyse chimique. Selon la capacité du broyeur, l'échantillon global de 20 kg peut être divisé en plusieurs échantillons de même taille, si tous les résultats atteignent la moyenne.

**B. Echantillonnage**

Produit à échantillonner

3. Chaque lot à examiner doit être échantillonné séparément. Les gros lots devraient être subdivisés en sous-lots à échantillonner séparément. La subdivision peut être faite suivant les spécifications figurant au Tableau 1 ci-après.

4. Compte tenu que le poids du lot n'est pas toujours un multiple exact du poids des sous-lots, le poids du sous-lot peut dépasser le poids mentionné de 20 pour cent au maximum.

**Tableau 1: Subdivision des gros lots en sous-lots pour l'échantillonnage**

Produit	Poids du lot – tonne (t)	Sous-lots (poids ou nombre)	Nombre d'échantillons supplémentaires	Poids de l'échantillon de laboratoire (kg)
Arachides	≥ 500	100 tonnes	100	20
	>100 et <500	5 sous-lots	100	20
	≥ 25 et ≤ 100	25 tonnes	100	20
	>15 et ≤ 25	--1 sous-lot	100	20

Nombre d'échantillons supplémentaires par lots de moins de 15 tonnes

5. Le nombre d'échantillons supplémentaires à prélever dépend du poids du lot, le minimum étant 10 et le maximum 100. Les chiffres du Tableau 2 peuvent être utilisés pour déterminer le nombre d'échantillons supplémentaires. Il est nécessaire que le poids total de l'échantillon soit de 20 kg.

**Tableau 2: Nombre d'échantillons supplémentaires à prélever selon le poids du lot**

Poids du lot en tonnes – (t)	Nombre d'échantillons supplémentaires
$T \leq 1$	10
$1 < T \leq 5$	40
$5 < T \leq 10$	60
$10 < T < 15$	80

Collecte des échantillons supplémentaires

6. Les procédures suivies pour collecter des échantillons supplémentaires dans un lot d'arachides sont extrêmement importantes. Chaque arachide contenue dans le lot devrait avoir les mêmes possibilités d'être choisie. Les méthodes suivies pour la collecte des échantillons entraîneront des biais si l'équipement et les procédures utilisés pour collecter les échantillons supplémentaires suppriment ou réduisent les possibilités pour chaque arachide du lot d'être choisie.

7. Etant donné qu'il n'y a pas moyen de savoir si les graines d'arachide contaminées sont uniformément réparties dans le lot, il est essentiel que l'échantillon global soit constitué de nombreuses petites parties ou d'un grand nombre de fragments du produit prélevés en différents points du lot. Si l'échantillon global est plus gros qu'on ne le souhaitait, il faut le mélanger et le subdiviser jusqu'à l'obtention d'un échantillon de la taille requise.

#### Lots statiques

8. On entend par lot statique une grande masse d'arachides contenue soit dans un seul grand conteneur comme un wagon ou un camion, ou dans de nombreux petits conteneurs tels que sacs ou boîtes, les arachides étant statiques au moment où l'échantillon est collecté. Collecter un échantillon véritablement aléatoire dans un lot statique peut être difficile car il est parfois impossible d'avoir accès à toutes les arachides dans certains conteneurs.

9. Prélever un échantillon global dans un lot statique exige habituellement l'emploi de sondes pour collecter le produit dans le lot. Les sondes utilisées devraient être conçues en fonction du type de conteneur. La sonde 1) devrait être assez longue pour atteindre tout le produit, 2) ne devrait exclure aucun élément du lot de la collecte, et 3) ne devrait pas altérer les éléments du lot. Comme mentionné ci-dessus, l'échantillon global devrait être un mélange de nombreux petits fragments de produit pris en différents points du lot.

10. Pour les lots commercialisés sous emballages individuels, la fréquence d'échantillonnage (SF), ou le nombre de paquets dans lesquels les échantillons supplémentaires sont prélevés, est fonction du poids du lot (LT), du poids de l'échantillon supplémentaire (IS), du poids de l'échantillon global (AS) et du poids d'un paquet individuel (IP), comme suit:

Equation 1 :  $SF = (LT \times IS) / (AS \times IP)$ . La fréquence d'échantillonnage (SF) est le nombre de paquets échantillonnés. Tous les poids doivent être exprimés dans les mêmes unités de masse, par exemple en kilogrammes.

#### Lots mobiles

11. Pour obtenir un échantillonnage véritablement aléatoire, il faut prendre un échantillon global dans un flux continu d'arachides lorsque le lot est transféré, par exemple, par une courroie transporteuse d'un endroit à un autre. Lorsqu'on prélève des échantillons dans un flux, il faut prendre de petits fragments de produit sur toute la longueur du flux et mélanger les arachides pour obtenir un échantillon global; si l'échantillon global est plus gros que l'échantillon requis au laboratoire, il faut mélanger et subdiviser cet échantillon pour obtenir l'échantillon de laboratoire de la taille requise.

12. Des dispositifs d'échantillonnage automatique sont vendus dans le commerce, dotés de compte-minutes, qui effectuent automatiquement des prélèvements dans le flux à intervalles préétablis et réguliers. Quand on ne dispose pas d'équipement automatique, on peut charger quelqu'un de passer manuellement une palette dans le flux à intervalles réguliers pour collecter des échantillons supplémentaires. Que l'on utilise des méthodes automatiques ou des méthodes manuelles, de petits fragments d'arachide doivent être recueillis et mélangés à intervalles fréquents et réguliers dans tout le flux d'arachides après le point d'échantillonnage.

13. Le dispositif d'échantillonnage doit être installé de la manière suivante: 1) le plan de l'ouverture du dispositif doit être perpendiculaire à la direction du flux, 2) le dispositif doit passer à travers toute la section du flux; et 3) l'ouverture devrait être assez large pour pouvoir collecter tous les éléments intéressants du lot. En règle générale, la largeur de l'ouverture du dispositif doit être d'environ trois fois les dimensions les plus larges des éléments du lot.

14. La taille de l'échantillon global (S) en kg, prélevé dans un lot par un dispositif d'échantillonnage est la suivante:

Equation 2 :  $S = (D \times LT) / (T \times V)$ . D est la largeur de l'ouverture du dispositif (en cm), LT est le poids du lot (en kg), T est l'intervalle ou le temps qui s'écoule entre les prélèvements dans le flux (en secondes) et V est la vitesse (en cm/sec) du dispositif.

15. Si le débit massique du flux, MR (kg/sec), est connu, la fréquence d'échantillonnage (SF), ou le nombre de prélèvements effectués par le dispositif d'échantillonnage, est:

Equation 3 :  $SF = (S \times V) / (D \times MR)$ .

16. On peut aussi utiliser l'équation 2 pour calculer d'autres éléments intéressants, tels que le temps qui s'écoule entre les prélèvements (T). Par exemple, le temps requis (T) entre les prélèvements pour obtenir un échantillon global de 20 kg sur un lot de 30 000 kg, si la largeur de l'ouverture du dispositif est de 5,08 cm et la vitesse du dispositif dans le flux de 30 cm/sec. Calcul de T dans l'équation 2:

$$T = (5,08 \text{ cm} \times 30\,000 \text{ kg}) / (20 \text{ kg} \times 30 \text{ cm/sec}) = 254 \text{ sec}$$

17. Si le lot se déplace à raison de 500 kg par minute, le lot entier passera à travers le dispositif en 60 minutes et seulement 14 prélèvements (14 échantillons supplémentaires) seront effectués dans le lot. Cela pourrait ne pas suffire, en ce sens que trop de produit passe à travers le dispositif entre chaque prélèvement.

#### Poids de l'échantillon supplémentaire

18. Le poids de l'échantillon supplémentaire devrait être d'environ 200 grammes ou plus suivant le nombre d'échantillons supplémentaires nécessaires pour obtenir un échantillon global de 20 kg.

#### Emballage et envoi d'échantillons

19. Chaque échantillon de laboratoire devra être placé dans un récipient propre et inerte offrant une protection adéquate contre la contamination externe et contre tout dommage que pourrait subir l'échantillon pendant le transport. Toutes les précautions nécessaires devront être prises pour éviter tout changement dans la composition de l'échantillon de laboratoire qui pourrait survenir durant le transport ou l'entreposage.

#### Fermeture et étiquetage des échantillons

20. Chaque échantillon de laboratoire prélevé pour un usage officiel devra être hermétiquement fermé sur le lieu de l'échantillonnage et identifié. Il faudra enregistrer chaque échantillon afin que chaque lot puisse être identifié sans ambiguïté, indiquer la date et le lieu de l'échantillonnage et fournir toute information supplémentaire qui pourrait être utile à l'analyste.

### **C. Préparation de l'échantillon**

#### Précautions

21. Durant la procédure, il faudrait éviter autant que possible la lumière du jour, étant donné que l'aflatoxine se décompose progressivement sous l'effet de la lumière ultraviolette.

#### Homogénéisation – Broyage

22. Les aflatoxines étant réparties de manière non homogène, les échantillons doivent être préparés, et en particulier homogénéisés avec un très grand soin. Tout échantillon de laboratoire obtenu à partir d'un échantillon collectif doit être utilisé pour l'homogénéisation et le broyage de l'échantillon.

23. L'échantillon doit être finement broyé et mélangé avec soin, à l'aide d'une méthode permettant d'obtenir un produit le plus homogène possible.

24. L'utilisation d'un broyeur à marteau doté d'un tamis de #14 (trou de 3,1 mm de diamètre dans le tamis) représente un compromis sur les plans du coût et de la précision. Si l'on utilise un équipement plus sophistiqué donnant un produit plus fin, on obtiendra une variance d'échantillonnage plus réduite.

#### Prise d'essai

25. La taille recommandée de la prise d'essai est de 100 g minimum obtenue de l'échantillon de laboratoire.

## D. Méthodes d'analyse

### Généralités

26. On utilisera des méthodes critères qui comportent une série de critères de performance auxquels la méthode d'analyse utilisée doit être conforme. Ce type d'approche présente l'avantage de ne pas obliger à fournir des détails spécifiques sur la méthode utilisée et permet donc de profiter des progrès de la méthodologie sans avoir à réexaminer ou à modifier la méthode spécifiée. Les critères de performance établis pour les méthodes devraient comprendre tous les paramètres que chaque laboratoire doit respecter tels que le seuil de détection, le coefficient de variation de la répétabilité, le coefficient de variation de la reproductibilité et le taux de récupération nécessaires pour diverses restrictions statutaires. En adoptant cette approche, les laboratoires seraient libres d'utiliser la méthode d'analyse convenant le mieux à leurs installations. Les méthodes d'analyse qui sont acceptées par les chimistes à l'échelon international (par exemple, les méthodes AOAC) peuvent être utilisées. Ces méthodes sont en permanence l'objet d'un suivi et d'une mise à jour en fonction des progrès technologiques.

### Critères de performance pour les méthodes d'analyse

**Tableau 3: Spécifications auxquelles les méthodes d'analyse doivent satisfaire**

Critère	Taux de concentration	Valeur recommandée	Valeur maximale autorisée
Essais à blanc	Tous	Négligeable	-
Récupération-aflatoxines totales	1 - 15 µg/kg	70 à 110 %	
	> 15 µg/kg	80 à 110 %	
Fidélité RSD <sub>R</sub>	Tous	Telle que tirée de l'équation d'Horwitz	2 x valeur tirée de l'équation d'Horwitz
Fidélité RSD <sub>f</sub> = 0,66 fois fidélité RSD <sub>R</sub> à la concentration souhaitée			

- Les seuils de détection des méthodes utilisées ne sont pas fixés du fait que les valeurs de fidélité sont données pour les concentrations souhaitées;
- Les valeurs de fidélité sont calculées suivant l'équation d'Horwitz, c'est-à-dire:

$$RSD_R = 2^{(1-0.5\log C)}$$

où:

- \* RSD<sub>R</sub> est l'écart-type relatif calculé à partir des résultats donnés dans des conditions de reproductibilité  $[(s_R / \bar{x}) \times 100]$

- \* C est le taux de concentration (c'est-à-dire 1 = 100g/100g, 0,001 = 1,000 mg/kg)

30. Il s'agit là d'une équation de fidélité généralisée qui est indépendante de la substance à analyser et de la matrice et ne dépend que de la concentration pour les méthodes d'analyse les plus répandues.

**AVANT-PROJET DE LIMITE MAXIMALE POUR L'OCHRATOXINE A  
DANS LE BLÉ, L'ORGE, LE SEIGLE ET PRODUITS DÉRIVÉS  
(À l'étape 5 de la procédure)**

**Ochratoxine A dans le blé, l'orge, le seigle et produits dérivés : 5 µg/kg.**

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**PROJET DE CODE D'USAGES EN MATIERE DE MESURES PRISES A LA SOURCE  
POUR REDUIRE LA CONTAMINATION DES DENREES ALIMENTAIRES  
PAR DES SUBSTANCES CHIMIQUES  
(A l'étape 8 de la procédure)**

1. Ce document traite des principales sources de substances chimiques présentes dans l'environnement qui, du fait qu'elles peuvent contaminer les aliments et constituer un danger pour la santé humaine, ont été examinées par le CCFAC et la Commission du Codex Alimentarius à des fins de réglementation. Outre les contaminants environnementaux, les aliments peuvent contenir des substances chimiques utilisées comme pesticides, médicaments vétérinaires, additifs alimentaires ou auxiliaires technologiques. Toutefois, ces substances étant étudiées ailleurs dans le système du Codex, elles ne sont pas incluses ici, ni les mycotoxines ni les toxines naturelles.
2. Ce document vise principalement à faire prendre davantage conscience des sources de contamination chimique des produits destinés à l'alimentation humaine ou animale, et des mesures prises à la source pour empêcher cette contamination. Cela signifie que les mesures recommandées dans ce document pourraient ne pas relever directement des autorités chargées du contrôle des aliments ni du Codex.
3. Les autorités nationales chargées du contrôle des denrées alimentaires et la Commission du Codex Alimentarius devraient informer les autorités nationales et les organisations internationales compétentes, respectivement, des problèmes réels ou potentiels de contamination des aliments et les encourager à prendre les mesures préventives appropriées. Cela devrait entraîner une baisse des niveaux de contamination chimique et pourrait rendre moins nécessaire, à long terme, d'établir et de maintenir des limites maximales Codex pour les substances chimiques dans les aliments.
4. Différentes méthodes peuvent être utilisées pour s'assurer que les concentrations de contaminants chimiques dans les denrées alimentaires sont aussi faibles que raisonnablement possible d'atteindre et ne dépassent jamais les limites maximales considérées comme acceptables/tolérables du point de vue sanitaire. Ces méthodes consistent essentiellement en a) mesures visant à supprimer ou à maîtriser la source de contamination, b) mesures visant à réduire les concentrations de contaminants, et c) mesures visant à identifier et à séparer les aliments contaminés des aliments propres à la consommation humaine. L'aliment contaminé est ensuite rejeté en tant qu'aliment, à moins qu'il ne puisse être soumis à un nouveau traitement qui le rende propre à la consommation humaine. Ces diverses méthodes peuvent parfois être associées: c'est le cas, par exemple, des émissions provenant d'une source précédemment incontrôlée ayant entraîné une pollution de l'environnement par une substance persistante comme les PCB ou le mercure. Lorsque des eaux de pêche ou des terres agricoles ont été fortement polluées par des émissions locales, il peut être nécessaire de condamner les zones concernées, c'est-à-dire d'interdire la vente de denrées alimentaires provenant des zones polluées et de déconseiller la consommation de tels aliments.

5. Le contrôle des produits finis ne sera jamais assez étendu pour garantir des niveaux de contaminants inférieurs aux limites maximales établies. La plupart du temps, les contaminants chimiques ne peuvent être retirés des denrées alimentaires et il n'existe aucun moyen de rendre un lot contaminé propre à la consommation humaine. La méthode qui consiste à maîtriser, voire à supprimer la contamination des aliments à la source, autrement dit la méthode préventive, a l'avantage d'être habituellement plus efficace pour réduire ou supprimer le risque d'effets toxiques, exige moins de ressources pour contrôler les aliments et évite d'avoir à rejeter des aliments contaminés.

6. Les opérations liées à la production, à la transformation et à la préparation des aliments devraient être analysées en vue d'identifier les dangers et d'évaluer les risques associés. Ceci devrait permettre d'identifier des points critiques pour la maîtrise des risques et de mettre au point un système pour surveiller la production à ces points (système d'analyse des risques: points critiques pour leur maîtrise ou HACCP). Il est important d'exercer une surveillance attentive de toute la chaîne production-transformation et distribution, dans la mesure où l'innocuité et la qualité de l'aliment à d'autres égards ne peuvent pas être assurées par une inspection à l'extrémité de la chaîne.

7. La pollution de l'air, de l'eau et des terres arables peut entraîner la contamination des cultures vivrières et fourragères, des animaux destinés à l'alimentation humaine et des eaux de surface et souterraines utilisées comme sources d'eau de boisson ou d'eau pour la production et la transformation des aliments. Les autorités nationales et les organisations internationales concernées devraient être informées des problèmes réels ou potentiels de contamination des aliments et encouragées à prendre des mesures afin de:

- contrôler les émissions de polluants par l'industrie (industries chimiques, extraction minière, industries métallurgiques et fabrication du papier), et celles provenant d'essais d'armement;
- contrôler les émissions dues à la production d'énergie (y compris les usines nucléaires) et aux moyens de transport;
- contrôler l'évacuation des déchets domestiques et industriels, solides et liquides, y compris les décharges terrestres, l'évacuation des eaux d'égout et l'incinération des ordures municipales.
- contrôler la production, la vente, l'utilisation et l'évacuation de certaines substances rémanentes toxiques comme les composés d'organohalogènes (PCB, ignifuges bromés, etc.) et les composés de plomb, de cadmium et de mercure.
- s'assurer qu'avant d'être introduites sur le marché, et plus particulièrement si elles risquent d'être lâchées dans l'environnement en quantités importantes, les nouvelles substances chimiques ont été soumises à des tests appropriés afin de vérifier leur acceptabilité du point de vue sanitaire et écologique.
- remplacer les substances rémanentes toxiques par des produits plus acceptables sur les plans sanitaire et écologique.

**PROJET DE LIMITES MAXIMALES POUR LE PLOMB**  
(A l'étape 8 de la procédure)

N° de code.	Aliment	LM (mg/kg)	Etape	Observations
JF175	Jus de Fruits y compris les nectars de fruits	0,05	8	Prêts à consommer

**PROJETS DE LIMITES MAXIMALES POUR LE PLOMB**  
(A l'étape 6 de la procédure)

N° de code.	Aliment	LM (mg/kg)	Etape	Observations
WF115, VD120, WS125	Poisson	0,2	6	Chair de poisson
WC143	Crustacés	0,5	6	
IM151	Mollusques bivalves	1,0	6	

**PROJET DE LIMITE INDICATIVE POUR LE CADMIUM DANS LES ALIMENTS  
(A l'étape 8 de la Procédure)**

<b>ALIMENTS</b>	<b>Limite indicative (mg/kg)</b>	<b>Observations</b>
Céréales, légumes secs et légumineuses	0,1	Son et germe sont exclus ainsi que le grain de blé, le riz, les graines de soja et les arachides

**AVANT-PROJET DE LIMITES MAXIMALES POUR LE CADMIUM  
DANS LES ALIMENTS  
(A l'étape 5 de la Procédure)**

<b>ALIMENTS</b>	<b>Limite indicative (mg/kg)</b>	<b>Observations</b>
Fruits	0,05	
Grain de blé, riz	0,2	Y compris le son et le germe
Graines de soja et arachides	0,2	
Viande de bovins, ovins, porcins et volaille	0,05	
Viande de cheval	0,2	
Crustacés	0,5	Sauf le homard et la chair de crabe
Légumes	0,05	Sauf légumes à feuilles, herbes fraîches, légumes à tiges et à racines, champignons, tomates et pommes de terre pelées
Pommes de terre pelées, légumes à tiges et à racines	0,1	Sauf le céleri
Légumes à feuilles, herbes fraîches, champignons et céleri	0,2	



**LISTE DES ADDITIFS ALIMENTAIRES, DES CONTAMINANTS  
ET DES SUBSTANCES TOXIQUES NATURELLEMENT PRESENTES  
A EVALUER EN PRIORITE PAR LE JECFA**

<b>Additifs alimentaires pour lesquels une évaluation de la toxicité et de l'ingestion et/ou l'élaboration de normes sont proposées</b>	<b>Disponibilité de données</b>	<b>Proposés à l'origine par:</b>
Substances liées au carboxyméthyl-cellulose sodique	Octobre 2001	Pays-Bas, OFCA
Aromatisants	Novembre 2001	Etats-Unis d'Amérique
<b>Contaminants et substances toxiques naturellement présentes</b>	<b>Disponibilité de données</b>	<b>Proposés à l'origine par:</b>
Arsenic – évaluation complète	2002	Secrétariat du JECFA
Cadmium – examen des études requises à la 55e réunion du JECFA	fin 2002	Japon
Ethylcarbamate – évaluation complète	Septembre 2001	CCFAC
Acide glycyrrhizique– évaluation complète	disponible	Danemark
Nitrate – examen des études requises à la 55e réunion du JECFA	disponible	Pays-Bas
Phénylhydrazines (y compris l'agaritine) – évaluation complète	disponible	Danemark
Hydrocarbures aromatiques polycycliques (y compris le benz[a]pyrene) –évaluation complète	2002	Pays-Bas, Canada, Danemark, Finlande

**AMENDEMENT A LA NORME CODEX POUR LE SEL DE QUALITE ALIMENTAIRE  
(CX STAN 150-1995 (Rév. 1-1997, Amend. 1-1999)  
(A l'étape 8 de la Procédure)**

**8. EMBALLAGE, TRANSPORT ET ENTREPOSAGE**

Dans tout programme d'iodation du sel, il importe de garantir que le sel contient la quantité recommandée d'iode au moment de sa consommation. La rétention de l'iode dans le sel dépend de la substance iodée utilisée, du type d'emballage, de l'exposition du conditionnement aux conditions climatiques environnantes et du temps écoulé entre l'iodation et la consommation. Afin de garantir que le sel iodé atteigne les consommateurs avec la concentration d'iode spécifiée, les précautions énoncées ci-après doivent être prises en compte par les pays où les conditions climatiques et d'entreposage pourraient entraîner des pertes importantes d'iode:

**8.1** Si nécessaire, afin d'éviter les pertes d'iode, le sel iodé doit être emballé dans des sacs hermétiques en polyéthylène de haute densité (HDPE) ou en polypropylène (PP) (laminés ou non laminés) ou dans des sacs de jute doublés de polyéthylène de faible densité (sacs de jute de qualité 1803 DW doublés d'une feuille de polyéthylène de calibre 150). Dans de nombreux pays, ceci représente un changement radical par rapport aux matériaux d'emballage traditionnels, comme la paille ou le jute. Le coût de l'adjonction d'iode supplémentaire pour compenser les pertes d'iode découlant de l'utilisation d'emballages meilleur marché (comme la paille ou le jute) doit être comparé au coût de l'adoption d'un matériau d'emballage coûteux comme celui indiqué ci-dessus.

**8.2** Les unités d'emballage en vrac ne doivent pas dépasser 50 kg (conformément aux conventions de l'Organisation internationale du travail (OIT)) afin d'éviter l'utilisation de crochets pour soulever les sacs.

**8.3** Les sacs qui ont déjà été utilisés pour emballer d'autres articles comme des engrais, du ciment, des substances chimiques, etc. ne doivent pas être réutilisés pour emballer le sel iodé.

**8.4** Le réseau de distribution devrait être rationalisé de façon à réduire l'intervalle entre l'iodation et la consommation du sel.

**8.5** Le sel iodé ne doit pas être exposé à la pluie, à une humidité excessive ou à la lumière du soleil directe, à tous les stades de son entreposage, de son transport ou de sa vente.

**8.6** Les sacs de sel iodé doivent être entreposés uniquement dans des pièces couvertes ou des entrepôts correctement ventilés.

**8.7** Le consommateur doit être informé qu'il doit entreposer le sel iodé de façon à le protéger d'une exposition directe à l'humidité, à la chaleur et à la lumière du soleil.

MESURES À PRENDRE DU FAIT D'UN CHANGEMENT DE DOSE JOURNALIÈRE  
ACCEPTABLE (DJA) ET D'AUTRES RECOMMANDATIONS TOXICOLOGIQUES  
DÉCOULANT DE LA 55<sup>e</sup> RÉUNION DU JECFA

SUBSTANCE	DJA PRÉCÉDENTE ET AUTRES RECOMMANDATIONS TOXICOLOGIQUES	DJA ACTUELLE ET AUTRES RECOMMANDATIONS TOXICOLOGIQUES	NORMES CODEX ACTUELLES
<b>Agents aromatisants</b>			
Furfural	Aucune	0-0,5 mg/kg de poids corporel (DJA de groupe) <sup>1</sup>	Aucune
Oléorésine de paprika	DJA non spécifiée	L'utilisation de l'oléorésine de paprika comme épice est acceptable <sup>2</sup>	Cornichons, fromages, poisson
<b>Colorants</b>			
Caramel II	DJA non spécifiée	0-160 mg/kg de poids corporel	Aucune
Extrait de cochenéal et carmines	0-5 mg/kg de poids corporel	Peut provoquer des allergies <sup>3</sup>	Yaourts
<b>Agents édulcorants</b>			
Sel d'aspartame-acésulfame	Aucune pour le sel d'aspartame-acésulfame	Les groupes aspartame et acésulfame sont couverts par les DJA spécifiées précédemment pour l'aspartame (0-40 mg/kg de poids corporel) et l'acésulfame-K (0-15 mg/kg de poids corporel)	Aucune
D-Tagatose	Aucune	DJA non spécifiée <sup>4</sup>	Aucune
<b>Substances diverses</b>			
Peroxyde de benzoyle	Niveau acceptable pour le traitement des farines. Zone non assortie de conditions particulières: 0-40 ppm. Zone assortie de conditions particulières (à des fins particulières): 40-75 ppm	Les autres utilisations n'ont pas pu être évaluées <sup>5</sup>	Aucune
Évaluation de l'ingestion de calcium provenant des sels de calcium des additifs alimentaires	Aucune	N'a pas pu être évaluée <sup>6</sup>	Aucune

SUBSTANCE	DJA PRÉCÉDENTE ET AUTRES RECOMMANDATIONS TOXICOLOGIQUES	DJA ACTUELLE ET AUTRES RECOMMANDATIONS TOXICOLOGIQUES	NORMES CODEX ACTUELLES
Oxyde nitreux	Acceptable comme agent propulseur	L'utilisation comme gaz de conditionnement n'a pas pu être évaluée <sup>7</sup>	Aucune
Tartrate de stéaryl	0-500 ppm (niveau acceptable pour le traitement des farines)	Les autres utilisations n'ont pas pu être évaluées <sup>5</sup>	Aucune
Tréhalose	Aucune	DJA non spécifiée <sup>8</sup>	Aucune
<b>Contaminants</b>			
Cadmium	7 µg/kg de poids corporel (DHTP)	7 µg/kg de poids corporel (DHTP)	En cours de révision
Étain	14 mg/kg de poids corporel (DHTP)	14 mg/kg de poids corporel (DHTP)	En cours de révision

<sup>1</sup> DJA de groupe pour les substances ci-après: furfural, alcool de furfuryl, acétate de furfuryl, propionate de furfuryl, pentanoate de furfuryl, octanoate de furfuryl, 3-méthylbutanoate de furfuryl, méthyle 2-furoate, propyle 2-furoate, amyle 2-furoate, hexyl 2-furoate et octyl 2-furoate.

<sup>2</sup> L'oléorésine de paprika n'a pas été évaluée lors de la présente session. Cette opinion est fondée sur le rapport de la quatorzième session du Comité (Série Rapports techniques OMS No. 462, 1971).

<sup>3</sup> Le Comité a conclu que l'extrait de cochenéal, les carmines et éventuellement l'acide carminique présents dans les aliments et les boissons pouvaient provoquer des réactions allergiques chez certaines personnes.

<sup>4</sup> La DJA n'a pas pu être spécifiée à cause du risque que le D-tagatose induise un dépôt de glycogène et l'hypertrophie du foie et augmente les concentrations d'acide urique dans le sérum.

<sup>5</sup> Aucune conclusion n'a pu être tirée concernant l'acceptabilité des utilisations proposées dans le projet de Norme générale pour les additifs alimentaires du Comité du Codex sur les additifs alimentaires et les contaminants, faute de renseignements sur la toxicité et l'ingestion.

<sup>6</sup> Des données sur les niveaux d'utilisation et les groupes d'aliments dans lesquels les sels de calcium des additifs alimentaires sont autorisés seraient nécessaires pour évaluer l'ingestion de calcium découlant des sels de calcium présents dans les additifs alimentaires.

<sup>7</sup> Aucune donnée sur l'ingestion n'était disponible.

<sup>8</sup> Une DJA "non spécifiée" est applicable à une substance alimentaire de très faible toxicité lorsque, sur la base des données disponibles (chimiques, biochimiques, toxicologiques et autres), l'ingestion totale d'origine alimentaire découlant de son utilisation aux concentrations nécessaires pour obtenir l'effet désiré et de l'absence d'objections à son utilisation dans les aliments, ne présente pas, de l'avis du Comité, un risque pour la santé. Pour cette raison et pour les raisons indiquées dans l'évaluation individuelle, la spécification d'une DJA exprimée sous forme numérique n'est pas jugée nécessaire.