

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Item 5a and 5b

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-Fourth Session

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Report of the 54th CCFA's Physical Working Group on the Codex General Standard for Food Additives (GSFA)

April 2024

At the request of the 53rd Codex Committee on Food Additives (CCFA53), the physical working group (WG) was chaired by the United States of America (USA). The delegations of China and USA served as rapporteurs. The CCFA53 charged the PWG to consider and prepare recommendations to the Plenary on the electronic Working Group on the GSFA to CCFA54 and responses to CL 2023/46-FA (REP 23/FA para 119):

- (i) All remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with Note 161 in the GSFA (CX/FA 24/54/7 – Appendix 1)
- (ii) Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories (CX/FA 24/54/7 – Appendix 2)
- (iii) Draft and proposed draft provisions in FCs 14.2 and its subcategories (24/54/7 – Appendix 3)
- (iv) Provisions entered at Step 2 of the GSFA at CCFA53 (CX/FA 24/54/7 – Appendix 4)
- (v) All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or the Joint Expert Committee on Food Additives (JECFA) (CX/FA 24/54/7 – Appendix 5)

Proposals for new and/or revision of food additive provisions; replies to CL 2023/46-FA (CX/FA 24/54/8)

Comments to the agenda items listed above were also included in FA54/CRD 11, 12, 17, 18, 19, 22 and 26.

The following Members and Organizations participated: Australia, Austria, Belgium, Brazil, Canada, Chile, China, Ecuador, Estonia, European Union, Germany, Indonesia, Japan, Kenya, New Zealand, Peru, Philippines, Republic of Korea, Senegal, Singapore, Spain, Thailand, United Kingdom, United States of America, and AIDGUM, CCC, EU Specialty Foods, FIA, IACM, IADSA, ICBA, ICGA, IDF/FIL, IFAC, IFT, IFU, IGTC, ISC, ISDI, NATCOL and OIV.

The GSFA continues to be a work in progress with 4693 Adopted provisions and 794 draft and proposed draft food additive provisions in the Step Process. The discussion in CX/FA 24/54/7 discusses multiple issues, including 359 provisions that are adopted or in the step process. CX/FA 24/54/8 discusses multiple proposed new and/or revision of adopted provisions for entry into the step process.

The Chair presented the provisional agenda of the WG for discussion. The WG agreed to proceed with the proposed agenda.

The Chair noted that the EWG to the GSFA conducted three rounds of comments leading up to the final EWG proposals presented for each provision in the five appendices of CX/FA 24/54/7.

DRAFT AND PROPOSED DRAFT PROVISIONS IN FC 14.2 AND ITS SUBCATEGORIES (CX/FA 24/54/7 Appendix 3)

After a brief introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 24/54/7 Appendix 3 provision by provision.

Recommendation 1

The WG recommends that CCFA54 endorse for adoption at Step 8 or Step 5/8 the draft provisions contained in Annex 1 Part A and include them in the GSFA.

Recommendation 2

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part A.

ALL REMAINING DRAFT AND PROPOSED DRAFT PROVISIONS FOR SWEETENERS IN THE GSFA AS WELL AS ADOPTED PROVISIONS FOR SWEETENERS WITH NOTE 161 IN THE GSFA (CX/FA 24/54/7 Appendix 1)

During the introduction to the discussion of the provisions in CX/FA 24/54/7 Appendix 1, the Chair noted that food category 07.1 (Bread and ordinary bakery wares and mixes) and its subcategories represented the last group of sweetener provisions in the GSFA for which a horizontal approach on the use of sweeteners had not been established. Discussions at CCFA53 and in the GSFA EWG for CCFA54 showed that some Member Countries do not permit the use of sweeteners in food category 07.1 and its subcategories, considering them to be staple food products, whereas other Member Countries permit the use of sweeteners in these products based on their specific traditions and cultural food diversities.

The Chair noted that the GSFA EWG for CCFA54 had robust discussions on the use of sweeteners in products covered under food category 07.1. After much discussion, it was considered that the use of an appropriate alternative note that addresses the differing use of food additives in food category 07.1 and its subcategories could present a way forward for the completion of the work on the use of sweeteners in food category 07.1 and its subcategories. The Chair noted that there was general agreement within the GSFA EWG for CCFA54 that the alternative note options discussed in Appendix 1 could also apply to the use of colours in food category 07.0 and its subcategories in Appendix 2.

Based on the conclusions of the GSFA EWG for CCFA54, the Chair put forward two alternative note options for consideration by the PWG Members – option 2 (see CX/FA 24/54/7, page 8) and revised option 2 (see CX/FA 24/54/7, page 10) which differ by their use of the term “plain products.” During discussion, some Member Countries noted concern over inclusion of the term “plain” in food category 07.1 and its subcategories, while some Member Countries indicated preference for inclusion of this term.

The Chair then presented an additional alternative note presented by a Member Country and submitted in CRD11, as follows:

“Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.”

The proposed alternative Note in CRD 11 removes the reference to “plain products.” Some Member Countries supported the revised option 2 note (CX/FA 24/54/7, page 10), while others supported the proposed alternative Note presented in CRD11. Consensus was reached for the use of the CRD11 Note for the horizontal approach to sweeteners in food category 07.1 and its subcategories. Chile and the European Union requested that it be noted in the report that they do not permit sweeteners in products that fall under food category 07.1 and its subcategories.

Recommendation 3

The WG recommends that CCFA54 endorse for adoption at Step 8 or Step 5/8 the draft provisions contained in Annex 1 Part B and include them in the GSFA.

The WG also recommends that CCFA54 revise adopted provisions as indicated in Annex 1 Part B.

One Member Organization noted that the use level for Aspartame (INS 951) in food category 07.1 and its subcategories was not appropriate as it was higher than the use level in food category 07.2 (Fine bakery wares (sweet, salty, savoury) and mixes), which specifically includes sweetened products. The Chair requested comment from Members on the technological justification for the higher use level. One Member Country offered support but did not have enough time during the PWG to gather information on any specific products for which the higher use level was warranted. Since no information was provided, the Chair recommended that the PWG maintain the adopted provision in the GSFA and reconsider the actual use level and application of the CRD 11 alternative note at CCFA55. The Chair also noted that any revisions made to the use level for Aspartame (INS 951) in this food category could require the use level for the provision for Aspartame-acesulfame salt (INS 962) to also be revised.

Recommendation 4

The WG recommends that CCFA54 recirculate the adopted provision for Aspartame (INS 951) in food category 07.1 for specific consideration of actual use level and application of the alternative note.

ALL REMAINING DRAFT AND PROPOSED DRAFT PROVISIONS IN THE GSFA WITH THE EXCEPTION OF: COLOURS NOT ADDRESSED IN PARTS II AND III, AND PROVISIONS FOR WHICH CCFA IS AWAITING GUIDANCE FROM OTHER CODEX ALIMENTARIUS COMMITTEES OR THE JOINT EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (CX/FA 24/54/7 Appendix 5)

After introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 24/54/7 Appendix 5 provision by provision.

Recommendation 5

The WG recommends that CCFA54 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part C and include them in the GSFA.

Recommendation 6

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part B.

The Chair noted that CCFA51 considered the use of Propylene glycol (INS 1520) in food categories 14.1.4.1 (Carbonated water-based flavoured drinks), 14.1.4.2 (Non-carbonated water-based flavoured drinks, including punches and ades), and 14.1.4.3 (Concentrates (liquid or solid) for water-based flavoured drinks), and decided to hold them in the Step process until a comprehensive approach for the use of secondary additives was decided by the Committee (REP 19/FA para 91). The Chair noted the GSFA EWG for CCFA54 discussed in detail the provisions for Propylene glycol (INS 1520) in these food categories. During the PWG discussion, the Chair requested the JECFA Secretariat comment on whether the safety assessment conducted by JECFA considered the use of Propylene glycol (INS 1520) as a carrier in these food categories. The JECFA Secretariat noted that the safety evaluation of Propylene glycol (INS 1520) was conducted in 1973. The PWG discussed that an updated safety evaluation and exposure estimate for Propylene glycol (INS 1520) may inform the decision on the use of the additive in food categories 14.1.4.1, 14.1.4.2, and 14.1.4.3. A Member Organization requested that if an updated safety assessment and exposure estimate is conducted that it be inclusive of all uses of Propylene glycol (INS 1520) as a carrier

and not just for its use in food category 14.1.4 (Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks).

As such, the Chair recommended the in-session working group on the JECFA Priority List include a request for an updated JECFA exposure assessment to consider the use of the food additive as a carrier in all food categories, as well as consider the specific use in food category 14.1.4 as a carrier for flavours.

Recommendation 7

The WG recommends that CCFA54 request that the in-session working group on the Priority List of Substances Proposed for Evaluation by JECFA consider adding Propylene glycol (INS 1520) to the Priority List of Substances Proposed for Evaluation by JECFA, to consider an updated safety evaluation of the food additive including an updated exposure estimate inclusive of all uses of the additive as a carrier, including use in FC 14.1.4 as a carrier for flavours.

One Member Country requested that if the provisions for Propylene glycol (INS 1520) are held in the Step process, that Note 131 "*For use as a flavour carrier only*" be added to the provisions for consideration when they are recirculated.

Recommendation 8

The WG recommends that CCFA54 update and hold the provisions for Propylene glycol (INS 1520) in food categories 14.1.4.1, 14.1.4.2, and 14.1.4.3 in the step process to include Note 131 "*For use as a flavour carrier only*" as listed in Annex 3 Part A.

PROVISIONS ENTERED AT STEP 2 OF THE GSFA AT CCFA53 (CX/FA 24/54/7 Appendix 4)

After introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 24/54/7 Appendix 4 provision by provision.

During the discussion on the provisions for Methacrylate copolymer, basic (BMC) (INS 1205) in food categories 06.1 (Whole, broken, or flaked grain, including rice), 11.1.1 (White sugar, dextrose anhydrous, dextrose monohydrate, fructose), 11.1.2 (Powdered sugar, powdered dextrose), and 11.2 (Brown sugar excluding products of food category 11.1.3), one Member Organization noted concern regarding the use of the food additive in the specified food categories, while other Member Countries noted the technological justification for the use of the additive in these food categories had already been established. In order to achieve consensus, one Member Organization suggested the addition of two notes to the provisions for BMC in these food categories: 1) Note 589 "*For use as a nutrient carrier in a raw material for another ingredient*" and 2) a new Note "*For use in accordance with general principles for the addition of essential nutrients to foods (CAC/GL9-1987).*" Further, the Member Organization also requested that the proposed new Note for the provision for BMC (INS 1205) in food category 06.1 be revised to state "*For use only in nutrient fortified rice*" and a variation of that proposed new Note "*For use only in nutrient fortified products*" be considered in food categories 11.1.1, 11.1.2, and 11.2.

The Chair noted that adoption of the provision for BMC (INS 1205) in food category 06.1 would require the inclusion of a food additive section in the Codex Standard for Rice (CXS 198-1995). The PWG requested that the Codex Secretariat update the standard accordingly.

Recommendation 9

The WG recommends that if the provision for BMC (INS 1205) in food category 06.1 in Annex 1 Part D is adopted, that CCFA54 request the Codex Secretariat to update the food additive section of the Codex Standard for Rice (CXS 198-1995) to include the carriers may be used in accordance with Tables 1 and

2 of the GSFA (CXS 192-1995) in food category 06.1 are acceptable for use in foods conforming to the standard.

During the discussion of the provision for Jagua (genipin-glycine) blue (INS 183) in food category 14.1.4, the WHO JECFA Secretariat noted that at the 89th JECFA the sponsor withdrew consideration by JECFA of the use of Jagua (genipin-glycine) blue (INS 183) in soft drinks, energy drinks, and sports drinks. One Observer Organization noted that the 89th JECFA did evaluate the use of this food additive in fruit-based drinks, including fruit flavored drinks, which would fall under food category 14.1.4. The Observer Organization proposed the use of a new Note "*For use in fruit based drinks, including fruit flavored drinks, only*" which would limit use of this food additive in food category 14.1.4 to products included in the 89th JECFA exposure estimate. The Chair recommended the PWG consider the proposal in order to reach consensus on the provision for Jagua (genipin-glycine) blue (INS 183) in food category 14.1.4.

Recommendation 10

The WG recommends that CCFA54 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part D and include them in the GSFA.

The WG also recommends that CCFA54 revise adopted provisions as indicated in Annex 1 Part D.

Recommendation 11

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part C.

During the discussion of the adopted provision for Lauric arginate ethyl ester (INS 243) in food category 02.2.2 (Fat spread, dairy fat spreads and blended spreads), a proposal was considered to remove Note XS256 from the adopted provision as preservatives are permitted for use in the Standard for Fat Spreads and Blended Spreads (CXS 256-1999). One Member Organization noted that the Codex Committee on Fats and Oils is an active commodity committee and should be consulted to provide guidance on the technological justification for the use of Lauric arginate ethyl ester (INS 243) in products conforming to CXS 256-1999.

Recommendation 12

The WG recommends that CCFA54 maintain the adopted provision for Lauric arginate ethyl ester (INS 243) in food category 02.2.2 and hold the provision in the step process at Step 3 and request guidance from the Codex Committee on Fats and Oils on the technological justification for the use of INS 243 as a preservative in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).

For the provision for Jagua (Genipin-Glycine) blue (INS 183) in food category 04.1.2.5 (Jams, jellies, marmalades), the Chair noted that the Standard for Jams, jellies and marmalades (CXS 296-2009) has not yet been aligned by the Alignment EWG and does not currently permit the use of Jagua (Genipin-Glycine) blue (INS 183) in products conforming to the standard. Thus, if the Committee adopts the provision for use in food category 04.1.2.5, it would be necessary to update the list of colours in the commodity standard. The PWG requested that the Codex Secretariat update the commodity standard to include a listing for Jagua (genipin-glycien) blue (INS 183).

Recommendation 13

The WG recommends that if the provision for Jagua (Genipin-Glycine) blue (INS 183) in food category 04.1.2.5 in Annex 1 Part D is adopted, that CCFA54 request the Codex Secretariat to update the food additive section of the Codex Standard for Jams, jellies and Marmalades (CXS 296-2009) to include an entry for Jagua (Genipin-Glycine) blue (INS 183) in the list of colours in the standard.

DRAFT AND PROPOSED DRAFT PROVISIONS FOR COLOURS IN FCS 07.0, 12.0, 13.0 AND 15.0 AND THEIR SUBCATEGORIES AS WELL AS ADOPTED PROVISIONS FOR COLOURS WITH NOTE 161 IN FCS 07.0, 12.0, 13.0 AND 15.0 AND THEIR SUBCATEGORIES (CX/FA 24/54/7 Appendix 2)

The Chair noted that, similar to the provisions for sweeteners in food category 07.1 and its subcategories, the provisions for colours in the same food categories would require an additional note to address differing use of additives in the food categories, as discussed for CX/FA 24/54/7 Appendix 1. The Chair noted that the previously discussed proposed alternative note put forward by a Member Country in CRD11 will be used for the horizontal approach to colours in FC 07.1 and its subcategories under discussion in CX/FA 24/54/7 Appendix 2.

The PWG subsequently discussed the provisions listed in CX/FA 24/54/7 Appendix 2 provision by provision.

For the provision for Annatto extracts, norbixin-based (INS 160b(ii)) in food category 07.1.4 (Bread-type products, including bread stuffing and bread crumbs), one Observer Organization noted the need for a higher use level in bread crumbs intended for use in breading and coatings, which falls under the food category 06.6 (Batters (e.g. for breading or batters for fish or poultry)). The Chair noted the provision for the use of Annatto extracts, norbixin-based (INS 160b(ii)) in food category 06.6 has not been discussed by the Committee. One Member Organization noted that the reverse carry over principal would apply in this scenario which would allow for the use of Annatto extracts, norbixin-based (INS 160b(ii)) in bread crumbs at a higher level than permitted in food category 07.1.4 as long as the final food product is in compliance with the GSFA.

Recommendation 14

The WG recommends that CCFA54 endorse for adoption at Step 8 or Step 5/8 the draft provisions contained in Annex 1 Part E and include them in the GSFA.

The WG also recommends that CCFA54 revise adopted provisions as indicated in Annex 1 Part E.

Recommendation 15

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part D.

Recommendation 16

The WG recommends that CCFA54 revoke the adopted provisions listed in Annex 4 Part A.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2023/46-FA) (CX/FA 24/54/8)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the circular letter requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA. The Chair noted that the procedure within the Committee is that proposed draft provisions put forward by an Observer Organization must also be supported by at least one Codex Member.

The PWG considered a proposal for the inclusion of provisions at Step 2 in the GSFA for Quinoline yellow (INS 104), Sulfites (INS 220-225, 539), , Curcumin (INS 100(i)), Caramel II – Sulfite caramel (INS 150(b)), Caramel III - Ammonia caramel (INS 150(c), Carotenes, *beta*-, synthetic (INS 160 a(i)), Carotenes, *beta*-,

Blakeslea trispora (INS 160 a(iii)), Carotenal, *beta*-apo-8' (INS 160(e)), Carotenoic acid, ethyl ester, *beta*-apo-8' (INS 160(f)), and Polydimethylsiloxane (INS 900(a) in Food category 04.1.2.5. The Chair noted the proposal seemed to be a request to align several additives in the Codex Standard for Jams, jellies and Marmalades (CXS 296-2009) with food category 04.1.2.5 of the GSFA. The Chair also noted that several of the provisions included in the proposal were for provisions already entered into the Step process. It is the practice of the Committee to only have one provision in the Step process for each food category for a particular food additive at one time. Upon discussion, the PWG discussed that it may be more appropriate to not add the provisions for these additives to the GSFA, and to wait until CXS 296-2009 can be aligned with the GSFA by the EWG on Alignment. Therefore, the Chair suggested that the proposals be discarded.

The PWG next considered proposals for revision to adopted provisions for Acetic acid, glacial (INS 260), Calcium lactate (INS 327), Citric acid (INS 330), Disodium 5'-guanylate (INS 627), Disodium 5'-inosinate (INS 631), Disodium 5'-ribonucleotides (INS 635), Lactic acid, L-, D- and DL- (INS 270) in food category 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3) to remove Note XS294 corresponding to the Standard for Gochujang (CXS 294-2009). It was determined that the commodity standard has been aligned with the GSFA, and the corresponding commodity committee, CCPFV, is adjourned. As a result, the Chair recommended that the provisions be included in the GSFA at Step 2.

During discussion of the proposal for Methacrylate copolymer, basic (BMC) (INS 1205), the Chair noted that the Member Country who sponsored the request had indicated verbally that they wished to narrow the scope of their original request included in CX/FA 24/54/8. As such, new provisions for BMC at GMP were requested in food categories 06.3 (Breakfast cereals, including rolled oats), 06.4.2 (Dried pastas and noodles and like products), 06.5 (Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)), 12.2.1 (Herbs and spices), 12.2.2 (Seasonings and condiments), 13.1 (Infant formulae, follow-on formulae, and formulae for special medical purposes for infants), 13.2 (Complementary foods for infants and young children), and 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1)). For food categories 06.3, 06.5, 12.2.2 and 13.3, the Chair recommended to discard the request as these five food categories are not included in the Annex to Table 3, and therefore would not require a provision in Tables 1 and 2 of the GSFA as BMC is a Table 3 Additive. As such, BMC is already permitted for use in non-standardized foods within those food categories. For food category 13.1, the PWG recommended that the provision not be included in the GSFA at Step 2, as that food category is associated with the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-198), and would require that BMC be evaluated for safe use by JECFA for children 12 weeks and under, for which it has not been evaluated. The Chair recommended that provisions be added to the GSFA in food categories 06.4.2, 12.2.1, and 13.2 at Step 2, as all three food categories are in the Annex to Table 3 and would require a provision in the GSFA for the use of the Table 3 Additive BMC. After consultation with the Codex Secretariat, it was recommended to add eleven XS type notes to the provision in food category 12.2.1 (Herbs and spices), as the eleven commodity standards associated with food category 12.2.1 only permit the use of anticaking agents.

It was also determined that it would be appropriate to seek guidance from the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) regarding the technological justification of BMC in commodity standards under the purview of CCNFSDU corresponding to the food categories 13.1, 13.2, and 13.3. These commodity standards include the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981), Standard from Canned Baby Foods (CXS 73-1981), Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981), Standard for Follow-Up Formula for Older Infants and Product for Young Children (CXS 156-1987), and the Codex Guideline CXG 95-2022 (Ready to use therapeutic food).

Recommendation 17

The WG recommends that CCFA54 request guidance from CCNFSDU regarding the technological justification of BMC in commodity standards under their purview in GSFA food categories 13.1, 13.2, and

13.3. These commodity standards include CXS 72-1981, CXS 156-1987, CXS 73-1981, CXS 74-1981, and the Codex Guideline CXG 95-2022.

During discussion of the proposal for 4-Hexylresorcinol (INS 586) in food categories 09.1.2 (Fresh molluscs, crustaceans, and echinoderms), 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and Echinoderms), 09.2.4.2 (Cooked molluscs, crustaceans, and echinoderms), 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms), and 09.4 (Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms), it was noted that the proposed use levels were being reported on a mg/L basis, i.e., liquid based units, but the foods for which the provision is intended to be used are not purely liquid. Discussions regarding the provisions indicated the need for a Note "*Residue levels in crustaceans are less than 1 mg/kg*" and a Note "*For use in crustaceans only*" as the JECFA evaluation only covered such use. The provisions were recommended to be entered into the GSFA at Step 2.

Three Observer Organizations put forward provisions for the use of Mannoproteins from yeast cell walls (INS 455) and Metatartaric acid (INS 353) in food category 14.2.3 (Grape wines). Both provisions required numeric use levels due to the nature of the JECFA safety evaluation. As the proposals were submitted by an Observer Organization, the Chair asked if there was Member support, which was offered by two Member Countries, and therefore the Chair recommended the provisions be entered at Step 2 in the GSFA.

One Observer Organization put forward a request to add provisions at Step 2 for all adopted provisions in food categories 13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants) to remove Note 381 "*As consumed*". The provisions were recommended to be entered into the GSFA at Step 2.

Recommendation 18

The WG recommends that CCFA55 include the proposed new provisions contained in Annex 5 in the GSFA at Step 2, and that these provisions be circulated for comment by the EWG on the GSFA to CCFA55.

List of Annexes

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

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

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

Annex 4: Revocation of adopted provisions

Annex 5: Proposed draft provisions for inclusion in the GSFA at Step 2

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

Part A: Provisions from CX/FA 24/54/7 Appendix 3

Food Category No.14.2.3 Grape wines

Additive	INS	Step	Year	Max Level	Notes
NITROGEN	941	8	2024	GMP	59
POTASSIUM POLYASPARTATE	456	5/8	2024	100 mg/kg	

Food Category No.14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

Additive	INS	Step	Year	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	5/8	2024	GMP	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	50000 mg/kg	

Notes to the General Standard for Food Additives

Note 59 For use as a packaging gas only.

Annex 1 - Draft and Proposed Draft Food Additive Provisions

(for adoption at Step 8 and 5/8)

Part B: Provisions from CX/FA 24/54/7 Appendix 1¹

Food Category No.05.1.2 Cocoa mixes (syrups)

Additive	INS	Step	Year	Max Level	Notes
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	5/8	2024	350 mg/kg	26 & 477

Food Category No.07.1 Bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2024r	1000 mg/kg	188 & App1A
ADVANTAME	969	5/8	2024	10 mg/kg	App1A
ASPARTAME	951	8	2024r	4000 mg/kg	191 & App1A
ASPARTAME-ACESULFAME SALT	962	5/8	2024	1000 mg/kg	113 & App1A
NEOTAME	961	8	2024r	70 mg/kg	App1A
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	5/8	2024	165 mg/kg	26 & App1A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2024r	650 mg/kg	App1A

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
SACCHARINS	954(i)-(iv)	8	2024r	150 mg/kg	477 & 500

Notes to the General Standard for Food Additives

Note 26 As steviol equivalents.

Note 113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).

Note 188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.

Note 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.

Note 500 For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.

App1A Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.

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

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

Part C: Provisions from CX/FA 24/54/7 Appendix 5

Food Category No.12.9.1 Fermented soybean paste (e.g., miso)

Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	5/8	2024	1000 mg/kg	13

Food Category No.12.9.2 Soybean sauce

Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	5/8	2024	1000 mg/kg	13

Notes to the General Standard for Food Additives

Note 13 As benzoic acid.

Annex 1 - Draft and Proposed Draft Food Additive Provisions

(for adoption at Step 8 and 5/8)²

Part D: Provisions from CX/FA 24/54/7 Appendix 4

Food Category No.01.1.4 Flavoured fluid milk drinks

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	160 mg/kg	52 & 601

Food Category No.01.6.1 Unripened cheese

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2024r	200 mg/kg	42, 223, 492, 494, 561, App4A
SORBATES	200, 202, 203	8	2024r	1000 mg/kg	

Food Category No.01.6.2 Ripened cheese

Additive	INS	Step	Year	Max Level	Notes
SORBATES	200, 202, 203	8	2024r	3000 mg/kg	42, 499, 595, XS208, XS274, XS276, XS277

Food Category No.01.6.2.1 Ripened cheese, includes rind

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2024r	200 mg/kg	XS208, XS274, XS276 & XS277

Food Category No.01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	44 mg/kg	601

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

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	Rev600 & 601

Food Category No.02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	160 mg/kg	601

Food Category No.02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	200 mg/kg	Rev599 & 601

² Provisions that are replacing or revising currently adopted provisions of the GSFA are **gray highlighted**.

Food Category No.03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601

Food Category No.04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	4 & XS143

Food Category No.04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
POLYDIMETHYLSILOXANE	900a	8	2024r	30 mg/kg	602

Food Category No.04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601, XS240 & XS314R

Food Category No.04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601

Food Category No.04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601

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

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	4 & XS330

Food Category No.04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	XS294

Food Category No.05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	183 & 601

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

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	601 & XS309R

Food Category No.05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	601

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

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601

Food Category No.06.1 Whole, broken, or flaked grain, including rice

Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, App4C & App4D

Food Category No.06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	2000 mg/kg	601

Food Category No.06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	84 mg/kg	601

Food Category No.09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315

Food Category No.09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16 & XS166

Food Category No.09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	95

Food Category No.09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	

Food Category No.09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16

Food Category No.09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311

Food Category No.10.1 Fresh eggs

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	4

Food Category No.11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C, App4E & XS212

Food Category No.11.1.2 Powdered sugar, powdered dextrose

Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C, App4E & XS212

Food Category No.11.2 Brown sugar excluding products of food category 11.1.3

Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C & App4E

Food Category No.11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	

Food Category No.11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	258 & 601
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	

Food Category No.12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2024r	5000 mg/kg	Rev594

Food Category No.14.1.2 Fruit and vegetable juices

Additive	INS	Step	Year	Max Level	Notes
DIMETHYL DICARBONATE	242	5/8	2024	250 mg/kg	XS247

Food Category No.14.1.3 Fruit and vegetable nectars

Additive	INS	Step	Year	Max Level	Notes
DIMETHYL DICARBONATE	242	5/8	2024	250 mg/kg	XS247

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

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	80 mg/kg	601 & App4G

Notes to the General Standard for Food Additives

- Note 4 For use in decoration, stamping, marking or branding the product only.
- Note 22 For use in smoked fish paste only.
- Note 42 As sorbic acid.
- Note 52 Excluding chocolate milk.
- Note 95 For non-standardized foods: for use in surimi and fish roe products only.
- Note 183 For use in surface decoration only.
- Note 223 Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
- Note 258 Excluding maple syrup.
- Note 492 For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
- Note 494 For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
- Note 499 Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
- Note 561 Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
- Note 589 For use as a nutrient carrier in a raw material or other ingredient.
- Note 595 For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
- Note 601 On a blue polymer basis.
- Note 602 Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.
- Note XS36 Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
- Note XS92 Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
- Note XS95 Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
- Note XS165 Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
- Note XS166 Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
- Note XS189 Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
- Note XS190 Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
- Note XS191 Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
- Note XS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- Note XS222 Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).

- Note XS236 Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
- Note XS240 Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
- Note XS292 Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
- Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
- Note XS312 Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
- Note XS314R Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
- Note XS315 Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
- Note XS167 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
- Note XS244 Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
- Note XS274 Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
- Note XS276 Excluding products conforming to the Standard for Camembert (CXS 276-1973).
- Note XS277 Excluding products conforming to the Standard for Brie (CXS 277-1973).
- Note XS202 Excluding products conforming to the Standard for Couscous (CXS 202-1995).
- Note XS294 Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
- Note XS247 Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
- Note XS143 Excluding products conforming to the Standard for Dates (CXS 143-1985).
- Note XS153 Excluding products conforming to the Standard for Maize (Corn) (CXS 153-1985).
- Note XS169 Excluding products conforming to the Standard for Whole and Decorticated Pearl Millet Grains (CXS 169-1989).
- Note XS172 Excluding products conforming to the Standard for Sorghum Grains (CXS 172-1989).
- Note XS199 Excluding products conforming to the Standard for Wheat and Durum Wheat (CXS 199-1995).
- Note XS201 Excluding products conforming to the Standard for Oats (CXS 201-1995).
- Note XS330 Excluding products conforming to the Standard for Aubergines (CXS 330-2018).
- Note XS333 Excluding products conforming to the Standard for Quinoa (CXS 333-2019).
- Note XS212 Excluding products conforming to the Standard for Sugars (CXS 212-1999).
- App4A Except for use in sliced, cut, shredded, or grated product at 3,000 mg/kg.
- App4C For use in accordance with general principles for the addition of essential nutrients to foods (CAC/GL9-1987).
- App4D For use only in nutrient fortified rice.
- App4E For use only in nutrient fortified products.
- Rev594 Except for use in emulsified sauces and dips with >20% fat content at 8,000 mg/kg.
- App4G For use in fruit based drinks, including fruit flavoured drinks, only.
- Rev600 For use in frozen dairy confections and novelties at a maximum use level of 400 mg/kg.
- Rev599 For use in non-dairy frozen confections and novelties at a maximum use level of 400 mg/kg.

**Annex 1 - Draft and Proposed Draft Food Additive Provisions
(for adoption at Step 8 and 5/8)³**

Part E: Provisions from CX/FA 24/54/7 Appendix 2

Food Category No. 07.1.1.1 Yeast-leavened breads and specialty breads

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	50000 mg/kg	App1A & App2A
CURCUMIN	100(i)	5/8	2024	500 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A

Food Category No. 07.1.1.2 Soda breads

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	50000 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A

Food Category No. 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	5/8	2024	50 mg/kg	
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2024r	1200 mg/kg	
CURCUMIN	100(i)	5/8	2024	200 mg/kg	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39
TARTRAZINE	102	5/8	2024	300 mg/kg	

³ Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Food Category No. 07.1.3**Other ordinary bakery products (e.g. bagels, pita, English muffins)**

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	300 mg/kg	App1A
AZORUBINE (CARMOISINE)	122	5/8	2024	50 mg/kg	App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	App1A
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2024r	25000 mg/kg	App1A
CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A

Food Category No. 07.1.4**Bread-type products, including bread stuffing and bread crumbs**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2024r	6 mg/kg	62 & App1A
CURCUMIN	100(i)	8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39 & App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A

Food Category No. 07.1.5**Steamed breads and buns**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8, 201 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185, 201 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	201 & App1A

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	201 & App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	201 & App1A
CURCUMIN	100(i)	5/8	2024	200 mg/kg	201 & App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	201 & App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	201 & App1A

Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	App1A
CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	300 mg/kg	App1A
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
AZORUBINE (CARMOISINE)	122	8	2024	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	200 mg/kg	
BRILLIANT BLUE FCF	133	8	2024r	200 mg/kg	App1A
BROWN HT	155	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	3000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	
CURCUMIN	100(i)	8	2024	200 mg/kg	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2024r	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	90 mg/kg	39

Food Category No. 07.2**Fine bakery wares (sweet, salty, savoury) and mixes**

Additive	INS	Step	Year	Max Level	Notes
QUINOLINE YELLOW	104	8	2024	200 mg/kg	
TARTRAZINE	102	5/8	2024	100 mg/kg	

Food Category No. 07.2.1**Cakes, cookies and pies (e.g. fruit-filled or custard types)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App2B

Food Category No. 07.2.2**Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App2C

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	25 mg/kg	185 & App2B

Food Category No. 12.2.1**Herbs and spices**

Additive	INS	Step	Year	Max Level	Notes
TARTRAZINE	102	8	2024	940 mg/kg	App2D

Food Category No. 12.2.2**Seasonings and condiments**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	600 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	500 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	8	2024	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2024	50000 mg/kg	
CURCUMIN	100(i)	8	2024	500 mg/kg	App2E

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2024	350 mg/kg	39
TARTRAZINE	102	8	2024	425 mg/kg	

Food Category No. 12.3 Vinegars

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	5000 mg/kg	

Food Category No. 12.4 Mustards

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	300 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	300 mg/kg	
BROWN HT	155	8	2024	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	300 mg/kg	
CURCUMIN	100(i)	8	2024	300 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	70 mg/kg	39
QUINOLINE YELLOW	104	8	2024	300 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	100 mg/kg	337
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	50 mg/kg	8 & App2F
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185
BROWN HT	155	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	25000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	85 mg/kg	39

Food Category No. 12.6 Sauces and like products

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024	500 mg/kg	XS302 & XS306

Food Category No. 12.6**Sauces and like products**

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	8	2024	500 mg/kg	XS302 & XS306
BROWN HT	155	8	2024	500 mg/kg	577 & XS302
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	6000 mg/kg	XS302 & XS306
CURCUMIN	100(i)	8	2024	500 mg/kg	XS302
QUINOLINE YELLOW	104	8	2024	500 mg/kg	XS302 & XS306
TARTRAZINE	102	8	2024	500 mg/kg	577 & XS302

Food Category No. 12.6.1**Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	30 mg/kg	8 & App2H
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & App2I
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39

Food Category No. 12.6.2**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2024r	100 mg/kg	8 & 577
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & XS306
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39 & XS306

Food Category No. 12.6.3**Mixes for sauces and gravies**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8 & 127
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & 127

Food Category No. 12.6.4**Clear sauces (e.g. fish sauce)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	400 mg/kg	8 & XS302
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & XS302

Food Category No. 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**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	10 mg/kg	8
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	50 mg/kg	39

Food Category No. 13.3**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	50 mg/kg	8 & 566
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & 566
AZORUBINE (CARMOISINE)	122	8	2024	50 mg/kg	566
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	4000 mg/kg	566
CURCUMIN	100(i)	8	2024	50 mg/kg	566
QUINOLINE YELLOW	104	8	2024	10 mg/kg	566
TARTRAZINE	102	8	2024	100 mg/kg	566

Food Category No. 13.4**Dietetic formulae for slimming purposes and weight reduction**

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	5000 mg/kg	
CURCUMIN	100(i)	8	2024	50 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	65 mg/kg	601
QUINOLINE YELLOW	104	8	2024	10 mg/kg	
TARTRAZINE	102	8	2024	50 mg/kg	

Food Category No. 13.5**Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024	300 mg/kg	

Food Category No. 13.5**Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	20000 mg/kg	
CHLOROPHYLLS	140	5/8	2024	20 mg/kg	
CURCUMIN	100(i)	8	2024	50 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	65 mg/kg	601
QUINOLINE YELLOW	104	8	2024	10 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

Food Category No. 13.6**Food supplements**

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024r	300 mg/kg	533, 539 & App2J

Food Category No. 15.0**Ready-to-eat savouries**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	1000 mg/kg	

Food Category No. 15.1**Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)**

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	200 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	20 mg/kg	8 & App2K
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	20 mg/kg	185 & App2K
AZORUBINE (CARMOISINE)	122	5/8	2024	200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	200 mg/kg	
BROWN HT	155	8	2024	200 mg/kg	
CURCUMIN	100(i)	8	2024	300 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	600 mg/kg	601 & App2L
PAPRIKA EXTRACT	160c(ii)	5/8	2024	250 mg/kg	39
QUINOLINE YELLOW	104	8	2024	200 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

Food Category No. 15.2**Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	100 mg/kg	
BROWN HT	155	8	2024	100 mg/kg	
CURCUMIN	100(i)	8	2024	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39

Food Category No. 15.3**Snacks - fish based**

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 62	As copper.
Note 127	On the served to the consumer basis.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note 337	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
Note 533	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note 539	For use in solid forms as sold to the consumer only.
Note 566	Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note 577	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note 601	On a blue polymer basis.
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
App1A	Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.
App2A	For use in pumpnickel bread at 50,000 mg/kg and for use in malt bread at 3,000 mg/kg only.
App2B	Except for use in cakes made from yellow vegetables and fruits, such as pumpkin and citrus, at 70 mg/kg.
App2C	Except for use in monaka wafers and cones for ice cream at 410 mg/kg.
App2D	For use in powdered wasabi only.
App2E	Except for use in seasonings and condiments with tumeric or saffron at 1,500 mg/kg.
App2F	Except for use at 300 mg/kg in carrot and pumpkin flavoured soup.
App2H	Except for use at 100 mg/kg in cheese dips and flavoured mayonnaise.
App2I	Except for use at 100 mg/kg in flavoured mayonnaise.
App2J	Except for use at 1,100 mg/kg in effervescent forms as sold to the consumer.
App2K	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
App2L	Except for use in blue/purple tortilla chips at 1,200 mg/kg.

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

Part A: Provisions from CX/FA 24/54/7 Appendix 3

Food Category No. 14.2.3		Grape wines			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM ASCORBATE	302	7		GMP	
CARAMEL I - PLAIN CARAMEL	150a	7		GMP	
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	
ETHYL MALTOL	637	7		100 mg/kg	93
GLUCOSE OXIDASE	1102	7		GMP	
MALTOL	636	7		250 mg/kg	
PAPAIN	1101(ii)	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		GMP	
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	7		GMP	
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		1000 mg/kg	

Food Category No. 14.2.3.1		Still grape wine			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
CURCUMIN	100(i)	4		200 mg/kg	

Food Category No. 14.2.3.2		Sparkling and semi-sparkling grape wines			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
BEET RED	162	7		GMP	

Food Category No. 14.2.3.2 Sparkling and semi-sparkling grape wines

Additive	INS	Step	Year	Max Level	Notes
BROMELAIN	1101(iii)	7		GMP	
CHLOROPHYLLS	140	7		GMP	
CURCUMIN	100(i)	4		200 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	

Food Category No. 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		15 mg/kg	185
BEET RED	162	7		GMP	
CHLOROPHYLLS	140	7		GMP	
CURCUMIN	100(i)	7		200 mg/kg	

Notes to the General Standard for Food Additives

- Note 8 As bixin.
 Note 93 Excluding natural wine produced from *Vitis vinifera* grapes.
 Note 185 As norbixin.

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

Part B: Provisions from CX/FA 24/54/7 Appendix 5

Food Category No. 02.1.3		Lard, tallow, fish oil, and other animal fats			
Additive	INS	Step	Year	Max Level	Notes
TRISODIUM CITRATE	331(iii)	7		GMP	
Food Category No. 12.9.2.1		Fermented soybean sauce			
Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	3		1000 mg/kg	13
Food Category No. 12.9.2.2		Non-fermented soybean sauce			
Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	3		1000 mg/kg	13
Food Category No. 12.9.2.3		Other soybean sauces			
Additive	INS	Step	Year	Max Level	Notes
BENZOATES	210-213	3		1000 mg/kg	13

Notes to the General Standard for Food Additives

Note 13 As benzoic acid.

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

Part C: Provisions from CX/FA 24/54/7 Appendix 4

Food Category No. 01.6.1

Unripened cheese

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	
SORBATES	200, 202, 203	2		3000 mg/kg	42, 492 & 494

Food Category No. 01.6.2

Ripened cheese

Additive	INS	Step	Year	Max Level	Notes
SORBATES	200, 202, 203	2		3000 mg/kg	42, 499, XS208, XS274, XS276, XS277 & 595

Food Category No. 01.6.2.1

Ripened cheese, includes rind

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277

Food Category No. 04.1.1.2

Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	4 & 16

Food Category No. 04.1.2.5

Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
POLYDIMETHYLSILOXANE	900a	2		30 mg/kg	602

Food Category No. 04.2.1.2

Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	4 & 16

Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	16 & XS166

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	16

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	95

Food Category No. 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	

Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	16

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	22, XS167, XS189, XS222, XS236, XS244, XS311

Food Category No. 10.1 Fresh eggs

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	4

Food Category No. 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2		GMP	

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2	2024	5000 GMP	594

Notes to the General Standard for Food Additives

Note 4	For use in decoration, stamping, marking or branding the product only.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 22	For use in smoked fish paste only.
Note 42	As sorbic acid.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 492	For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
Note 494	For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
Note 499	Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
Note 594	Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg.
Note 595	For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS

- 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
- Note 602 Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.
- Note XS36 Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
- Note XS92 Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
- Note XS95 Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
- Note XS165 Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
- Note XS166 Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
- Note XS189 Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
- Note XS190 Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
- Note XS191 Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
- Note XS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- Note XS222 Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
- Note XS236 Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
- Note XS292 Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
- Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
- Note XS312 Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
- Note XS315 Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
- Note XS167 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
- Note XS244 Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
- Note XS263 Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
- Note XS264 Excluding products conforming to the Standard for Danbo (CXS 264-1966).
- Note XS265 Excluding products conforming to the Standard for Edam (CXS 265-1966).
- Note XS266 Excluding products conforming to the Standard for Gouda (CXS 266-1966).
- Note XS267 Excluding products conforming to the Standard for Havarti (CXS 267-1966).
- Note XS268 Excluding products conforming to the Standard for Samsø (CXS 268-1966).
- Note XS269 Excluding products conforming to the Standard for Emmental (CXS 269-1967).
- Note XS270 Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
- Note XS271 Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).
- Note XS272 Excluding products conforming to the Standard for Provolone (CXS 272-1968).
- Note XS274 Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
- Note XS276 Excluding products conforming to the Standard for Camembert (CXS 276-1973).
- Note XS277 Excluding products conforming to the Standard for Brie (CXS 277-1973).

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

Part D: Provisions from CX/FA 24/54/7 Appendix 2

Food Category No. 07.0		Bakery wares			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
Food Category No. 07.1.1		Breads and rolls			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		200 mg/kg	185
CURCUMIN	100(i)	4		500 mg/kg	
Food Category No. 07.1.2		Crackers, excluding sweet crackers			
Additive	INS	Step	Year	Max Level	Notes
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
Food Category No. 07.2		Fine bakery wares (sweet, salty, savoury) and mixes			
Additive	INS	Step	Year	Max Level	Notes
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		100 mg/kg	
Food Category No. 07.2.1		Cakes, cookies and pies (e.g. fruit-filled or custard types)			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
PAPRIKA EXTRACT	160c(ii)	2		90 mg/kg	39
Food Category No. 07.2.2		Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
PAPRIKA EXTRACT	160c(ii)	2		90 mg/kg	39

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		25 mg/kg	8
PAPRIKA EXTRACT	160c(ii)	2		200 mg/kg	39

Food Category No. 12.1.2**Salt Substitutes**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	4		GMP	

Food Category No. 12.2**Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		50 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	4		100000 mg/kg	

Food Category No. 12.2.1**Herbs and spices**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	4		GMP	51
LYCOPENE, TOMATO	160d(ii)	3		2000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2		300 mg/kg	39

Food Category No. 12.2.2**Seasonings and condiments**

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	2		600 mg/kg	601
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	
LYCOPENE, TOMATO	160d(ii)	3		20000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		500 mg/kg	

Food Category No. 12.4**Mustards**

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

Food Category No.	12.5	Soups and broths			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
Food Category No.	12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen			
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		40 mg/kg	39
Food Category No.	12.5.2	Mixes for soups and broths			
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		500 mg/kg	39
Food Category No.	12.6	Sauces and like products			
Additive	INS	Step	Year	Max Level	Notes
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	92
Food Category No.	12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)			
Additive	INS	Step	Year	Max Level	Notes
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
Food Category No.	12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		100 mg/kg	8
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	
Food Category No.	12.6.3	Mixes for sauces and gravies			
Additive	INS	Step	Year	Max Level	Notes
LYCOPENE, TOMATO	160d(ii)	3		5000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39 & 127

Food Category No. 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**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		50 mg/kg	185

Food Category No. 13.3**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7		50 mg/kg	
BROWN HT	155	7		50 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		50 mg/kg	

Food Category No. 13.4**Dietetic formulae for slimming purposes and weight reduction**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
BRILLIANT BLACK (BLACK PN)	151	7		50 mg/kg	
BROWN HT	155	7		50 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	

Food Category No. 13.5**Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BROWN HT	155	7		300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	
ZEAXANTHIN, SYNTHETIC	161h(i)	4		100 mg/kg	

Food Category No. 13.6**Food supplements**

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	2		300 GMP	539

Food Category No.	15.0	Ready-to-eat savouries			
Additive	INS	Step	Year	Max Level	Notes

Zeaxanthin, Synthetic	161h(i)	4		100 mg/kg	
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Food Category No.	15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)			
Additive	INS	Step	Year	Max Level	Notes

AMARANTH	123	7		300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	

Food Category No.	15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)			
Additive	INS	Step	Year	Max Level	Notes

JAGUA (GENIPIN-GLYCINE) BLUE	183	2		800 mg/kg	596 & 601
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	

Food Category No.	15.3	Snacks - fish based			
Additive	INS	Step	Year	Max Level	Notes

ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		20 mg/kg	185

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 51	For use in herbs only.
Note 127	On the served to the consumer basis.
Note 185	As norbixin.
Note 596	For use in yoghurt coating of yoghurt-covered nuts only.
Note 597	For use in blue/purple tortilla chips only.
Note 601	On a blue polymer basis.

**Annex 3 - Provisions to be held or recirculated for comment
Part A: Provisions from CX/FA 24/54/7 Appendix 5**

Food Category No.	14.1.4.1	Carbonated water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		3000 mg/kg	131
Food Category No.	14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		3000 mg/kg	131
Food Category No.	14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		200000 mg/kg	131

Notes to the General Standard for Food Additives

Note 131 For use as a flavour carrier only.

Annex 4 - Adopted Food Additive Provisions (for Revocation)

Part A: Provisions from CX/FA 24/54/7 Appendix 2

Food Category No. 07.0		Bakery wares			
Additive	INS	Step	Year	Max Level	Notes
FAST GREEN FCF	143	8	2009	100 mg/kg	161
Food Category No. 07.1		Bread and ordinary bakery wares			
Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLUE FCF	133	8	2009	100 mg/kg	161
Food Category No. 12.2		Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)			
Additive	INS	Step	Year	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2021	10000 mg/kg	XS326, XS327, XS328

Notes to the General Standard for Food Additives

- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note XS326 Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
- Note XS327 Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
- Note XS328 Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).

Annex 5 – New and Revised
For Inclusion in the Step Process at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year
ACETIC ACID, GLACIAL					
INS 260	Acetic acid, glacial		Functional Class: Acidity regulator, preservative		
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	2	
CALCIUM LACTATE					
INS 327	Calcium lactate		Functional Class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener		

04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	10000	58, XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	10000	58, XS294	2	
CITRIC ACID					
INS 330	Citric acid	Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant			
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	Adopted	2023

04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	2	
DISODIUM 5'-GUANYLATE					
INS 627	Disodium 5'-guanylate	Functional Class: Flavor enhancer			
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	2	
DISODIUM 5'-INOSINATE					
INS 631	Disodium 5'-inosinate	Functional Class: Flavor enhancer			

04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	2	
DISODIUM 5'-RIBONUCLEOTIDES					
INS 635	Disodium 5'-ribonucleotides	Functional Class: Flavor enhancer			
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	Adopted	2023

04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	279, XS294	2	
LACTIC ACID, L-, D-, and DL-					
INS 270	Lactic acid, L-, D-, and DL-		Functional Class: Acidity regulator		
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	Adopted	2023
04.2.2.7	Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3	GMP	XS294	2	
ACETYLATED DISTARCH ADIPATE					

INS 1422	Acetylated distarch adipate		Functional Class: Emulsifier, Stabilizer, Thickener		
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, 381 & 551	2	
ACETYLATED DISTARCH PHOSPHATE					
INS 1414	Acetylated distarch phosphate		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	5000 mg/kg	150, 285, 292, 381 & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 285, 292, 381 & 551	2	
ASCORBIC ACID, L-					
INS 300	Ascorbic acid, L-		Functional class: Acidity regulator, antioxidant, Flour treatment agent, Sequestrant		
13.1.2	Follow-up formulae	50 mg/kg	242, 315, 381 & 551	2	
ASCORBYL ESTERS					
INS 304	Ascorbyl palmitate		Functional class: Antioxidant		
INS 305	Ascorbyl stearate		Functional class: Antioxidant		
13.1.1	Infant formulae	10 mg/kg	187, 381 & 551	2	
13.1.2	Follow-up formulae	50 mg/kg	187, 315, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	187, 381 & 551	2	
CALCIUM ASCORBATE					
INS 302	Calcium ascorbate		Functional class: Antioxidant		
13.1.2	Follow-up formulae	50 mg/kg	315, 317, 381 & 551	2	
CALCIUM HYDROXIDE					
INS 526	Calcium hydroxide		Functional class: Acidity regulator, Firming agent		
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
CAROB BEAN GUM					

INS 410	Carob bean gum		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	1000 mg/kg	381 & 551	2	
13.1.2	Follow-up formulae	1000 mg/kg	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	381 & 551	2	
CARRAGEENAN					
INS 407	Carrageenan		Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener		
13.1.1	Infant formulae	300 mg/kg	381 , 584 & 551	2	
13.1.2	Follow-up formulae	300 mg/kg	151, 328, 329, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	300 mg/kg	381 , 584 & 551	2	
CITRIC ACID					
INS 330	Citric acid		Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		
13.1.1	Infant formulae	GMP	381 & 551	2	
13.1.2	Follow-up formulae	GMP	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	381 & 551	2	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL					
INS 472c	Citric and fatty acid esters of glycerol		Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer		
13.1.1	Infant formulae	9000 mg/kg	380, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	9000 mg/kg	380, 381 & 551	2	
DISTARCH PHOSPHATE					
INS 1412	Distarch phosphate		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, 381 & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	150, 284, 292, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 & 551	2	
GUAR GUM					

INS 412	Guar gum		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	1000 mg/kg	14, 381 & 551	2	
13.1.2	Follow-up formulae	1000 mg/kg	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, 381 & 551	2	
GUM ARABIC (ACACIA GUM)					
INS 414	Gum arabic (Acacia gum)		Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener		
13.1.1	Infant formulae	10 mg/kg	381 , 598 & 551	2	
13.1.2	Follow-up formulae	10 mg/kg	381 , 598 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381 , 598 & 551	2	
HYDROXYPROPYL STARCH					
INS 1440	Hydroxypropyl starch		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 & 551	2	
LACTIC ACID, L-, D- AND DL-					
INS 270	Lactic acid, L-, D- and DL-		Functional class: Acidity regulator		
13.1.1	Infant formulae	GMP	83, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	83, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	83, 381 & 551	2	
LECITHIN					
INS 322(i)	Lecithin		Functional class: Antioxidant, Emulsifier		
13.1.1	Infant formulae	5000 mg/kg	381 , 585 & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	381 , 585 & 551	2	
MANNITOL					
INS 421	Mannitol		Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener		
13.1.1	Infant formulae	10 mg/kg	381 , 589 & 551	2	

13.1.2	Follow-up formulae	10 mg/kg	381 , 589 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381 , 589 & 551	2	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS					
INS 471	Mono- and di-glycerides of fatty acids		Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer		
13.1.1	Infant formulae	4000 mg/kg	381 , 585 & 551	2	
13.1.2	Follow-up formulae	4000 mg/kg	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	381 , 585 & 551	2	
PECTINS					
INS 440	Pectins		Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener		
13.1.2	Follow-up formulae	10000 mg/kg	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, 381 & 551	2	
PHOSPHATED DISTARCH PHOSPHATE					
INS 1413	Phosphated distarch phosphate		Functional class: Emulsifier, Stabilizer, Thickener		
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, 381 & 551	2	
13.1.2	Follow-up formulae	5000 mg/kg	150, 284, 292, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 & 551	2	
PHOSPHATES					
338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	Phosphates		Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener		
13.1.1	Infant formulae	450 mg/kg	33, 230, 381 , 586, 587 & 551	2	
13.1.3	Formulae for special medical purposes for infants	450 mg/kg	33, 230, 381 , 586, 587 & 551	2	

POTASSIUM CARBONATE					
INS 501(i)	Potassium carbonate		Functional class: Acidity regulator, Stabilizer		
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
POTASSIUM DIHYDROGEN CITRATE					
INS 332(i)	Potassium dihydrogen citrate		Functional class: Acidity regulator, Emulsifying sat, Sequestrant, Stabilizer		
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
POTASSIUM HYDROGEN CARBONATE					
INS 501(ii)	Potassium hydrogen carbonate		Functional class: Acidity regulator, Raising agent, Stabilizer		
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
POTASSIUM HYDROXIDE					
INS 525	Potassium hydroxide		Functional class: Acidity regulator		
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
SILICON DIOXIDE, AMORPHOUS					
INS 551	Silicon dioxide, amorphous		Functional class: Anticaking agent, Antifoaming agent, Carrier		
13.1.1	Infant formulae	10 mg/kg	381 , 589 & 551	2	
13.1.2	Follow-up formulae	10 mg/kg	381 , 589 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381 , 589 & 551	2	
SODIUM ASCORBATE					
INS 301	Sodium ascorbate		Functional class: Antioxidant		
13.1.1	Infant formulae	75 mg/kg	83, 381 , 591 & 551	2	

13.1.2	Follow-up formulae	50 mg/kg	315, 316, 317, 381 , 581 & 551	2	
13.1.3	Formulae for special medical purposes for infants	75 mg/kg	83, 381 , 591 & 551	2	
SODIUM CARBONATE					
INS 500(i)	Sodium carbonate			Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
SODIUM DIHYDROGEN CITRATE					
INS 331(i)	Sodium dihydrogen citrate			Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	
13.1.1	Infant formulae	GMP	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 & 551	2	
SODIUM HYDROGEN CARBONATE					
INS 500(ii)	Sodium hydrogen carbonate			Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
SODIUM HYDROXIDE					
INS 524	Sodium hydroxide			Functional class: Acidity regulator	
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2	
STARCH SODIUM OCTENYL SUCCINATE					
INS 1450	Starch sodium octenyl succinate			Functional class: Emulsifier, Stabilizer, Thickener	
13.1.1	Infant formulae	20000 mg/kg	376, 381 , 590 & 551	2	

13.1.2	Follow-up formulae	100 mg/kg	316, 381 , 589 & 551	2	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, 381 , 590 & 551	2	
TOCOPHEROLS					
INS 307a	d-alpha-Tocopherol				Functional class: Antioxidant
INS 307b	Tocopherol concentrate, mixed				Functional class: Antioxidant
INS 307c	dl-alpha-Tocopherol				Functional class: Antioxidant
13.1.1	Infant formulae	10 mg/kg	381 , 416 & 551	2	
13.1.2	Follow-up formulae	30 mg/kg	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381 , 416 & 551	2	
TRIPOTASSIUM CITRATE					
INS 332(ii)	Tripotassium citrate				Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer
13.1.1	Infant formulae	GMP	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 & 551	2	
TRISODIUM CITRATE					
INS 331(iii)	Trisodium citrate				Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer
13.1.1	Infant formulae	GMP	55, 381 & 551	2	
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 & 551	2	
XANTHAN GUM					
INS 415	Xanthan gum				Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	381 , 588 & 551	2	

New Provisions for Inclusion at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year
METHACRYLATE COPOLYMER, BASIC (BMC)					
INS 1205	Methacrylate copolymer, basic (BMC)		Functional Class: Carrier, Glazing agent		
06.4.2	Dried pastas and noodles and like products	GMP		2	
12.2.1	Herbs and spices	GMP	XS326, XS327, XS328, XS342, XS343, XS344 XS345, XS347, XS351, XS352, XS353	2	
13.2	Complementary foods for infants and young children	GMP		2	
4-Hexylresorcinol					
INS 586	4-Hexylresorcinol		Functional Class: Antioxidant, Colour retention agent		
09.1.2	Fresh mollusks, crustaceans, and echinoderms	50 mg/L	New Note: “For use in crustaceans only” New Note: “Residue levels in crustaceans <1 mg/kg”	2	
09.2.1	Frozen fish, fish fillets, and fish products, including	50 mg/L	New Note: “For use in crustaceans only”	2	

	mollusks, crustaceans, and echinoderms		New Note: "Residue levels in crustaceans <1 mg/kg"		
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	50 mg/L	New Note: "For use in crustaceans only" New Note: "Residue levels in crustaceans <1 mg/kg"	2	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/L	New Note: "For use in crustaceans only" New Note: "Residue levels in crustaceans <1 mg/kg"	2	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/L	New Note: "For use in crustaceans only" New Note: "Residue levels in crustaceans <1 mg/kg"	2	
MANNOPROTEINS FROM YEAST CELL WALLS					
INS 455	Mannoproteins from yeast cell walls		Functional Class: Stabilizer		
14.2.3	Grape wines	400 mg/L		2	
METATARTARIC ACID					
INS 353	Metatartaric acid		Functional Class: Stabilizer		
14.2.3	Grape wines	100 mg/L		2	

NOTES:

- 14: For use in hydrolyzed protein liquid formula only.
- 33: As phosphorus.
- 55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
- 58: As calcium.
- 83: L(+)-form only.
- 150: For use in soy-based formula only.
- 187: Ascorbyl palmitate (INS 304) only.
- 230: For use as an acidity regulator only.
- 242: For use as an antioxidant only.
- 279: Except for products conforming to the standard for Edible Fungi and Fungus Products (CXS 38-1981).
- 284: Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 192 72-1981).
- 285: Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula for older infants and product for young children (CXS 156-1987).
- 292: Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
- 315: Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
- 316: For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.
- 317: As ascorbic acid.
- 328: Use level in milk and soy based products only.
- 329: Except for use in canned products.
- 376: For use in hydrolyzed protein and/or amino acid based infant formula only.
- 380: Except for use in powdered infant formula at 7,500 mg/kg.
- 381: As consumed.
- 416: Tocopherol concentrate, mixed (INS 307b) only.
- 551: Maximum use level is expressed as mg additive/L of food.
- 581: For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
- 584: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
- 585: If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).
- 586: For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.
- 587: Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981).
- 588: For use in powdered hydrolysed protein and/or amino acid based infant formula only.
- 589: For use as a nutrient carrier in a raw material or other ingredient.
- 590: For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
- 591: For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.
- 598:

XS294: Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
New Note: "Residue levels in crustaceans <1 mg/kg"