CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 4(b) **CX/FA 24/54/6**
March 2024

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS: REPORT OF THE EWG ON ALIGNMENT

(Prepared by Canada, Japan and the United States of America)

1. The Electronic Working Group (EWG) on Alignment was chaired by Canada and co-chaired by the United States of America (USA) and Japan. The members of the EWG who provided comments during the circulations were Australia, European Union, Japan, New Zealand, Russian Federation, Thailand, United Kingdom, USA, Food Industry Asia (FIA), International Dairy Federation (IDF) and World Processing Tomato Council (WPTC).

Alignment work undertaken in 2023

2. The 53rd session of the CCFA (CCFA53) agreed to establish an EWG, chaired by Canada and co-chaired by the USA and Japan, and working in English only, to (REP23/FA para 68):

a. re-circulate the alignment of the following milk and milk products commodity standards: CXS 243-2003; CXS 288-1976;

b. initiate development and maintenance of Table 3 notes in the General Standard for Food Additives (GSFA), in consultation with the Codex Secretariat, until their implementation into the GSFA database is achieved;

c. verify if the *Standard for Processed Tomato Concentrates* (CXS 57-1981) has been aligned, and if so, to verify that the provisions in the corresponding FCs in Table 1 & 2 accurately reflect the alignment (Recommendation 21 from CCFA53 CRD2 Rev.2);

d. align the following commodity standards: CXS 66-1981, CXS 260-2007, CXS 320-2015 (ref. Brought forward from Workplan) for the Codex Committee on Processed Fruits and Vegetables (CCPFV); and

e. align the five regional standards: CXS 308R-2011, CXS 313R-2013, CXS 314R-2013, CXS 323R-2017, CXS 324R-2017; (ref. Brought forward from Workplan).

3. CCFA53 also agreed to update the work plan for future alignment of the food additive provisions of commodity Committees contained in the Information Document titled *Guidance to Commodity Committees on the Alignment of Food Additive Provisions*.

Progress since CCFA53

4. CCFA53 continued its multi-year work of aligning the milk and milk products commodity standards, including the *Standard for Fermented Milks* (CXS 243-2003) and the *Standard for Cream and Prepared Creams* (CXS 288-1976). However, these two standards proved complex and the CCFA53 endorsed the recommendation to defer the alignment of these standards until CCFA54 (REP23/FA, para. 42).

5. CCFA53 had also begun discussions on the development of Table 3 notes with features listed in the document CX/FA 23/53/6 (Appendix 4, pg. 167), but noted the development of Table 3 notes also depended on when the Codex Secretariat could make changes to the online version of the GSFA. However, CCFA53 noted that further discussions were needed to ensure clarity on the utility of Table 3 notes, and therefore agreed that CCFA54 should further investigate this issue as part of its mandate (REP23/FA, para 44).

6. The EWG conducted three rounds of consultation to progress the work:

   a. circulation of issues affecting the Codex committee for milk and milk products (CCMMP) standards, including an analysis of options for the approach to the alignment of CXS 288-1976; as well as circulation of the proposed alignment of standards related to CCPFV and certain regional standards.

   b. circulation of the proposed alignment of standards related to the CCMMP, and continued circulation of the CCPFV and regional standards; and,

   c. continued circulation of the proposed standards related to the CCMMP and the regional standards; as well as circulation of an approach to the design of Table 3 Notes.

7. Throughout this document, new text is indicated in **bold and underline**, while text to be removed is indicated in ~~strikethrough~~.

8. It should be noted that since the time of the 3rd circular, updates to the GSFA have been made in accordance with the endorsements by CAC46; therefore, certain revisions to proposals in the Annexes have been made, to align with those updates.

List of Annexes

1. Explanatory document – questions, comments and chair's proposals for the EWG for CCMMP, and the issues associated with the Alignment of CCPFV and regional commodity standards (related to items a., c., d. and e. of the Terms of Reference (TOR)).

2. Proposed amendments to the food additive provisions of the Codex committee standards and for milk and milk products (CCMMP) and Tables 1, 2 and 3 of the GSFA relating to CCMMP (related to item a. of the TOR)

3: Proposed amendments to the food additive provisions of the Codex committee standards for processed fruits and vegetables (CCPFV) and Tables 1, 2 and 3 of the GSFA relating to CCPFV (related to items c. and d. of the TOR)

4: Proposed amendments to the food additive provisions of Codex regional standards and Tables 1, 2 and 3 of the GSFA relating to regional standards (related to item e of the TOR)

5: Developments of Table 3 Notes

Annex 1(Explanatory)

EXPLANATORY DOCUMENT –

QUESTIONS, COMMENTS AND CHAIR'S PROPOSALS FOR THE EWG FOR CCMMP, AND THE ISSUES ASSOCIATED WITH THE ALIGNMENT OF CCPFV AND REGIONAL COMMODITY STANDARDS

Introduction and background

This document provides issues and questions arising from the alignment work under the TOR of the convened alignment EWG. It also provides a proposed approach by the chair for consideration by the PWG.

Prior to CCFA43, preliminary alignment technical work had been undertaken by the International Dairy Federation (IDF). This preliminary work had been checked and validated by Australia (as the former chair to the working group) to ensure that the alignment proposals had been conducted appropriately in accordance with the Alignment procedures, including the CCFA Decision Tree and the working principles[1].

However, CXS 243-2003 and CXS 288-1976 proved to be particularly complex and the Committee agreed that further consideration should be given to their alignment during the EWG in preparation for CCFA54. CXS 288-1976 in particular suffered from an apparent incompatibility between the food categories of the GSFA and the foods captured in the commodity standard.

Many issues related to these standards had been discussed and agreed to during the EWG leading up to CCFA53[2], and are not generally repeated here. They were presented in CX/FA 23/53/6. The alignment of the standards had been done taking into consideration these issues. Further issues or further discussion on issues presented in CX/FA 23/53/6 have been included in this annex.

In addition to the issues related to the CCMMP standards, some issues for standards related to CCPFV and regional standards are also captured for discussion, below.

This annex does not include discussion of issues related to Table 3 Notes, as these are captured in Annex 5.

The IDF has thoroughly reviewed the Notes proposed for CCMMP standards, and have used these as the basis of an initial analysis on the harmonization of the Notes. The initial analysis was presented to the EWG in response to the 3rd circular. This EWG report has included revisions to previously proposed Notes for CXS 243-2003 and CXS 288-1976 (Annex 2), as they seem justified in respect of these standards. A broader review of the IDFs proposal may prove useful for both prospective and retroactive revisions to Notes created via Alignment.

Key issues and questions requiring consideration by the Committee

Issues related to CCMMP

Issues related to Standard for Fermented Milks (CXS 243-2003)

Issue 1 – Specific eligibility of certain functional classes for additives in Table 3 [NEW]

To briefly explain how the proposed amendments to Table 3 were carried out for CXS 243-2003, there are two sources of Table 3 additives permitted in CXS 243-2003. The first being those that are specifically named in the standard under particular functional classes. These have been aligned per past practices. The second is by a general reference that exists in the standard, namely:

> "Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above"

Therefore, each Table 3 additive with one or more of these five functional classes is permitted according to the functional class table, and these conditions have been transposed to the amendments to table 3, below. For legibility, these are shown in purple font.

Examples include:

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[1]
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 243-2003 (emulsifier or stabilizer only)**

[1] http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf
[2] CX/FA 23/53/6

1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	**CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**

For INS 472a, the use of stabilizer derives from its inclusion in the Table to Section 4 of the commodity standard under "Stabilizers and Thickeners", while the use of emulsifier is based on the reference to the fact that it is a Table 3 additive that has a functional class permitted by the general reference to Table 3 in the commodity standard.

For INS 1422, the use of stabilizer or thickener is supported by its inclusion in the Table to Section 4, while the emulsifier function is supported by the general reference to Table 3. Therefore, as all functional classes are permitted, no functional class restriction in parentheses is needed.

For INS 263, both acidity regulator and preservative are enabled via the general reference to Table in the commodity standard, while the additional condition on the preservative function comes from a footnote in the functional class table within the commodity standard.

The IDF has identified a concern with this approach, as follows:

> IDF acknowledges that, because of the statement at the bottom of the functional class table, (i.e. Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General standard for Food additives (CODEX STAN 192-1985) are acceptable for use in fermented milk products categories as specified in the table above) the EWG is proposing that additive provisions listed in the standard with multiple functions maybe used for other functions than those under which they are listed [in the Table to Section 4 of the commodity standard].
>
> An example would be the 39 provisions that are listed in the standard as stabilizers and thickeners can also now be used as emulsifiers.
>
> IDF would question that this was the intention of the standard when it was first drafted. Instead IDF would suggest that the intention was that those additive provisions listed in the standard as stabilizers and thickeners could only be used as stabilizers and thickeners and not as emulsifiers, even if they were Table 3 additives. This would reflect why only some Table 3 additives are listed in the commodity standard under specific functional class headings, while others were not listed at all.
>
> As for those Table 3 additives not listed, consistent with the statement at the bottom of the functional class table, IDF does agree that those other non-listed Table 3 additives with emulsifier function can be used as emulsifiers.
>
> Consequently, IDF recommends that the emulsifier function should be removed as allowed, for those Table 3 provisions listed in the standard as stabilizers and thickeners, ie remove the term 'emulsifier' in blue font.

Results of the changes to Table 3 following the IDF's advice would be as such:

INS No.	**Additive**	**Functional Class**	**Year Adopted**	**Specific allowance in the following commodity standards[1]**
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 243-2003 (stabilizer only)**
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003 (stabilizer or thickener only)**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	**CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**

Note that the emulsifier function has been deleted for INS 472a because the Table to Section 4 only includes it as a stabilizer or thickener. The same has been done for INS 1422, therefore a functional class limitation needs to be introduced in parentheses. The functional classes for INS 263 remain the same, because it is not listed in the Table to Section 4 of the commodity standard, and is thus only enabled via the general reference to the Table 3.

Resolution is a question over the literal interpretation of the information in the standard versus the IDF's assertion that despite the general reference to Table 3, only the functions specified in the table to Section 4 of the standard should be permitted for those Table 3 additives.

Chair's proposal (final): The report (Annex 2) presents the proposed amendments of Table 3 in line with the literal interpretation of the commodity standard, as has been shown in all circulars; however, the proposal put forward is to restrict Table 3 functional classes to cases where the Table 3 additive is listed in the Table to section 4 of the commodity standard for a specific functional class. This proposal would be more conservative and avoid expanding the intended scope of permitted additives (i.e., a limit on the eligible functional classes endorsed for use), but conversely may create unforeseen restrictions. The Chair asks if there are any objections to IDF's proposal before changes are made to the proposed amendments to Table 3 in Annex 2.

Issue 2 – Updated associations between flavoured products in the commodity standard and FCs 01.1.4 and 01.7 [NEW]

During the circulations, the Alignment has proceeded under the assumption that the following were the associations between the food categories of the GSFA and the commodity standard, based on the discussion in the previous EWG report on Alignment (CX/FA 23/53/6, Annex 2, item jj):

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Food category of the *General Standard for Food Additives* (CXS 192-1995)	**01.2.1.1**	**01.1.4**	**01.2.1.2**	**01.7**

However, this appears to be incomplete as both FC 01.1.4 and 01.7 could contain heat-treated and non-treated products; therefore, the distinction between the two is not the heat-treatment but rather the type of product: a beverage ("drink") or a dairy-based dessert. Both FC 01.1.4 and 01.7 could therefore be associated with either flavoured commodity group in the commodity standard.

The above is supported by the FC descriptors and Annex C of the GSFA, which indicate:

- FC 01.1.4 - Fermented Milks (drinks based on fermented milk, flavoured, **heat treated or not heat treated**); and
- FC 01.7 - Fermented Milks (flavoured, **heat treated and non-heat treated**).

Chair's proposal (final): (1) revise the food categories that were associated with the commodity categories in the table of functional classes in CXS 243-2003, as follows:

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Food category of the *General Standard for Food Additives* (CXS 192-1995)	**01.2.1.1**	**Not heat treated: 1.1.4 (drinks based on fermented milks); 01.7 (dairy-based desserts)**	**01.2.1.2**	**Heat treated: 1.1.4 (drinks based on fermented milks); 01.7 (dairy-based desserts)**

(2) Fortunately, according to CXS 243-2003, the only functional class difference is that preservatives are not permitted in non-heat treated products; thus an adjustment to the FC associations would not have a considerable impact on the previously circulated tables of provisions. Thus, the 2nd proposal is to make adjustments to the affected provisions for preservatives permitted by CXS 243-2003 (BENZOATES, Nisin and SORBATES) to enable their use in both FCs 01.1.4 and 01.7, though only in heat-treated products.

(3) Further revise the general reference to Tables 1 and 2 of the GSFA in CXS 243-2003 as follows:

> Previous proposal: "…acidity regulators, colours, emulsifiers, flavour enhancers, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard"
>
> New proposal: "…acidity regulators, colours, emulsifiers, flavour enhancers, **preservatives,** stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and ~~acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in~~ food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard".

Issue 3 – On the reference to Table 3 additives in the Annex to Table 3 of the GSFA [NEW]

NB: The following represents a summary of what was done during the circulations, but because of a new analysis of the associations between the GSFA food categories and the commodity categories in CXS 243-2003 (see Issue 2), a slightly revised approach is needed, as discussed below.

Previous approach:

Australia has provided a clear summary of the means by which Table 3 additives for CXS 243-2003 have been aligned:

> • The Function Class table and the footnote below it have taken precedence over the footnote linked to food category 01.2 in the annex to Table 3 in the GSFA.
>
> • That is: 'Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the GSFA are acceptable for use in fermented milk products categories as specified in the table [Functional Class] above'.
>
> • The entry of FC 01.2 in the annex to Table 3 of the GSFA captures FC 01.2.1.1 and 01.2.1.2 so those FCs food additive provisions need to be captured within Tables 1 and 2 and not Table 3.
>
> • The footnote linked to FC 1.2 does not take precedence to the requirements of CXS 243-2003. That is; 'Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in CXS .243-2003 that correspond to FC 01.2.1.2 "Fermented milks (plain), heat treated after fermentation"'

A tabular summary of the outcome of the above is as follows:

Food category	**CXS 243-2003 Table 3 functional classes permitted by the footnote in the standard**	**Alignment Approach**
01.1.4 (flavoured, no heat-treatment)	Acidity regulator (AR), Colour (C), Emulsifier (E), Packaging gas (PG)	- Table 3 additives with AR, C, E, PG function allowed for those uses in all flavoured products (01.1.4 and 01.7). {- Preservatives not allowed in 01.1.4}
01.2.1.1 (plain, no heat-treatment)	None	- No T3 additives added to T1&2 because none of the functional classes are permitted

01.2.1.2 (plain, with heat treatment)	AR, PG	- Only AR, PG T3 additives added to T1&2 - NB: stabilizers and thickeners added according to CXS243 additive table in section 4
01.7 (flavoured, with heat treatment)	AR, C, E, PG, Preservative (P)	- T3 additives with AR, C, E, PG function allowed for those uses in all flavoured products (01.1.4 and 01.7). - Additionally, T3 additives with P functions allowed in flavoured, heat-treated products specifically (FC 01.7).

Revised approach and Chair's proposal (final):

(1) Factoring in the proposed associations between the GSFA food categories and CXS 243-2003 (see Issue 2), the only practical change would be to enable food additives with a preservative function in FC 01.1.4, but limited to heat treated products, the same as in FC 01.7. Appropriate adjustments to the provisions for BENZOATES (INS 210-213), nisin (INS 234) and SORBATES (INS 200, 202, 203) have been made, accordingly. See also further discussion on these proposals under the miscellaneous issues, item iv., below.

(2) In accordance with the Alignment approach that takes the references to permitted food additives provisions in CXS 243-2003 as the authoritative reference, the footnote to Table 3 in the GSFA is proposed to be deleted. See the proposed amendments to the Annex to Table Three (in Annex 2), below.

Issue 4 – Annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1

The Chair suspects that the provision for INS 160b(i) has been added to food category 01.2.1, "Fermented milks (plain)" in error, as: it is unusual for plain products to have colours permitted; the presence of the XS notes 33 and 210 are relevant to fats and oils and suggests the provision is misplaced; moreover, there is an identical provision added to FC 02.1.2, relevant to fats and oils; and finally, the GSFA indicates that the provision was adopted in 2021, but there does not appear to be an endorsement in REP21/FA.

Chair's proposal (2nd circular): Unless information is provided otherwise, it is proposed that the provision has been added in error. As this provision is not affected by Alignment (that is, CXS 243-2003 does not permit colours in plain products), it is proposed to refer the matter to the EWG of the GSFA for correction.

Comments to 2nd circular:

Australia, EU – supports

No comments were received during the 3rd circular

Chair's proposal (final): The provision for Annatto extracts, bixin-based (INS 160b(i)) in FC 01.2.1 is proposed to be forwarded to the EWG of the GSFA for revocation.

Issue 5 – General reference to carbonating agents and packaging gases in Tables 1&2 of the GSFA, in CXS243-2003, for food categories 01.1.4 and 01.7.

In Appendix 2 of the 2nd circular, New Zealand has proposed adding a reference to carbonating agents and packaging gases in Tables 1&2 of the GSFA for the flavoured product food categories 01.1.4 and 01.7. This suggestion is in keeping with the functional class table in CXS 243-2007, that acknowledges that carbonating agents and packaging gases are permitted in flavoured products.

However, the only relevant food additives are carbon dioxide, nitrogen, and nitrous oxide, all of which are Table 3 additives. Because the food categories allow Table 3 additives, these additives are already accounted for. Therefore, the approach so far has been to omit reference to carbonating agents and packaging gases in Tables 1&2 because there are no relevant food additive provisions, and so no changes to the general reference in section 4 of CXS 243-2003 have been made for the 3rd circular.

Chair's proposal (3rd circular): To seek Membership input on whether a reference to carbonating agents and packaging gases should be added to Tables 1&2 for food categories 01.1.4 and 01.7, noting that there would not be any applicable food additives, or if the general reference to carbonating agents and packaging gases in Table 3 is sufficient.

To not add a general reference to Tables 1&2 for carbonating agents and packaging gases, given the reasons noted above.

Comments received to 3rd circular:

Australia – does not consider any additional notes or references are required dealing with carbonating agents and packaging gases since the relevant ones are Table 3 additives and are already captured (with the highlighted Chair's proposal).

New Zealand – supports the not adding these functional classes to Tables 1&2 for FCs 01.1.4 and 01.7.

IDF – Understands that the section New Zealand referenced in Section 4 of the Standard for Fermented Creams (CXS 243) lists only those Table 1 & 2 additive technological functions that are permitted in products conforming to CXS 243.

As FC 01.1.4 and FC 01.7 (nor their parent FCs) are NOT listed in the ANNEX to Table 3 (and therefore there is no need to include INS 290 Carbon Dioxide, INS 941 Nitrogen, INS 942 Nitrous Oxide in Tables 1 & 2 as a result of alignment) it is IDF's understanding that there is no need to include carbonating agents or packaging gases as technological functions in this paragraph as these functions only relate to the 3 additives as Table 3 additives not as Table 1 & 2 additives.

Chair's proposal (final): Given the support by Australia, New Zealand and IDF, it is proposed to maintain omission of a general reference to Tables 1&2 for carbonating agents and packaging gases for food categories 01.1.4 and 01.7.

Miscellaneous issues related to the changes to food additive provisions in the GSFA (Annex 2) between the 3rd circular and this report of the EWG

i. General reference to the GSFA for CXS 243-2003 – As pointed out by Australia, the text in the general reference to the GSFA for CXS 243-2003, "For plain fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation, all Table 3 acidity regulators and packaging gases, and some Table 3 carbonating agents, stabilizers and thickeners are acceptable for use in foods conforming to this standard" is inaccurate as FCs 01.2.1.1 and 01.2.1.2 do not permit Table 3 additives. Therefore, this text is stricken and new text specific to a reference to Table 3 for flavoured products has been added. It should also be noted that there are minor differences in the permitted functional classes for flavoured products not heat-treated (FC 01.1.4) and those that are heat-treated (FC 01.7).

ii. ADIPATES (Adipic acid, INS 355) in FC 01.2.1.2 – Thailand correctly pointed out that acidity regulators are permitted in this plain product category (unlike FC 01.2.1.1), thus XS243 is not appropriate and use at 1500 mg/kg should be permitted. The GSFA already includes an appropriate provision in FC 01.2.1.2, adopted in 2016, that would apply to both standardized and non-standardized foods, and therefore the final proposal is that there should be no change from the substantive provision.

iii. Aspartame in FC 01.1.4 – it is proposed that Note 405 is redundant with Notes F243 and Q243, thus Note 405 should be deleted, which IDF supports.

iv. BENZOATES (INS 210-213) in FC 01.1.4 – Australia commented that preservatives are not permitted in foods subject to this FC. However, with the updated understanding that preservatives are used in heat-treated products, which can be present in both FC 01.7 and 01.1.4, its use should be enabled (see Issue 2, above). However, as it is a new provision in FC 01.1.4, it would need a New Note limiting use to flavoured, heat-treated standardized products. Thus, New Note T243a (For use in flavoured fermented products, heat treated after fermentation, conforming to the Standard for Fermented Milks (CXS 243-2003) only) has been drafted.

    However, the Chair disagrees with Australia's similar proposals for nisin (INS 234) and SORBATES (INS 200, 202, 203) in FC 01.1.4, to add Note XS243 instead of Note 220 (For use in flavoured products heat treated after fermentation only). This is because XS243 is not strictly accurate as the additives can be use in heat-treated products subject to CXS 243-2003. Further, Note 220 applies a restriction that already encompasses a limitation to heat-treated products that applies to both standardized and non-standardized products. Therefore, the original proposals in the 3rd circular are retained.

v. Calcium chloride (INS 509) in FC 01.2.1.2 – Because this is a new provision in this FC, calcium chlorine requires a "for use in … only" type of Note rather than an "Except for use in" type of Note. Therefore, Note H243 is changed to G243.

vi. Caramel II – Sulfite caramel (INS 150b) – The Russian Federation suggested the proposed maximum level is 500 mg/kg. However, the standard permits only 150 mg/kg in flavoured products; therefore no adjustments are needed to the provision adopted in 2023, which includes Note 400 (For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 150 mg/kg).

However, for consistency in the use of Notes, it is proposes to change Note 400 to an "Except for…" type note.

vii. Caramel IV Sulfite ammonia caramel (INS 150d) in FC 01.2.1 – it was previously proposed to delete the provision (see CX/FA 23/53/6) because of Note 12 "as a result of carryover from flavouring substances, which is unusual, particularly for a plain products food category. General support is maintained by IDF, and the proposal to delete is continued.

viii. Jagua (genipin-glycine) blue (INS 183) in FCs 01.1.4 and 01.7 – The Russian Federation commented that the proposal for INS 183 should be discontinued. The Chair notes that this is a proposal at Step 2 in the Step process and will not be adopted via Alignment, nor can Alignment make a recommendation that would affect the Step process. However, as shown in Annex 2, if the proposal is furthered in the Step process, then it is suggested to include Note XS243.

ix. Lycopene, Blakeslea trispora (INS 160d(iii)), Lycopene, synthetic (INS 160d(i)) and Lycopene, tomato (INS 160d(ii)) in FCs 01.1.4 and 01.7 – Australia correctly pointed out that these are Table 3 additives and thus should be included in Table 3 for these food categories, rather than Tables 1&2. The inclusion in Table 3 is covered by the general reference to Table 3, which allows colours in both FCs. Note that these additives already were proposed to be included in Table 3, thus it is only the Tables 1&2 entries that require deletion.

x. Malic acid, DL- (INS 296) in FC 01.2.1.2 – the 3rd circular included a change in Notes from XS243 to M243a because it has an acidity regulator function, which would thus enable its use in this food category, and thus XS243 is inappropriate. The IDF supports this change.

xi. Neotame (INS 961) and SACCHARINS (INS 954(i)-(iv)) in FC 01.1.4 – New Zealand had raised concerns to the 2nd circular on the overlap between Notes 406 (For use in energy-reduced products or products with no added sugar conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 100 mg/kg) and Note Q243 (Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003): for use in milk- and milk derivative-based products energy reduced or with no added sugar). However, the Chair proposed to not change the Notes because Note Q243 captured the language in the footnote to the food additives table, while Note 406 expressed an alternative maximum level relative to non-standardized foods. However, the Russian Federation also raised concern about the use of both notes. Upon further reflection, the Chair proposes to create a single note by revising Note 406 to an "Except for…" type of note, and by including the language of the footnote as captured by Note Q243. The revised 406 note should read: "Except for use in products conforming to the Standard for Fermented Milk (CXS 243-2003): for use in milk- and milk derivative-based products energy reduced or with no added sugar at 100 mg/kg). Consequently, it is proposed to omit Note Q243 for Neotame and Saccharins. Note 406 only applies to saccharins in FC 01.1.4, which has the same level of use as neotame, thus changing Note 406 will not impact other provisions.

NB: For FC 01.7, because there is not a different maximum level for neotame and saccharins, note Q243 is appropriate, instead of the revised note 406.

xii. Sodium carboxymethyl cellulose, enzymatically hydrolyzed (cellulose gum, enzymatically hydrolyzed) (INS 469) in FC 01.2.1.1 – No change has been made in response to the Russian Federation's comment that it does support this use in plain, non-heat-treated products. The use of stabilizers and thickeners is permitted in this food category as per the commodity standard, but it is limited to recombination and reconstitution, which is accounted for with Note 235.

xiii. Sucrose esters (INS 473, 473a, 474) in FC 01.7 – In response to Japan's comments, Note S243 was changed to L243, because S243 indicated exclusive use in standardized products, which is not the case. The IDF supported the revision.

xiv. Tamarind seed polysaccharide (INS 437) in FC 01.2.1.1. and 01.2.1.2 – While INS 37 appears in the GSFA, it was not added to CXS 243-2003, as was endorsed by CCFA52 (see REP21/FA, para 130). According to the food additive tables of CXS 243-2003, XS243 notes were originally suggested; but based on this new-found information, these are not considered to be appropriate and thus have been omitted in this report. No changes are needed to the Table 3 listing that was shown in the 3rd circular (note: the functional classes for CXS243-2003 in Table 3 have been limited to stabilizer or thickener functions).

xv. TARTRATES (INS 334, 335(ii), 337) in FC 01.2.1.2 – Thailand correctly pointed out that acidity regulators are permitted in this plain products category (unlike FC 01.2.1.1), thus XS243 is not appropriate, and use at 2000 mg/kg should be permitted. However, the GSFA already includes an appropriate provision in FC 01.2.1.2, adopted in 2016, that limits use to the acidity regulator function (Note 230) and that would apply to both standardized and non-standardized foods, and therefore the final proposal is that there should be no change from the substantive provision.

xvi. Note M243 – Australia raised the concern that the Note M243 could be read to apply the acidity regulators permitted in Tables 1 and 2 of FC 01.2.1.1 and 01.2.1.2 to FCs 01.1.4 and 01.7, when these are already captured by Table 3 provisions in the latter FCs. It is not the intent to doubly apply the permissions in FCs 01.2.1.1 and 01.2.1.2 to flavoured products. In FC 01.1.4, Note M243 only applies to TARTRATES in FC 01.1.4, as TARTRATES are not Table 3 additives. Although one possible solution would be to separate the Notes by plain and flavoured products, the Chair believes that the concern may be alleviated by simply omitting any reference to food descriptors. Considering Issue 3, above, as both FC 01.1.4 and FC 01.7 should contain heat treated and non-heat-treated flavoured products, there is no need to distinguish heat treatment in the Note. Therefore, it is proposed to revise Note M243 as follows:

> Previous M243: For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.
>
> New M243: For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator.

A similar revision is appropriate for the tartrates provision in FC 01.7 that requires an "Except for use in…." type of Note (see item xv.).

xvii. New Note U243 – Because of the similarity of this Note with the series of Notes M243, M243a and M243b, related to restricted use of additives as acidity regulators, Note U243 was revised to M243c. This change only affects TARTRATES in FC 01.7. However, pursuant to Issue 3, above, as FC 01.7 can contain both heat treated and non-heat treated flavoured products, it is unnecessary to specify type of heat treatment, in the Note. Therefore, the proposed change is as follows:

> Previous U243: Except for use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an acidity regulator, only in flavoured milks and drinks based on fermented milks, heat treated after fermentation
>
> New Note M243c: Except for use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an acidity regulator.

xviii. Minor editorial changes are made to the proposed amendments to Table 3, to indicate some functional class restrictions in line with the restrictions presented in the functional class table of the commodity standard.

xix. Australia questioned the inclusion of a maximum level of use (300 mg/kg) for riboflavins in Table 3. Although it is not common for a Table 3 additive to have a ML, it is not unprecedented when in reference to codex standards. The current proposal is to retain the reference to a maximum use level.

xx. Further changes to Table 3 may be forthcoming pending resolution of Issue 1, above, during the physical working group.

xxi. Section 2 of Table 3: Australia has correctly pointed out that the process of alignment has considered that FCs 01.2.1.1 and 01.2.1.2 are both in the Annex to Table 3 (see also Issue 3, above), and therefore do not require listings in Section 2 of Table 3. The entries for FCs 01.2.1.1 and 01.2.1.2 in Section 2 of Table 3 have been omitted.

xxii. Note 170 "Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)" should be renumbered to XS243, as per prior decision to replace existing exclusionary notes with XS notes. No changes to the text of the note are needed.

xxiii. The IDF has prepared a series of proposed Notes based on an analysis that was presented. Largely, the Chair considers these changes to be reasonable and has included most of the suggested revisions in the Notes in Annex 2 of this document. Some minor differences have been made to introduce consistency in punctuation. Further, these note revisions have prompted minor changes to other Notes (see the following items xxiv. and xxv.).

xxiv. Revisions to existing notes 355, 400, 402, and 406 – Each of these notes are used to describe an alternative condition that applies to products conforming to CXS 243-2003, relative to the substantive provisions in the respective food categories of the GSFA. Therefore, consistent with the IDF's Notes Analysis, the structure of these notes is best written using "Except for use in…" rather than a "For use in…". A review of the existing notes does not reveal a conflict with the current provisions of the GSFA if such a change were to be made. Therefore, each of these Notes has been revised accordingly, in Annex 2.

Consequently, Note 402(revised) “Except for use in products conforming to the Standard for Fermented Milk (CXS 243-2003) at 100 mg/kg” is now the same as New Note C243 from previous circulations. Therefore, all instances of Note C243 have been replaced with Note 402(revised).

xxv. Editorial revisions to Notes 145, 235, and 540 – Minor editorial changes have been made to these Notes in Annex 2, in keeping with the syntax of IDF’s proposed Notes structure and/or with updated Note formatting.

Issues related to the Standard for Cream and Prepared Creams (CXS 288-1976)

Issue 6 – Names and descriptors of FC 01.4 and its subcategories (CXS 288-1976)

[see also Issues 10, 11 and 23 in Annex 3 of CX/FA 23/53/6]

There are considerable discrepancies in the Food Category (FC) names and descriptors for FC 01.4 and its subcategories in Annex B of the GSFA with respect to the references to the associated commodity standards in Annex C of the GSFA. Discussion on the issue can be found in CX/FA 23/53/6 (pp. 18-20). However, given the various pieces of information discussed below, the Chair is proposing two options, below, for consideration. Option 1 is a comprehensive approach to reconcile the various discrepancies, for consideration by the EWG. It is emphasized that this proposal could be considered beyond the remit of the working group of Alignment and may be more appropriate as new work for the Committee. Option 2 includes assumptions to be made solely for the purposes of alignment and does not attempt to address any inconsistencies at this time.

Note that no other issues for the Alignment of CXS 288-1976 will be presented during this 1st circular, as any re-organization may have a significant impact on the other proposals. The resolution of additional issues will be addressed once this primary issue is resolved, along with the proposed food additive provision revisions.

(a) Annex B of the GSFA:

The current FC names and descriptors are as follows (NB: FC 01.4.4 is omitted from discussion):

- 01.4 Cream (plain) and the like:

  Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 01.1.4 (beverages) and 01.7 (desserts).

- 01.4.1 Pasteurized cream (plain):

  Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk. Includes milk cream and “half-and-half.”

- 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams(plain):

  Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings.

  Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.4 (cream analogues).

- 01.4.3 Clotted cream (plain):

  Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).

(b) Annex C of the GSFA:

Standard No.	Codex Standard Title	Food Cat. No.
288-1976	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
288-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2

(c) Cream types described in section 2 of CXS 288-1976:

- 2.1 Cream is the fluid milk product comparatively rich in fat, in the form of an emulsion of fat-in-skimmed milk, obtained by physical separation from milk.
- 2.2 Reconstituted cream is cream obtained by reconstituting milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.
- 2.3 Recombined cream is cream obtained by recombining milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.
- 2.4 Prepared creams are the milk products obtained by subjecting cream, reconstituted cream and/or recombined cream to suitable treatments and processes to obtain the characteristic properties as specified below.
- 2.4.1 Prepackaged liquid cream is the fluid milk product obtained by preparing and packaging cream, reconstituted cream and/or recombined cream for direct consumption and/or for direct use as such.
- 2.4.2 Whipping cream is the fluid cream, reconstituted cream and/or recombined cream that is intended for whipping. When cream is intended for use by the final consumer the cream should have been prepared in a way that facilitates the whipping process.
- 2.4.3 Cream packed under pressure is the fluid cream, reconstituted cream and/or recombined cream that is packed with a propellant gas in a pressure-propulsion container and which becomes Whipped Cream when removed from that container.
- 2.4.4 Whipped cream is the fluid cream, reconstituted cream and/or recombined cream into which air or inert gas has been incorporated without reversing the fat-in-skimmed milk emulsion.
- 2.4.5 Fermented cream is the milk product obtained by fermentation of cream, reconstituted cream or recombined cream, by the action of suitable micro-organisms, that results in reduction of pH with or without coagulation.
- Where the content of (a) specific micro-organism(s) is(are) indicated, directly or indirectly, in the labelling or otherwise indicated by content claims in connection with sale, these shall be present, viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable micro-organisms does not apply.
- 2.4.6 Acidified cream is the milk product obtained by acidifying cream, reconstituted cream and/or recombined cream by the action of acids and/or acidity regulators to achieve a reduction of pH with or without coagulation.

Note that the table of acceptable functional classes of food additives, set out in section 4 of CXS 288-1976, is relative to the product sub-types described in sections 2.4.1 to 2.4.6.

Analysis as presented in 1st circular:

A visual representation of the product breakdown and justified additives covered by CXS 288-1976 is shown below in figures 1 and 2.

Figure 1 – product delineation in CXS 288-1976

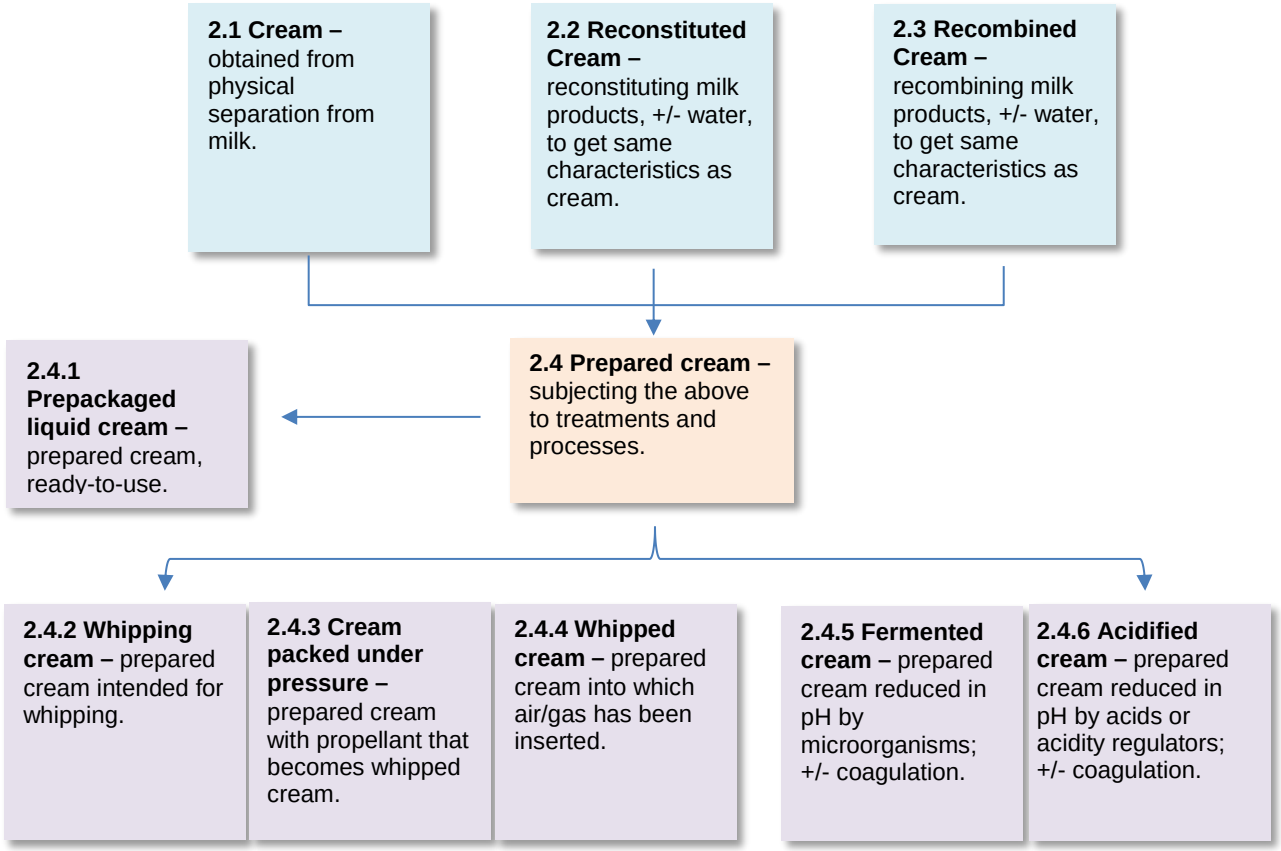

Figure 2 - justified functional classes by product-type.

Product category	Additive functional class			
	Stabilizers[(a)]	Acidity regulators[(a)]	Thickeners[(a)] and emulsifiers[(a)]	Packing gases and propellants
Prepackaged liquid cream (2.4.1):	X	X	X	–
Whipping cream (2.4.2):	X	X	X	–
Cream packed under pressure (2.4.3):	X	X	X	X
Whipped cream (2.4.4):	X	X	X	X
Fermented cream (2.4.5):	X	X	X	–
Acidified cream (2.4.6):	X	X	X	–

[(a)] These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

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

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

The existing descriptors of Annex C for FC 01.4.1 suggest it was intended to serve as a "parent" category of sorts, to capture early products (cream, recombined cream, and reconstituted cream) and intermediate products (prepared creams and ready-to-use packaged prepared creams). This is, however, not reflected in Annex B of the GSFA, where FC 01.4.1 is described as a (minimally processed) pasteurized ready-to-use cream, and therefore reflects only a fraction of the early and intermediate products. Revising FC 01.4.1 to be a parent category for all prepared creams and making pasteurized ready-to-use cream one of the sub-categories (i.e., FC 01.4.1.1) would align more consistently with CXS 288-1976. Further, placing (and revising the descriptor of) FC 01.4.1 as a parent category would solve the dilemma as to which sub-category of the GSFA recombined and reconstituted creams described in the standard are placed, as they would also be part of the parent category in the GSFA and thus applicable to all subcategories. The above requires that other down-stream products (e.g., pasteurized creams; whipped creams) would also be adjusted to a fourth-level sub-category.

It is also noted that CXS 288-1976 does not identify justified additive functional classes in early products (e.g., cream, reconstituted cream or recombined cream) and is instead limited to identifying justified functional classes in intermediate products (prepared creams) and other down-stream products. Therefore, such a parent category would not need to be populated with food additives to accommodate CXS 288-1976. By extension, despite the proposed changed FC order, it may be possible to reorganize the categories with very little amendment to the current food additive provisions.

Alternatively, if there is no appetite to reorganize the food categories of the GSFA, it can be assumed that the only eligible standardized products in FC 01.4.1 would be those captured under section 2.4.1 of CXS 288-1976 (packaged prepared creams), but more specifically, pasteurized packaged prepared creams. In this regard, the International Dairy Federation (IDF) has previously explained that additives are not justified in plain pasteurized cream made from milk obtained by physical separation, whether involving reconstituted or recombined cream, or not). This is supported by most of the current additives in FC 01.4.1 (Pasteurized cream (plain)) being associated with Note 236 ("Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN 288-1976)"). Therefore, if the food categories are not to be reorganized, it seems appropriate that no changes to pasteurized cream (plain) be made during the alignment exercise.

> *Comments to 1st circular*:
>
> IDF - It is IDF's view that the highlighted text is incorrect. Yes, IDF has always been of the view that additives are not justified in plain pasteurised cream made from milk obtained by physical separation.
>
> However, CXS 243 has a minimum level of 10% fat for cream which would generally be regarded as low fat cream or half-fat cream etc and at such levels the use of additives MAY be required.
>
> In addition, the same product made via the same process but starting from either reconstituted or recombined creams MAY also require additives.
>
> While IDF cannot find any documented history as to why so many additive provisions in FC 01.4.1 have Note 236 attached and why so few have the same Note 236 attached in FC 01.4.2 it is IDF's view (after much debate) that the reason is because some 'plain' reconstituted or recombined 'plain' creams require additives for stabilization (as allowed for in Footnote (a)) – hence the allowance for a few provisions in FC 01.4.1.

The input by the IDF also addresses Japan's previous concern (see Issue 23 of CX/FA 23/53/6) on the presence of Note 236 in pasteurized cream (plain) despite being a product captured under section 2.4.1 of CXS 288-1976 for which acidity regulators, stabilizers, thickeners and emulsifiers are permitted. While pasteurized cream (plain) is subject to section 2.4.1, it is assumed that those prepared creams in which the additives are broadly permitted are captured in prepared creams that fall under FC 01.4.2 (see the following paragraph).

FC 01.4.2 captures whipping cream, cream packed under pressure intended on becoming whipped cream, and whipped cream (sections 2.4.2, 2.4.3 and 2.4.4 of CXS 288-1976, respectively), as well as any other prepared cream subject to heat-treatment above that required for pasteurization, and/or which has been reduced in fat content. These latter prepared creams are subject to section 2.4.1 of CXS 288-1976. The latter prepared creams are also not captured in the descriptor of FC 01.4.2 in Annex C of the GSFA. Although this FC may benefit from product-type separation (i.e., separating the whipped and whipping creams from the UHT and sterilized creams), for the sake of Alignment the foods described by the FC descriptor are relatively clear and no changes are necessary. Instead, only an amendment to the description of FC 01.4.2 in Annex C of the GSFA is needed, to include the missing product-types.

Alternatively, if it is decided that there should be no reorganization of the GSFA, it is nonetheless proposed that the same amendment to the descriptor in Annex C of the GSFA be made.

With respect to section 2.4.1 of CXS 288-1976, its description ("Prepackaged liquid cream is the fluid milk product obtained by preparing and packaging cream, reconstituted cream and/or recombined cream for direct consumption and/or for direct use as such") presents some confusion about the hierarchies of products within the Standard. On the one hand, the term "for direct consumption and/or direct use as such", could be read as meaning the products are prepared creams that are not further treated and ready-for-use by consumers. In this case, having these foods presented as sub-categories to "Prepared Creams (plain)", as is the current case, is reasonable and consistent with the proposals above. On the other hand, specifically the qualifier "and/or for direct use as such", could imply that these creams are further processed to prepare other creams, such as whipped creams, fermented and acidified creams. If the latter interpretation is correct, creams falling under section 2.4.1 could be understood to be precursors to foods subject to sections 2.4.2 to 2.4.6. If this latter interpretation is followed, then in the GSFA, it would suggest that prepackaged prepared creams (plain) (Section 2.4.1) should be a parent to the other creams in the GSFA. This poses a number of challenges with respect to reorganizing the GSFA, in particular with respect to establishing which of the current additives belong in which FC. For consistency with the proposed re-structuring of the GSFA, the Chair proposes that the description of FC 2.4.1 be slightly revised (see Options, below) so that it is clear that prepackaged prepared creams are not intended to be precursors to the other prepared cream downstream products.

Comments to 1st circular:

IDF - It is IDF's view that the categorization of the various products in CXS 288 is clear in that if it was the intention to have Section 2.4.1 as the 'parent' category then Sections 2.4.2 & 2.4.3 would have been labelled as 2.4.1.1 and 2.4.1.2 respectively. In addition, the term 'for direct consumption and/or for direct use as such' was included to cover both direct consumption, i.e. consuming by itself and those situations where the cream might be used as an ingredient in another process e.g. inclusion in a bakery product.

FC 01.4.3 (clotted cream (plain)) is especially complex as there are a number of inconsistencies. Firstly, the first sentence of the descriptor notes that it is a product formed from the action of milk coagulating enzymes. This is accurate and clotted cream is usually formed from heating cream (similar to pasteurization) and slowly drying the product as it coagulates. It is independent of acidifiers or fermenting microorganisms. It would seem that clotted cream (plain) is a derivative of prepared cream and could be viewed similarly to pasteurized cream. To further support this position, it's noted that the descriptors of the product-types in CXS 288-1976 do not readily account for a non-fluid prepared milk product such as clotted cream, and thus clotted cream may fall outside the scope of the standard. At most, clotted cream should contain only those additives which are permitted for the plain cream source material.

Comments to 1st circular:

IDF - suggests that the first sentence of the descriptor for FC 01.4.3 that notes that (clotted cream) is a product formed by the action of milk coagulating enzymes is in fact incorrect. IDF would suggest that in this product it is the lactic acid produced during fermentation, or the acids added to acidify the cream, that produces the thickening, the viscosity and any coagulation that may occur which would be acid coagulation and not enzymatic coagulation.

IDF further proposed the following changes to FC 01.4.3, in the interest of minimizing the number of changes to the GSFA (in contrast to the previous proposal for FCs 01.4.1.3 and 01.4.1.4, under Option 1, below:

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed ~~from the action of milk coagulating enzymes~~ **by fermenting and acidifying cream thus reducing the pH by means of fermentation with suitable microorganisms and/or by the use of suitable acidity regulators, with or without coagulation, and with or without the use of milk coagulating enzymes.** ~~Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).~~

The second sentence of the descriptor in Annex B notes that the FC includes sour cream prepared from lactic acid fermentation. As described in CXS 288-1976, acidified or fermented cream can be prepared with or without coagulation, thus a portion of non-coagulated products are clearly not represented in this FC. Further, the descriptor does not acknowledge acidified sour cream as an acceptable product-type. This is in contrast to the descriptor for FC 01.4.3 in Annex C of the GSFA, which indicates that both fermented and acidified creams are included in the FC.

Under option 1, it is proposed that the food category be separated by making clotted cream (a derivative of prepared cream) its own food category, while making a new food category for fermented and acidified cream. Because it is beyond the capability of the working group to determine which of the substantive food additives in FC 01.4.3 are justified for use in clotted cream vs acidified or fermented creams, it is proposed that the current provisions be duplicated in each of the categories, and could be updated as a future project of the WG

of the GSFA. For the purposes of alignment, CXS 288-1976 would be relevant only to the new FC for acidified and fermented creams.

Under option 2, it is proposed to be assumed that acidified creams and non-coagulated creams are also captured under this FC. Accordingly, FC 01.4.3 would still benefit from an expansion of the FC descriptor to acknowledge their inclusion. This solution is not ideal and strongly argues the case that a revision of the FCs of the GSFA is in order (i.e., Option 1).

Options for consideration:

Option 1 – Restructuring of the GSFA FCs and descriptors

(a) Proposed changes to Annex B of the GSFA, and changes to food additive provisions:

The changes below are proposed:

- 01.4 Cream (plain) and the like:

  Descriptor: Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes **reconstituted cream and recombined cream (obtained by reconstituting or recombining, respectively, milk products with or without the addition of potable water and with the same characteristics as cream), as well as** all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 01.1.4 (beverages) and 01.7 (desserts).

  Annex to Table 3 wording in GSFA online: Maintain current wording: "One or more subcategories of this category are listed in the Annex to Table 3. Unless specifically indicated below, food additive provisions implied by Table 3 do not automatically apply to this category."

  Food additive provisions: no changes at this time. If there are additives that are specific for use in preparing reconstituted or recombined cream, it may be worthwhile to conduct an analysis as a new work project.

  Comments to the 1st circular:

  Australia – Questions where the "Annex to Table 3" wording comes from.

  - Chair's response: The chair apologizes for the confusion that it was not explained that this is part of wording of the food category descriptions in the GSFA Online version, and consideration was also given to necessary changes to this wording should the GSFA be reorganized.

  IDF - The revisions to the Descriptor are similar to what IDF has proposed previously, without the description of how the processes of reconstitution and recombination are carried out as described in brackets. One of the reasons for not including the text in brackets was to keep the proposed changes as simple as possible – more editorial than anything. IDF would suggest removing the text in brackets as shown.

- **01.4.1 Prepared creams (plain)**

  Descriptor: **Milk products obtained by subjecting cream, reconstituted cream and/or recombined cream to suitable processes to obtain the characteristic properties**.

  Annex to Table 3 wording in GSFA Online: Repeat wording of FC 01.4 "**One or more subcategories of this category are listed in the Annex to Table 3. Unless specifically indicated below, food additive provisions implied by Table 3 do not automatically apply to this category**."

  Food additive provisions: none

- 01.4.1.**1** Pasteurized cream (plain):

  Descriptor: Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk. Includes milk cream and "half-and-half."

  Annex to Table 3 wording in GSFA Online: Maintain current wording of existing FC 01.4.1 "This food category is listed in the Annex to Table 3. Unless specifically indicated below, food additive provisions implied by Table 3 do not automatically apply to this category."

  Food additive provisions: no changes to substantive provisions as a result of re-organization or as a result of alignment of CXS 288-1976.

- 01.4.2**1.2** Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain):

  Descriptor: Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultrapasteurized cream is

subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings.

Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.~~4~~**2** (cream analogues).

Annex to Table 3 wording in GSFA Online: Maintain current wording of existing FC 01.4.2 "This food category is listed in the Annex to Table 3. Unless specifically indicated below, food additive provisions implied by Table 3 do not automatically apply to this category."

Food additive changes: No changes to substantive provisions as a result of re-organization. Additives would be aligned to accommodate products subject to sections 2.4.1 of CXS 288-1976 (prepackaged liquid cream) for sterilized or UHT creams, as well as sections 2.4.2 (whipping cream), 2.4.3 (cream packed under pressure which becomes whipped cream), and 2.4.4 (whipped cream).

- **01.4.1.3** Clotted cream (plain):

Descriptor: Thickened, viscous cream formed from the action of milk coagulating enzymes. ~~Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).~~ **Coagulated cream prepared by microbial fermentation or acidification are included in sub-category 01.4.1.4 (Fermented creams and acidified creams (plain)).**

Annex to Table 3 wording in GSFA Online: Maintain omission from the Annex (i.e., Table 3 additives are permitted); however, under this re-organization it may be of value to examine the scope of permitted additives in plain clotted cream as a future work project, including whether or not Table 3 additives should be permitted.

i: no changes from current 01.4.3 (Clotted cream (plain)) as a result of re-organization, nor any changes as a result of aligning CXS 288-1976. However, as a result of the reorganization, it may be worthwhile, as a new work project, to review the food additive provisions justified for use in only clotted cream (plain) that is prepared without fermentation or acidification

~~- 01.4.3 Clotted cream (plain):~~

~~Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).~~

- **01.4.1.4 Fermented creams and acidified creams (plain)**

Descriptor: **The product obtained by fermentation or acidification of cream to achieve a reduction in pH, with or without coagulation**.

Annex to Table 3 wording in GSFA Online: Maintain omission from the Annex (i.e., Table 3 additives are permitted).

Food additive provisions: The current food additive provisions in FC 01.4.3 (Clotted cream (plain)) would be duplicated as a result of the reorganization. Provisions would be aligned to accommodate products subject to sections 2.4.5 (fermented cream) and 2.4.6 (acidified cream) in CXS 288-1976. As a result of the reorganization, it may be worthwhile, as a new work project, to review the current food additive provisions justified for use in only fermented or acidified creams.

- 01.4.~~4~~**2** Cream analogues

NB: Due to the FC numbering changes, the number for cream analogues has been adjusted. No other changes are proposed.

(b) Proposed changes to Annex C of the GSFA:

Standard No.	Codex Standard Title	Food Cat. No.
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
288-1976	Cream and Prepared Creams (**prepackaged sterilized and UHT cream**, whipping cream, cream packaged under pressure, whipped cream)	01.4.~~3~~**1.2**
288-1976	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.~~3~~**1.4**

NB: The above changes indicate that the early and intermediate products covered by CXS 288-1976 are relevant to the "parent" category FC 01.4.1. It could therefore be reasonable to make a single entry in Annex C that correlates FC 01.4.1 with CXS 288-1976, as such an entry would be applicable to each of the subcategories. However, in the interest of providing information in a similar manner to the current GSFA, the practise of making reference to subtypes of standardized foods with justified food additives per CXS 288-1976 could be retained, as shown. It is not believed that plain pasteurized cream (FC 01.4.1.1) obtained from physical separation processes or plain clotted cream (FC 01.4.1.3), as proposed, contain additives set out in the Standard.

(c) Proposed changes to section 2.4.1 of CXS 288-1976

2.4.1 Prepackaged liquid cream is the fluid milk product obtained by preparing and packaging cream, reconstituted cream and/or recombined cream **ready for use by the consumer** ~~for direct consumption and/or for direct use as such~~.

Comments to 1st circular:

IDF - suggests that this change is not necessary and that the wording should be retained as explained in previous comments. In addition, such a change might require reopening discussion not only on this issue but potentially other issues in the standard which IDF definitely wants to avoid.

General comments on Option 1 (1st circular):

Australia, New Zealand – In tentative favour of Option 2.

USA - does not support either Option presented for consideration by the EWG on Alignment.

While we understand the need to clarify and correct the Food category descriptors and change the Codex Standards Titles, it seems like a major topic that will require more discussion beyond the scope of this Alignment exercise.

The USA is of the opinion that the EWG on Alignment recommends that a separate WG be developed to review and amend the names and descriptors for these food category and the corresponding commodity standards to ensure there is full engagement by CCFA members and observers.

Furthermore, we support future discussion on the topic outside of the EWG on Alignment.

IDF - While it might be argued that Option 1, as described above, is closer to what is described in CXS 288, IDF believes it will be very difficult to implement in the GSFA. Option 1 will require text changes to the Food Category Descriptors, ANNEX C and the inclusion of 2 new subcategories and some renumbering of existing FCs. In addition, new subcategories will need to be included in Table 2 as well as new subcategory listings in Table 1. IDF see this as being too difficult for delegates to get their heads around and accept. It may well be considered out of scope and therefore the subject of new work, which may or may not be accepted, would delay alignment of CXS 288 for a number of years.

Consequently, IDF, in general, cannot support Option 1. However, IDF can support some of the text modifications as discussed above as part of Option 2.

Option 2 – Assumptions and adjustments to conduct Alignment with minimal changes to the GSFA

(a) Assumptions - to proceed with Alignment in the absence of a major reorganization of the FCs of the GSFA, the following could be assumed:

- General: As suggested by the IDF, it can be understood that all prepared creams can be made using reconstituted or recombined creams. This can be understood through a revision to the descriptors in Annexes B and C of the GSFA.

  Comments to 1st circular:

  IDF - agrees that the inclusion of the reconstituted/recombined text is needed in both ANNEX B and C. Given the hierarchical nature of the GSFA, in theory, only changes to ANNEX B are required. However, nowhere in ANNEX C is there a mention of, or elaboration of the title of, FC 01.4. So the reader not familiar with the GSFA would not necessarily know that FCs 01.4.1, 01.4.2 & 01.4.3 cover reconstituted and recombined creams based on the text stated in ANNEX C alone. This is part of the reason IDF suggested the inclusion of 'reconstituted/recombined' text in their earlier submission.

- For FC 01.4: To avoid some confusion about the use of reconstituted and recombined creams, it is proposed that the same amendments be made to the descriptor for FC 01.4 in Annex B of the GSFA, as shown above for option 1.

- For FC 01.4.1: Based on earlier information from the IDF, it is proposed that no changes are to be made from Alignment of CXS 288-1976. Although foods in this category are captured under section 2.4.1 of the Standard, products under section 2.4.1 requiring the use of additives would be captured in FC 01.4.2.

  To avoid confusion, it is recommended that the description for FC 01.4.1 in Annex C of the GSFA only refer to "prepackaged pasteurized liquid cream" in parentheses, as shown in the table below.

- For FC 01.4.2: It can be assumed that this FC accounts for products subject to sections 2.4.1 to 2.4.4 of CXS 288-1976.

  The description for FC 01.4.2 in Annex C of the GSFA should be modified to include the missing products of section 2.4.1.

- For FC 01.4.3: It can be assumed that this FC accounts for products subject to sections 2.4.5 and 2.4.6 of CXS 288-1976.

  A revision to the descriptor for FC 01.4.3 in Annex B of the GSFA is proposed as follows:

  Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3) **or from use of acidifiers) and other creams with reduced pH obtained by fermentation or acidification, with or without coagulation**.

  The description for FC 01.4.3 in Annex C of the GSFA does not require additional changes.

  Comments to 1st circular:

  To repeat the IDF's proposal to revise the Descriptor of FC 01.4.3:

  01.4.3 Clotted cream (plain):

  Thickened, viscous cream formed ~~from the action of milk coagulating enzymes~~ **by fermenting and acidifying cream thus reducing the pH by means of fermentation with suitable microorganisms and/or by the use of suitable acidity regulators, with or without coagulation, and with or without the use of milk coagulating enzymes**~~. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3))~~.

  Chair's note and proposal (2nd circular): The revised descriptor from IDF is proposed to be included under Option 2.

  Comments to 2nd circular:

  New Zealand – supports

Chair's proposal to 3rd circular: No change from 2nd circular.

(b) Proposed changes to Annex C of the GSFA:

Standard No.	Codex Standard Title	Food Cat. No.
288-1976	Cream and Prepared Creams (~~reconstituted cream, recombined cream~~, prepackaged **pasteurized** liquid cream**, including those made from reconstituted or recombined cream**)	01.4.1
288-1976	Cream and Prepared Creams (**prepackaged sterilized and UHT cream, whipping cream,** cream packaged under pressure, whipped cream**, including those made from reconstituted or recombined cream**)	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream**, including those made from reconstituted or recombined cream**)	01.4.3

Chair's proposal (1st circular): The members of the EWG are invited to comment on the above options to proceed with the Alignment of CXS 288-1976. It is the Chair's opinion that Option 1 represents a more robust an accurate representation of the products in FC 01.4 and its subcategories and would result in a more accurate alignment between the GSFA and CXS 288-1976. For example, there is currently poor organization in the manufacturing hierarchy of cream products captured in the GSFA; and, as it stands, acidified creams do not seem to be captured in the GSFA. However, it is appreciated that the Membership may be hesitant to undertake Option 1, as it may exceed the remit of the Alignment working group. In contrast, Option 2 more closely resembles the prior input of the IDF, and, with certain assumptions in mind, requires no comprehensive reorganization of the GSFA. It is therefore proposed that if there is not near-unanimous agreement by the

Members on Option 1, the Alignment work would proceed according to Option 2, with any appropriate revisions suggested by the members taken into account, so as to complete the alignment of CXS 288-1976 without further delay.

General comments on Option 2 (1st circular):

Australia, New Zealand – Preliminary view is that option 2 is a simpler approach, thus it is preferable for now; but is open to other views of the EWG.

USA – See General comments on Option 1. The USA does not support either option and suggests a WG outside of Alignment review and amend the names and descriptors for these food categories.

IDF - In general, IDF can support Option 2. IDF sees Option 2 as requiring fewer changes to the GSFA while still accomplishing the requirements of aligning the provisions in CXS 288.

It is IDF's view that the task, initially mandated by CCFA to the Alignment WG, of aligning the up-to-date additive provisions in the commodity standards with the GSFA with as little disruption to the GSFA as possible is better exemplified/demonstrated in Option 2.

Chair's proposal (2nd circular): The completion of Aligning all milk and milk product standards is a high priority for this working group, and the Chair believes efforts should be made to resolve these remaining standards. That said, there is insufficient Membership input to make a clear proposal. Some Members have indicated they could support the less complex Option 2, but one Member has disagreed with the Options put forward, on the basis that the scope is too large for this working group, and that Alignment is not the appropriate EWG to address a food category analysis and reorganization. The EWG continues to accept comments on these Options; however, given the current input, the Chair proposes to: continue with the technical exercise of Aligning CXS 288-1976 in the interim, assuming support for Option 2, with any notable changes resulting from comments received.

Note that conducting the Alignment under Option 2 does not preclude the possibility of future new work to analyze and clean up FC 01.4 and its subcategories.

General comments to 2nd circular:

Australia – still supports completing the alignment of this CCMMP standard using option 2, with continued assistance as provided by the IDF and members input along the lines proposed by the Chair. It should be a priority to finally complete this work. As noted by the Chair that does NOT mean that further future work could not be performed if thought warranted, noting how complex this work is.

EU – supports further discussions following Option 2 to resolve the matters identified. The EU notes that even for Option 2 there needs to be an agreement on some assumptions related to the use of food additives, which goes beyond the technical exercise of alignment. Therefore, depending on the course of the discussion and its outcomes the matters going beyond the alignment exercise may need to be presented to the Committee for further consideration.

New Zealand – supports continuing with Option 2 for now as this is of high priority of this working group. We are open to future new work to analyse and/or to restructure FC 01.4 and its subcategories.

Russian Federation – We believe that the issues discussed in the circulation letter are very important. At this stage, we consider it necessary to focus on the 2nd option. Reconciliation of inconsistencies in food group descriptions according to GSFA and standards is a very complex issue. In fact, the introduction of product group descriptions from the *Standard for Cream and Prepared Creams* (CXS 288-1976)) into GSFA will significantly expand the scope of application of food additives, the use of which can mislead consumers regarding the properties of these types of cream. Thus, the circulation letter states that "The existing descriptors of Annex C for FC 01.4.1 suggest it was intended to serve as a "parent" category of sorts, to capture early products (cream, recombined cream, and reconstituted cream) and intermediate products (prepared creams and ready-to-use packaged prepared creams). This is, however, not reflected in Annex B of the GSFA, where FC 01.4.1 is described as a (minimally processed) pasteurized". We consider this position to be incorrect. The GFSA provides descriptions of ready-to-eat products. In addition, it is not clear which stages of processing milk into cream are early and which are late. Product packaging is not included in the list of technological processes for food processing

USA – Reiterates it does not support either option presented. It seems like a major topic that will require more discussion beyond the scope of the Alignment. The changes, particularly to Food Category 01.4.3, would expand the use of functional classes of food additives necessary in the Food Category. The USA proposes that the EWG on Alignment recommends that a separate WG be developed to review and amend the names and descriptors for these food categories and the references in Annex C of the GSFA to ensure there is full engagement by CCFA members and observers. The USA also views that alignment of CXS 288-1976 be held until the work necessary to amend the names and descriptors for these food categories and the references in

Annex C of the GSFA is completed. Furthermore, we support future discussion on the topic outside of the EWG on Alignment.

IDF - In the interests of completing the technical exercise of aligning CXS 288, IDF can support the Chair's proposal. Consistent with past IDF comments, IDF would also continue to support the rewording of the descriptors for FC 01.4 and its subcategories in line with the wording proposed by IDF. IDF is still of the view that such rewording would be the simplest approach and cause the least disruption.

Comments to 3rd circular:

IDF – continues to support Alignment with Option 2 as the basis.

Chair's proposal (final): Regardless of whether amendments to the Food Category descriptors for Food Category 01.4, Cream (plain) and the like, proceed or not, the Chair strongly believes that the Alignment of CXS 288-1976 can proceed. The Chair believes this because Alignment has been undertaken in the context of additive provisions already present in CXS 288-1976, and because of the pre-existence and use of Note 236 in Food Categories 01.4.1 and 01.4.2 in the GSFA, which has been replaced with Note XS288 as per the 2023 amendment to the GSFA (as per REP23/FA and adoption at REP23/CAC; see also discussion on Note 236 in last year's Alignment report CX/FA 23/53/6). This provided certainty around which additives in GSFA Food Categories 01.4.1 and 01.4.2 could specifically be used in products falling under CXS 288-1976. Further, no Notes were proposed that related specifically to Food Category descriptors. During the Alignment of CXS 288-1976, an internal analysis was undertaken to evaluate whether changes made to the Food Category descriptors (Option 1, 2 or no change to descriptors) would affect the Alignment of food additive provisions in CXS 288-1976. The result of this analysis suggests that alignment can proceed regardless.

Considering this and the relative consensus of the participants, it is proposed to continue the Alignment exercise.

Miscellaneous issues related to the changes to food additive provisions in the GSFA (Annex 2) between the 3rd circular and this report of the EWG

i. Tamarind seed polysaccharide (INS 437) in GSFA FC 01.4.2 – while INS 37 appears in the GSFA, it was not added to CXS 288-1976, as was endorsed by CCFA52 (see REP21/FA, para 130). Consequently, during the EWG circulations, an XS288 note was suggested; however, based on this new-found information, this is not considered to be appropriate and thus has been omitted. In addition, the proposed strikeout of CS 288-1976 from Table 3 was removed and the following text added "(In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)" to make the listing the same as other Table 3 listings for CXS 288-1976 and because the intention of the commodity committee has been to allow only certain Table 3 additives for food category 01.4.3 only (since food categories 01.4.1 and 01.4.2 are listed in the annex to Table 3).

ii. It is proposed to add more detail to the descriptive text in the *References to Commodity Standards for GSFA Table 3 Additives* (Section 2 of Table 3) for CXS 288-1976 and Food Category 01.4.3 (Clotted Cream) to include the functional classes listed in the functional class table in CXS 288-1976 for products falling under GSFA food category 01.4.3. Proposed changes to that text are as follows "Only certain **acidity regulators, emulsifiers, stabilizers and thickeners listed in** Table 3 ~~additives~~ (as indicated in Table 3) are acceptable for use in foods conforming to this standard **and which fall under this food category**". As noted above, food categories 01.4.1 and 01.4.2, that are also cross-referenced to CXS 288-1976, are listed in the annex to Table 3 and thus are not referred to in Section 2 of Table 3.

Issues related to CCPFV

Issues related to the Standard for Processed Tomato Concentrates (CXS 57-1981)

Issue 7: Verification of Alignment of the *Standard for Processed Tomato Concentrates* (CXS 57-1981)

CCFA53 (2023) requested that the WG on Alignment verify if the *Standard for Processed Tomato Concentrates* (CXS 57-1981) had been aligned, and if so to verify that the provisions in the corresponding FCs in Table 1 and 2 accurately reflect alignment[3].

According to Annex C of the preamble of the GSFA, The *Standard for Processed Tomato Concentrates* (CXS 57-1981) is cross-referenced to three food categories, namely 04.2.2.4, 04.2.2.5 and 04.2.2.6 in the *General Standard for Food Additives* (CXS 192-1995, hereafter referred as GSFA). Since these food categories are not listed in the Annex to Table 3 of the GSFA, Tables 1, 2 and 3 should be revised due to alignment.

CCPFV26 (2012) agreed to update the list of acidity regulators of CXS 57-1981 and noted that it was not possible to make a general reference to the GSFA as only a limited number of acidity regulators were technologically justified[4]. CCFA45 (2013) endorsed the food additive provision of CXS 57-1981 as proposed by CCPFV[5]. CCFA49 (2017) agreed to revise food additive sections of the CXS 57-1981 and food additive provisions of the GSFA in relation to alignment of the CXS 57-1981[6], indicating that only certain acidity regulators in Table 3 are acceptable for use, followed by the adoption at CAC40 (2017)[7].

The list of food additives permitted in CXS 57-1981 is provided in the report of CCPFV26[8]. Every food additive listed is contained in the Table 3 of the GSFA with the indication of specific allowance in CXS 57-1981. Furthermore, the Section 2 of the Annex to Table 3 already contains the food additive provisions of CXS 57-1981 under each relevant food category.

However, all of the food additives in the relevant food categories in Tables 1 and 2 do not have any indications that CXS 57-1981 is excluded from the food additive provisions under the relevant food categories, even though CXS 57-1981 did not permit any food additives listed in Table 1 and 2.

Given the abovementioned information, the alignment of CXS 57-1981 with the GSFA is partially complete and hence the GSFA needs to be amended to insert XS notes to explain that food additives permitted in food categories 04.2.2.4, 04.2.2.5 and 04.2.2.6 in the Table 1 and 2 of the GSFA are not acceptable for those products covered under CXS 57-1981.

The food additive text found under Section 4 of CXS 57-1981 is in line with the standardized text recommended in the Procedural Manual and thus does not need any modification.

Chair's proposal (final): The Chair has confirmed that the food additive provisions listed in CXS 57-1981 have been reflected in Table 3 of the GSFA and so the alignment work has been completed in this regard. However, Tables 1 and 2 of the corresponding food categories of the GSFA should be revised, to insert Note XS 57 "Excluding products conforming to the Standard for Processed Tomato Concentrates (CXS 57-1981)" to all food additive provisions in the food categories 04.2.2.4, 04.2.2.5 and 04.2.2.6 of GSFA. This also applies to food additive provisions currently under the Step procedure.

Issues related to the Standard for Table Olives (CXS 66-1981)

Issue 8: Food additive provision for INS 423 in Table 3

CCFA50 (2018) agreed to the food additive provision for octenyl succinic acid (OSA) modified gum arabic (INS 423) in Table 3 and also agreed to insert CS 66-1981 in the fifth column of Table 3.[9]

The footnote of Table 3 states that 'If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"', indicating that if commodity standards allow specific Table 3 additives, those standards should be designated in the fifth column of Table 3 titled as 'Specific allowance in the following commodity standards'.

[3] REP23/FA paras 68 i. c. and 95
[4] REP13/PFV para.114
[5] REP 13/FA para 34
[6] REP17/FA para 55 (i) (a), Appendix V
[7] REP17/CAC Appendix III
[8] REP13/PFV Appendix VI
[9] REP18/FA Appendix V part A.2

Therefore, CS 66-1981 should be deleted from the fifth column of Table 3 of the GSFA corresponding with INS 423 due to the food additive provisions with general reference in CXS 66-1981.

In the meantime, according to the GSFA Table 3, INS 423 has a functional class for an emulsifier only. However, REP18/FA provided that emulsifier and firming agent were listed in the functional class of INS 423. Since it is not clear that INS 423 has a function for firming agent, it is recommended to consider this issue in the EWG on INS. Given that CXS 66-1981 does not permit the use of emulsifier, should INS 423 turn out to work only as an emulsifier, Table 3 would have to be revised to remove CXS 66-1981 from 'Specific allowance in the following commodity standards' of Table 3.

In addition, the EWG noted the comments from New Zealand and Russia on the need to clarify technological justification of INS 423 as firming agent in this FC. The EWG also noted the EU's comment that the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989) associated INS 423 with the functions of emulsifier and firming agent, proposing to refer the matter to the EWG of the GSFA for correction. The Chair reviewed CXG36 and confirmed the function of INS 423 as an emulsifier only. Therefore, the Chair's proposal remains unchanged.

Chair's proposal (final): (1) To delete CS 66-1981 from the fifth column of Table 3 corresponding with INS 423 and (2) To notify the EWG on INS about the need for technological justification of the use of INS 423 along with the recommendation of consideration on whether to add firming agent in INS 423.

Issue 9: Food additive provisions for colour retention agents and thickeners in Tables 1 and 2

The following is a record of the EWG discussion. However, upon discussion between the Chair and Co-Chair, a different approach to these Notes is proposed (see below).

> CCPFV26 agreed to incorporate a general reference to the GSFA in food additive section of CXS 66-1981. CCPFV26 also agreed that a general reference would limit the food additives in the agreed functional classes to the food categories to which table olives belong. In addition, CCPFV26 agreed that colour retention agents and thickeners should be available only for table olives darkened with oxidation and for table olives with stuffing respectively[10].
>
> Taking the above information into consideration, new notes should be added to restrict the use of thickeners and colour retention agents to certain types of table olives to capture the intent of CCPFV correctly (see the table included below under *Follow-up analysis*).
>
> Although the EWG agreed in principle to the need to insert new notes to perform the alignment, divergent views were expressed as for the wordings of proposed new notes at the EWG. One option based on the proposal by the Chair was inserting note A66 to read "For use in table olives darkened with oxidation only in products conforming to the *Standard for Table Olives* (CXS 66-1981)" to the provisions for food additives with the function of colour retention agent, and note B66 to read "For use in table olives with stuffing only in products conforming to the *Standard for Table Olives* (CXS 66-1981)" be added to the provisions for food additives with thickener function, which was supported by Australia and Russia. The alternative, as proposed by USA with the support from EU, was to insert note A66 to read "For use in table olives conforming to the *Standard for Table Olives* (CXS 66-1981); table olives darkened by oxidation only" and note B66 to read "For use in table olives conforming to the *Standard for Table Olives* (CXS 66-1981); table olives with stuffing only". Meanwhile, New Zealand made a rather general comment that there is a lack of consistency in the description of notes in the GSFA and they support work to improve consistency to minimise confusion or misinterpretation of a note. Therefore, the Committee is invited to consider this matter.

Follow-up analysis:

CXS66 provides the usable functions of food additives as 'acidity regulators, antioxidants, colour retention agents[1], firming agents, flavour enhancers, preservatives, and thickeners[2] used in accordance with GSFA'. (1. Table olives darkened with oxidation, 2. Table olives with stuffing.)

Reviewing the wording of the food additive provisions in CXS 66, we now consider that acidity regulators, antioxidants, firming agents, flavour enhancers and preservatives are permitted for all types of table olives; while colour retention agents are permitted only for table olives darkened with oxidation; and thickeners are only permitted for table olives with stuffing. (see the table immediately below.)

	Acidity regulators, antioxidants, firming	Colour retention agents	Thickeners

[10] REP13/PFV para. 106-107, Appendix II

	agents, flavour enhancers, preservatives		
Table olives darkened with oxidation	Permitted	Permitted	N/A
Table olives with stuffing	Permitted	N/A	Permitted
Other table olives	Permitted	N/A	N/A

EDTA (INS 385 and 386) has the function of antioxidant along with other functions including color retention agent. As such EDTA is permitted for all types of table olives.

If food additives under FC 04.2.2.3 have the sole function of colour retention agents, those are only permitted in table olives darkened with oxidation, but not other types. Only two food additives under FC 04.2.2.3 have the sole function of colour retention agents, namely INS 579 and 585. There are no food additives with only thickeners function in this FC. Food additives with a technological function permitted as per the general reference in CXS 66-1981, other than INS579 and 585, under FC 04.2.2.3 are permitted for all types of table olives.

With respect to additives in FC 04.2.2.3 with thickener function in addition to other functions, the only relevant additives in Tables 1 and 2 are certain PHOSPHATES and propylene glycol alginate (INS 405). It is unclear if INS 405 is technologically justified in this FC as a thickener because CCPFV26 did not identify technological needs for INS 405 to be used for table olives (REP13/PFV para 107).

Chair's proposal (final): Considering the above, the following proposals are put forward:

(1) For INS 385 and 386, note **A66** is proposed as follows:

> Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.

(2) For INS 578 and 585 that have the sole function of colour retention agent, an alternative note **A66a** is proposed:

> Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.

(3) For INS 405, it is proposed to add XS66 and delete the previous note B66 (For use in table olives conforming to the Standard for Table Olives (CXS 66-1981); table olives with stuffing only), given that it is unlikely to be justified as a thickener in foods conforming to FC 04.2.2.3. Note, however, that this conclusion means that the only permitted thickeners in stuffed table olives are certain PHOSPHATES.

(4) For certain PHOSPHATES, a new note **P66** is proposed (see below under miscellaneous issues on the new note for PHOSPHATES).

Issue 10: General reference to certain functional classes of food additives in Standard CXS 66-1981

ADIPATES (INS 355) and propylene glycol alginate (INS 405) in FC 04.2.2.3 – It was proposed within eWG to add note XS66 to the Draft proposal for ADIPATES in the Step process and also to the listing for propylene glycol alginate. However, as ADIPATES have the acidity regulator function and propylene glycol alginate has a thickener function, both functions are permitted by the general reference to Tables 1 and 2 of the GSFA in CXS 66-1981 (the latter thickener function is only for Table olives with stuffing, see also Issue 9). REP13/PFV para.107 indicated no comments were received and therefore no technological need could be identified for adipates, sodium diacetate, aluminum ammonium sulphate and propylene glycol alginate in FC 04.2.2.3, all in the Step procedure at that time. The aluminum ammonium sulphate listing in FC 04.2.3.3 already has Note XS66 attached to it but propylene glycol alginate does not. No changes to the draft proposal is made at this time; however the Chair considered that there is a question of whether this general reference that allows acidity regulators in Table olives in general and thickeners in olives with stuffing, should be taken to supersede the original content presented in para. 107 of REP13/PFV.

Resolution is a question over the literal interpretation of the information in the standard (i.e., general reference to functional class additives in Table 1 and 2 in FC 04.2.2.3) versus the implied restriction from REP13/PFV para 107.

Chair's Proposal (final): To add Note XS66 to ADIPATES and propylene glycol alginate in FC 04.2.2.3, as currently appears in Table 1 and 2 provisions of Annex 3. The Chair asks if there are any objections to the proposal, that is maintaining the more conservative restrictions rather than the literal interpretation of the general reference in CXS 66-1981, the latter of which would require modifications to Tables 1 and 2 to remove the XS66 Note for ADIPATES and propylene glycol alginate. See also issue 9 above in reference to thickener function and propylene glycol alginate.

Miscellaneous issues related to the changes to food additive provisions in the GSFA (Annex 2) between the 2nd circular and the report of the EWG

i. PHOSPHATES in FC 04.2.2.3 – CXS 66-2015 permits certain colour retention agents and thickeners, but there are no phosphates with the colour retention agent function. Therefore, the Chair had proposed new note B66 (For use in table olives with stuffing only in products conforming to the Standard for Table Olives (CXS 66-1981)) be added to the provision for PHOSPHATES, to reflect that only thickeners are justified in table olives with stuffing, as per the general reference to Tables 1 and 2 of the GSFA and footnote #5 in the commodity standard. However, the previously proposed Note does not describe which phosphates are permitted, as not all phosphates have the thickener function. It has been the typical practice of Alignment to create an extensive Note describing which additives within a group of additives are eligible for use. Therefore, it is proposed to replace this instance of new note B66 with a new Note (**P66**) specific to PHOSPHATES:

   Except for use in products conforming to the *Standard for Table Olives* (CXS 66-1981): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS450(ix)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives in all table olives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.

Issues related to the Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Miscellaneous issues related to the changes to food additive provisions in the GSFA (Annex 2) between the 2nd circular and the report of the EWG

i. Carnauba wax (INS 903) in FC 04.1.2 – Because CXS 260-2007 permits acidity regulators in Tables 1 and 2 of the GSFA, there is no need to exclude carnauba wax (through the use note XS260), which has the acidity regulator function from FC 04.1.2. Therefore, the previously proposed XS260 note is removed and instead there is no change proposed to the substantive provision in the GSFA (thus, carnauba wax is omitted from Annex 3 since for the Alignment of the CCPFV Standards only, provisions for which no changes are proposed are not contained within Annex 3). Be advised that there is a separate amendment for INS 903 in FC 04.1.2 as a result of the Alignment of a regional standard CXS 314R-2013.

ii. Caramel II - sulfite caramel (INS 150b) in FC 04.1.2; and Caramel II - sulfite caramel (INS 150b) and Caramel IV - sulfite ammonia caramel in FC 04.2.2 - Because CXS 260-2007 permits colours in Tables 1 and 2 of the GSFA, there is no need to exclude these colours through the use of note XS260 in FC 04.1.2 and FC 04.2.2. The GSFA is hierarchical, as such, food additives that are permitted in parent categories are also permitted in the sub-categories to that parent (see Section 5, Food Category System, specifically part a). Therefore, the previously proposed XS260 note is removed and instead there is no change proposed to the substantive provision in the GSFA with respect to CXS 260-2007.

iii. PHOSPHATES in FCs 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7 – CXS 260-2007 permits acidity regulators, antifoaming agents, antioxidants, colour retention agents, firming agents, flavour enhancers, Preservatives, sequestrants, and sweeteners, however, there are no phosphates with the functional classes of antifoaming agent, colour retention agent, flavour enhancer, or sweetener. Further, Bone phosphate has none of the permitted functional classes and thus should be excluded. Therefore, the Chair has proposed a new note (**P260**) specific to PHOSPHATES:

   Except for use in products conforming to the *Standard for Pickled Fruits and Vegetables (CXS 260-2007)*: phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS

342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.

Issues related to the Standard for Quick Frozen Vegetables (CXS 320-2015)

Issue 11: New note for Food additive (sequestrant) provisions in FC 04.2.2.1

The *Standard for Quick Frozen Vegetables* (CXS 320-2015) is a group standard which covers several individual products with food additive provisions in its Annexes. Most of the products in annexes stipulate that no food additives are permitted while the Annex on French Fried Potatoes provides that sequestrants are permitted in accordance with Tables 1 and 2 of GSFA in FC 04.2.2.1. This FC is contained in the Annex to Table 3 of GSFA.

Hence, Note XS320 should be added to provisions for food additives other than sequestrants in FC 04.2.2.1 and its parent category 04.2.2 in Table 1 and 2 of GSFA. Furthermore, note A320 (For use in French fried potatoes conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015) as a sequestrant) should be inserted for sequestrants in FC 04.2.2.1 to indicate that they are permitted for French fried potatoes only among products covered by CXS 320-2015. In addition, sodium thiosulfate (INS539), as Japan and USA clarified, which belongs to the sulfites family, has a function of sequestrant. Therefore, it was proposed that a new note be inserted to permit the use of INS539 in French fried potatoes covered by CXS 320-2015.

However, there are interactions with Notes 29, 110 and 265 that necessitate further consideration, as discussed under Issues 12 and 13.

Issue 12 – Additives with Note 29 (For use in non-standardized foods only) and other sequestrants in FC 04.2.2.1 [NEW]

There is a contradiction between the text in Annex IV of CXS 320-2015 and the use of Note 29 (For non-standardized food only) in GSFA FC 04.2.2.1. It is unclear if the presence of Note 29 suggests that any provisions with this Note should include an XS320 note, despite CXS 320-2015 permitting sequestrants in quick frozen French fried potatoes, in accordance with the general reference to Tables 1 and 2 of the GSFA.

When attempting to determine the history of the sequestrant provisions for CXS 320-2015, the reports and relevant Agenda Items from the 25th to 28th Sessions of CCPFV (2010 – 2016) and the 45th – 47th Sessions of CCFA (2013 – 2015) were reviewed. CCPFV28 agreed to take the general reference and remove the specific list of food additives (REP17/PFV para 55 and 62, 66). As such, we consider that sequestrants in this FC are generally permitted for quick frozen French fried potatoes. However, Note 29 indicates that the food additives designated with Note 29 are permitted for non-standardized food only. This is contradictory to the permitted use of sequestrants in foods conforming to CXS 320-2015.

Chair's proposal (final): To resolve the contradiction, it is proposed to revise Note 29 by removing the term "only" in order to allow for other uses (via additional notes) in certain standardized products as necessary. In this case, Note A320 in combination with the revised note 29 would no longer contradict one another. In addition, for consistency with other Notes, it is proposed to add "use in" to Note 29. The revised Note 29 would then read: "For use in non-standardized food".

Issue 13 – Notes 110 and 265 vs Note A320 in FC 04.2.2.1 [NEW]

Ascorbic acid, L- and ethylene diamine tetraacetates are associated with Note 110 (For use in frozen French fried potatoes only) and Citric acid and malic acid, DL- are associated with Note 265 (For use in quick frozen French fried potatoes only, as a sequestrant). These notes are similar to the new note A320 (For use in French fried potatoes conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015) as sequestrant only) proposed for these additives.

It is expected that these two notes are referencing standardized quick frozen French fried potatoes and thus adding A320 may be considered duplicative and confusing to the reader of the GSFA. The Chair believes it is appropriate to delete Notes 110 and 265 in FC 04.2.2.1 in favour of the new Note A320, which more clearly shows that Alignment has been undertaken.

Chair's proposal (final): to replace Notes 110 and 265 in FC 04.2.2.1 with Note A320.

Miscellaneous issues related to the changes to food additive provisions in the GSFA (Annex 2) between the 2nd circular and the report of the EWG

i. PHOSPHATES in FC 04.2.2.1 – The Chair had proposed new note A320 (For use in French fried potatoes in foods conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015) as sequestrant only) be added to the provision for PHOSPHATES, to reflect that only the sequestrant function is technologically justified in standardized quick frozen French fried potatoes. However, the Note does not describe which phosphates are permitted, as not all phosphates have the sequestrant function. It has been the typical practice of Alignment to create an extensive Note describing which additives within a group of additives are eligible for use. Therefore, it is proposed to replace this instance of new note A320 with a new Note (**P320**) specific to PHOSPHATES:

   Except for use in quick frozen French fried potatoes conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as sequestrants, singly or in combination.

Issues related to the Regional Standards Regional Standard for Date Paste (Near East) (CXS 314R-2013), Regional Standard for Laver Products (Asia) (CXS 323R-2017), Regional Standard for Yacon (Latin America and the Caribbean) (CXS 324R-2017))

Issue 14. Alignment of the *Regional Standard for Laver Products* (CXS 323R-2017) and cross-reference to GSFA food categories

The alignment of additional GSFA food categories may be required for CXS 323R-2017 due to the fact that seaweed is mentioned in a number of additional processed vegetable food categories including 04.2.2.1, 04.2.2.3, 04.2.2.4, 04.2.2.5, 04.2.2.6 and 04.2.2.7. Of these other processed vegetable categories, 04.2.2.3, 04.2.2.4 and 04.2.2.7, in particular, appear to be categories under which Laver products could also likely be included. Part of the issue is that certain processed vegetable food categories appear to be "further processed" products but are included in the GSFA at the same hierarchical level as other processed products.

Should additional processed vegetable food categories need to be considered for alignment, amendments would also be required to Annex C of the GSFA to include these additional food categories.

Comments were sought within the EWG on whether it is appropriate for the EWG on Alignment to recommend additional food categories be considered in the Alignment process or whether this question should be directed to the CCASIA working group for consideration.

Comments to 1st, 2nd and 3rd Circular

Australia, USA, FIA, New Zealand – Support Aligning GSFA food categories 04.2.2.2 and 04.2.2.8 for the time being and requesting CCASIA to consider whether there are additional relevant food categories which apply to this standard.

Chair's Proposal (final): to proceed with a) the Alignment of food categories 04.2.2.2 and 04.2.2.8; and b) request CCASIA to consider whether additional processed vegetable food categories may apply to 323R-2017.

Issue 15. Alignment of the *Regional Standard for Yacon* (CXS 324R-2017) and reference to food category 04.2.1.1

With regard to the use of food additives under Section 8 (FOOD ADDITIVES) of CXS 324-2017, it is stated "This Standard applies to yacon as identified in Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives is allowed in accordance with the provisions of the *General Standard for Food Additives* (CXS 192-1995)." However, 1) this type of text is not typical in commodity standards; and 2) yacon is not specifically identified in the description of Food Category 04.2.1.1 as per ANNEX B, PART II (Food Category Descriptors) of the GSFA. Further, the reference to food category 04.2.1.1 (untreated fresh vegetables) would automatically allow any future food additives added to this food category to be allowed in yacon. While it is unlikely that food additives would be added to this food category, it is unclear from the text

in the standard if the intention is for yacon to always reflect the provisions for the food category or whether the statement was just made to indicate the current status, that is, since no food additives are allowed in untreated fresh vegetable, no food additives are allowed in yacon. Perhaps the intention is that food additives never be permitted for yacon.

Chair's Proposal (1st Circular): The chairs proposal is to proceed with a) the Alignment of food category 04.2.1.1 and b) request CCLAC to consider whether the text in Section 8 (FOOD ADDITIVES) of CXS 324R-2017 needs to be amended to account for the possibility of food additives being permitted 04.2.1.1 in the future and whether any such additives would then be acceptable for use in yacon without consultation of CCLAC in the future.

Comments to 1st Circular

Australia, USA, FIA - supports

USA - supports alignment as currently presented, and also supports seeking advice from CCLAC. We agree that the language used regarding food additives in CXS 324R-2017 is unusual. We recommend asking CCLAC if it would be appropriate to replace the current language in the standard with a more typical statement such as "No food additives are permitted".

Chair's Proposal (2nd and 3rd Circular): The Chair's proposal is unchanged from that of the 1st Circular with additional recommendation from the USA when communicating with CCLAC on this issue

Comments to 2nd and 3rd Circular

Australia, New Zealand - supports

Chair's Proposal (final): The chairs proposal is to proceed with a) the Alignment of food category 04.2.1.1 and b) request CCLAC to consider whether the text in Section 8 (FOOD ADDITIVES) of CXS 324R-2017 needs to be amended to account for the possibility of food additives being permitted 04.2.1.1 in the future and whether any such additives would then be acceptable for use in yacon without consultation of CCLAC in the future. In addition, ask CCLAC if they would consider it acceptable to replace the current language in the standard with a more typical statement such as "No food additives are permitted".

Issue 16. Use of XS Notes in the GSFA to exclude a commodity standard from a provision when other notes are already present suggesting the additives are only permitted for use in certain foods

The Chair saught EWG comments on whether XS Notes are necessary when existing Notes already limit the use of additives to specific foods. The Chair considers that this is relevant for four existing Notes, namely Note 262, Note 76, Note 154 and Note 221 attached to certain food additive provisions. Specifically,

a) The use of Note 262 in Food Category (FC) 04.2.1.1 for INS 260, INS 270, INS 300, INS 330, INS 331(i), INS 331(iii). These additives are not permitted in CXS 324R-2017 (*Regional Standard for Yacon*) which is cross-referenced to FC 04.2.1.1, therefore an XS324R Note would normally be required. However, Note 262 reads: For use in edible fungi and fungus products only.
b) The use of Note 76 in FC 04.2.2.2 for INS 150c, INS 491-495, INS 481(i) and INS 482(i). These additives are not permitted in CXS 323R-2017 (*Regional Standard for Laver Products)* which is cross-referenced to FC 04.2.2.2, therefore an XS323R Note would normally be required. However, Note 76 reads: For use in potatoes only.
c) The use of Note 154 in FC 04.1.2.8 for INS 432-436. These additives are not permitted in CXS 314R-2013 (*Regional Standard for Date Paste (Near East)*) which is cross-referenced to FC 04.1.2.8, therefore an XS314R Note would normally be required. However, Note 154 reads: For use in coconut milk only.
d) The use of Note 221 in FC 04.2.2.8 for INS 200-203. These additives are not permitted in CXS 323R-2017 (*Regional Standard for Laver Products)* which is cross-referenced to FC 04.2.2.2, therefore an XS323R Note would normally be required. However, Note 221 reads: For use in potato dough and pre-fried potato slices only.

The benefit of adding an XS Note regardless of the presence of existing Notes limiting the use of additives to specific foods is 1) if in the future the use of those additives is expanded to other foods in the relevant FC, it is clear that it is not permitted in the relevant standardized foods; 2) it is clear that the standard has been aligned to the relevant FC and food additive provisions; and 3) there is precedence of more than one limiting note having been used at the same time (e.g., use of notes 144 and 345 together, or use of Notes 144 and 348 together).

Chair's Proposal (1st , 2nd, 3rd Circular): to proceed with adding the XS Notes discussed above to relevant food additive provisions, as have been proposed in Tables 1 and 2 below.

Comments to 1st Circular

New Zealand, USA, FIA - supports

Australia - initial response was that there was no reason or requirement to add additional XS notes as the provisions seem self explanatory. However, if the eWG agree that such exclusion notes ensure certainty then Australia can support their addition.

USA - supports the inclusion of XS notes. The use of XS notes makes it completely clear to the user that a particular additive is not permitted for use in a standard.

Comments to the 2nd and 3rd Circular

Australia, New Zealand – support

Chair's Proposal (final): to proceed with adding the XS Notes discussed above to relevant food additive provisions, as have been proposed in Tables 1 and 2 of the Regional Standards in Annex 4.

Issue 17. Use of proposed Note B-323R to limit food additive use to seasoned laver products within CXS323R when other notes are already present suggesting the additives are only permitted for use in certain other foods

The Regional Commodity Standard for Laver Products (CXS 323R-2017) indicates that "Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food categories 04.2.2.2 and 04.2.2.8 or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard." However, some of the sweeteners (some of which are also flavour enhancers), some of the Antioxidants, and the PHOSPHATES (that have technological functions inclusive of anticaking agents, acidity regulators and antioxidants) which are permitted in FC 04.2.2.2 and FC 04.2.2.8 have Notes associated with them (Notes: 64, 76, 144, 345, or 348), which already limit the additives use to certain foods not generally including seasoned laver products. Of further note, some of the limiting Notes are used together (i.e., 144 with 345, and 144 with 348) but seemingly refer to different products and so are considered to be mutually exclusive rather than mutually inclusive in this case.

Noting the information above, it is not clear whether these additives should be permitted in seasoned laver products through the use of proposed Note B-323R, or if these additives are not permitted in seasoned laver products because their use is already limited to those foods described in the above mentioned Notes.

For reference, proposed Note B-323R reads "Except for products conforming to the Regional Standard for Laver Products (CXS 323R-2017), only for use in Seasoned Laver Products"; and the affected provisions are:

a) Note 64 (For use in dry beans only) is attached to provisions for INS 385 and INS 386 in FC 04.2.2.2
b) Note 76 (For use in potatoes only) is attached to provisions for INS 320, INS 321, PHOSPHATES, and INS 310 in FC 04.2.2.2. Note 76 is also attached to provisions for PHOSPHATES in FC 04.2.2.8.
c) Both Note 144 (For use in sweet and sour products only) and Note 345 (For use in curried products only) are attached to provisions for INS 951, INS 961, INS 969, SACCHARINS, STEVIOL GLYCOSIDES, and INS 955 in FC 04.2.2.8.
d) Both Note 144 (For use in sweet and sour products only) and Note 348 (For general use in dried seaweed only) are attached to provisions for INS 951, INS 961, INS 969, SACCHARINS, STEVIOL GLYCOSIDES, and INS 955 in FC 04.2.2.2.

For item d) above, Note B-323R is thought to complement Note 348 and the two Notes would work well together.

Question posed to eWG (1st Circular): The Chair sought comments from the eWG on this matter and indicated that a proposal would be formulated once comments were received on both this Issue and Issue 16, described above. The draft proposed alignment of Tables 1 and 2 for the affected food additive provisions of the Regional Standards had Note B-323R attached to them.

Comments to the 1st Circular

New Zealand, USA, FIA - supports

USA - in general supports the inclusion of Note B-323R. We agree that some of the existing notes may cause confusion or even be contradictory. It may be that these issues are beyond the scope of the alignment working group. If consensus cannot be reached, it may be possible to refer this issue to a future GSFA EWG where all uses in the food category can be considered.

*Chair's Proposal (2nd and 3rd Circular)**: Proceed with the addition of Note B-323R for the time being, rather than an XS323R note.*

Australia - supports

Chair's Proposal (final): to proceed with adding Note B-323R to relevant food additive provisions, as have been proposed in Tables 1 and 2 of the Regional Standards in Annex 4.

Miscellaneous issues related to the changes to food additive provisions in the GSFA (Annex 4) between the 3rd circular and this report of the EWG

i. The term "CCFA" can be removed from the statement "subject to endorsement by CCFL, CCFA and CCMAS" in regional standard CXS 308R-2011 as a result of this year's alignment exercise.

Annex 2 (CCMMP)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT COMMODITY STANDARDS FOR MILK AND MILK PRODUCTS (CCMMP) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

The relevant Codex Standards for milk and milk products that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
243-2003	Fermented Milks (drinks based on fermented milk, flavoured, heat treated or not heat treated)	01.1.4
243-2003	Fermented Milks (drinks based on fermented milk, (plain))	01.2.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, not heat treated))	01.2.1.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, heat treated))	01.2.1.2
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
288-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FERMENTED MILKS (CXS 243-2003)

The following amendments to Section 4 of the *Standard for Fermented Milks* (CXS 243-2003) are proposed.

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.~~

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192- 1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, packaging gases, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table below. Preservatives listed in Table 3 are only permitted in flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation.

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Food category of the *General Standard for Food*	**01.2.1.1**	**Not heat treated: 1.1.4 (drinks based on fermented milks);**	**01.2.1.2**	**Heat treated: 1.1.4 (drinks based on fermented milks);**

***Additives* (CXS 192-1995)**		**01.7 (dairy-based desserts)**		**01.7 (dairy-based desserts)**
Acidity regulators:	-	X	X	X
Carbonating agents:	X(b)	X(b)	X(b)	X(b)
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X(a)	X	X	X
Sweeteners:	-	X**(c)**	-	X**(c)**
Thickeners:	X(a)	X	X	X

(a) Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.
(b) Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.
(c) The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.
X The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.
– The use of additives belonging to the class is not technologically justified.

~~Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above~~.

~~INS no.~~	**~~Name of additive~~**	**~~Maximum level~~**
~~Acidity regulators~~		
~~334~~	~~Tartaric acid, L+)-~~	~~2 000 mg/kg as tartaric acid~~
~~335(ii)~~	~~Sodium L(+)-tartrate~~	
~~337~~	~~Potassium sodium L(+)-tartrate~~	
~~355~~	~~Adipic acid~~	~~1 500 mg/kg as adipic acid~~
~~356~~	~~Sodium adipate~~	
~~357~~	~~Potassium adipate~~	
~~359~~	~~Ammonium adipate~~	
~~Carbonating agents~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~Colours~~		
~~100(i)~~	~~Curcumin~~	~~100 mg/kg~~
~~101(i)~~	~~Riboflavin, synthetic~~	~~300 mg/kg~~
~~101(ii)~~	~~Riboflavin 5'-phosphate, sodium~~	
~~102~~	~~Tartrazine~~	
~~104~~	~~Quinoline yellow~~	~~150 mg/kg~~
~~110~~	~~Sunset yellow FCF~~	~~300 mg/kg~~
~~120~~	~~Carmines~~	~~150 mg/kg~~
~~122~~	~~Azorubine (Carmoisine)~~	
~~124~~	~~Ponceau 4R (Cochineal red A)~~	
~~129~~	~~Allura red AC~~	~~300 mg/kg~~
~~132~~	~~Indigotine~~	~~100 mg/kg~~
~~133~~	~~Brilliant blue FCF~~	~~150 mg/kg~~
~~141(i)~~	~~Chlorophylls, copper complexes~~	~~500 mg/kg~~
~~141(ii)~~	~~Chlorophylls, copper complexes, sodium and potassium salts~~	

143	Fast green FCF	100 mg/kg
150b	Caramel II – sulphite caramel	150 mg/kg
150c	Caramel III – ammonia caramel	2 000 mg/kg
150d	Caramel IV – sulphite ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, *beta*-, synthetic	100 mg/kg
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, *beta*-apo-8'-	
160a(iii)	Carotenes, *beta* -, *Blakeslea trispora*	
160a(ii)	Carotenes, *beta* -, vegetable	600 mg/kg
160b(i)	Annatto extract, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extract, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from *Tagetes erecta*	150 mg/kg
161h(i)	Zeaxanthin, synthetic	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	

INS no.	**Name of additive**	**Maximum level**
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour enhancers		
580	Magnesium gluconate	
620	Glutamic acid, (L+)-	
621	Monosodium L-glutamate	

622	Monopotassium L-glutamate	
623	Calcium di-L-glutamate	
624	Monoammonium L-glutamate	
625	Magnesium di-L-glutamate	
626	Guanylic acid, 5'-	
627	Disodium 5'-guanylate-	
628	Dipotassium 5'-guanylate-	GMP
629	Calcium 5'-guanylate	
630	Inosinic acid, 5'-	
631	Disodium 5'-inosinate	
632	Dipotassium 5'-inosinate	
633	Calcium 5'-inosinate	
634	Calcium 5'-ribonucleotides-	
635	Disodium 5'-ribonucleotides-	
636	Maltol	
637	Ethyl maltol	
Preservatives		
200	Sorbic acid	
202	Potassium sorbate	1 000 mg/kg as sorbic acid
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	300 mg/kg as benzoic acid
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	1 000 mg/kg, singly or in combination, as phosphorous
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	

INS no.	**Name of additive**	**Maximum level**
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	

~~450(vi)~~	~~Dicalcium diphosphate~~	
~~450(vii)~~	~~Calcium dihydrogen diphosphate~~	
~~451(i)~~	~~Pentasodium triphosphate~~	
~~451(ii)~~	~~Pentapotassium triphosphate~~	
~~452(i)~~	~~Sodium polyphosphate~~	
~~452(ii)~~	~~Potassium polyphosphate~~	
~~452(iii)~~	~~Sodium calcium polyphosphate~~	
~~452(iv)~~	~~Calcium polyphosphate~~	
~~452(v)~~	~~Ammonium polyphosphate~~	
~~542~~	~~Bone phosphate~~	
~~400~~	~~Alginic acid~~	
~~401~~	~~Sodium alginate~~	
~~402~~	~~Potassium alginate~~	
~~403~~	~~Ammonium alginate~~	
~~404~~	~~Calcium alginate~~	
~~405~~	~~Propylene glycol alginate~~	
~~406~~	~~Agar~~	
~~407~~	~~Carrageenan~~	
~~407a~~	~~Processed euchema seaweed (PES)~~	~~GMP~~
~~410~~	~~Carob bean gum~~	
~~412~~	~~Guar gum~~	
~~413~~	~~Tragacanth gum~~	
~~414~~	~~Gum Arabic (Acacia gum)~~	
~~415~~	~~Xanthan gum~~	
~~416~~	~~Karaya gum~~	
~~417~~	~~Tara gum~~	
~~418~~	~~Gellan gum~~	
~~425~~	~~Konjac flour~~	
~~440~~	~~Pectins~~	
~~459~~	~~Cyclodextrin, -*beta*~~	~~5 mg/kg~~
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	
~~460(ii)~~	~~Powdered cellulose~~	
~~461~~	~~Methyl cellulose~~	
~~463~~	~~Hydroxypropyl cellulose~~	
~~464~~	~~Hydroxypropyl methyl cellulose~~	
~~465~~	~~Methyl ethyl cellulose~~	
~~466~~	Sodium carboxymethyl cellulose ~~(Cellulose gum)~~	
~~467~~	~~Ethyl hydroxyethyl cellulose~~	
~~468~~	Cross-linked sodium ~~carboxymethylcellulose (Cross-linked cellulose gum)~~	
~~469~~	Sodium carboxymethyl cellulose, ~~enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)~~	~~GMP~~
~~470(i)~~	~~Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium~~	
~~470(ii)~~	~~Salts of oleic acid with calcium, potassium and sodium~~	
~~471~~	~~Mono- and di- glycerides of fatty acids~~	

472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	

INS no.	**Name of additive**	**Maximum level**
472c	Citric and fatty acid esters of glycerol	
508	Potassium chloride	
509	Calcium chloride	
511	Magnesium chloride	
1200	Polydextrose	
1400	Dextrins, roasted starch	
1401	Acid treated starch	
1402	Alkaline treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Mono starch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
Sweeteners[(a)]		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	GMP
965	Maltitols	
966	Lactitol	
967	Xylitol	
968	Erythritol	

(a) The use of sweeteners is limited to milk- and milk derivative-based products energy reduced or with no added sugar.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAMS (CXS 288-1976)

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed.

Explanatory Information regarding Alignment:

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

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those additives listed below may be used and only within the limits specified.~~

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

Acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.1 (Pasteurized cream (plain)), acidity regulators, emulsifiers, packaging gases, propellants, stabilizers and thickeners in food category 01.4.2 (Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)) and acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) and only certain acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) in Table 3 are acceptable for use in foods conforming to this standard.

Product category	Additive functional class			
	Stabilizers[(a)]	Acidity regulators[(a)]	Thickeners[(a)] and emulsifiers[(a)]	Packaging gases and propellants
Prepackaged liquid cream (2.4.1):	X	X	X	–
Whipping cream (2.4.2):	X	X	X	–
Cream packed under pressure (2.4.3):	X	X	X	X
Whipped cream (2.4.4):	X	X	X	X
Fermented cream (2.4.5):	X	X	X	–
Acidified cream (2.4.6):	X	X	X	–

(a) These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

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

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

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Acidity regulators~~		
~~270~~	~~Lactic acid, L-,D- and DL-~~	~~GMP~~
~~325~~	~~Sodium lactate~~	~~GMP~~
~~326~~	~~Potassium lactate~~	~~GMP~~
~~327~~	~~Calcium lactate~~	~~GMP~~
~~330~~	~~Citric acid~~	~~GMP~~
~~333~~	~~Calcium citrates~~	~~GMP~~
~~500(i)~~	~~Sodium carbonate~~	~~GMP~~
~~500(ii)~~	~~Sodium hydrogen carbonate~~	~~GMP~~
~~500(iii)~~	~~Sodium sesquicarbonate~~	~~GMP~~
~~501(i)~~	~~Potassium carbonate~~	~~GMP~~
~~501(ii)~~	~~Potassium hydrogen carbonate~~	~~GMP~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Stabilizers and thickeners~~		
~~170(i)~~	~~Calcium carbonate~~	~~GMP~~
~~331(i)~~	~~Sodium dihydrogen citrate~~	~~GMP~~
~~331(iii)~~	~~Trisodium citrate~~	~~GMP~~
~~332(i)~~	~~Potassium dihydrogen citrate~~	~~GMP~~
~~332(ii)~~	~~Tripotassium citrate~~	~~GMP~~
~~516~~	~~Calcium sulphate~~	~~GMP~~
~~339(i)~~	~~Monosodium dihydrogen phosphate~~	~~1 100 mg/kg expressed as phosphorus~~
~~339(ii)~~	~~Disodium hydrogen phosphate~~	
~~339(iii)~~	~~Trisodium phosphate~~	
~~340(i)~~	~~Potassium dihydrogen phosphate~~	
~~340(ii)~~	~~Dipotassium hydrogen phosphate~~	
~~340(iii)~~	~~Tripotassium phosphate~~	
~~341(i)~~	~~Calcium dihydrogen phosphate~~	
~~341(ii)~~	~~Calcium hydrogen phosphate~~	
~~341(iii)~~	~~Tricalcium phosphate~~	
~~450(i)~~	~~Disodium diphosphate~~	
~~450(ii)~~	~~Trisodium diphosphate~~	
~~450(iii)~~	~~Tetrasodium diphosphate~~	
~~450(v)~~	~~Tetrapotassium diphosphate~~	
~~450(vi)~~	~~Calcium diphosphate~~	
~~450(vii)~~	~~Calcium dihydrogen diphosphate~~	
~~451(i)~~	~~Pentasodium triphosphate~~	
~~451(ii)~~	~~Pentapotassium triphosphate~~	
~~452(i)~~	~~Sodium polyphosphate~~	
~~452(ii)~~	~~Potassium polyphosphate~~	
~~452(iii)~~	~~Sodium calcium polyphospahte~~	
~~452(iv)~~	~~Calcium polyphosphate~~	
~~452(v)~~	~~Ammonium polyphosphate~~	
~~400~~	~~Alginic acid~~	~~GMP~~
~~401~~	~~Sodium alginate~~	~~GMP~~
~~402~~	~~Potassium alginate~~	~~GMP~~
~~403~~	~~Ammonium alginate~~	~~GMP~~
~~404~~	~~Calcium alginate~~	~~GMP~~
~~405~~	~~Propylene glycol alginate~~	~~5 000 mg/kg~~
~~406~~	~~Agar~~	~~GMP~~
~~407~~	~~Carrageenan~~	~~GMP~~
~~407a~~	~~Processed euchema seaweed (PES)~~	~~GMP~~
~~410~~	~~Carob bean gum~~	~~GMP~~
~~412~~	~~Guar gum~~	~~GMP~~
~~414~~	~~Gum arabic (Acacia gum)~~	~~GMP~~
~~415~~	~~Xanthan gum~~	~~GMP~~
~~418~~	~~Gellan gum~~	~~GMP~~
~~440~~	~~Pectins~~	~~GMP~~
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~GMP~~
~~461~~	~~Methyl cellulose~~	~~GMP~~
~~463~~	~~Hydroxypropyl cellulose~~	~~GMP~~
~~464~~	~~Hydroxypropyl methyl cellulose~~	~~GMP~~
~~465~~	~~Methyl ethyl cellulose~~	~~GMP~~
~~466~~	~~Sodium carboxymethyl cellulose (Cellulose gum)~~	~~GMP~~
~~472e~~	~~Diacetyltartaric and fatty acid esters of glycerol~~	~~5 000 mg/kg~~
~~508~~	~~Potassium chloride~~	~~GMP~~
~~509~~	~~Calcium chloride~~	~~GMP~~
~~1410~~	~~Monostarch phosphate~~	~~GMP~~
~~1412~~	~~Distarch phosphate~~	~~GMP~~
~~1413~~	~~Phosphated distarch phosphate~~	~~GMP~~
~~1414~~	~~Acetylated distarch phosphate~~	~~GMP~~
~~1420~~	~~Starch acetate~~	~~GMP~~

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~1422~~	~~Acetylated distarch adipate~~	~~GMP~~
~~1440~~	~~Hydroxypropyl starch~~	~~GMP~~
~~1442~~	~~Hydroxypropyl distarch phosphate~~	~~GMP~~
~~1450~~	~~Starch sodium octenyl succinate~~	~~GMP~~
~~**Emulsifiers**~~		
~~322(i)~~	~~Lecithin~~	~~GMP~~
~~432~~	~~Polyixyethylene (20) sorbitan monolaurate~~	~~1 000 mg/kg~~
~~433~~	~~Polyixyethylene (20) sorbitan monooleate~~	
~~434~~	~~Polyixyethylene (20) sorbitan monopalmitate~~	
~~435~~	~~Polyixyethylene (20) sorbitan monostearate~~	
~~436~~	~~Polyixyethylene (20) sorbitan tristearate~~	
~~471~~	~~Mono- and diglycerides of fatty acids~~	~~GMP~~
~~472a~~	~~Acetic and fatty acid esters of glycerol~~	~~GMP~~
~~472b~~	~~Lactic and fatty acid esters of glycerol~~	~~GMP~~
~~472c~~	~~Citric and fatty acid esters of glycerol~~	~~GMP~~
~~473~~	~~Sucrose esters of fatty acids~~	~~5 000 mg/kg~~
~~475~~	~~Polyglycerol esters of fatty acids~~	~~6 000 mg/kg~~
~~491~~	~~Sorbitan monostearate~~	~~5 000 mg/kg~~
~~492~~	~~Sorbitan tristearate~~	
~~493~~	~~Sorbitan monolaurate~~	
~~494~~	~~Sorbitan monooleate~~	
~~495~~	~~Sorbitan monopalmitate~~	
~~**Packing gases**~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	~~GMP~~
~~**Propellant**~~		
~~942~~	~~Nitrous oxide~~	~~GMP~~

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~ **Text in green** font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). **Text in blue** font represents a modification that was to be made to the GFSA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA.

For food category (FC) 01.2.1.2, new entries for a number of acidity regulators and packaging gases (shown in **purple** font) are not named directly in CXS243-2003, but are derived from the allowance for Table 3 additives in section 4 of the commodity standard. Please see the amendments to Table 3, below, for more information.

Below are amendments to FCs 01.1.4, 0.1.2, 0.1.2.1, 01.2.1.1, 01.2.1.2 and 01.7 related to CXS 243-2003, as well as to FCs 01.4, 01.4.1, 01.4.2, and 01.4.3 related to CXS 288-1976.

ACESULFAME POTASSIUM
INS: 950 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	350 mg/kg	478,188, **Q243**	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	478, 188, **Q243**	2019	Adopt

ACETIC AND FATTY ACID ESTERS OF GLYCEROL
INS: 472a Functional Class: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ACETYLATED DISTARCH ADIPATE
INS: 1422 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ACETYLATED DISTARCH PHOSPHATE
INS: 1414 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ACETYLATED OXIDIZED STARCH
INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**234, R243**		Adopt

ACID-TREATED STARCH

INS: 1401 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

ADIPATES
INS: 355 Functional Class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	**Flavoured fluid milk drinks**	**1500 mg/kg**	**1, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	1500 mg/kg	1	2016	No change
01.7	**Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)**	**1500 mg/kg**	**1, R243**		Adopt

ADVANTAME
INS: 969 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	6 mg/kg	381, **478**, **XS243**		Adopt. Note 478 was to be adopted at Step 5/8 (REP23/FA, Appendix VI, p168) which was adopted by CAC46 (REP23/CAC).
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	478, **XS243**	2021	Adopt

AGAR
INS: 406
Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ALGINIC ACID
INS: 400
Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ALITAME
INS: 956 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
~~01.1.4~~	~~Flavoured fluid milk drinks~~	~~100 mg/kg~~	~~161~~		Provision was revoked (see REP21/FA) due to EWG of GSFA. Not appropriate to re-add via Alignment.
~~01.7~~	~~Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)~~	~~100 mg/kg~~	~~161, 145~~	~~2021~~	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.

ALKALINE TREATED STARCH
INS: 1402 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

ALLURA RED AC
INS: 129 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 540(revised)	2009	No changes for Alignment needed (some revision to Note 540 proposed, below).
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		2009	No change

AMARANTH
INS: 123 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, **XS243**	2017	Adopt

AMMONIUM ALGINATE
INS: 403
Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

AMMONIUM CARBONATE
INS: 503(i) Functional class: Acidity regulator, Raising agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

AMMONIUM HYDROGEN CARBONATE
INS: 503(ii) Functional class: Acidity regulator, Raising agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

AMMONIUM HYDROXIDE
INS: 527 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP		2013	No change

AMMONIUM SALTS OF PHOSPHATIDIC ACID
INS: 442 Functional class: Emulsifier

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	231, **XS243**	2012	Adopt

ANNATTO EXTRACTS, BIXIN-BASED
INS: 160b(i) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	8, 52	2017	No change
~~01.2.1~~	~~Fermented milks (plain)~~	~~100 mg/kg~~	~~8, 508, 509, XS33, XS210~~	~~2021~~	For information. **Refer proposed revision to EWG of the GSFA** (see issue 4 in Annex 1).
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	8, 146	2023	No change

ANNATTO EXTRACTS, NORBIXIN-BASED
INS: 160b(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 185, **A243**	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	185	2023	No change

ASCORBYL ESTERS
INS: 304, 305 Functional class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	2, 10, **XS243**	2001	Adopt

ASPARTAME
INS: 951 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	600 mg/kg	478,191, ~~405,~~ **F243, Q243**	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	478, 191, **Q243**	2019	Adopt

ASPARTAME-ACESULFAME SALT
INS: 962 Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	350 mg/kg	113, 477, **Q243**	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	113, 477, **Q243**	2019	Adopt

AZORUBINE (CARMOISINE)
INS: 122 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

BENZOATES
INS: 210-213 Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	**Flavoured fluid milk drinks**	**300 mg/kg**	**13, T243a**		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	13, **T243**	2001	Adopt

BETA-APO-8'-CAROTENAL
INS: 160e Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, **XS243**	2023	Adopt

BETA-CAROTENES **INS: 160a(i),(iii),(iv) Functional Class: Colour**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, **402**(revised)	2023	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	341, 344, **402**(revised)	2023	Adopt

BETA-CAROTENES, VEGETABLE **INS: 160a(ii) Functional Class: Colour**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, **402**(revised)	2023	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	25 mg/kg	341, 344, **402**(revised)	2023	Adopt

BLEACHED STARCH **INS: 1403 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

BRILLIANT BLACK (BLACK PN) **INS: 151 Functional Class: Colour**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

BRILLIANT BLUE FCF **INS: 133 Functional Class: Colour**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2005	No change

BROWN HT
INS: 155 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

CALCIUM ACETATE
INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

CALCIUM ALGINATE
INS: 404
Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM CARBONATE
INS: 170(i)
Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**H243**	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM CHLORIDE
INS: 509 Functional class: Firming agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**G243, R243**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM GLUCONATE
INS: 578 **Functional class: Acidity regulator, Firming agent, Sequestrant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

CALCIUM HYDROXIDE
INS: 526 **Functional class: Acidity regulator, Firming agent**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt

CALCIUM LACTATE
INS: 327
Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	**A288**	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM MALATE, D-, L-
INS: 352(ii) **Functional class: Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

CALCIUM OXIDE
INS: 529 **Functional class: Acidity regulator, Flour treatment agent**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP		2013	No change

CALCIUM SULFATE
INS: 516
Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CANTHAXANTHIN
INS: 161g Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	15 mg/kg	52, ~~170,~~ **XS243**	2011	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	15 mg/kg	~~170~~, **XS243**	2011	Adopt

CARAMEL II – SULFITE CARAMEL
INS: 150b Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52, 400	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	209, 400	2023	No change

CARAMEL III – AMMONIA CARAMEL
INS: 150c Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52	2009	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999	No change

CARAMEL IV – SULFITE AMMONIA CARAMEL
INS: 150d Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52	2011	No change
~~01.2.1~~	~~Fermented milks (plain)~~	~~150 mg/kg~~	~~12~~	~~1999~~	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999	Adopt

CARBON DIOXIDE
INS: 290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**J243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59, **J243**	2014	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59 & 278	2014	No changes required due to Alignment work, same use levels in CXS 288

CARMINES
INS: 120 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52, 178	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	178	2005	No change

CAROB BEAN GUM
INS: 1410 Functional class: Emulsifier, Stabilizer, Thickener INS: 290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CARRAGEENAN
INS: 407
Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CHLOROPHYLLS AND CHOROPHYLLINS, COPPER COMPLEXES
INS: 141(i),(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, 190	2009	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg		2009	No change

CITRIC ACID
INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	**A288**	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CITRIC AND FATTY ACID ESTERS OF GLYCEROL
INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)
INS: 468 Functional class: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**R243**		Adopt

CURCUMIN
INS: 100(i) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52, 402(revised)	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	402(revised)	2023	No change

CYCLAMATES
INS: 952(i),(ii),(iv) Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	250 mg/kg	17, 477, **Q243**	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	250 mg/kg	17, 477, **Q243**	2019	Adopt

CYCLODEXTRIN, BETA-
INS: 459 Functional Class: Carrier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	**Flavoured fluid milk drinks**	**5 mg/kg**	**G243**		Adopt
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**5 mg/kg**	**234, 235, R243**		Adopt
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**5 mg/kg**	**234, R243**		Adopt
01.7	**Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)**	**5 mg/kg**	**G243**		Adopt

DEXTRINS, ROASTED STARCH
INS: 1400 Functional class: Carrier, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL
INS: 472e Functional Class: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	399, **L243**	2017	Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	**XS243**	2005	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg	**C288**	2007	Adopt
01.4.3	Clotted cream (plain)	5000 mg/kg	**B288**	2006	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10000 mg/kg	**L243**	2005	Adopt

DISTARCH PHOSPHATE
INS: 1412 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ETHYL HYDROXYETHYL CELLULOSE
INS: 467 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**234, R243**		Adopt

ETHYL MALTOL
INS: 637 Functional Class: Flavour enhancer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	**Flavoured fluid milk drinks**	**GMP**	**R243**		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	**D243**	2016	Adopt

FAST GREEN FCF
INS: 143 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	2	1999	No change

FUMARIC ACID
INS: 297 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

GELLAN GUM
INS: 418 Functional class: Gelling agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change

01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

GLUCONO DELTA-LACTONE
INS: 575 Functional class: Acidity regulator, Raising agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt

GRAPE SKIN EXTRACT
INS: 163(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181 ~~&~~ ~~402(revised)~~	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181, **402**(revised)	2009	Adopt

GUAR GUM
INS: 412 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

GUM ARABIC (ACACIA GUM)
INS: 414 Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYBENZOATES, PARA- **INS: 214, 218 Functional class: Preservative**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	27, **XS243**	2012	Adopt

HYDROXYPROPYL CELLULOSE **INS: 463 Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL DISTARCH PHOSPHATE **INS: 1442 Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**234, R243**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL METHYL CELLULOSE **INS: 464 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL STARCH
INS: 1440 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

INDIGOTINE (INDIGO CARMINE)
INS: 132 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52, 402(revised)	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	**402**(revised)	2009	Adopt

IRON OXIDES
INS: 172(i)-(iii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 402(revised)	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg		2005	No change

JAGUA (GENIPIN-GLYCINE) BLUE
INS: 183 Functional Class: Colour

Food Cat No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	160 mg/kg	52, New Note ("On a blue polymer basis), **XS243**	2	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	52, New Note ("On a blue polymer basis), New Note ("Use in frozen diary confections and novelties at a maximum of 400 mg/kg to achieve the desired colour"), **XS243**	2	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included

KARAYA GUM
INS: 416 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	200 mg/kg	234, 235, **D243**	2013	Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

KONJAC FLOUR
INS: 425
Functional class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

LACTIC ACID, L-, D- AND DL-
INS: 270 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	**A288**	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

LACTIC AND FATTY ACID ESTERS OF GLYCEROL
INS: 472b Functional class: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

LAURIC ARGINATE ETHYL ESTER
INS: 243 Functional class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	~~170,~~ **XS243**	2011	Adopt

LECITHIN
INS: 322(i)
Functional class: Antioxidant, Emulsifier, Flour treatment agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

LUTEIN FROM TAGETES ERECTA
INS: 161b(i) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 400	2017	No change
01.7	**Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)**	**150 mg/kg**	**R243**		Adopt

MAGNESIUM CARBONATE
INS: 504(i)
Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt

MAGNESIUM CHLORIDE
INS: 511 Functional class: Colour retention agent, Firming agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

MAGNESIUM HYDROXIDE
INS: 528 Functional class: Acidity regulator, Colour retention agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt

MAGNESIUM HYDROXIDE CARBONATE
INS: 504(ii)
Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013	Adopt

MAGNESIUM LACTATE, DL-
INS: 329 Functional class: Acidity regulator, Flour treatment agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a		Adopt

MAGNESIUM OXIDE
INS: 296 Functional class: Acidity regulator, Anticaking agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a		Adopt

MALIC ACID, DL-
INS: 296 Functional class: Acidity regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013	Adopt

MALTOL
INS: 636 Functional Class: Flavour enhancer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	GMP	R243		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	D243	2016	Adopt

METHYL CELLULOSE
INS: 461 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

METHYL ETHYL CELLULOSE
INS: 465 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)
INS: 460(i)
Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

MONO- AND DI-GLYCERIDES OF FATTY ACIDS
INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

MONOSTARCH PHOSPHATE
INS: 1410 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

NEOTAME
INS: 961 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	**406**(revised), 478	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	478, **Q243**	2019	Adopt

NISIN
INS: 234 Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	12.5 mg/kg	233, ~~403~~ **220**	2017	Adopt
01.4.3	Clotted cream (plain)	10 mg/kg	**XS288**	2009	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	12.5 mg/kg	233,~~ 362,~~ **T243**	2016	Adopt

NITROGEN
INS: 941 Functional class: Foaming agent, Packaging gas, Propellant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59	2014	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59 & 278	2014	No changes required due to Alignment work, same use levels in CXS 288

NITROUS OXIDE
INS: 942 Functional class: Antioxidant, Foaming agent, Packaging gas, Propellant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59	2014	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59, 278, **I288**	2014	Adopt

OXIDIZED STARCH
INS: 1404 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change

01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

PAPRIKA EXTRACT
INS: 160c(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	30 mg/kg	39, 528, **XS243**	2023	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	60 mg/kg	39, **XS243**	2023	Adopt

PECTINS
INS: 440 Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

PHOSPHATED DISTARCH PHOSPHATE
INS: 1413 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

PHOSPHATES
INS: 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542
Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	33, 364, ~~398~~ **B243**	2017	Adopt

01.2	Fermented and renneted milk products (plain)	1000 mg/kg	33, **B243, P243**	2010	Adopt
01.4	Cream (plain) and the like	2200 mg/kg	33**, D288**	2012	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	33, **B243**	2023	Adopt

POLYDEXTROSES **INS: 1200 Functional class: Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

POLYDIMETHYLSILOXANE **INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	**Flavoured fluid milk drinks**	**50 mg/kg**	**S243**		Adopt
01.7	**Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)**	**50 mg/kg**	**S243**		Adopt

POLYGLYCEROL ESTERS OF FATTY ACIDS **INS: 475 Functional Class: Emulsifer, Stabilizer**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	**L243**	2017	Adopt
01.4.1	Pasteurised cream (plain)	6000 mg/kg	**H288**	2016	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		2016	No changes required due to Alignment work, same use levels in CXS 288
01.4.3	Clotted cream (plain)	6000 mg/kg		2016	No changes required due to Alignment work, same use levels in CXS 288
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	354, ~~XS243~~, **L243**	2016	Adopt

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID **INS: 476 Functional class: Preservative**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	XS243	2016	No change

POLYSORBATES
INS: 432-436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	3000 mg/kg	**L243**	2008	Adopt
01.4.1	Pasteurised cream (plain)	1000 mg/kg	**H288**	2008	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	1000 mg/kg		2008	No changes required due to Alignment work, same use levels in CXS 288
01.4.3	Clotted cream (plain)	1000 mg/kg		2008	No changes required due to Alignment work, same use levels in CXS 288
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	**L243**	2007	Adopt

PONCEAU 4R (COCHINEAL RED A)
INS: 124 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2023	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

POTASSIUM ACETATE
INS: 261(i) Functional class: Acidity regulator, Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243a**		Adopt

POTASSIUM ALGINATE
INS: 402
Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM CARBONATE INS: 501(i) Functional class: Acidity regulator, Stabilizer					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, M243a	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM CHLORIDE INS: 508 Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**234, R243**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM DIHYDROGEN CITRATE INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM GLUCONATE INS: 577 Functional class: Acidity regulator, Sequestrant					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243a**		Adopt

POTASSIUM HYDROGEN CARBONATE INS: 501(ii) Functional class: Acidity regulator, Raising agent, Stabilizer					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243a**		Adopt

01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM HYDROXIDE
INS: 525 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243		Adopt

POTASSIUM LACTATE
INS: 326 Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	A288	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM SULFATE
INS: 515(i) Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243		Adopt

POWDERED CELLULOSE
INS: 460(ii)
Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

PROCESSED EUCHEUMA SEAWEED (PES)
INS: 407a
Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

PROPYL GALLATE
INS: 310 Functional class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	90 mg/kg	2, 15, **XS243**	2001	Adopt

PROPYLENE GLYCOL ALGINATE
INS: 405
Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1300 mg/kg	~~XS243~~**D243, G243a**	2017	Adopt
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	5000 mg/kg	234, 235, **D243**	2017	Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	234, **D243**	2017	Adopt
01.4.2	**Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)**	**5000 mg/kg**	**E288**		Adopt
01.4.3	Clotted cream (plain)	5000 mg/kg	**G288**	2016	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	**D243, G243a**	2016	Adopt

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS
INS: 477 Functional Class: Emulsifier

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg		2001	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg		2001	No change

QUINOLINE YELLOW INS: 104 Functional Class: Colour					
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, **400**	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg			No change

SACCHARINS INS: 954(i)-(iv) Functional Class: Sweetener					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	80 mg/kg	**406**(revised), 477	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	477, **Q243**	2019	Adopt

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM INS: 470(i) Functional class: Anticaking agent, Emulsifier, Stabilizer					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM INS: 470(ii) Functional class: Anticaking agent, Emulsifier, Stabilizer					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

SODIUM ACETATE INS: 262(i) Functional class: Acidity regulator, Preservative, Sequestrant					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243a**		Adopt

SODIUM ALGINATE INS: 401 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change

01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM CARBONATE
INS: 500(i)
Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	**A288**	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)
INS: 466
Functional class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)
INS: 469 Functional class: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**234, R243**		Adopt

SODIUM DIHYDROGEN CITRATE
INS: 331(i)
Functional class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, **M243a**	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM FUMARATES
INS: 365 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

SODIUM HYDROGEN CARBONATE
INS: 500(ii)
Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	**A288**	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM HYDROGEN DL-MALATE
INS: 350(i) Functional class: Acidity regulator, Humectant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

SODIUM HYDROGEN SULFATE
INS: 514(ii) Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

SODIUM HYDROXIDE
INS: 524 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP		2013	No change

SODIUM LACTATE
INS: 325
Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	**M243a**	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	**A288**	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM SESQUICARBONATE
INS: 500(iii) Functional class: Acidity regulator, Anticaking agent, Raising agent

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	**A288**	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM SULFATE
INS: 514(i) Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

SORBATES
INS: 200, 202, 203 Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	42, 220	2012	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	42, **T243**	2012	Adopt

SORBITAN ESTERS OF FATTY ACIDS
INS: 491-495 Functional Class: Emulsifier, Stabilizer (INS 491, 492, 493, 494); Emulsifier (INS 495)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	**L243**	2017	Adopt
01.4.2	**Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)**	**5000 mg/kg**	**F288**		Adopt
01.4.3	**Clotted cream (plain)**	**5000 mg/kg**	**F288**		Adopt

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	~~362,~~ **L243**	2019	Adopt

STARCH ACETATE **INS: 1420 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

STARCH SODIUM OCTENYL ACETATE **INS: 1450 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

STARCHES, ENZYME TREATED **INS: 1405 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

STEAROYL LACYLATES **INS: 481(i), 482(i) Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	**355, L243**	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	355, **L243**	2016	Adopt

STEVIOL GLYCOSIDES
INS: 960a, 960b, 960c, 960d Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	200 mg/kg	26, 477, XS243	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	330 mg/kg	26, 477, **XS243**	2011	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE)
INS: 955 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	478, 404, **Q243**	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	400 mg/kg	478, **Q243**	2019	Adopt

SUCROSE ESTERS
INS: 473, 473a, 474
Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	**L243**	2021	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	**H288**	2021	Adopt
01.4.3	**Clotted cream (plain)**	**5000 mg/kg**	**F288**		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	**L243**	2021	Adopt

SUNSET YELLOW FCF
INS: 110 Functional class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		2023	No change

TAMARIND SEED POLYSACCHARIDE
INS: 437 Functional class: Emulsifying salt, Gelling agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2021	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003 and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2021	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003

					and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
01.4.1	Pasteurised cream (plain)	GMP	XS288	2021	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2021	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 288-1976 and without note XS288 in FC 01.4.2.

TARA GUM
INS: 417 Functional class: Gelling agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

TARTRATES
INS: 334, 335(ii), 337
Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), 337)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	**Flavoured fluid milk drinks**	**2000 mg/kg**	**45, M243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	2000 mg/kg	45, 230	2016	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	45, ~~449~~, **M243c**	2019	Adopt

TARTRAZINE
INS: 102 Functional class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg			No change

TOCOPHEROLS
INS: 307a,b,c Functional class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	200 mg/kg	15, **XS243**	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	XS243	2016	No change

TRAGACANTH GUM
INS: 413 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

TRIAMMONIUM CITRATE
INS: 380 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt

TRICALCIUM CITRATE
INS: 333(iii)
Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

TRIPOTASSIUM CITRATE
INS: 332(ii)
Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

TRISODIUM CITRATE
INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	**Fermented milks (Plain), not heat treated after fermentation**	**GMP**	**234, 235, R243**		Adopt

01.2.1.2	**Fermented milks (Plain), heat-treated after fermentation**	**GMP**	**M243b**		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

XANTHAN GUM **INS: 415** **Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ZEAXANTHIN, SYNTHETIC **INS: 161h(i)** **Functional class: Colour**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 400(revised)	2017	No change

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~ **Text in green** font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). **Text in blue** font represents a modification that was to be made to the GFSA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA.

For food category (FC) 01.2.1.2, new entries for a number of acidity regulators and packaging gases (shown in **purple font**) are not named directly in CXS243-2003, but are derived from the allowance for Table 3 additives in section 4 of the commodity standard. Please see the amendments to Table 3, below, for more information.

Below are amendments to FCs 01.1.4, 0.1.2, 0.1.2.1, 01.2.1.1, 01.2.1.2 and 01.7 related to CXS 243-2003, as well as to FCs 01.4, 01.4.1, 01.4.2, and 01.4.3 related to CXS 288-1976.

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.1.4

Standard for Fermented Milks (CXS 243-2003)

Food category 01.1.4: Flavoured fluid milk drinks				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
ACESULFAME POTASSIUM	950	350 mg/kg	478,188, **Q243**	Adopt
ADIPATES	**355**	**1500 mg/kg**	1, **R243**	Adopt
ADVANTAME	969	6 mg/kg	381, **478**, **XS243**	Adopt. Note 478 was to be adopted at Step 5/8 (REP23/FA, Appendix

				VI, p168) which was adopted by CAC46 (REP23/CAC).
~~ALITAME~~	~~956~~	~~100 mg/kg~~	~~161~~	Provision was revoked (see REP21/FA) due to EWG of GSFA. Not appropriate to re-add via Alignment.
ALLURA RED AC	129	100 mg/kg	52, 540(revised)	No changes for Alignment needed (some revision to Note 540 proposed, below).
AMARANTH	123	50 mg/kg	52, **XS243**	Adopt
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20 mg/kg	8, 52	No change
ANNATTO EXTRACTS – NORBIXIN-BASED	160b(ii)	10 mg/kg	52, 185, **A243**	Adopt
ASPARTAME	951	600 mg/kg	478,191,~~405,~~ **F243, Q243**	Adopt
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, **Q243**	Adopt
AZORUBINE (CARMOISINE)	122	150 mg/kg	52	No change
BENZOATES	**210-213**	**300 mg/kg**	**13, T243a**	Adopt
BETA-APO-8'-CAROTENAL	160e	10 mg/kg	52, **XS243**	Adopt
BETA-CAROTENES	160a(i),(iii),(iv)	20 mg/kg	52, 341, 344 **402**(revised),	Adopt
BETA-CAROTENES, VEGETABLE	160a(ii)	20 mg/kg	52, 341, 344, **401**	Adopt
BRILLIANT BLACK (BLACK PN)	151	150 mg/kg	52	No change
BRILLIANT BLUE FCF	133	150 mg/kg	52	No change
BROWN HT	155	150 mg/kg	52	
CANTHAXANTHIN	161g	15 mg/kg	52, ~~170,~~ **XS243**	Adopt
CARAMEL II – SULFITE CARAMEL	150b	2000 mg/kg	52, 400	No change
CARAMEL III – AMMONIA CARAMEL	150c	2000 mg/kg	52	No change
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2000 mg/kg	52	No change
CARMINES	120	150 mg/kg	52, 178	No change
CHLOROPHYLLS AND CHOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	50 mg/kg	52, 190	No change
CURCUMIN	100(i)	150 mg/kg	52, 402(revised)	No change
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477**, Q243**	Adopt
CYCLODEXTRIN, BETA-	**459**	**5 mg/kg**	**G243**	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	399, **L243**	Adopt
ETHYL MALTOL	**637**	**GMP**	**R243**	Adopt
FAST GREEN FCF	143	100 mg/kg	52	No change
GRAPE SKIN EXTRACT	163(ii)	100 mg/kg	52, 181 & ~~402(revised)~~	Adopt
INDIGOTINE (INDIGO CARMINE)	132	300 mg/kg	52, 402(revised)	No change
IRON OXIDES	172(i)–(iii)	20 mg/kg	52, 402(revised)	No change
JAGUA (GENIPIN-GLYCINE) BLUE	**183**	**160 mg/kg**	**52, New Note ("On a blue polymer basis), XS243**	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included
LUTEIN FROM TAGETES ERECTA	161b(i)	100 mg/kg	52, 400	No change
MALTOL	**636**	**GMP**	**R243**	Adopt

NEOTAME	961	20 mg/kg	**406**(revised), 478	Adopt
NISIN	234	12.5 mg/kg	233, ~~403~~ **220**	Adopt
PAPRIKA EXTRACT	160c(ii)	30 mg/kg	39, 528, **XS243**	Adopt
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i),(ii), 452(i)-(v), 542	1500 mg/kg	33, 364, ~~398~~ **B243**	Adopt
POLYDIMETHYLSILOXANE	**900a**	**50 mg/kg**	**S243**	Adopt
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 mg/kg	**L243**	Adopt
POLYSORBATES	432-436	3000 mg/kg	**L243**	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	150 mg/kg	52	No change
PROPYLENE GLYCOL ALGINATE	405	1300 mg/kg	~~XS243~~**D243, G243a**	Adopt
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 mg/kg		No change
QUINOLINE YELLOW	104	10 mg/kg	52, **400**	Adopt
SACCHARINS	954(i)-(iv)	80 mg/kg	**406**(revised), 477	Adopt
SORBATES	200, 202, 203	1000 mg/kg	42, 220	No change
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	**L243**	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	1000 mg/kg	**355, L243**	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200 mg/kg	26, 477, XS243	No change
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 mg/kg	478, 404, **Q243**	Adopt
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	**L243**	Adopt
SUNSET YELLOW FCF	110	300 mg/kg	52	No change
TARTRATES	**334, 335(ii), 337**	**2000 mg/kg**	**45, M243**	Adopt
TARTRAZINE	102	300 mg/kg	52	No change
TOCOPHEROLS	307a, b, c	200 mg/kg	15, **XS243**	Adopt
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg	52, 400(revised)	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2: Fermented and renneted milk products				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
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	1000 mg/kg	33, **B243**, **P243**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1: Fermented milks (plain)				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
~~ANNATTO EXTRACTS, BIXIN-BASED~~	~~160b(i)~~	~~10 mg/kg~~	~~8, 508, 509, XS33, XS210~~	For information. **Refer proposed revision to eWG of the GSFA** (see issue 4 in Annex 1).
~~CARAMEL IV- SULFITE AMMONIA CARAMEL~~	~~150d~~	~~150 mg/kg~~	~~12~~	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.1

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1.1: Fermented milks (Plain), not heat treated after fermentation				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	**472a**	**GMP**	**234, 235, R243**	Adopt
ACETYLATED DISTARCH ADIPATE	1422	GMP	234, 235	No change
ACETYLATED DISTARCH PHOSPHATE	1414	GMP	234, 235	No change
ACETYLATED OXIDIZED STARCH	**1451**	**GMP**	**234, 235, R243**	Adopt
ACID-TREATED STARCH	1401	GMP	234, 235	No change
AGAR	406	GMP	234, 235	No change
ALGINIC ACID	**400**	**GMP**	**234, 235, R243**	Adopt
ALKALINE TREATED STARCH	1402	GMP	234, 235	No change
AMMONIUM ALGINATE	**403**	**GMP**	**234, 235, R243**	Adopt
BLEACHED STARCH	1403	GMP	234, 235	No change
CALCIUM ALGINATE	**404**	**GMP**	**234, 235, R243**	Adopt
CALCIUM CARBONATE	**170(i)**	**GMP**	**234, 235, R243**	Adopt
CALCIUM CHLORIDE	**509**	**GMP**	**234, 235, R243**	Adopt
CARBON DIOXIDE	**290**	**GMP**	**J243**	Adopt
CAROB BEAN GUM	410	GMP	234, 235	No change
CARRAGEENAN	407	GMP	234, 235	No change
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	**472c**	**GMP**	**234, 235, R243**	Adopt
CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)	**468**	**GMP**	**234, 235, R243**	Adopt
CYCLODEXTRIN, BETA-	**459**	**5 mg/kg**	**234, 235, R243**	Adopt
DEXTRINS, ROASTED STARCH	1400	GMP	234, 235	No change
DISTARCH PHOSPHATE	1412	GMP	234, 235	No change
ETHYL HYDROXYETHYL CELLULOSE	**467**	**GMP**	**234, 235, R243**	Adopt
GELLAN GUM	418	GMP	234, 235	No change
GUAR GUM	412	GMP	234, 235	No change

GUM ARABIC (ACACIA GUM)	414	GMP	234, 235	No change
HYDROXYPROPYL CELLULOSE	**463**	**GMP**	**234, 235, R243**	Adopt
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	234, 235	No change
HYDROXYPROPYL METHYL CELLULOSE	**464**	**GMP**	**234, 235, R243**	Adopt
HYDROXYPROPYL STARCH	1440	GMP	234, 235	No change
KARAYA GUM	416	200 mg/kg	234, 235, **D243**	Adopt
KONJAC FLOUR	425	GMP	234, 235	No change
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	**472b**	**GMP**	**234, 235, R243**	Adopt
MAGNESIUM CHLORIDE	**511**	**GMP**	**234, 235, R243**	Adopt
METHYL CELLULOSE	**461**	**GMP**	**234, 235, R243**	Adopt
METHYL ETHYL CELLULOSE	**465**	**GMP**	**234, 235, R243**	Adopt
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	234, 235	No change
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	234, 235	No change
MONOSTARCH PHOSPHATE	1410	GMP	234, 235	No change
OXIDIZED STARCH	1404	GMP	234, 235	No change
PECTINS	440	GMP	234, 235	No change
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	234, 235	No change
POLYDEXTROSES	1200	GMP	234, 235	No change
POTASSIUM ALGINATE	**402**	**GMP**	**234, 235, R243**	Adopt
POTASSIUM CHLORIDE	**508**	**GMP**	**234, 235, R243**	Adopt
POWDERED CELLULOSE	460(ii)	GMP	234, 235	No change
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	234, 235	No change
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	234, 235, **D243**	Adopt
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	**470(i)**	**GMP**	**234, 235, R243**	Adopt
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	**470(ii)**	**GMP**	**234, 235, R243**	Adopt
SODIUM ALGINATE	401	GMP	234, 235	No change
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	234, 235	No change

SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)	**469**	**GMP**	**234, 235, R243**	Adopt
STARCH ACETATE	1420	GMP	234, 235	No change
STARCH SODIUM OCTENYL ACETATE	1450	GMP	234, 235	No change
STARCHES, ENZYME TREATED	1405	GMP	234, 235	No change
TAMARIND SEED POLYSACCHARIDE	437	GMP	234, 235	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003 and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
TARA GUM	417	GMP	234, 235	No change
TRAGACANTH GUM	**413**	**GMP**	**234, 235, R243**	Adopt
TRISODIUM CITRATE	**331(iii)**	**GMP**	**234, 235, R243**	Adopt
XANTHAN GUM	415	GMP	234, 235	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.2

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1.2: Fermented milks (plain), heat-treated after fermentation				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	234	No change
ACETYLATED DISTARCH ADIPATE	1422	GMP	234	No change
ACETYLATED DISTARCH PHOSPHATE	1414	GMP	234	No change
ACETYLATED OXIDIZED STARCH	**1451**	**GMP**	**234, R243**	Adopt
ACID-TREATED STARCH	1401	GMP	234	No change
ADIPATES	355	1500 mg/kg	1	No change
AGAR	406	GMP	234	No change
ALGINIC ACID	400	GMP	234	No change
ALKALINE TREATED STARCH	1402	GMP	234	No change
AMMONIUM ALGINATE	403	GMP	234	No change
AMMONIUM CARBONATE	**503(i)**	**GMP**	**M243**	Adopt
AMMONIUM HYDROGEN CARBONATE	**503(ii)**	**GMP**	**M243**	Adopt
AMMONIUM HYDROXIDE	527	GMP		No change
BLEACHED STARCH	1403	GMP	234	No change
CALCIUM ACETATE	**263**	**GMP**	**M243**	Adopt
CALCIUM ALGINATE	404	GMP	234	No change

CALCIUM CARBONATE	170(i)	GMP	**H243**	Adopt
CALCIUM CHLORIDE	**509**	**GMP**	**G243, R243**	Adopt
CALCIUM GLUCONATE	**578**	**GMP**	**M243**	Adopt
CALCIUM HYDROXIDE	526	GMP	**M243a**	Adopt
CALCIUM LACTATE	327	GMP	**M243a**	Adopt
CALCIUM MALATE, D, L-	**352(ii)**	**GMP**	**M243**	Adopt
CALCIUM OXIDE	529	GMP		No change
CALCIUM SULFATE	**516**	**GMP**	**M243**	Adopt
CARBON DIOXIDE	290	GMP	59, **J243**	Adopt
CAROB BEAN GUM	410	GMP	234	No change
CARRAGEENAN	407	GMP	234	No change
CITRIC ACID	330	GMP	**M243a**	Adopt
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	234	No change
CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)	**468**	**GMP**	**R243**	Adopt
CYCLODEXTRIN, -BETA	**459**	**5 mg/kg**	**234, R243**	Adopt
DEXTRINS, ROASTED STARCH	1400	GMP	234	No change
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	**XS243**	Adopt
DISTARCH PHOSPHATE	1412	GMP	234	No change
ETHYL HYDROXYETHYL CELLULOSE	**467**	**GMP**	**234, R243**	Adopt
FUMARIC ACID	**297**	**GMP**	**M243**	Adopt
GELLAN GUM	418	GMP	234	No change
GLUCONO DELTA-LACTONE	575	GMP	**M243a**	Adopt
GUAR GUM	412	GMP	234	No change
GUM ARABIC (ACACIA GUM)	414	GMP	234	No change
HYDROXYPROPYL CELLULOSE	463	GMP	234	No change
HYDROXYPROPYL DISTARCH PHOSPHATE	**1442**	**GMP**	**234, R243**	Adopt
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	234	No change
HYDROXYPROPYL STARCH	1440	GMP	234	No change
KARAYA GUM	416	GMP	234	No change
KONJAC FLOUR	425	GMP	234	No change
LACTIC ACID, L-, D- AND DL-	**270**	**GMP**	**M243**	Adopt
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	234	No change
MAGNESIUM CARBONATE	504(i)	GMP	**M243a**	Adopt
MAGNESIUM CHLORIDE	511	GMP	234	No change

MAGNESIUM HYDROXIDE	528	GMP	M243a	Adopt
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	M243a	Adopt
MAGNESIUM LACTATE, DL-	**329**	**GMP**	M243a	Adopt
MAGNESIUM OXIDE	**530**	**GMP**	M243a	Adopt
MALIC ACID, DL-	296	GMP	M243a	Adopt
METHYL CELLULOSE	461	GMP	234	No change
METHYL ETHYL CELLULOSE	465	GMP	234	No change
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	234	No change
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	234	No change
MONOSTARCH PHOSPHATE	1410	GMP	234	No change
NITROGEN	941	GMP	59	No change
NITROUS OXIDE	942	GMP	59	No change
OXIDIZED STARCH	1404	GMP	234	No change
PECTINS	440	GMP	234	No change
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	234	No change
POLYDEXTROSES	1200	GMP	234	No change
POTASSIUM ACETATE	**261(i)**	**GMP**	M243a	Adopt
POTASSIUM ALGINATE	402	GMP	234	No change
POTASSIUM CARBONATE	501(i)	GMP	234, M243a	Adopt
POTASSIUM CHLORIDE	**508**	**GMP**	**234, R243**	Adopt
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	M243a	Adopt
POTASSIUM GLUCONATE	**577**	**GMP**	M243a	Adopt
POTASSIUM HYDROGEN CARBONATE	**501(ii)**	**GMP**	M243a	Adopt
POTASSIUM HYDROXIDE	**525**	**GMP**	M243	Adopt
POTASSIUM LACTATE	326	GMP	M243a	Adopt
POTASSIUM SULFATE	**515(i)**	**GMP**	M243	Adopt
POWDERED CELLULOSE	460(ii)	GMP	234	No change
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	234	No change
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	234, D243	Adopt

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	234	No change
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	234	No change
SODIUM ACETATE	**262(i)**	**GMP**	**M243a**	Adopt
SODIUM ALGINATE	401	GMP	234	No change
SODIUM CARBONATE	500(i)	GMP	**M243a**	Adopt
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	234	No change
SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)	**469**	**GMP**	**234, R243**	Adopt
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	234, **M243a**	Adopt
SODIUM FUMARATES	**365**	**GMP**	**M243**	Adopt
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	**M243a**	Adopt
SODIUM HYDROGEN DL-MALATE	**350(i)**	**GMP**	**M243**	Adopt
SODIUM HYDROGEN SULFATE	**514(ii)**	**GMP**	**M243**	Adopt
SODIUM HYDROXIDE	524	GMP		No change
SODIUM LACTATE	325	GMP	**M243a**	Adopt
SODIUM SESQUICARBONATE	**500(iii)**	**GMP**	**M243**	Adopt
SODIUM SULFATE	**514(i)**	**GMP**	**M243**	Adopt
STARCH ACETATE	1420	GMP	234	No change
STARCH SODIUM OCTENYL ACETATE	1450	GMP	234	No change
STARCHES, ENZYME TREATED	1405	GMP	234	No change
TAMARIND SEED POLYSACCHARIDE	437	GMP	234, 235	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003 and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
TARA GUM	417	GMP	234	No change
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, 230	No change
TRAGACANTH GUM	413	GMP	234	No change
TRIAMMONIUM CITRATE	**380**	**GMP**	**M243**	Adopt
TRICALCIUM CITRATE	**333(iii)**	**GMP**	**M243**	Adopt
TRIPOTASSIUM CITRATE	332(ii)	GMP	234	No change

TRISODIUM CITRATE	331(iii)	GMP	M243b	Adopt
XANTHAN GUM	415	GMP	234	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	2200 mg/kg	33, D288	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.1

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	XS288	No change
ACETYLATED DISTARCH ADIPATE	1422	GMP	XS288	No change
ACETYLATED DISTARCH PHOSPHATE	1414	GMP	XS288	No change
AGAR	406	GMP	XS288	No change
ALGINIC ACID	400	GMP	XS288	No change
AMMONIUM ALGINATE	403	GMP	XS288	No change
CALCIUM ALIGNATE	404	GMP	XS288	No change
CALCIUM CARBONATE	170(i)	GMP	XS288	No change
CALCIUM CHLORIDE	509	GMP	XS288	No change
CALCIUM LACTATE	327	GMP	A288	Adopt
CALCIUM SULFATE	516	GMP	XS288	No change
CAROB BEAN GUM	410	GMP	XS288	No change
CARRAGEENAN	407	GMP	XS288	No change
CITRIC ACID	330	GMP	A288	Adopt
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	XS288	No change
DISTARCH PHOSPHATE	1412	GMP	XS288	No change
GELLAN GUM	418	GMP	XS288	No change
GUAR GUM	412	GMP	XS288	No change
GUM ARABIC (ACACIA GUM)	414	GMP	XS288	No change
HYDROXYPROPYL CELLULOSE	463	GMP	XS288	No change
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	XS288	No change
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	XS288	No change
HYDROXYPROPYL STARCH	1440	GMP	XS288	No change
KONJAC FLOUR	425	GMP	XS288	No change
LACTIC ACID, L-, D- AND DL-	270	GMP	A288	Adopt
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	XS288	No change
LECITHIN	322(i)	GMP	XS288	No change

METHYL CELLULOSE	461	GMP	XS288	No change
METHYL ETHYL CELLULOSE	465	GMP	XS288	No change
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	XS288	No change
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	XS288	No change
MONOSTARCH PHOSPHATE	1410	GMP	XS288	No change
OXIDIZED STARCH	1404	GMP	XS288	No change
PECTINS	440	GMP	XS288	No change
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	XS288	No change
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg	**H288**	Adopt
POLYSORBATES	432-436	1000 mg/kg	**H288**	Adopt
POTASSIUM ALGINATE	402	GMP	XS288	No change
POTASSIUM CARBONATE	501(i)	GMP	XS288	No change
POTASSIUM CHLORIDE	508	GMP	XS288	No change
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	XS288	No change
POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	XS288	No change
POTASSIUM LACTATE	326	GMP	**A288**	Adopt
POWDERED CELLULOSE	460(ii)	GMP	XS288	No change
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	XS288	No change
SODIUM ALGINATE	401	GMP	XS288	No change
SODIUM CARBONATE	500(i)	GMP	**A288**	Adopt
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	XS288	No change
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	XS288	No change
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	**A288**	Adopt
SODIUM LACTATE	325	GMP	**A288**	Adopt
SODIUM SESQUICARBONATE	500(iii)	GMP	**A288**	Adopt
STARCH ACETATE	1420	GMP	XS288	No change
STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	XS288	No change
TAMARIND SEED POLYSACCHARIDE	437	GMP	XS288	No change
TARA GUM	417	GMP	XS288	No change
TRAGACANTH GUM	413	GMP	XS288	No change
TRICALCIUM CITRATE	333(iii)	GMP	XS288	No change
TRIPOTASSIUM CITRATE	332(ii)	GMP	XS288	No change
TRISODIUM CITRATE	331(iii)	GMP	XS288	No change
XANTHAN GUM	415	GMP	XS288	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.2

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP		No changes required due to Alignment work, same use levels in CXS 288
ACETYLATED DISTARCH ADIPATE	1422	GMP		No changes required due to Alignment work, same use levels in CXS 288
ACETYLATED DISTARCH PHOSPHATE	1414	GMP		No changes required due to Alignment work, same use levels in CXS 288

ACID-TREATED STARCH	1401	GMP	XS288	No change
AGAR	406	GMP		No changes required due to Alignment work, same use levels in CXS 288
ALGINIC ACID	400	GMP		No changes required due to Alignment work, same use levels in CXS 288
AMMONIUM ALGINATE	403	GMP		No changes required due to Alignment work, same use levels in CXS 288
BLEACHED STARCH	1403	GMP	XS288	No change
CALCIUM ALGINATE	404	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM CARBONATE	170(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM CHLORIDE	509	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM LACTATE	327	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM SULFATE	516	GMP		No changes required due to Alignment work, same use levels in CXS 288
CARBON DIOXIDE	290	GMP	59 & 278	No changes required due to Alignment work, same use levels in CXS 288
CAROB BEAN GUM	410	GMP		No changes required due to Alignment work, same use levels in CXS 288
CARRAGEENAN	407	GMP		No changes required due to Alignment work, same use levels in CXS 288
CITRIC ACID	330	GMP		No changes required due to Alignment work, same use levels in CXS 288
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP		No changes required due to Alignment work, same use levels in CXS 288
DEXTRINS, ROASTED STARCH	1400	GMP	XS288	No change
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 mg/kg	**C288**	Adopt
DISTARCH PHOSPHATE	1412	GMP		No changes required due to Alignment work, same use levels in CXS 288
GELLAN GUM	418	GMP		No changes required due to Alignment work, same use levels in CXS 288
GUAR GUM	412	GMP		No changes required due to Alignment work, same use levels in CXS 288
GUM ARABIC (ACACIA GUM)	414	GMP		No changes required due to Alignment work, same use levels in CXS 288
HYDROXYPROPYL CELLULOSE	463	GMP		No changes required due to Alignment work, same use levels in CXS 288
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP		No changes required due to Alignment work, same use levels in CXS 288
HYDROXYPROPYL METHYL CELLULOSE	464	GMP		No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL STARCH	1440	GMP		No changes required due to Alignment work, same use levels in CXS 288
KONJAC FLOUR	425	GMP	XS288	No change
LACTIC ACID L-, D- AND DL-	270	GMP		No changes required due to Alignment work, same use levels in CXS 288
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP		No changes required due to Alignment work, same use levels in CXS 288
LECITHIN	322(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
METHYL CELLULOSE	461	GMP		No changes required due to Alignment work, same use levels in CXS 288
METHYL ETHYL CELLULOSE	465	GMP		No changes required due to Alignment work, same use levels in CXS 288
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP		No changes required due to Alignment work, same use levels in CXS 288
MONOSTARCH PHOSPHATE	1410	GMP		No changes required due to Alignment work, same use levels in CXS 288
NITROGEN	941	GMP	59 & 278	No changes required due to Alignment work, same use levels in CXS 288
NITROUS OXIDE	942	GMP	59, 278, **I288**	Adopt
OXIDIZED STARCH	1404	GMP	XS288	No change
PECTINS	440	GMP		No changes required due to Alignment work, same use levels in CXS 288
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP		No changes required due to Alignment work, same use levels in CXS 288
POLYDEXTROSES	1200	GMP	XS288	No change
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
POLYSORBATES	432-436	1000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM ALGINATE	402	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM CARBONATE	501(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM CHLORIDE	508	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM LACTATE	326	GMP		No changes required due to Alignment work, same use levels in CXS 288
POWDERED CELLULOSE	460(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288

PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP		No changes required due to Alignment work, same use levels in CXS 288
PROPYLENE GLYCOL ALGINATE	**405**	**5000 mg/kg**	**E288**	Adopt
SODIUM ALGINATE	401	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM CARBONATE	500(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM DIHYDROGEN CITRATE	331(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM HYDROGEN CARBONATE	500(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM LACTATE	325	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM SESQUICARBONATE	500(iii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SORBITAN ESTERS OF FATTY ACIDS	**491-495**	**5000 mg/kg**	**F288**	Adopt
STARCH ACETATE	1420	GMP		No changes required due to Alignment work, same use levels in CXS 288
STARCH SODIUM OCTENYL SUCCINATE	1450	GMP		No changes required due to Alignment work, same use levels in CXS 288
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	**H288**	Adopt
TAMARIND SEED POLYSACCHARIDE	437	GMP		No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 288-1976 and without note XS288 in FC 01.4.2.
TARA GUM	417	GMP	XS288	No change
TRAGACANTH GUM	413	GMP	XS288	No change
TRICALCIUM CITRATE	333(iii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
TRIPOTASSIUM CITRATE	332(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
TRISODIUM CITRATE	331(iii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
XANTHAN GUM	415	GMP		No changes required due to Alignment work, same use levels in CXS 288

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.3

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	**B288**	Adopt
NISIN	234	10 mg/kg	**XS288**	Adopt

POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
POLYSORBATES	432-436	1000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	**G288**	Adopt
SORBITAN ESTERS OF FATTY ACIDS	**491-495**	**5000 mg/kg**	**F288**	Adopt
SUCROSE ESTERS	**473, 473a, 474**	**5000 mg/kg**	**F288**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.7

Standard for Fermented Milks (CXS 243-2003)

Food category 01.7: Dairy based dairy desserts (e.g. pudding, fruit or flavoured yogurt)				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
ACESULFAME POTASSIUM	950	350 mg/kg	478, 188, **Q243**	Adopt
ADIPATES	**355**	**1500 mg/kg**	**1, R243**	Adopt
ADVANTAME	969	10 mg/kg	478, **XS243**	Adopt
~~ALITAME~~	~~956~~	~~100 mg/kg~~	~~161, 145~~	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.
ALLURA RED AC	129	300 mg/kg		No change
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	5000 mg/kg	231, **XS243**	Adopt
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100 mg/kg	8, 146	No change
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	20 mg/kg	185	No change
ASCORBYL ESTERS	304, 305	500 mg/kg	2, 10, **XS243**	Adopt
ASPARTAME	951	1000 mg/kg	478, 191, **Q243**	Adopt
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, **Q243**	Adopt
AZORUBINE (CARMOISINE)	122	150 mg/kg		No change
BENZOATES	210-213	300 mg/kg	13, **T243**	Adopt
BETA-CAROTENES	160a(i),(iii),(iv)	25 mg/kg	341, 344, **402**(revised)	Adopt
BETA-CAROTENE, VEGETABLE	160a(ii)	25 mg/kg	341, 344, **402**(revised)	Adopt
BRILLIANT BLACK (BLACK PN)	151	150 mg/kg		No change
BRILLIANT BLUE FCF	133	150 mg/kg		No change
BROWN HT	155	150 mg/kg		No change
CANTHAXANTHIN	161g	15 mg/kg	~~170,~~ **XS243**	Adopt
CARAMEL II – SULFITE CARAMEL	150b	2000 mg/kg	209, 400	No change
CARAMEL III – AMMONIA CARAMEL	150c	2000 mg/kg		No change
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2000 mg/kg		No change
CARMINES	120	150 mg/kg	178	No change
CHLOROPHYLLS AND	141(i),(ii)	500 mg/kg		No change

CHLOROPHYLLINS, COPPER COMPLEXES				
CURCUMIN	100(i)	150 mg/kg	402(revised)	No change
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, **Q243**	Adopt
CYCLODEXTRIN, BETA-	**459**	**5 mg/kg**	**G243**	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 mg/kg	**L243**	Adopt
ETHYL MALTOL	637	200 mg/kg	**D243**	Adopt
FAST GREEN FCF	143	100 mg/kg	2	No change
GRAPE SKIN EXTRACT	163(ii)	200 mg/kg	181, **402**(revised)	Adopt
HYDROXYBENZOATES, PARA-	214, 218	120 mg/kg	27, **XS243**	Adopt
INDIGOTINE (INDIGO CARMINE)	132	150 mg/kg	**402**(revised)	Adopt
IRON OXIDES	172(i)-(iii)	100 mg/kg		No change
JAGUA (GENIPIN-GLYCINE) BLUE	183	120 mg/kg	52, New Note (“On a blue polymer basis), New Note (“Use in frozen diary confections and novelties at a maximum of 400 mg/kg to achieve the desired colour”), **XS243**	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included
LAURIC ARGINATE ETHYL ESTER	243	200 mg/kg	~~170,~~ **XS243**	Adopt
LUTEIN FROM *TAGETES ERECTA*	**161b(i)**	**150 mg/kg**	**R243**	Adopt
MALTOL	636	200 mg/kg	**D243**	Adopt
NEOTAME	961	100 mg/kg	478, **Q243**	Adopt
NISIN	234	12.5 mg/kg	233, ~~362~~, **T243**	Adopt
PAPRIKA EXTRACT	160c(ii)	60 mg/kg	39, **XS243**	Adopt
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i),(ii), 452(i)-(v), 542	1500 mg/kg	33, **B243**	Adopt
POLYDIMETHYLSILOXANE	**900a**	**50 mg/kg**	**S243**	Adopt
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 mg/kg	354, ~~XS243~~, **L243**	Adopt
POLYGLYCEROL ESTERS OF	476	5000 mg/kg	XS243	No change

INTERESTERIFIED RICINOLEIC ACID				
POLYSORBATES	432-436	3000 mg/kg	**L243**	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	150 mg/kg		No change
PROPYL GALLATE	310	90 mg/kg	2, 15, **XS243**	Adopt
PROPYLENE GLYCOL ALGINATE	405	6000 mg/kg	**D243, G243a**	Adopt
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 mg/kg		No change
QUINOLINE YELLOW	104	150 mg/kg		No change
SACCHARINS	954(i)-(iv)	100 mg/kg	477, **Q243**	Adopt
SORBATES	200, 202, 203	1000 mg/kg	42, **T243**	Adopt
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	~~362,~~ **L243**	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	5000 mg/kg	355, **L243**	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 mg/kg	26, 477, **XS243**	Adopt
SUCRALOSE (TRICHLOROGALATOSUCROSE)	955	400 mg/kg	478, **Q243**	Adopt
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	**L243**	Adopt
SUNSET YELLOW FCF	110	300 mg/kg		No change
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, ~~449~~, **M243c**	Adopt
TARTRAZINE	102	300 mg/kg		No change
TOCOPHEROLS	307a, b, c	500 mg/kg	XS243	No change

NOTES FOR CCMMP STANDARDS

Chair's note: The proposed notes below have been modified in accordance with IDF's proposed modifications, though with minor variations on the uses of commas and colons, for legibility. Comments are welcome, in particular on the removal of the term "only", where its removal does not alter the meaning of the note (i.e., the "only" is implicit).

146(revised) Except for use in non-plain products conforming to the *Standard for Fermented Milk**s*** (~~CODEX STAN~~ **CXS** 243-2003) at 20 mg/kg.

235(revised) For use **only** in reconstituted and recombined products **conforming to the *Standard for Fermented Milks* (CXS 243-2003)** ~~only~~.

355(revised) **Except f**~~F~~or use ~~at 10,000 mg/kg~~ in flavoured products conforming to the *Standard for Fermented Milks* (~~CODEX STAN~~ **CXS** 243-2003) **at 10,000 mg/kg** ~~only~~.

400(revised) **Except f**~~F~~or use in products conforming to the *Standard for Fermented Milk**s*** (~~CODEX STAN~~**CXS** 243-2003) at 150 mg/kg.

402(revised) **Except f**~~F~~or use in products conforming to the *Standard for Fermented Milk**s*** (~~CODEX STAN~~**CXS** 243-2003) at 100 mg/kg.

406(revised) **Except f**~~F~~or use in ~~energy-reduced products or~~ products ~~with no added sugar~~ conforming to the *Standard for Fermented Milk***s** (~~CODEX STAN~~**CXS** 243-2003**): for use in milk- and milk derivative-based products energy reduced or with no added sugar** at 100 mg/kg.

540(revised) Except for use ~~at 300 mg/kg~~ in products conforming to **the *Standard for Fermented Milks* (CXS** ~~CODEX STAN~~ 243-2003**) at 300 mg/kg**.

A243 Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 20 mg/kg.

A288 Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as an acidity regulator.

B243 Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg.

Chair's note: the Note proposed by the IDF retained the "only" in "stabilizer and/or thickeners only"; but due to the explanations provided in their documents and the analogous note for creams (D288) with the "only", it is assumed that the retention of the "only" in B243 was inadvertent, thus it has been deleted.

B288 Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a stabilizer.

C243 Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 100 mg/kg.

C288 Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a stabilizer at 5000 mg/kg.

D243 Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at GMP.

D288 Except for use in products conforming to the *Standard for Creams and Prepared Creams* (CXS 288-1976): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate

(INS 452(v)) and bone phosphate (INS 542), singly or in combination as stabilizers and thickeners only, at 1,100 mg/kg.

E243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 1500 mg/kg.**

E288 **For use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) only, as a stabilizer and thickener.**

F243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.**

F288 **For use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) only, as an emulsifier.**

G243 **For use in flavoured products conforming to the *Standard for Fermented Milks* (CXS 243-2003) only, as a stabilizer or thickener.**

G243a **Except for use in products conforming to the *Standard for Fermented Milks* (CXS243-2003) as a stabilizer and/or thickener.**

G288 **Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a stabilizer and thickener.**

H243 **Except for plain products conforming the *Standard for Fermented Milks* (CXS243-2003) as a stabilizer or thickener.**

H288 **Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as an emulsifier.**

I288 **Except for use in cream packed under pressure and whipped cream products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a propellant.**

J243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) as a carbonating agent in drinks based on fermented milks.**

L243 **Except for products conforming to the *Standard for Fermented Milks* (CXS 243-2003): for use in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation, as an emulsifier.**

M243 **For use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.**

M243a **Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks* (CXS 243-2003) as an acidity regulator.**

M243b **For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks* (CXS 243-2003) only, as an acidity regulator or stabilizer.**

M243c **Except for use in products conforming to the *Standard for fermented Milks* (CXS 243-2003) as an acidity regulator.**

N243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003): lycopene, synethic (INS 160d(i), lycopene, tomato (INS 160d(ii) and lycopene, *Blakeslea trispora* (INS 260d(iii)), singly or in combination at 30 mg/kg, expressed as pure lycopene.**

P243 **Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the *Standard for Fermented Milks* (CXS 243-2003): for use in reconstitution and recombination.**

Q243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS243-2003): for use in milk- and milk derivative-based products energy reduced or with no added sugar.**

R243 **For use in products conforming to the *Standard for Fermented Milks* (CXS243-2003) only.**

S243 **For use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.**

T243: **Except for use in products conforming to the *Standard for Fermented Milks* (CXS243-2003): for use in flavoured fermented products, heat treated after fermentation.**

T243a: **For use in flavoured fermented products, heat treated after fermentation, conforming to the *Standard for Fermented Milks* (CXS 243-2003) only.**

XS243~~170~~ **Excluding products conforming to the *Standard for Fermented Milks* (CXS 243-2003).**

XS288 Excluding products conforming to the *Standard for Cream and Prepared Creams* (~~reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN~~**(CXS** 288-1976).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

Chair's note: For CXS 243-2003, there are two sources of Table 3 additives permitted in CXS 243-2003. The first being those are named specifically in the standard under particular functional classes. These have been aligned per past practices. The second is by a general reference that exists in the standard, namely:

> "Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above"

Therefore, each Table 3 additive with one or more of these five functional classes is permitted according to the functional class table, and these conditions have been transposed to the amendments to table 3, below. For legibility, these are shown in purple font.

Finally, as all plain food categories of 01.2 and its subcategories are in the Annex to Table 3, Table 3 below only applies to flavoured products (i.e, FCs 01.1.4 and 01.7). As acidity regulators, carbonating agents and packaging gases are permitted in FCs 01.2.1.1 and 01.2.1.2, according to CXS 243-2003, appropriate provisions should be included in Tables 1&2

Section 2 of Table 3, References to Commodity Standards for GSFA Table 3 Additives

In the case of the Standard for Fermented Milks (CXS 243-2003) the intention of the commodity committee has been to allow only certain Table 3 additives, as detailed in the Standard, taking precedence over the footnote to the annex to Table 3, linked to food category 01.2.

In the case of the Standard for Cream and Prepared Creams (CXS 288-1976) the intention of the commodity committee has been to allow only certain Table 3 additives for food category 01.4.3 only (since food categories 01.4.1 and 01.4.2 are listed in the annex to Table 3).

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

01.1.4	Flavoured fluid milk drinks
	Acidity regulators, colours, emulsifiers, **and** packaging gases ~~and preservatives (only for fermentation products)~~ listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, **as specified in the functional class table in the standard**. Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickeners as listed in Table 3 are also acceptable for use in ~~flavoured~~ products ~~only~~ conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

01.4.3	Clotted cream (plain)
	Only certain acidity regulators, emulsifiers, stabilizers and thickeners listed in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to this standard and which fall under this food category.
Codex standards	Cream and Prepared Creams (CXS 288-1976)

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
	Acidity regulators, colours, emulsifiers, packaging gases and preservatives (only for heat treated after fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, **as specified in the functional class table in the standard**. Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickener as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

AMENDMENTS TO TABLE THREE

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[1]
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 243-2003 (emulsifier or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1451	Acetylated oxidised starch	Emulsifier, Stabilizer, Thickener	2005	**CS 243-2003**
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	**CS 243-2003 (acidity regulator only)**
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	**CS 243-2003 (acidity regulator only)**
527	Ammonium hydroxide	Acidity regulator	1999	**CS 243-2003**
162	Beet red	Colour	1999	**CS 243-2003**
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**
629	Calcium 5'-guanylate	Flavour enhancer	1999	**CS 243-2003**
633	Calcium 5'-inosinate	Flavour enhancer	1999	**CS 243-2003**
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	**CS 243-2003**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	**CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**

170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	**CS 243-2003 (acidity regulator or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	**CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
623	Calcium di-L-glutamate	Flavour enhancer	1999	**CS 243-2003**
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	**CS 243-2003 (acidity regulator only)**
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	**CS 243-2003 (acidity regulator only)**
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	**CS 243-2003**
529	Calcium oxide	Acidity regulator	1999	**CS 243-2003**
282	Calcium proprionate	Preservative	1999	**CS 243-2003 (restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
150a	Caramel I – plain caramel	Colour	1999	**CS 243-2003**
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	**CS 243-2003 (packaging gas in flavoured products, or as a carbonating agent only in drinks based on fermented milks)**
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	**CS 243-2003 (emulsifier only)**
140	Chlorophylls	Colour	1999	**CS 243-2003**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
472c	Citric and fatty esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	**CS 243-2003 (emulsifier or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer, Thickener	1999	**CS 243-2003**

1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only)**
628	Dipotassium 5'-guanylate-	Flavour enhancer	1999	**CS 243-2003**
627	Disodium 5'-guanylate-	Flavour enhancer	1999	**CS 243-2003**
631	Disodium 5'-inosinate	Flavour enhancer	1999	**CS 243-2003**
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	**CS 243-2003**
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	**CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only)**
297	Fumaric acid	Acidity regulator	1999	**CS 243-2003**
418	Gellan gum	Gelling agent, Stabilizer, Thickener		**CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	**CS 243-2003 (acidity regulator only)**
620	Glutamic acid, L(+)-	Flavour enhancer	1999	**CS 243-2003**
626	Guanylic acid, 5'-	Flavour enhancer	1999	**CS 243-2003**
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
463	Hydroxypropyl cellulose	Emulsifier, Foaming Agent, Glazing agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
630	Inosinic acid, 5'-	Flavour enhancer	1999	**CS 243-2003**
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener	1999	**CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**

425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only)**
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 243-2003 (emulsifier or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	**CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	**CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
322(ii)	Lecithin, partially hydrolysed	Antioxidant, Emulsifier	2021	**CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
161b(iii)	Lutein esters from Tagetes erecta	Colour	2018	**CS 243-2003**
161b(i)	Lutein from Tagetes erecta	Colour	2021	**CS 243-2003**
161d(iii)	Lycopene, Blakeslea trispora	Colour	2012	**CS 243-2003**
161d(i)	Lycopene, synthetic	Colour	2012	**CS 243-2003**
161d(ii)	Lycopene, tomato	Colour	2012	**CS 243-2003**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	**CS 243-2003 (acidity regulator only)**
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	**CS 243-2003 (stabilizer only)**
625	Magnesium di-L-glutamate	Flavour enhancer	1999	**CS 243-2003**
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	**CS 243-2003 (acidity regulator or flavour enhancer only)**
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	**CS 243-2003 (acidity regulator only)**
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	**CS 243-2003 (acidity regulator only)**
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	**CS 243-2003 (acidity regulator only)**
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	**CS 243-2003 (acidity regulator only)**
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	**CS 243-2003 (emulsifier only)**
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	**CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	**CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)**

421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	**CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
624	Monoammonium L-glutamate	Flavour enhancer	1999	**CS 243-2003**
622	Monopotassium L-glutamate	Flavour enhancer	1999	**CS 243-2003**
621	Monosodium L-glutamate	Flavour enhancer	1999	**CS 243-2003**
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	**CS 243-2003 (packaging gas only)**
942	Nitrous oxide	Antioxidant , Foaming agent, Packaging gas, Propellant	1999	**CS 243-2003 (packaging gas only)**
423	Octenyl succinic acid (OSA) modified gum Arabic	Emulsifer	2018	**CS 243-2003**
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 243-2003 (stabilizer or thickener only)**
964	Polyglycitol syrup	Sweetener	2001	**CS 243-2003 (limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	**CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**

632	Potassium 5'-inosinate	Flavour enhancer	1999	**CS 243-2003**
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	**CS 243-2003 (acidity regulatory only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	**CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	**CS 243-2003 (acidity regulator only)**
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
525	Potassium hydroxide	Acidity regulator	1999	**CS 243-2003**
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	**CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
283	Potassium proprionate	Preservative	1999	**CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**
515(i)	Potassium sulfate	Acidity regulator	1999	**CS 243-2003**
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
407a	Processed euchema seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
280	Proprionic acid	Preservative	1999	**CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**
101(i)	Riboflavin, synthetic	Colour	2023	CS 221-2001**, CS 243-2003 (flavoured products only, at 300 mg/kg),** CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(ii)	Riboflavin 5'-phosphate sodium	Colour	2023	CS 221-2001**, CS 243-2003 (flavoured products only, at 300 mg/kg),** CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iii)	Riboflavin from Bacillus subtilis	Colour	2023	CS 221-2001**, CS 243-2003 (flavoured products only, at 300**

				mg/kg), CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iv)	Riboflavin from Ashbya gossypii	Colour	2023	CS 221-2001**, CS 243-2003 (flavoured products only, at 300 mg/kg)**, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	**CS 243-2003 (emulsifier or stabilizer only)**
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	**CS 243-2003 (emulsifier or stabilizer only)**
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	**CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	1999	**CS 243-2003**
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
365	Sodium fumarates	Acidity regulator	1999	**CS 243-2003**
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	**CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	**CS 243-2003 (acidity regulator only)**
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	**CS 243-2003**
524	Sodium hydroxide	Acidity regulator	1999	**CS 243-2003**
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent,	1999	**CS 243-2003 (acidity regulator or emulsifier only),**

		Emulsifier, Emulsifying salt, Humectant, Thickener		**CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
281	Sodium proprionate	Preservative	1999	**CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)**
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
514(i)	Sodium sulfate	Acidity regulator	2001	**CS 243-2003**
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	**CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)**
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	CS 243-2003 **(stabilizer or thickener only),** CS 288-1976 **(In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	**CS 243-2003 (stabilizer or thickener only)**
171	Titanium dioxide	Colour	1999	**CS 243-2003**
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	**CS 243-2003**
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	**CS 243-2003 (emulsifier only)**
380	Triammonium citrate	Acidity regulator	1999	**CS 243-2003**
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 243-2003 (acidity regulator, emulsifier or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	**CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)**
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	**CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)**

161h(i)	Zeaxanthin, synthetic	Colour	2021	**CS 243-2003 (flavoured products only at 150 mg/kg)**

PROPOSED AMENDMENTS TO THE ANNEX TO TABLE THREE IN THE GSFA

On the grounds that the general reference to Table 3 in the commodity standard CXS 243-2003 supersedes any indications in the GSFA, it is proposed to delete the footnote to FC 01.2 in the Annex to Table Three in the GSFA:

ANNEX TO TABLE THREE

Food Categories or Individual Food Items Excluded from the General Conditions of Table Three

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	**Food Category**
01.2	Fermented and renneted milk products (plain)~~1~~

~~1. Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".~~

Annex 3 (CCPFV)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT COMMODITY STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (CCPFV) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

The relevant Codex Standards for processed fruits and vegetables that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
57-1981	Processed tomato concentrates (canned tomato paste)	04.2.2.4
57-1981	Processed tomato concentrates (tomato puree)	04.2.2.5
57-1981	Processed tomato concentrates (tomato paste)	04.2.2.6
66-1981	Table olives	04.2.2.3
260-2007	Pickled fruits and vegetables (pickled fruits)	04.1.2.3
260-2007	Pickled fruits and vegetables (fermented fruits)	04.1.2.10
260-2007	Pickled fruits and vegetables (pickled vegetables)	04.2.2.3
260-2007	Pickled fruits and vegetables (fermented vegetables)	04.2.2.7
320-2017	Quick frozen vegetables	04.2.2.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PROCESSED TOMATO CONCENTRATES (CXS 57-1981)

No changes are proposed since a general reference has already been incorporated in Section 4 of the CXS 57-1981.

4. FOOD ADDITIVES

Only certain acidity regulators as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR TABLE OLIVES (CXS 66-1981)

No changes are proposed since a general reference has already been incorporated in Section 4 of the CXS 66-1981.

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colour retention agents[4], firming agents, flavour enhancers, preservatives, and thickeners[5] used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 04.2.2.3 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

(*Footnotes*)
4 Table olives darkened with oxidation
5 Table olives with stuffing.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PICKLED FRUITS AND VEGETABLES (CXS 260-2007)

No changes are proposed since a general reference has already been incorporated in Section 4 of the CXS 260-2007.

4. FOOD ADDITIVES

Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in the food category in which the individual pickled fruit or vegetable fall into (i.e., one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN VEGETABLES (CXS 320-2017)

No changes are proposed since a general reference has already been incorporated in Sections 4 and 5 and annexes of the CXS 320-2017.

4. FOOD ADDITIVES

Only those food additive classes listed in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

5. PROCESSING AIDS

The processing aids used for products covered by this Standard shall comply with the Guidelines on Substances Used as Processing Aids (CXG 75-2010).

ANNEX ON CARROTS

3. FOOD ADDITIVES

None permitted

ANNEX ON CORN-ON-THE-COB

3. FOOD ADDITIVES

None permitted

ANNEX ON LEEK

3. FOOD ADDITIVES

None permitted

ANNEX ON WHOLE KERNEL CORN

3. FOOD ADDITIVES

None permitted

ANNEX ON BROCCOLI

3. FOOD ADDITIVES

None permitted

ANNEX ON BRUSSELS SPROUTS

3. FOOD ADDITIVES

None permitted

ANNEX ON CAULIFLOWER

3. FOOD ADDITIVES

None permitted

ANNEX ON FRENCH FRIED POTATOES

3. FOOD ADDITIVES

Sequestrants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 0.4.2.2.1 Frozen Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds, are acceptable for use in food conforming to this Standard.

ANNEX ON GREEN BEANS AND WAX BEANS

3. FOOD ADDITIVES

None permitted

ANNEX ON PEAS

3. FOOD ADDITIVES

3.1. Flavourings

The flavourings used in products covered by this standard shall comply with the Guidelines for the Use of Flavourings (CXG 66-2008).

ANNEX ON SPINACH

3. FOOD ADDITIVES

None permitted

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

The following amendments to the food additive provisions in the GSFA are proposed.

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

Entries in **green** font are for draft provisions and are provided for information only. They will be maintained at their current step and so will not be added to the final alignment document. Additionally, there are a small number of other entries that are provided for information only that do not require any changes to the GSFA.

Food additive provisions for which no changes are proposed are not contained in this document.

Below are proposed amendments to food category (FC) 04.1.2 related to CXS 260-2007, and to FCs 04.2.2, 004.2.2.1, 04.2.2.3, 04.2.2.4, 04.2.2.5, 04.2.2.6 and 04.2.2.7 related to CXS 57-1981, CXS 66-1981, CXS 260-2007 and CXS 320-2015. Note that although CXS 260-2007 is associated with FCs 04.1.2.3 and 04.1.2.10, there are no proposed amendments to these FCs.

Acetic acid, glacial **INS: 260** **Functional class: Acidity regulator, Preservative**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262~~,~~ ~~&~~ 263, **XS320**	Adopt

Acesulfame potassium **INS: 950** **Functional class: Flavour enhancer, Sweetener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	188, 478, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	188, 478, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, **XS57**	Adopt

Adipates **INS: 355** **Functional class: Acidity regulator**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	50000 mg/kg	1, **XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Advantame **INS: 969** **Functional class: Flavour enhancer, Sweetener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	478, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg	478, XS257R, **XS57**	Adopt

Allura red AC **INS: 129** **Functional Class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	161, **XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, **XS57**	Adopt

Amaranth **INS: 123** **Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Annatto extracts, bixin-based **INS: 160b(i)** **Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	20 mg/kg	8, **XS66**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	8, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	20 mg/kg	8, 92, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included

Annatto extracts, norbixin-based **INS: 160b(ii) Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	185, **XS66**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	185, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	185, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	92, 185, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included

Ascorbic acid, L- **INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	~~110,~~ **A320**	Adopt

Aspartame **INS: 951 Functional class: Flavour enhancer, Sweetener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	191, 478, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	191, 478, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, **XS57**	Adopt

Aspartame-acesulfame salt **INS: 962 Functional class: Sweetener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	113, 144, **XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and	350 mg/kg	113, 477, **XS57**	Adopt

	seaweeds			
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	119, 477, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, **XS57**	Adopt

Azorubine (Carmoisine) **INS: 122 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Benzoate **INS:210 Benzoic acid Functional Class: Preservative** **INS:211 Sodium benzoate Functional Class: Preservative** **INS:212 Potassium benzoate Functional Class: Preservative** **INS:213 Calcium benzoate Functional Class: Preservative**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	13, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, **XS57**	Adopt

Brilliant black (Black PN) **INS: 151 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced,

				Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Brilliant blue FCF **INS: 133** **Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	161, **XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, **XS57**	Adopt

Brown HT **INS: 155** **Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Calcium chloride **INS: 509** **Functional class: Firming agent, Stabilizer, Thickener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, **XS320**	Adopt

Calcium sulfate **INS: 516** **Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**

04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, **A320**	Adopt

Caramel II - sulfite caramel **INS: 150b Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.1.2	Processed fruit	80000 mg/kg	182	Maintain at Step as per GSFA EWG work (currently 4).
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	92, **XS57, XS66, XS320**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, the indicated XS Notes should be included

Caramel III - ammonia caramel **INS: 150c Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	**XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50000 mg/kg	**XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, **XS57**	Adopt

Caramel IV - sulfite ammonia caramel **INS: 150d Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, **XS57, XS66,** XS294, **XS320**	Adopt

Carmines **INS: 120 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	161, 178, **XS66**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	178, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and	200 mg/kg	92, 178, **XS57**	Adopt

	tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			

Carotenes, beta- **INS: 160a(i),a(iii), a(iv) Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	5 mg/kg	341, 344, **XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	341, 344, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, **XS57**	Adopt

Carotenes, beta-, vegetable **INS: 160a(ii) Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	5 mg/kg	341, 344, **XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	341, 344, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, **XS 57**	Adopt

Chlorophylls and chlorophyllins, copper complexes **INS: 141(i) Chlorophylls, copper complexes Functional Class: Colour** **INS: 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	62, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, **XS57**	Adopt

Citric acid **INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	242, 262, 264, ~~265,~~ **A320**	Adopt

Curcumin **INS: 100(i) Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Cyclamates **INS: 952(i) Cyclamic acid Functional Class: Sweetener** **INS: 952(ii) Calcium cyclamate Functional Class: Sweetener** **INS: 952(iv) Sodium cyclamate Functional Class: Sweetener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, **XS57**	Adopt

Diacetyltartaric and fatty acid esters of glycerol **INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	2500 mg/kg	**XS66**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	**XS57**	Adopt

Ethylene diamine tetra acetates **INS: 385 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant** **INS: 386 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	100 mg/kg	21, ~~110,~~ **A320**	Adopt
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	250 mg/kg	21, **A66**	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	21, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	21, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, **XS57**	Adopt

Fast green FCF **INS: 143 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	**XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	**XS57**	Adopt

Ferrous gluconate **INS: 579 Functional class: Colour retention agent**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	23, 48, **A66a**	Adopt

Ferrous lactate **INS: 585 Functional class: Colour retention agent**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	23, 48, **A66a**	Adopt

Glycerol **INS: 422 Functional class: Humectant, Thickener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
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	GMP	**XS260,** XS294	Adopt

Grape skin extract **INS: 163(ii) Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	100 mg/kg	179, 181, **XS66**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	179, 181, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, **XS57**	Adopt

Hydroxybenzoates, para- **INS:214 Ethyl para-hydroxybenzoate Functional Class: Preservative** **INS:218 Methyl para-hydroxybenzoate Functional Class: Preservative**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	27, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, **XS57**	Adopt

Indigotine (Indigo carmine) **INS: 132 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	161, **XS66**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, **XS57**	Adopt

Lactic acid, L-, D- and DL- **INS: 270 Functional class: Acidity regulator**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, 264, **XS320**	Adopt

Malic acid, DL- **INS: 296 Functional class: Acidity regulator, Sequestrant**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	~~265,~~ **A320**	Adopt

Monosodium L-glutamate **INS: 621 Functional class: Flavour enhancer**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	201, **XS320**	Adopt

Neotame **INS: 961 Functional class: Flavour enhancer, Sweetener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	478, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	33 mg/kg	478, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, **XS57**	Adopt

Paprika extract **INS: 160c(ii) Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	75 mg/kg	39, **XS66**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	39, **XS57**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	39, **XS57**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150 mg/kg	39, **XS57**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included

PHOSPHATES **INS: 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542** **Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**

04.1.2.3	Fruit in vinegar, oil, or brine	2200 mg/kg	33, **P260**	Adopt
04.1.2.10	Fermented fruit products	2200 mg/kg	33, **P260**	Adopt
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, **P320**	Adopt
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	2200 mg/kg	33, **P66, P260**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2200 mg/kg	33, 76, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, **XS57**	Adopt
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	2200 mg/kg	33, 572, **P260**	Adopt

Polydimethylsiloxane
INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	10mg/kg	15, **XS320**	Adopt
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	10 mg/kg	**XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	**XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg	**XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	**XS57**	Adopt

Polysorbates
INS:432 Polyoxyethylene (20) sorbitan monolaurate Functional Class: Emulsifier, Stabilizer
INS:433 Polyoxyethylene (20) sorbitan monooleate Functional Class: Emulsifier, Stabilizer
INS:434 Polyoxyethylene (20) sorbitan monopalmitate Functional Class: Emulsifier
INS:435 Polyoxyethylene (20) sorbitan monostearate Functional Class: Emulsifier, Stabilizer
INS:436 Polyoxyethylene (20) sorbitan tristearate Functional Class: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed,	3000 mg/kg	**XS57**	Adopt

	and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			

Potassium dihydrogen citrate **INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), **A320**	Adopt

Propylene glycol alginate **INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	6000 mg/kg	386, XS38, **XS66**, XS260	Adopt

Propylene glycol esters of fatty acids **INS: 477 Functional class: Emulsifier**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	**XS57**	Adopt

Pullulan **INS: 1204 Functional class: Glazing agent, Thickener**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
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	GMP	**XS260,** XS294	Adopt

Quinoline yellow **INS: 104 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced,

				Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Saccharins
INS:954(i) Saccharin Functional Class: Sweetener
INS:954(ii) Calcium saccharin Functional Class: Sweetener
INS:954(iii) Potassium saccharin Functional Class: Sweetener
INS:954(iv) Sodium saccharin Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	160 mg/kg	144, 500, **XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 500, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	160 mg/kg	477, 500, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, **XS57**	Adopt

Sodium dihydrogen citrate
INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), **A320**	Adopt

Sorbates
INS:200 Sorbic acid Functional Class: Preservative
INS:202 Potassium sorbate Functional Class: Preservative
INS:203 Calcium sorbate Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	42, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, **XS57**	Adopt

Stannous chloride
INS: 512 Functional class: Antioxidant, Colour retention agent

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch	25 mg/kg	43, **XS57**	Adopt

	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds			

Steviol glycosides
INS:960a Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia) Functional Class: Sweetener
INS:960b Steviol glycosides from fermentation Functional Class: Sweetener
INS:960c Enzymatically produced steviol glycosides Functional Class: Sweetener
INS:960d Glucosylated steviol glycosides Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	330 mg/kg	26, 144, **XS66**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70 mg/kg	26, 477, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	330 mg/kg	26, 477, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, **XS57**	Adopt

Sucralose (Trichlorogalactosucrose)
INS: 955 Functional class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	580 mg/kg	478, **XS57**	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	400 mg/kg	169, 478, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, **XS57**	Adopt

Sulfites
INS:220 Sulfur dioxide Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS:221 Sodium sulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS:222 Sodium hydrogen sulfite Functional Class: Antioxidant, Preservative
INS:223 Sodium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS:224 Potassium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS:225 Potassium sulfite Functional Class: Antioxidant, Preservative
INS:539 Sodium thiosulfate Functional Class: Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	44, 76, 136, 137, **B320**	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and	50 mg/kg	44, **XS57**	Adopt

	tubers, pulses and legumes, and aloe vera), and seaweeds			
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	44, 138, **XS57**	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, **XS57**	Adopt

Sunset yellow FCF **INS: 110 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, **XS57**	Adopt

Tartrazine **INS: 102 Functional class: Colour**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Tricalcium citrate **INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), **A320**	Adopt

Tripotassium citrate **INS: 332(ii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer**				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), **A320**	Adopt

Trisodium citrate INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Recommendation**
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), **A320**	Adopt

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

PROPOSED AMENDMENTS TO FOOD CATEGORIES 04.1.2.3 AND 04.1.2.10

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.1.2.3: Fruit in vinegar, oil, or brine				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, **P260**	Adopt

Food category 04.1.2.10: Fermented fruit products				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, **P260**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Standard for Processed Tomato Concentrates (CXS 57-1981)
Standard for Table Olives (CXS 66-1981)
Standard for Pickled Fruits and Vegetables (CXS 260-2007)
Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2: Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
Caramel II – sulfite caramel	150b	80000 mg/kg	92, **XS57, XS66, XS320**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, the indicated XS Notes should be included
Caramel IV – sulfite ammonia caramel	150d	50000 mg/kg	92, 161, **XS57, XS66,** XS294, **XS320**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.1

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2.1: Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
Acetic acid, glacial	260	GMP	262, 263, **XS320**	Adopt
Ascorbic acid, L-	300	GMP	~~110,~~ **A320**	Adopt
Calcium chloride	509	GMP	29(revised), 323, 324, **XS320**	Adopt
Calcium sulfate	516	GMP	29(revised), 323, 324, **A320**	Adopt

Citric acid	330	GMP	242, 262, 264, ~~265,~~ **A320**	Adopt
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, ~~110,~~ **A320**	Adopt
Lactic acid, L-, D- and DL-	270	GMP	262, 264, **XS320**	Adopt
Malic acid, dl-	296	GMP	~~265,~~ **A320**	Adopt
Monosodium l-glutamate	621	GMP	201, **XS320**	Adopt
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v);542	5000 mg/kg	33, 76, **P320**	Adopt
Polydimethylsiloxane	900a	10 mg/kg	15, **XS320**	Adopt
Potassium dihydrogen citrate	332(i)	GMP	29(revised), **A320**	Adopt
Sodium dihydrogen citrate	331(i)	GMP	29(revised), **A320**	Adopt
Sulfites	220-225, 539	50 mg/kg	44, 76, 136, 137, **B320**	Adopt
Tricalcium citrate	333(iii)	GMP	29(revised), **A320**	Adopt
Tripotassium citrate	332(ii)	GMP	29(revised), **A320**	Adopt
Trisodium citrate	331(iii)	GMP	29(revised), **A320**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.3

Standard for Table Olives (CXS 66-1981)
Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.2.2.3: Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
Adipates	355	50000 mg/kg	1, **XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Allura red AC	129	300 mg/kg	161, **XS66**	Adopt
Amaranth	123	300 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Annatto extracts, bixin- based	160b(i)	20 mg/kg	8, **XS66**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
Annatto extracts, norbixin-based	160b(ii)	300 mg/kg	185, **XS66**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
Aspartame-acesulfame salt	962	200 mg/kg	113, 144, **XS66**	Adopt
Azorubine (carmoisine)	122	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Brilliant black (black pn)	151	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brilliant blue FCF	133	500 mg/kg	161, **XS66**	Adopt
Brown HT	155	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Caramel III – ammonia caramel	150c	500 mg/kg	**XS66**	Adopt
Carmines	120	500 mg/kg	161, 178, **XS66**	Adopt
Carotenes, beta	160a(i),a(iii), a(iv)	5 mg/kg	341, 344, **XS66**	Adopt
Carotenes, beta-, vegetable	160a(ii)	5 mg/kg	341, 344, **XS66**	Adopt
Curcumin	100(i)	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	**XS66**	Adopt
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, **A66**	Adopt
Fast green FCF	143	300 mg/kg	**XS66**	Adopt
Ferrous gluconate	579	150 mg/kg	23, 48, **A66a**	Adopt
Ferrous lactate	585	150 mg/kg	23, 48, **A66a**	Adopt
Grape skin extract	163(ii)	100 mg/kg	179, 181, **XS66**	Adopt
Indigotine (indigo carmine)	132	150 mg/kg	161, **XS66**	Adopt
Paprika extract	160c(ii)	75 mg/kg	39, **XS66**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS66 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, **P66, P260**	Adopt
Polydimethylsiloxane	900a	10 mg/kg	**XS66**	Adopt
Propylene glycol alginate	405	6000 mg/kg	386, XS38, **XS66,** XS260	Adopt
Quinoline yellow	104	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Saccharins	954(i)-(iv)	160 mg/kg	144, 500, **XS66**	Adopt
Steviol glycosides	960a, 960b, 960c, 960d	330 mg/kg	26, 144, **XS66**	Adopt
Tartrazine	102	500 mg/kg	**XS66**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.4: Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
Acesulfame potassium	950	350 mg/kg	188, 478, **XS57**	Adopt
Advantame	969	10 mg/kg	478, **XS57**	Adopt
Allura red AC	129	200 mg/kg	161, **XS57**	Adopt
Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	185, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Aspartame	951	1000 mg/kg	191, 478, **XS57**	Adopt
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, **XS57**	Adopt
Azorubine (carmoisine)	122	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brilliant black (black PN)	151	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Brilliant blue FCF	133	200 mg/kg	161, **XS57**	Adopt
Brown HT	155	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Caramel III - ammonia caramel	150c	50000 mg/kg	161, **XS57**	Adopt
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, **XS57**	Adopt
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, **XS57**	Adopt
Curcumin	100(i)	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Ethylene diamine tetra acetates	385, 386	365 mg/kg	21, **XS57**	Adopt
Fast green FCF	143	200 mg/kg	**XS57**	Adopt
Neotame	961	33 mg/kg	478, **XS57**	Adopt
Paprika extract	160c(ii)	50 mg/kg	39, **XS57**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v);542	2200 mg/kg	33, **XS57**	Adopt

Polydimethylsiloxane	900a	10 mg/kg	**XS57**	Adopt
Quinoline yellow	104	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Saccharins	954(i)-(iv)	160 mg/kg	144, 477, 500, **XS57**	Adopt
Stannous chloride	512	25 mg/kg	43, **XS57**	Adopt
Steviol glycosides	960a, 960b, 960c,960d	70 mg/kg	26, 477, **XS57**	Adopt
Sucralose (trichlorogalactosucrose)	955	580 mg/kg	478, **XS57**	Adopt
Sulfites	220-225, 539	50 mg/kg	44, **XS57**	Adopt
Tartrazine	102	200 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.5

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.5: Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
Acesulfame potassium	950	1000 mg/kg	188, 478, **XS57**	Adopt
Advantame	969	10 mg/kg	478, XS257R, **XS57**	Adopt
Annatto extracts, bixin-based	160b(i)	100 mg/kg	8, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Annatto extracts, norbixin-based	160b(ii)	100 mg/kg	185, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Aspartame	951	1000 mg/kg	191, 478, **XS57**	Adopt
Aspartame-acesulfame salt	962	1000 mg/kg	119, 477, **XS57**	Adopt
Benzoates	210-213	1000 mg/kg	13, **XS57**	Adopt
Caramel III - ammonia caramel	150c	50000 mg/kg	**XS57**	Adopt
Carmines	120	100 mg/kg	178, **XS57**	Adopt
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, **XS57**	Adopt
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, **XS57**	Adopt
Chlorophylls and Chlorophyllins, copper complexes	141(i), (ii)	100 mg/kg	62, **XS57**	Adopt
Curcumin	100(i)	500 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, **XS57**	Adopt
Grape skin extract	163(ii)	100 mg/kg	179, 181, **XS57**	Adopt
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, **XS57**	Adopt

Neotame	961	33 mg/kg	478, **XS57**	Adopt
Paprika extract	160c(ii)	50 mg/kg	39, **XS57**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v);542	2200 mg/kg	33, 76, **XS57**	Adopt
Polydimethylsiloxane	900a	10 mg/kg	**XS57**	Adopt
Quinoline yellow	104	100 mg/kg	**XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Saccharins	954(i)-(iv)	160 mg/kg	477, 500, **XS57**	Adopt
Sorbates	200, 202, 203	1000 mg/kg	42, **XS57**	Adopt
Steviol glycosides	960a, 960b, 960c,960d	330 mg/kg	26, 477, **XS57**	Adopt
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	169, 478, **XS57**	Adopt
Sulfites	220-225, 539	500 mg/kg	44, 138, **XS57**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.6: Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
Acesulfame potassium	950	350 mg/kg	188, 478, **XS57**	Adopt
Allura red AC	129	200 mg/kg	92, 161, **XS57**	Adopt
Annatto extracts, bixin-based	160b(i)	20 mg/kg	8, 92, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	92, 185, **XS57**	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Aspartame	951	1000 mg/kg	191, 478, **XS57**	Adopt
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, **XS57**	Adopt
Azorubine (carmoisine)	122	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Benzoates	210-213	3000 mg/kg	13, **XS57**	Adopt
Brilliant black (black PN)	151	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note

				XS57 should be included
Brilliant blue FCF	133	100 mg/kg	92, 161, **XS57**	Adopt
Brown HT	155	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Caramel III - ammonia caramel	150c	50000 mg/kg	161, **XS57**	Adopt
Carmines	120	200 mg/kg	92, 178, **XS57**	Adopt
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	92, 341, 344, **XS57**	Adopt
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	92, 341, 344, **XS57**	Adopt
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	62, 92, **XS57**	Adopt
Curcumin	100(i)	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Cyclamates	952(i), (ii), (iv)	250 mg/kg	17, 477, **XS57**	Adopt
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	**XS57**	Adopt
Ethylene diamine tetra acetates	385, 386	80 mg/kg	21, **XS57**	Adopt
Grape skin extract	163(ii)	100 mg/kg	92, 181, **XS57**	Adopt
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, **XS57**	Adopt
Indigotine (indigo carmine)	132	200 mg/kg	92, 161, **XS57**	Adopt
Neotame	961	33 mg/kg	478, **XS57**	Adopt
Paprika extract	160c(ii)	150 mg/kg	39, **XS57**	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v);542	2200 mg/kg	33, **XS57**	Adopt
Polydimethylsiloxane	900a	50 mg/kg	**XS57**	Adopt
Polysorbates	432-436	3000 mg/kg	**XS57**	Adopt
Propylene glycol esters of fatty acids	477	5000 mg/kg	**XS57**	Adopt
Quinoline yellow	104	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Saccharins	954(i)-(iv)	200 mg/kg	477, 500, **XS57**	Adopt
Sorbates	200, 202, 203	1000 mg/kg	42, **XS57**	Adopt
Steviol glycosides	960a, 960b, 960c, 960d	165 mg/kg	26, 477, **XS57**	Adopt
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	478, **XS57**	Adopt
Sulfites	220-225, 539	300 mg/kg	44, 205, **XS57**	Adopt
Sunset yellow FCF	110	50 mg/kg	92, **XS57**	Adopt
Tartrazine	102	200 mg/kg	92, **XS57**	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is

				advanced, Note XS57 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.7

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

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				
Additive	**INS**	**Max Level**	**Notes**	**Recommendation**
Glycerol	422	GMP	**XS260**, XS294	Adopt
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, 572, **P260**	Adopt
Pullulan	1204	GMP	**XS260**, XS294	Adopt

NOTES FOR CCPFV STANDARDS

29 For **use in** non-standardized food ~~only~~.

A66 **Except for use in products conforming to the *Standard for Table Olives* (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.**

A66a **Except for use in products conforming to the *Standard for Table Olives* (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.**

A320 **For use in French fried potatoes conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015) as a sequestrant.**

B320 **Except for use in French fried potatoes conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015): sodium thiosulfate (INS 539) as a sequestrant.**

P66 **Except for use in products conforming to the *Standard for Table Olives* (CXS 66-1981): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS450(ix)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.**

P260 **Except for use in products conforming to the *Standard for Pickled Fruits and Vegetables* (CXS 260-2007): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium**

phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.

P320 **Except for use in quick frozen French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as sequestrants, singly or in combination.**

XS57 **Excluding products conforming to the *Standard for Processed Tomato Concentrates* (CXS 57-1981).**

XS66 **Excluding products conforming to the *Standard for Table Olives* (CXS 66-1981).**

XS260 **Excluding products conforming to the *Standard for Pickled Fruits and Vegetables* (CXS 260-2007).**

XS320 **Excluding products conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015).**

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 66-1981 and CXS 260-2007)

AMENDMENTS TO TABLE 3

Standard for Table Olives (CXS 66-1981)

Standard for Table Olives (CXS 66-1981) has a general reference to GSFA. As such, CXS66-1981 should be removed from the column of “Specific allowance in the following commodity standards”.

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	2018	CS 13-1981, ~~CS 66-1981,~~ CS 254-2007

SECTION 2 OF TABLE 3

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

04.1.2.3	Fruit in vinegar, oil, or brine
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.1.2.10	Fermented fruits products
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

Standard for Processed Tomato Concentrates (CXS 57-1981)
Standard for Table Olives (CXS 66-1981)

In the case of above two commodity standards, the intention of the commodity committee has already been captured in the Section 2 of Table 3 correctly.

Therefore, no changes are proposed.

Annex 4 (Regional Standards: CCASIA, CCLAC, CCNE)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

CCFA53 (REP23/FA) tasked the Alignment EWG to undertake the alignment work on the relevant Regional Standards noted below (see Terms of Reference for the EWG, REP23/FA para 68 (i)(e)).

The relevant Regional Codex Standards that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
308R-2011	Regional Standard for Harissa (Red Hot Pepper Paste)	04.2.2.6
313R-2013	Regional Standard for Tempe	06.8.6
314R-2013	Regional Standard for Date Paste (Near East)	04.1.2.8
323R-2017	Regional Standard for Laver Products (Dried laver products and dried seasoned laver products)	04.2.2.2
323R-2017	Regional Standard for Laver Products (Roasted laver products and roasted seasoned laver products)	04.2.2.8
324R-2017	Regional Standard for Yacon	04.2.1.1

REGIONAL COMMODITY STANDARDS NOT REQUIRING AMENDMENT TO THE STANDARD ITSELF DUE TO ALIGNMENT

There are no food additive provisions in Section 4 of CXS 308R-2011, CXS 313R-2013, and 314R-2013, so no changes are required with respect to the relevant food additive sections.

REGIONAL COMMODITY STANDARDS REQUIRING AMENDMENT TO THE STANDARD ITSELF DUE TO ALIGNMENT

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR LAVER PRODUCTS (CXS 323R-2017)

The following amendments to Section 4 of the *Regional Standard for Laver Products* (CXS 323R-2017) are proposed.

The food additive paragraph under Section 4.2, Seasoned Laver Products is for the most part inline with the standardized text provided in the Procedural Manual and that used recently to align previous commodity standards, apart from not naming the specific GSFA food category after the food category number, and thus only minor modifications are required. New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

4. FOOD ADDITIVES

4.1 Dried Laver Products and Roasted Laver Product

No food additives are permitted.

4.2 Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food categories 04.2.2.2 **(Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds)** and 04.2.2.8 **(Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds)** or **those** listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

~~In addition, the following food additives may be used.~~

~~INS~~	~~Name of Food additives~~	~~Maximum Level(mg/kg)~~
~~Sweeteners~~		
~~950~~	~~Acesulfame potassium~~	~~300~~

4.2.1 *Flavourings*

The flavourings used in these products should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR YACON (CXS 324R-2017)

The following amendments to Section 8 of the *Regional Standard for Yacon* (CXS 324R-2017) are proposed. See also Issue 15 in Annex 1. New text is indicated in bold/underline. Text to be removed is indicated in ~~strikethrough~~.

While there are no food additive provisions in Section 8 of 324R-2017 for yacon, yacon is not specifically identified in the description of Food Category 04.2.1.1 (ANNEX B, PART II, Food Category Descriptors of the GSFA) as suggested in the text of 324R-2017. As such a minor modification is proposed for Section 8, as follows:

8. FOOD ADDITIVES

This Standard applies to yacon **which would fall under** ~~as identified in~~ Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives ~~is~~ **are** allowed in accordance with the provisions of the General Standard for Food Additives (CXS 192-1995).

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~ **Text in green** font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). **Text in blue** font represents a modification that was to be made to the GFSA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA. **Text in purple** font represents Note changes as a result of work completed in the CCFA54 GSFA EWG.

The following amendments to the food additive provisions in the GSFA are proposed.

ACESULFAME POTASSIUM

INS: 950 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	478, 188, **XS314R**	2019	Adopt
04.2.2.2	**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**	**300 mg/kg**	**A-323R**		Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, **XS308R**	2021	Adopt

04.2.2.8	**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**	**300 mg/kg**	**A-323R**		Adopt

ACETIC ACID, GLACIAL

INS: 260 **Functional Class: Acidity regulator, Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R**,** **XS324R**	2013	Adopt

ADIPATES

INS: 355 **Functional Class: Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	1, **B-323R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note B-323R should be included

ADVANTAME

INS: 969 **Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10 mg/kg	478, XS240, XS314R	2021	No changes required for Alignment, XS314R Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	144, 348, **B-323R**	2023	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321	2023	No changes required for Alignment as XS308R Note already present
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	144, 345, 478, **B-323R**	2023	Adopt

ALLURA RED AC

INS: 129 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, **XS314R**	2009	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, **XS308R**	2009	Adopt

AMARANTH

INS: 123 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	182, **XS314R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included

ANNATTO EXTRACTS, BIXIN-BASED

INS: 160b(i) **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	8, 182, **XS314R**	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	20 mg/kg	8, 92, **XS308R**	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	8, **XS323R**	3	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

ANNATTO EXTRACTS, NORBIXIN-BASED

INS: 160b(ii) **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg	172, 182, 185, **XS314R**	4	Maintain at Step (as per GSFA EWG

					work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	92, 185, **XS308R**	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	185, **XS323R**	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

ASCORBIC ACID, L-

INS: 300 **Functional Class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R**,** **XS324R**	2013	Adopt

ASCORBYL ESTERS

INS: 304, 305 **Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	10, **B-323R**	2001	Adopt

ASPARTAME

INS: 951 **Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	478, 191, **XS314R**	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	144, 348, **B-323R**	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, **XS308R**	2021	Adopt

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	144, 478, 345, **B-323R**	2021	Adopt

ASPARTAME-ACESULFAME SALT

INS: 962 **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	113, 477, **XS314R**	2019	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, **XS308R**	2021	Adopt

AZORUBINE (CARMOISINE)

INS: 122 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, **XS314R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS308R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BENZOATES

INS: 210, 211, 212, 213 **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	13, **XS314R**	2001	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	13, **XS323R**	2003	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, **XS308R**	2001	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers,	1000 mg/kg	13, **XS323R**	2001	Adopt

	pulses and legumes, and aloe vera), and seaweeds				

BRILLIANT BLACK (BLACK PN)

INS: 151 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, **XS314R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS308R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BRILLIANT BLUE FCF

INS: 133 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, **XS314R**	2009	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, **XS308R**	2009	Adopt

BROWN HT

INS: 155 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Processed Fruit	500 mg/kg	182; **XS314R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS308R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BUTYLATED HYDROXYANISOLE

INS: 320 **Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, **B-323R**	2005	Adopt

BUTYLATED HYDROXYTOLUENE

INS: 321 **Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, **B-323R**	2005	Adopt

CANTHAXANTHIN

INS: 161g **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	**XS323R**	2011	Adopt

CARAMEL II - SULFITE CARAMEL

INS: 150b **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2	Processed fruit	80000 mg/kg	182, **XS160, XS314R**	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	92, **XS294, XS308R, XS323R**	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

CARAMEL III - AMMONIA CARAMEL

INS: 150c **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182, **XS314R**	2008	Adopt

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	76, 161, **XS323R**	2010	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, **XS308R**	2010	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, **XS323R**	2010	Adopt

CARAMEL IV - SULFITE AMMONIA CARAMEL

INS: 150d **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182, **XS314R**	2008	Adopt
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, XS294**, XS308R, XS323R**	2009	Adopt

CARMINES

INS: 120 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	178, 182, **XS314R**	2008	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 178, **XS308R**	2008	Adopt

CARNAUBA WAX

INS: 903 **Functional Class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2	**Processed fruit**	400 mg/kg	XS160**, XS314R**	2004	Adopt. Note XS160 was to be adopted at Step 5/8 (REP23/FA, Appendix VI, p98), which was adopted by CAC46 (REP23/CAC)

CAROTENES, BETA-

INS: 160a(i), 160a(iii), 160a(iv) **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240, **XS314R**	2023	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344, **XS323R**	2023	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, **XS308R**	2023	Adopt

CAROTENES, BETA-, VEGETABLE

INS: 160a(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240, **XS314R**	2023	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344, **XS323R**	2023	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, **XS308R**	2023	Adopt

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

INS: 141(i), 141(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	62, 182, **XS314R**	2008	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, **XS308R**	2008	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	62, **XS323R**	2005	Adopt

CITRIC ACID

INS: 330 Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, **XS324R**	2013	Adopt

CURCUMIN

INS: 100(i) **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, **XS314R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	**XS323R**	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS308R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

CYCLAMATES

INS: 952(i), 952(ii), 952(iv) **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	17, 477, **XS314R**	2019	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, **XS308R**	2021	Adopt

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

INS: 472e **Functional Class: Emulsifier, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg	**XS314R**	2005	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	**XS323R**	2005	Adopt

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	**XS308R**	2005	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg	**XS323R**	2005	Adopt

ETHYLENE DIAMINE TETRA ACETATES

INS: 385, 386 Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	21, 64, 297, **B-323R**	2001	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, **XS308R**	2001	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	21, **B-323R**	2001	Adopt

FAST GREEN FCF

INS: 143 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, **XS314R**	2009	Adopt

GRAPE SKIN EXTRACT

INS: 163(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	179, 181, 182, **XS314R**	2011	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, **XS308R**	2011	Adopt

HYDROXYBENZOATES, PARA-

INS: 214, 218 Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	27, **XS314R**	2010	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, **XS308R**	2010	Adopt

INDIGOTINE (INDIGO CARMINE)

INS: 132 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	161, 182, **XS314R**	2009	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, **XS308R**	2009	Adopt

JAGUA (GENIPIN-GLYCINE) BLUE

INS: 183 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	120	~~182,~~ New Note: "On a blue polymer basis", **XS240, XS314R**	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included (Note XS240 to replace Note 182 as both include coconut milk as per CCFA54 GSFA EWG (App. 4))

LACTIC ACID, L-, D- and DL-

INS: 270 **Functional Class: Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, **XS324R**	2013	Adopt

NEOTAME

INS: 961 **Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	478, **XS314R**	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	144, 348, **B-323R**	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, **XS308R**	2021	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	144, 478, 345, **B-323R**	2021	Adopt

PAPRIKA EXTRACT

INS: 160c(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	39, **XS314R**	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	70 mg/kg	39, **XS323R**	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150 mg/kg	39, **XS308R**	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	39, **XS323R**	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

PHOSPHATES

INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542
Functional Class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	33, **XS314R**	2012	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, **B-323R**	2012	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, **XS308R**	2012	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, 76, **B-323R**	2012	Adopt

POLYDIMETHYLSILOXANE

INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	**XS308R**	2004	Adopt

POLYGLYCEROL ESTERS OF FATTY ACIDS

INS: 475 Functional Class: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present

POLYSORBATES

INS: 432, 433, 434, 435, 436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	154; **XS314R**	2007	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	**XS308R**	2007	Adopt

PONCEAU 4R (COCHINEAL RED A)

INS: 124 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	161 & 182, **XS314R**	2008	Adopt

PROPYL GALLATE

INS: 310 **Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	15, 76, 196, **B-323R**	2001	Adopt

PROPYLENE GLYCOL

INS: 1520 **Functional Class: Carrier, Emulsifier, Glazing agent, Humectant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present

PROPYLENE GLYCOL ALGINATE

INS: 405 **Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

INS: 477 **Functional Class: Emulsifier**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg	**XS314R**	2001	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	**XS308R**	2001	Adopt

QUINOLINE YELLOW

INS: 104 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, **XS314R**	7	Maintain at Step (as per GSFA EWG work). If the

					proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS308R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

SACCHARINS

INS: 954(i), 954(ii), 954(iii), 954(iv) **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	477, 500, **XS314R**	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	144, 348, 500, **B-323R**	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, **XS308R**	2021	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 345, 500, **B-323R**	2021	Adopt

SODIUM DIHYDROGEN CITRATE

INS: 331(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R**,** **XS324R**	2015	Adopt

SORBATES

INS: 200, 202, 203 **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	42, **XS314R**	2012	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, **XS308R**	2012	Adopt

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	42, 221, **XS323R**	2012	Adopt

SORBITAN ESTERS OF FATTY ACIDS

INS: 491, 492, 493, 494, 495 **Functional Class: Emulsifier, Stabilizer (INS 491-494); Emulsifier (INS 495)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, **XS323R**	2016	Adopt

STEAROYL LACTYLATES

INS: 481(i), 482(i) **Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, **XS323R**	2016	Adopt

STEVIOL GLYCOSIDES

INS: 960a, 960b, 960c, 960d **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	330 mg/kg	26, 477, **XS314R**	2011	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	40 mg/kg	26, 144, 348, **B-323R**	2011	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, **XS308R**	2011	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	40 mg/kg	26, 144, 345, 477, **B-323R**	2011	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

INS: 955 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	400 mg/kg	478, **XS314R**	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	580 mg/kg	144, 348, **B-323R**	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, **XS308R**	2021	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg	144, 478, 345, **B-323R**	2021	Adopt

SUCROSE ESTERS

INS: 473, 473a, 474 Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	XS314R	2021	No changes required, appropriate XS Note already present
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & 536	2021	No changes required, appropriate XS Note already present

SULFITES

INS: 220, 221, 222, 223, 224, 225, 539 Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	44, 206, **XS314R**	2012	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	44, 105, **B-323R**	2006	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, **XS308R**	2011	Adopt

SUNSET YELLOW FCF

INS: 110 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, **XS314R**	2008	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, **XS308R**	2008	Adopt

TARTRAZINE

INS: 102 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, **XS314R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	**XS323R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, **XS308R**	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

TOCOPHEROLS

INS: 307a, 307b, 307c Functional Class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	XS38, **B-323R**	2016	Adopt

TRISODIUM CITRATE **INS: 331(iii)** **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**					
Food Cat. No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, **XS324R**	2015	Adopt

There are no food additive provisions in Table 1 for Food Category 06.8.6.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~ **Text in green** font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). **Text in blue** font represents a modification that was to be made to the GFSA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA. **Text in purple** font represents Note changes as a result of work completed in the CCFA54 GSFA EWG.

The following amendments to the food additive provisions in the GSFA are proposed.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	**INS**	**Step/Year Adopted**	**Max level**	**Notes**	**Recommendation**
CARAMEL II - SULFITE CARAMEL	150b	4	80000 mg/kg	182, **XS160, XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
CARNAUBA WAX	903	2004	400mg/kg	XS160, **XS314R**	Adopt. Note XS160 was to be adopted at Step 5/8 (REP23/FA, Appendix VI, p98), which was adopted by CAC46 (see REP23/CAC)

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2.8

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	**INS**	**Step/Year Adopted**	**Max level**	**Notes**	**Recommendation**
ACESULFAME POTASSIUM	950	2019	350mg/kg	478, 188, **XS314R**	Adopt
ADVANTAME	969	2021	10 mg/kg	478, XS240 & XS314R	No changes required, appropriate XS Note already present
ALLURA RED AC	129	2009	300mg/kg	161, 182, **XS314R**	Adopt
AMARANTH	123	7	300 mg/kg	182, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is

					advanced, Note XS314R should be included
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	100 mg/kg	8 & 182, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	20 mg/kg	172, 182 & 185, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
ASPARTAME	951	2019	1000mg/kg	478, 191, **XS314R**	Adopt
ASPARTAME-ACESULFAME SALT	962	2019	350mg/kg	113, 477, **XS314R**	Adopt
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	182, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
BENZOATES	210-213	2001	1000mg/kg	13, **XS314R**	Adopt
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	182, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
BRILLIANT BLUE FCF	133	2009	100mg/kg	161, 182, **XS314R**	Adopt
BROWN HT	155	7	500 mg/kg	182, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
CARAMEL III - AMMONIA CARAMEL	150c	2008	7500mg/kg	182, **XS314R**	Adopt
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2008	7500mg/kg	182, **XS314R**	Adopt
CARMINES	120	2008	500mg/kg	178, 182, **XS314R**	Adopt
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	18 mg/kg	341, 344, XS240, **XS314R**	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	18 mg/kg	341, 344, XS240, **XS314R**	Adopt
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2008	100 mg/kg	62, 182, **XS314R**	Adopt
CURCUMIN	100(i)	7	500 mg/kg	182, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17, 477, **XS314R**	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	**XS314R**	Adopt
FAST GREEN FCF	143	2009	100mg/kg	161, 182, **XS314R**	Adopt
GRAPE SKIN EXTRACT	163(ii)	2011	500mg/kg	179, 181, 182, **XS314R**	Adopt
HYDROXYBENZOATES, PARA-	214, 218	2010	800mg/kg	27, **XS314R**	Adopt
INDIGOTINE (INDIGO CARMINE)	132	2009	150mg/kg	161, 182, **XS314R**	Adopt
JAGUA (GENIPIN-GLYCINE) BLUE	183	2	120 mg/kg	~~182,~~ New Note: "On a	Maintain at Step (as per GSFA EWG work). If the proposal is

				blue polymer basis", **XS240, XS314R**	advanced, Note XS314R should be include (Note XS240 to replace Note 182 as both include coconut milk as per CCFA54 GSFA EWG (App. 4))
NEOTAME	961	2019	100mg/kg	478, **XS314R**	Adopt
PAPRIKA EXTRACT	160c(ii)	2	50 mg/kg	39, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2012	350mg/kg	33, **XS314R**	Adopt
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
POLYSORBATES	432-436	2007	1000 mg/kg	154, **XS314R**	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	161, 182, **XS314R**	Adopt
PROPYLENE GLYCOL	1520	2016	2000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	**XS314R**	Adopt
QUINOLINE YELLOW	104	7	500 mg/kg	182, **XS314R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477, 500, **XS314R**	Adopt
SORBATES	200, 202, 203	2012	1000 mg/kg	42, **XS314R**	Adopt
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26, 477, **XS314R**	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, **XS314R**	Adopt
SUCROSE ESTERS	473, 473a, 474	2021	1500 mg/kg	XS314R	No changes required, appropriate XS Note already present
SULFITES	220-225, 539	2012	100 mg/kg	44, 206, **XS314R**	Adopt
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, 182, **XS314R**	Adopt
TARTRAZINE	102	7	500 mg/kg	182, **XS314R**	Maintain at Step (as per GSFA EWG work) with note revisions as per Alignment work
TOCOPHEROLS	307a, b, c	2016	150 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Regional Standard for Yacon (CCLAC) (CXS 324R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACETIC ACID, GLACIAL	260	2013	GMP	262, 263, XS40R, **XS324R**	Adopt
ASCORBIC ACID, L-	300	2013	500 mg/kg	262, XS40R, **XS324R**	Adopt
CITRIC ACID	330	2013	GMP	262, 264, XS40R, **XS324R**	Adopt
LACTIC ACID, L-, D- and DL-	270	2013	GMP	262, 264, XS40R, **XS324R**	Adopt
SODIUM DIHYDROGEN CITRATE	331(i)	2015	GMP	262, XS40R, **XS324R**	Adopt
TRISODIUM CITRATE	331(iii)	2015	GMP	262, XS40R, **XS324R**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Regional Standard for Harissa (Red Hot Pepper Pate) (CCNE) (CXS 308R-2011)
Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CARAMEL II - SULFITE CARAMEL	150b	4	80000 mg/kg	92, **XS294, XS308R, XS323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	50000 mg/kg	92, 161, XS294, **XS308R, XS323R**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.2

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation

ACESULFAME POTASSIUM	**950**		**300 mg/kg**	**A-323R**	Adopt
ADVANTAME	969	2023	10 mg/kg	144, 348, **B-323R**	Adopt
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10, **B-323R**	Adopt
ASPARTAME	951	2021	1000 mg/kg	144, 348, **B-323R**	Adopt
BENZOATES	210-213	2003	1000 mg/kg	13, **XS323R**	Adopt
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15, 76, 196, **B-323R**	Adopt
BUTYLATED HYDROXYTOLUENE	321	2005	200 mg/kg	15, 76, 196, **B-323R**	Adopt
CANTHAXANTHIN	161g	2011	10 mg/kg	**XS323R**	Adopt
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	76, 161, **XS323R**	Adopt
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	50 mg/kg	341, 344 **XS323R**	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344, **XS323R**	Adopt
CURCUMIN	100(i)	4	500 mg/kg	**XS323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	**XS323R**	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	800 mg/kg	21, 64, 297, **B-323R**	Adopt
NEOTAME	961	2021	33 mg/kg	144, 348, **B-323R**	Adopt
PAPRIKA EXTRACT	160c(ii)	2	70 mg/kg	39, **XS323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	5000 mg/kg	33, 76, **B-323R**	Adopt
PROPYL GALLATE	310	2001	50 mg/kg	15, 76, 196, **B-323R**	Adopt
SACCHARINS	954(i)-(iv)	2021	500 mg/kg	144, 348, 500, **B-323R**	Adopt
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	76, **XS323R**	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	76, **XS323R**	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 348, **B-323R**	Adopt
SUCRALOSE (TRICHLOROGALACTOSUCROS E)	955	2021	580 mg/kg	144, 348, **B-323R**	Adopt

SULFITES	220-225, 539	2006	500 mg/kg	44, 105, **B-323R**	Adopt
TARTRAZINE	102	7	300 mg/kg	**XS323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	XS38, **B-323R**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Regional Standard for Harissa (Red Hot Pepper Paste (CCNE) (CXS 308R-2011)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188, 478, **XS308R**	Adopt
ADVANTAME	969	2023	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321	no changes required for Alignment as appropriate XS Note already present
ALLURA RED AC	129	2009	200 mg/kg	92, 161, **XS308R**	Adopt
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	20 mg/kg	8, 92, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	10 mg/kg	92, 185, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
ASPARTAME	951	2021	1000 mg/kg	191, 478, **XS308R**	Adopt
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113, 477, **XS308R**	Adopt
AZORUBINE (CARMOISINE)	122	7	200 mg/kg	92, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
BENZOATES	210-213	2001	3000 mg/kg	13, **XS308R**	Adopt
BRILLIANT BLACK (BLACK PN)	151	7	200 mg/kg	92, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161, **XS308R**	Adopt
BROWN HT	155	7	200 mg/kg	92, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, **XS308R**	Adopt
CARMINES	120	2008	200 mg/kg	92, 178, **XS308R**	Adopt
CAROTENES, BETA-	160a(i),a(iii), a(iv)	2023	50 mg/kg	92, 341, 344, **XS308R**	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	92, 341, 344 **XS308R**	Adopt

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2008	100 mg/kg	62, 92, **XS308R**	Adopt
CURCUMIN	100(i)	7	200 mg/kg	92, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17, 477, **XS308R**	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	**XS308R**	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	80 mg/kg	21, **XS308R**	Adopt
GRAPE SKIN EXTRACT	163(ii)	2011	100 mg/kg	92, 181, **XS308R**	Adopt
HYDROXYBENZOATES, PARA-	214, 218	2010	1000 mg/kg	27, **XS308R**	Adopt
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	92, 161, **XS308R**	Adopt
NEOTAME	961	2021	33 mg/kg	478, **XS308R**	Adopt
PAPRIKA EXTRACT	160c(ii)	2	150 mg/kg	39, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33, **XS308R**	Adopt
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	**XS308R**	Adopt
POLYSORBATES	432-436	2007	3000 mg/kg	**XS308R**	Adopt
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	**XS308R**	Adopt
QUINOLINE YELLOW	104	7	200 mg/kg	92, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
SACCHARINS	954(i)-(iv)	2021	200 mg/kg	477, 500, **XS308R**	Adopt
SORBATES	200, 202, 203	2012	1000 mg/kg	42, **XS308R**	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26, 477, **XS308R**	Adopt
SUCRALOSE (TRICHLOROGALACTOSUCROS E)	955	2021	400 mg/kg	478, **XS308R**	Adopt
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	XS38, XS57, XS259R, XS308R,	No changes required, appropriate XS Note already present

				XS321 & 536	
SULFITES	220-225, 539	2011	300 mg/kg	44, 205, **XS308R**	Adopt
SUNSET YELLOW FCF	110	2008	50 mg/kg	92, **XS308R**	Adopt
TARTRAZINE	102	7	200 mg/kg	92, **XS308R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.8

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACESULFAME POTASSIUM	**950**		**300 mg/kg**	**A-323R**	Adopt
ADIPATES	355	7	1000 mg/kg	1, **B-323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note B-323R should be included
ADVANTAME	969	2023	10 mg/kg	144, 345, 478, **B-323R**	Adopt
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	3	100 mg/kg	8, **XS323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	100 mg/kg	185, **XS323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
ASPARTAME	951	2021	1000 mg/kg	144, 478, 345, **B-323R**	Adopt
BENZOATES	210-213	2001	1000 mg/kg	13, **XS323R**	Adopt
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, **XS323R**	Adopt
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2005	100 mg/kg	62, **XS323R**	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	**XS323R**	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21, **B-323R**	Adopt
NEOTAME	961	2021	33 mg/kg	144, 478, 345, **B-323R**	Adopt
PAPRIKA EXTRACT	160c(ii)	2	50 mg/kg	39, **XS323R**	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33, 76, **B-323R**	Adopt
SACCHARINS	954(i)-(iv)	2021	160 mg/kg	144, 345, 477, 500, **B-323R**	Adopt
SORBATES	200, 202, 203	2012	1000 mg/kg	42, 221, **XS323R**	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 345, 477, **B-323R**	Adopt
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	150 mg/kg	144, 478, 345, **B-323R**	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.6

Regional Standard for Tempe (CCASIA) (CXS 313R-2013)

There are no food additive provisions in Table 2 for Food Category 06.8.6.

NOTES FOR REGIONAL STANDARDS

A-323R – For use in Seasoned Laver Products only, conforming to the *Regional Standard for Laver Products* (CXS 323R-2017)

B-323R – Except for products conforming to the *Regional Standard for Laver Products* (CXS 323R-2017), only for use in Seasoned Laver Products

XS308R – Excluding products conforming to the *Regional Standard for Harissa (Red Hot Pepper Paste)* (CXS 308R-2011)

XS314R – Excluding products conforming to the *Regional Standard for Date Paste (Near East)* (CXS 314R-2013)

XS323R – Excluding products conforming to the *Regional Standard for Laver Products* (CXS 323R-2017)

XS324R – Excluding products conforming to the *Regional Standard for Yacon* (CXS 324R-2017)

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS FOR CCPFV (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

No changes are required to Table 3 due to the alignment of 324R-2017 since the associated food category 04.2.1.1 is captured under the parent food category 04.2.1, which is included in the Annex to Table 3. This requires that use of any food additives listed in Table 3 are governed by provisions in Tables 1 & 2 (See *Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards based on the Revised Approach* under Table 3 of the GSFA).

Proposed Amendments to Section 2 of Table 3, References to Commodity Standards for GSFA Table 3 Additives

04.1.2.8	**Fruit preparations, including pulp, purees, fruit toppings and coconut milk**
	Food additives are not permitted in products conforming to this standard
Codex standards	**Regional Standard for Date Paste (Near East) (CXS 314R-2013)**

04.2.2.2	**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex standards	**Regional Standard for Laver Products (323R-2017)**

04.2.2.6	**Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5**
	Food additives are not permitted in products conforming to this standard
Codex standards	**Regional Standard for Harissa (Red Hot Pepper Paste) (308R-2011)**

04.2.2.8	**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex standards	**Regional Standard for Laver Products (323R-2017)**

06.8.6	**Fermented soybeans (e,g, natto, tempe)**
	Food additives are not permitted in products conforming to this standard
Codex standards	**Regional Standard for Tempe (313R-2013)**

Annex 5 (Table 3 Notes Development)

Initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved

This Annex is presented for information and future reference. No proposals for consideration are made at this time.

Background

The 52nd Session of the Codex Committee on Food Additives (CCFA52) agreed to investigate the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat.[11] CCFA52 endorsed the recommendation to, in-principle, introduce Notes in Table 3 similar to those in Table 1 and 2 in the GSFA, as this new approach would ensure clarity in the use of food additives with numeric use levels; and thus, avoid potentially complicated requirements that could arise once a commodity standard has been aligned with the GSFA. CCFA52 further tasked the alignment EWG established by CCFA52 to identify and consider the implementation issues around Table 3 notes; and to consult the Codex Secretariat to identify any issues associated with the inclusion of the new notes in the GSFA database.

The 53rd Session of the Codex Committee on Food Additives (CCFA53) agreed to initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved.[12] In particular, sentences 1 and 2 of Recommendation 8 of CRD 3 from CCFA53 were endorsed.[13] These read as follows:

> "The WG recommends the in-principle agreement for the development of Table 3 notes with the features listed at the front of Appendix 4 to the Committee. […] The development of Table 3 notes will also depend on when Codex Secretariat is able to make changes to the online version."

It was considered that further discussion was needed in regard to sentence 2 of recommendation 8 from CRD 3:

> "The WG notes that the Committee does not include information on the functional classes in Table 3 notes and develop Table 3 notes with the understanding that further discussions are needed to ensure full clarity on the utility of Table three notes moving forward."

This essentially means that there was not consensus on the use of Table 3 notes purely for the purpose of indicating functional class. In this regard, it makes sense to use Table 3 notes indicating functional class restrictions on a case-by-case and "as needed" basis.

The current document is meant to summarize the process that will be used for the development of Table 3 notes, and to seek any objections or comments regarding the current path forward.

Development of Table 3 Notes

During the alignment work for various CCMMP Commodity Standards for CCFA51, CCFA52 and CCFA53, some decisions were made at the time which in retrospect have been considered to be inappropriate or need to be changed and addressed by another approach.

The committee agreed to a number of cases where provisions for Table 3 additives were added to Tables 1 and 2 of the GSFA in food categories that are not in the Annex to Table 3 in cases where a corresponding commodity standard had specific restrictions on the use of a Table 3 additive. This was done by the use of Table 1 and 2 notes to ensure that the GSFA included any restrictions (such as a numerical use level, or use singly or in combination with other additives) on the use of the Table 3 additives listed in a commodity standard corresponding to a specific food category that is not in the Annex to Table 3. These restrictions would otherwise have been lost.

This approach has led to the problem that it is not consistent with the GSFA Preamble text relating to Table 3 additives. CCFA has historically not included provisions for the use of Table 3 additives in Tables 1 and 2 of the GSFA for food categories that are not listed in the Annex to Table 3, as the general use of Table 3 additives in those food categories is already allowed by the listing of the additive in Table 3. However, at the time that the alignment work was performed, there was no other mechanism to allow the commodity standard restrictions to be included in the GSFA.

[11] REP21/FA, para 88-89.
[12] REP23/FA, para 68.
[13] REP23/FA, paras 43-44.

An example of such a provision is for the use of Calcium propionate (INS 282) in FC 01.6.2.1 (Ripened cheese, includes rind):

CALCIUM PROPIONATE INS 282 Calcium propionate Functional Class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step	Year
01.6.2.1	Ripened cheese, includes rind	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278	Adopted	2021

Note 3: For use in surface treatment only.

Note 460: Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280),

sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

Note 503: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.

Calcium propionate is a Table 3 additive with an ADI of "not specified" from JECFA. Food category 01.6.2.1 is not in the Annex to Table 3, and therefore a provision for Calcium propionate should not be included in Tables 1 and 2 of the GSFA. As such, the intention of the work on Table 3 notes is to move provisions like this in to Table 3 by means of Table 3 notes that will replicate the restrictions placed on its use by the various commodity standards. Once these uses are incorporated into Table 3 by means of Table 3 notes, the original provision in Tables 1 and 2 will need to be revoked.

CCFA53 recommended that the following be considered during the development of Table 3 Notes:

- Relevant current Table 1 & 2 notes could be used as the basis for future T3 notes.
- Current condition statements already in the 5th column in Table 3 could be used and converted into T3 notes.
- The T3 notes could be listed as T3-1, T3-2, etc to differentiate them from Table 1 & 2 notes.
- A 6th column is proposed to be created to add such T3 notes. A footnote is proposed to be added to the title explaining that the notes only apply to standardized foods. The short title could be 'Notes[2]', with footnote 2 stating 'Notes relevant to the commodity standards in column 5 of this table only'. This proposal is designed to keep the width of the column narrow.
- The 5th and 6th column could be split into sub rows, with each row dealing only with one commodity standard and linked note, to ensure full clarity on which notes apply to which standards.
- Reference to the commodity standard is not required in notes since they are linked directly to the commodity standard in column 5.
- A question that has not been resolved is whether T3 notes can be used just to identify the functional class the food additive is performing in the products conforming to the standard. Some members supported this to ensure full alignment of the standard. Others considered it was not warranted, further noting that it would increase the number of notes needed and make Table 3 larger and more cumbersome.
- The chair recommends the former (i.e. not use T3 notes for this purpose) but suggests further EWG and PWG discussion is required to hopefully reach consensus.

Types of Table 3 Notes

Review of the GSFA indicates there would be three general types of Table 3 Notes. In some cases, more than one type may need to be included in a single note. Below the three types are outlined with corresponding examples that have been identified either in Tables 1 and 2 of the GSFA or in Table 3 of the GSFA.

Type 1: Notes setting specific maximum levels for Table 3 additives in standards that fall under food categories not in the Annex to Table 3.

An example of a note that includes a Type 1 restriction would be Note 460 from the GSFA that is currently associated with the provision for Calcium propionate (INS 282) in food category 01.6.2.1 (Ripened cheese, includes rind):

Note 460: Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

This note could be written as a Table 3 note as follows:

T3-1: For use at 3,000 mg/kg, singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282).

This note would appear as follows in the proposed 6 column Table 3 revision

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards[1]	Notes relevant to the commodity standards in column 5 of this table only
282	Calcium propionate	Preservative	1999	CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968	T3-1

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives

Type 2: Notes that further specify the conditions under which a Table 3 additive may be used in a particular commodity standard

Commodity standards often place restrictions on the use of an additive in a commodity standard. These types of notes would further specify the conditions under which the additive can be used in foods corresponding to the commodity standard. Notes of this type are also currently present in Column 5 of the current Table 3 in the GSFA. Two examples are provided, below. The first example is for a provision currently in Tables 1 and 2 of the GSFA (Calcium propionate in FC 01.6.2.1), and example 2 is for a restriction currently included in Table 3 of the GSFA.

Example 1

Note 3: For use in surface treatment only.

This note could be written as a Table 3 note as follows:

T3-2: Surface treatment only

This note would appear as follows in the proposed 6 column Table 3 revision

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards[1]	Notes relevant to the commodity standards in column 5 of this table only
282	Calcium propionate	Preservative	1999	CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968	T3-1, T3-2

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives

Example 2

Table 3 of the GSFA currently shows the following entry for Zeaxanthin, synthetic (INS 161h(i)):

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards[1]
161h(i)	Zeaxanthin, synthetic	Colour	1999	CS 87-1981 (for use in surface decoration only)

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives

The restriction could be added as a Table 3 note as follows:

T3-3: For use in surface decoration only.

This note would appear as follows in the proposed 6 column Table 3 revision:

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards[1]	Notes relevant to the commodity standards in column 5 of this table only
161h(i)	Zeaxanthin, synthetic	Colour	1999	CS 87-1981	T3-3

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives.

Type 3: Notes that restrict the functional class for which the Table 3 additive may be used in a particular commodity standard

The third type of note would be notes that specify which functional class an additive may be used for in a particular commodity standard. As an example, Ascorbic acid, L- (INS 300) is permitted for use as an antioxidant in canned pineapples covered under CXS 319-2015 (Standard for Certain Canned Fruits) as follows:

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards[1]
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 319-2015 (as antioxidant in canned pineapples), CS 249-2006, CS 251-2006, CS 275-1973

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives

The current restriction could be rewritten as a Table 3 note as follows:

T3-4: As antioxidant in canned pineapples only

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards[1]	Notes relevant to the commodity standards in column 5 of this table only
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 249-2006, CS 251-2006, CS 275-1973	
				CS 319-2015	T3-4

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives

It would also be possible to combine the types of notes into a single note if it was helpful or necessary to do so.