JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty second Session
Rome, Italy, 29 June - 4 July 2009

REPORT OF THE FORTY-FIRST SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Shanghai, China
16-20 March 2009

NOTE: This report contains Codex Circular Letter CL 2009/7-FA
TO: - Codex Contact Points
    - Interested International Organizations
FROM: Secretary, Codex Alimentarius Commission
      Joint FAO/WHO Food Standards Programme,
      Viale delle Terme di Caracalla
      00153 Rome, Italy
SUBJECT DISTRIBUTION OF THE REPORT OF THE 41ST SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES (ALINORM 09/32/12)
The report of the Forty-first Session of the Codex Committee on Food Additives will be considered by the 32nd Session of the Codex Alimentarius Commission (Rome, Italy, 29 June – 4 July 2009).

PART A – MATTERS FOR ADOPTION BY THE 32ND SESSION OF THE CODEX ALIMENTARIUS COMMISSION
Draft and Proposed Draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure
1. Food additive provisions of the General Standard for Food Additives (GSFA), at Step 8 and 5/8, respectively (para. 109 and Appendix IV);
2. Amendments to the International Numbering System for Food Additives, at Step 5/8 (paras 125 and Appendix VII);
Others
4. Amendment to the Annex to Table 3 of the GSFA (para. 9);
5. Amendment to the Name and Descriptors of Food Categories 01.2.1.1, 15.1 and 15.2 of the GSFA (para. 153 and Appendix XI).

Governments and international organizations wishing to submit comment on the above texts should do so in writing, preferably by e-mail, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, fax: +39 06 57054593) with a copy to: to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc preferably, Telefax: +86 10 67711813), before 31 May 2009.

PART B - REQUEST FOR COMMENTS AND INFORMATION
6. Comments/proposals on uses and use levels of: calcium lignosulfonate (40-65) (INS 1522); ethyl lauroyl arginate (INS 243); steviol glicosides (INS 960) and sulfites (paras 22, 23, 27, 28);
7. Comments on the application of note 161 “Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble”, in particular, where and when it should be used (para. 89);
8. Information on the technological justification for the use of fast green FCF (INS 143) in food category 06.4.2 “Dried pastas and noodles and like products” (para. 99);

9. Information on the technological justification for use of erythrosine (INS 127) in food categories 08.2 “Processed meat, poultry, and game products in whole pieces and cuts” and 08.3 “Processed comminuted meat, poultry, and game products” (para. 103);

10. Comments on the proposal for the revision of the name and descriptors of food category 16.0 “Composite foods - foods that could not be placed in categories 01-15” and examples of food products in this category (para. 147);

11. Information on the use of colours added to foods falling under the scope of food category 08.1 “Fresh meat, poultry, and games” and its sub-categories for purposes other than surface applications (para. 149);

12. Comments on the project document proposing new work on the revision of food category 5.1 “Cocoa products and chocolate products including imitations and chocolate substitutes” (para. 151 and Appendix X).

Governments and international organizations wishing to submit comments on the above matters should do so in writing, preferably by e-mail, to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc, Telefax: +86 10 67711813;), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, preferably fax: +39 06 57054593) before 15 November 2009.

PART C - OTHERS

13. Comments and innovative proposals to expedite the work on the GSFA (para. 108);

Governments and international organizations wishing to submit comments and proposal on the above subject should do so in writing, preferably by e-mail, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, fax: +39 06 57054593) with a copy to: to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc preferably, Telefax: +86 10 67711813;), before 15 July 2009.
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SUMMARY AND CONCLUSIONS
The Forty-first Session of the Codex Committee on Food Additives reached the following conclusions:

MATTERS FOR ADOPTION/CONSIDERATION BY THE 32ND SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

Draft and proposed draft Standards and Related Texts for adoption at steps 8 or 5/8

The Committee forwarded:
- Draft and proposed draft food additive provisions of the General Standard for Food Additives (GSFA), for adoption at Step 8 and 5/8, respectively (para. 109 and Appendix IV);
- Proposed draft amendments to the International Numbering System for Food Additives, for adoption at Step 5/8 (para. 125 and Appendix VII); and
- Proposed draft Specifications for the Identity and Purity of Food Additives, for adoption at Step 5/8 (para. 131 and Appendix VIII).

Other Matters for adoption

The Committee forwarded:
- Amendment to the Annex to Table 3 of the GSFA to include the following footnote: “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 Codex Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation” (para. 9);
- Amendments to the names and descriptors of the GSFA food categories 01.2.1.1 “Fermented milks (plain), not heat-treated after fermentation”, 15.1 “Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)” and 15.2 “Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)” (para. 153 and Appendix XI).

Codex Standard and Related Texts for revocation

The Committee agreed to request the 32nd Session of the Commission to revoke:
- Food additive provisions of the GSFA (para. 109 and Appendix V).

Proposals for the Elaboration of New Standards and Related Texts

The Committee agreed to submit to the 32nd session of the Commission, through the 62nd session of the Executive Committee, for approval:
- Priority List of Food Additives, proposed for Evaluation by JECFA (para. 135 and Appendix IX).

Other Matters for information by the 32nd Session of the Codex Alimentarius Commission

The Committee agreed:
- To discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (Appendix VI);
- To return the proposed draft Guidelines and Principles for Substances Used as Processing Aids (N04-2008) to Step 2 (para. 113);
- To include a number of new food additive provisions at Step 3 and 4 in the GSFA (various paras).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVEL FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

The Committee:
- Endorsed with some editorial amendments the majority of food additive provisions forwarded by the Committee on Processed Fruits and Vegetables, on Nutrition and Food for Special Dietary Uses, on Fats and Oils and by the FAO/WHO Coordinating Committee for Asia (para. 33 and Appendix III);
- Agreed to inform commodity committees of the practice not to endorse provisions at a level of GMP for food additives with a numerical ADI (para. 34).
In particular, the Committee:

**Committee on Processed Fruits and Vegetables (CCPFV)**

**Draft Standards for Jams, Jellies and Marmalades**

- Endorsed the provisions as proposed, except the provision for grape skin extract (INS 163(ii)) that was endorsed at a maximum level of 500 mg/kg; and for the Section on Flavourings that was endorsed with inclusion of a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008) (paras 36-45);
- Did not agree to assign a new “preservative” technological purpose to ascorbic acid (INS 300), due to the fact that ascorbic acid did not prevent the growth of microorganisms but acts mainly as a colour preserving/retention agent in jams, jellies and marmalade (para. 118);

**Draft Standard for Certain Canned Vegetables**

- Endorsed the provisions as proposed, except the provision for caramel III (INS 150c), proposed at GMP, since it has a numerical ADI; and the maximum level in caramel IV (INS 150d), which was endorsed at a maximum level of 50000 mg/kg (paras 46-47);

**Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)**

**Advisory List of Nutrient Compounds for Use in Foods for Special Dietary Use by Infants and Young Children (CAC/GL 10-1979)**

- Endorsed the proposed level of 10 mg/kg for gum arabic (INS 414) for use as a carrier (para. 50);

**FAO/WHO Coordinating Committee for Asia (CCASIA)**

**Proposed Draft Regional Standard for Fermented Soybean Paste**

- Endorsed the provisions as proposed, except the provision for monopotassium tartrate (INS 336(i)), proposed at GMP, since it has a numerical ADI. The Committee agreed to request the CCASIA to provide a numerical maximum level for this substance (paras 51-52);

**Proposed Draft Regional Standard for Edible Sago Flour**

- Endorsed the provisions as proposed, except the provision of 2500 mg/kg (treatment level) for chlorine dioxide (INS 926) (paras 53-55);

**Committee on Fats and Oils (CCFO)**

- Endorsed all revised provisions in fats and oils standards, as proposed (para. 56).

**Matters Referred to Codex Committees and Task Forces**

The Committee agreed that:

- Commodity committees should be fully informed of amendments to section of food additives of the *Format for Codex Commodity Standards and Relations between Commodity Committees and General Subject Committees*, which were adopted by the 31st Session of the Commission, and thus facilitating the future integration of food additive provisions in commodity standards into the GSFA (para. 11).

**Other Matters of Interest**

**Working Groups**

The Committee agreed to establish:

**Physical Working Group**

- **GSFA**: to facilitate consideration of food additive provisions of the GSFA (*Chair*: United States of America) (paras 105 and 107);

**Electronic Working Groups**:

- **Guidelines and Principles on Substances used as Processing Aids**: to prepare revised proposed draft Guidelines and Principles (*Host*: Indonesia) (para. 113);
- INS: to consider the replies to the CL requesting proposals for changes/addition to the INS list and prepare a proposal for circulation for comments at Step 3; to prepare a discussion paper containing principles regarding the need for justification for proposals of changes to the INS; information on use as food additives of salts of fatty acids (INS 470) and aluminium sulfate (INS 520); and to address the inconsistency of the name of riboflavin, synthetic (INS 101(ii)) (Host: Finland) (para. 123);

- Inconsistent presentation of food additive provisions in Codex commodity standards: to prepare a revised discussion paper (Host: Switzerland) (para. 156).

Matters to be considered by the 42nd CCFA

The Committee:

- Agreed that it would reconsider the level for chlorine dioxide for food category 06.2.1 of the GSFA and advise the CCASIA accordingly (para. 55);

- Decided to clarify whether sago flour was covered by food category 06.2.1 “Flours” and if the descriptor of the food category should be revised at its next session (para. 154).

Others

The Committee:

- Agreed to request JECFA to consider including in the relevant specifications as synonyms the names for some food additives; to discuss and consider the possibility of aligning the names used by JECFA with those in the INS system for some food additives; to discuss the appropriate naming of citrates (INS 333(iii)); and to recommend that JECFA carefully consider the names of compounds listed in the INS for use in the specifications and, when they were considered not to be appropriate, to clearly indicate the reasons in order to facilitate follow-up actions by the Committee (paras 159-160, 162-163).
# List of Abbreviations Used in This Report

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<th>Description</th>
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<td>ADI</td>
<td>Acceptable Daily Intake</td>
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<td>CAC/GL</td>
<td>Codex Alimentarius Commission / Guidelines</td>
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<td>CCASIA</td>
<td>FAO/WHO Coordinating Committee for Asia</td>
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<tr>
<td>CCFA</td>
<td>Codex Committee on Food Additives</td>
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<tr>
<td>CCFO</td>
<td>Codex Committee on Fats and Oils</td>
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<td>CCMAS</td>
<td>Codex Committee on Methods of Analysis and Sampling</td>
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<td>CCNFSU</td>
<td>Codex Committees on Nutrition and Food for Special Dietary Uses</td>
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<td>CCPFP</td>
<td>Codex Committee on Processed Fruits and Vegetables</td>
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<td>CCPR</td>
<td>Codex Committee on Pesticide Residues</td>
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<td>CL</td>
<td>Circular Letter</td>
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<td>CRD</td>
<td>Conference Room Document</td>
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<td>EC</td>
<td>European Community</td>
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<td>EFSA</td>
<td>European Food Safety Authority</td>
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<td>FAO</td>
<td>Food and Agriculture Organization of the United Nations</td>
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<td>GSFA</td>
<td>General Standard for Food Additives</td>
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<td>GIFSA</td>
<td>Global Initiative for Food-related Scientific Advice</td>
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<td>INFOSAN</td>
<td>International Food Safety Authorities Network</td>
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<td>INS</td>
<td>International Numbering System</td>
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<td>IPA</td>
<td>Inventory of Substances Used as Processing Aids</td>
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<td>JECFA</td>
<td>Joint FAO/WHO Expert Committee on Food Additives</td>
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<tr>
<td>MSDI</td>
<td>Maximized Survey-Derived Intake</td>
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<td>SPET</td>
<td>Single Portion Exposure Technique</td>
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<td>WHO</td>
<td>World Health Organization</td>
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INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-first Session in Shanghai (China) from 16 to 20 March 2009, at the kind invitation of the Government of the People’s Republic of China. Dr Chen Junshi, Professor of the Chinese Center for Disease Control and Prevention, Ministry of Health, chaired the Session. The Session was attended by delegates from 56 Member countries and one Member organization and Observers from 25 international organizations. The list of participants, including the Secretariat, is given in Appendix I to this report.

2. His Excellency Dr Chen Zhu, Minister of Health, welcomed the participants and opened the session. The Minister pointed out that the Chinese government had put food safety at a high priority and a new Food Safety Law had been adopted by the People’s Congress on 28 February, 2009. Based on this Law, the Ministry of Health would consolidate the existing food related regulations and standards into a single national food safety legislation and would continue the development of food additive standards based on risk assessment.

Division of Competence

3. The Committee noted the division of competence between the European Community and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD1.

ADOPTION OF THE AGENDA (Agenda Item 1)\(^1\)

4. The Committee adopted the Provisional Agenda as its Agenda for the Session.

5. The Committee agreed to establish in-session Working Groups, open to all interested members and observers and working in English only, on:
   - The international numbering system (INS) for food additives, under the chairmanship of Finland, to consider: (i) replies to CL 2008/10-FA, part B, point 13 “Proposals for Changes and/or Addition to the International Numbering System for Food Additives” (Agenda Item 7); (ii) comments to the Discussion Paper on Inconsistencies in the Names of Compounds in the Codex Specifications for Identity and Purity of Food Additives and in the International Numbering System for Food Additives (Agenda Item 10(c)); and (iii) the establishment of an electronic Working Group to facilitate CCFA work on the INS;
   - The priority list of food additives proposed for evaluation by JECFA, under the chairmanship of Canada, to consider: (i) replies in response to CL 2008/26-FA “Proposals for Additions and Changes to the Priority List of Food Additives proposed for evaluation by JECFA” (Agenda Item 9(a)); and (ii) proposals for changes to the text of the Circular Letter on the Priority List of Food Additives Proposed for Evaluation by JECFA” (Agenda Item 9(b)).

6. The Committee agreed to appoint Dr Paul Brent (Australia) as Rapporteur for the Session.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)\(^2\)

7. The Committee noted the information presented in CX/FA 09/41/2 and CX/FA 09/41/2 Add.1. It agreed to consider the following issues under relevant agenda items:
   - Request of the 24\(^{th}\) Session of the Committee on Processed Fruits and Vegetables (CCPFV) to associate certain new functional classes with certain food additives in the Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989), under Agenda Item 7. The Committee also agreed to ask the in-session Working Group on the INS to consider this matter;
   - Request from the 16\(^{th}\) Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) to clarify the appropriate food category of the GSFA for sago flour, under Agenda Item 10(a);

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\(^1\) CX/FA 09/41/1
\(^2\) CX/FA 09/41/2; CX/FA 09/41/2 Add.1; CRD5 (Comments of the European Community and India); CRD 17 (Comments of Malaysia)
Referral from the 21st Session of the Committee for Fats and Oils (CCFO) on several amendments to food additive provisions in Codex Standards, under Agenda Item 4.

8. In particular, the Committee commented and/or made decisions as follows:

Amendment to Table 3 of the GSFA

9. The Committee recalled that its proposal to add a footnote in the Annex to Table 3 of the GSFA had been referred back by the 31st Session of the Commission because of the inconsistency with the food additive provisions in the Standard for Fermented Milks (CODEX STAN 243-2003). In order to align with the functional classes accepted for use in “fermented milks, heat treated after fermentation” in the Standard, the Committee agreed to amend the footnote as follows, for adoption by the 32nd Session of the Commission:

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 Codex Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation”.

Codex Standard for Food Grade Salt (CODEX STAN 150-1985)

10. The Committee was informed that the 29th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) had agreed to replace all references to "Instructions on Codex Sampling Procedures" (CX/MAS 1-1987) with references to the General Guidelines on Sampling (CAC/GL 50-2004). However, the Committee noted that the example of minimum sampling number mentioned in Section 6.3.1 of the Appendix to the Standard was not found in the Guidelines and that some other sections of the Standard, including sections on contaminants and methods of analysis, should be updated. In view of the time needed for delegations to review these sections, the Committee agreed to consider its possible revision under Agenda Item 11, “Other Business and Future Work”.

Amendments to the Procedural Manual

11. One delegation indicated that the revision of the Format for Codex Commodity Standards and Relations between Commodity Committees and General Subject Committees had not been properly communicated to some of the recent sessions of commodity committees. Noting that the amendments made on sections on food additives were intended to facilitate the future integration of food additive provisions in commodity standards into the GSFA, the Committee agreed that in future commodity committees should be fully informed of these amendments.

Length and Contents of the Session Reports

12. The Committee was also informed that the 31st Session of the Commission3 had endorsed the recommendations of the 61st Session of the Executive Committee on the length and content of session reports4.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 69TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)5

13. The Representatives of FAO and WHO, referring to CX/FA 09/41/3 and CX/FA 09/41/03 Add.1, informed the Committee on activities carried out by FAO and WHO in the area of scientific advice to Codex and Member countries relevant to the Committee as well as other activities of interest. In particular, information was provided in relation to the results and recommendations of the 69th meeting of JECFA.

FAO and WHO activities

14. The Representative of FAO, speaking on behalf of FAO and WHO, informed the Committee of the recent accomplishments in the area of scientific advice. She reported on the completion of two ad hoc expert meetings, one on the benefit and risks of the use of chlorine-containing disinfectants in food production and food processing and another on risk assessment of melamine in food held in 2008, and summarized the main conclusions. The Committee was informed that a seminar to provide further information on the process

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3 ALINORM 08/31/REP, para. 9
4 ALINORM 08/31/3A, para. 26
5 CX/FA 09/41/3; CX/FA 09/41/3 Add.1; CRD6 (Comments of European Community, Paraguay and ICBA)
employed in the project on the benefits-risk assessment of the use of chlorine-containing disinfectants in the food production and food processing and the results of the expert meeting would be held in the margins of the Session.

15. The Representative also announced that an expert consultation on the use of nanotechnology in the food industry would be held in June 2009, focusing on the review of current applications and risk assessment methodology for nanotechnology applications in the area of food and agriculture. Furthermore, the Representative of FAO informed the Committee that the final expert meeting of the Joint FAO/WHO project to update the principles and methods for risk assessment of chemicals in food had been held in November 2008, and that this meeting had in particular considered all the comments received from the public review.

16. The Representative also highlighted the continuous need for adequate financial resources for FAO and WHO to be able to provide efficient and timely scientific advice in response to requests. She asked the delegations to consider supporting this activity through the newly created fund in the framework of the Global Initiative for Food-related Scientific Advice (GIFSA) and provided information on the FAO and WHO contact points.

17. The Representative of WHO reported on current activities in the International Food Safety Authorities Network (INFOSAN) in communication and information dissemination on food safety emergencies and encouraged Member countries to contact INFOSAN at WHO in the case of a food safety emergency.

**69th Meeting of JECFA**

18. The Joint Secretariat of JECFA presented the results of the 69th Meeting of JECFA (June 2008). The assessment of a new method to estimate dietary exposure for flavourings was finalized. This new method, termed the Single Portion Exposure Technique (SPET), is based on the added use level and the daily consumption of a single portion of a food containing a specific flavouring. This estimate is relevant to take account of cases where the existing method for dietary exposure of flavourings, the Maximized Survey-Derived Intake (MSDI) method based on poundage data, may underestimate dietary exposure. JECFA concluded that it was not possible to elaborate criteria to identify when this may be the case, and therefore it is necessary to incorporate the SPET procedure in addition to MSDI for all flavourings to be evaluated by JECFA in the future. Consequently, use level data would need to be included in data submissions for evaluation of flavourings in the future. However, JECFA agreed that it would not be necessary to re-evaluate flavourings that have already been assessed by JECFA.

19. The Committee also noted that the relationship between the ADI and the specifications monographs had been discussed by the 69th JECFA and that changes in the specifications monographs might raise concerns regarding the identity of the material tested toxicologically and materials in commerce. Potential data requirements and re-evaluation of the safety of the specified material should therefore be considered when requesting changes to existing specifications monographs.

**Actions required as a result of changes to Acceptable Daily Intake (ADI) status and other toxicological recommendations**

20. The Joint Secretariat of JECFA presented the recommendations listed in Table 1 of CX/FA 09/41/3 for the food additives evaluated by the 69th meeting of JECFA.

**Asparaginase from Aspergillus niger expressed in A. niger and phospholipase C expressed in Pichia pastoris**

21. The Committee agreed to add the enzymes Asparaginase from Aspergillus niger expressed in A. niger, and phospholipase C expressed in Pichia pastoris to the Inventory of Substances Used as Processing Aids (IPA).

**Calcium lignosulfonate (40-65) (INS 1522)**

22. The Committee agreed to request comments/proposals on uses and use levels of calcium lignosulfonate (40-65) for inclusion in the GSFA and/or IPA. The Committee also agreed to assign an INS number to this substance (see Agenda Item 7).

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6 FAO: Dominique Di Biase; E-mail: dominique.dibiase@fao.org; WHO: Jorgen Schlundt; E-mail schlundtj@who.int
Ethyl lauroyl arginate (INS 243)

23. The Committee agreed to request comments/proposals on uses and use levels of ethyl lauroyl arginate for inclusion in the GSFA. The Committee noted that JECFA, when assessing ethyl lauroyl arginate, had taken into consideration the assessment of the European Food Safety Authority (EFSA).

Paprika extracts

24. The Committee did not take any action, pending the completion of the JECFA evaluation of paprika extracts.

Phytosterols, phytostanols and their esters

25. The Committee did not take any action because these substances were functional ingredients and thus not within the mandate of the Committee.

Polydimethylsiloxane (INS 908)

26. The Committee agreed to encourage Members to carry out and submit toxicity studies to JECFA for evaluation addressing the specific issues related to ocular toxicity. The Committee agreed to consider the revision of the provisions for polydimethylsiloxane in the light of the JECFA re-evaluation, tentatively scheduled in 2010, if necessary.

Steviol glycosides (INS 960)

27. The Committee noted the strong interest of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) in the future inclusion of this substance in the GSFA. The Committee agreed to request comments/proposals on the uses and use levels of steviol glycosides for inclusion in the GSFA.

Sulfites

28. The Committee agreed to request comments/proposals on use levels of sulfites and to review the adopted and draft maximum levels of sulfites in the GSFA. The Committee further agreed to encourage Members to collect data on the current use of sulfites in food and beverages available in national markets and to investigate whether dietary exposure in some subpopulations exceeds the ADI, thus allowing countries to take further actions to reduce the dietary exposure to sulfites, as recommended by JECFA.

Flavourings

29. The Committee was informed that the risk assessment of a large number of flavourings, using the “Procedure for the Safety Evaluation of Flavouring Agents”, had been concluded and that at the current estimated exposure these substances had been considered to be of “no safety concern”. The Committee also noted that for some flavourings the “Procedure” could not be applied due to toxicological concerns and that additional data for these substances were requested to complete the evaluation.

30. The final recommendations regarding “Actions required as a result of changes to acceptable daily intake (ADI) status and other toxicological recommendations” of the Committee are summarized in Appendix II.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4)

31. In accordance with the section of the Codex Alimentarius Commission Procedural Manual concerning the Relations between Commodity Committees and General Committees, the Committee considered the endorsement of food additive and processing aid provisions arising from the 24th session of the CCPFV, the 30th Session of the Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) and the 16th Session of the CCASIA. It also considered the matters referred by the 21st Session of the CCFO (see para. 7).

32. The Committee decided to discuss endorsement as proposed by the committees and presented in CX/FA 09/41/4 and CX/FA 09/41/2 Add.1.

7 CX/FA 09/41/4; CX/FA 09/41/2 Add.1; CRD7 (Comments of European Community, India, Indonesia, Mali and Switzerland); CRD17 (Comments of Malaysia)
33. The Committee endorsed the majority of food additive provisions with some editorial amendments. The status of endorsement and/or revision of maximum levels for food additives in the Codex standards are presented in Appendix III to this report. The following paragraphs summarize major discussions.

**General considerations**

34. The Committee encouraged commodity committees to use the guidance provided in the Preamble of the GSFA and in the Codex Alimentarius Procedural Manual, when developing food additive sections of commodity standards in order to streamline the work of endorsement and to facilitate future integration of these provisions in the GSFA. The Committee agreed to inform committees of the practice not to endorse provisions at a level of GMP for food additives with a numerical Acceptable Daily Intake (ADI).

**24th Session of the CCPFV**

**General comments**

35. Several delegations were of the view that the use of some acidity regulators, thickeners, colours, antifoaming agents or preservatives in jams, jellies and marmalades or in certain canned vegetables could mislead consumers. Other delegations expressed the view that these food additives were technologically justified and evaluated to be safe in these food categories in their countries.

**Draft Standard for Jams, Jellies and Marmalades**

**Antifoaming agents**

36. The Committee noted that JECFA currently allocated a temporary ADI to polydimethylsiloxane. The Committee endorsed the maximum level of 10 mg/kg with the understanding that this provision could be revised after JECFA re-evaluation, tentatively planned in 2010 (see Agenda Item 3).

**Colours**

37. The Committee agreed to list the names of the four carotenoids (160a(i), a(iii), e, f) at a level of 500 mg/kg, singly or in combination.

38. The Committee noted proposals to delete riboflavins (INS 101(i), (ii)), sunset yellow FCF (INS 110), allura red (INS 129) and brilliant blue FCF (INS 133) or to add the text of note 161 of the GSFA to these colours. However, after some discussion, the Committee agreed to endorse these levels as proposed by the CCPFV.

39. The Committee noted that grape skin extract (INS 163(ii)) had a numerical ADI and that a level of 500 mg/kg based on anthocyanins was proposed in the corresponding categories in the GSFA. The Representative from JECFA indicated that no assay method existed for anthocyanins in the JECFA specifications and proposed that this issue be considered in the discussion on the maximum level for this substance.

40. The Committee endorsed the provisions for colours as proposed, except for the maximum level in grape skin extract (INS 163(ii)) that was endorsed at a maximum level of 500 mg/kg, consistent with the maximum level for food category 04.1.2.5 of the GFSA (see Agenda Item 5).

41. The European Community, referring to their written comments in CRD7, expressed reservations regarding the use of colours in these products. Similar reservations were also expressed by Brazil, Norway and Switzerland.

**Preservatives**

42. The Committee noted that the use of sorbates and benzoates and other preservatives might be necessary for these products in some tropical countries and endorsed the list of preservatives as proposed.

43. The European Community expressed reservation regarding the use of sorbates and benzoates in these products.

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8 Note 161 “Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble”
**Flavourings**

44. The Committee endorsed the Section on Flavourings with inclusion of a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). The Committee agreed that a similar approach should be considered by commodity committees when developing standards.

**Others**

45. The European Community expressed the reservation on the use of acidity regulators and thickeners in these products.

**Draft Standard for Certain Canned Vegetables**

**Colours, Colour Retention Agents**

46. The Committee did not endorse caramel III (INS 150c) proposed at the level of GMP noting that it had a numerical ADI. It agreed to change the level for caramel IV (INS 150d) from GMP to the numerical level of 50000 mg/kg agreed for food category 04.2.2 of the GSFA (see Agenda Item 5). The Committee endorsed other colours and colour retention agents as proposed. The European Community, Brazil, Norway and Switzerland expressed reservations to this decision.

47. The Committee noted that the functional class “colour retention agents” was not assigned to ethylene diamine tetra acetates (INS 385, 386) and agreed to consider this addition when revising the technological purpose for these additives.

**30th Session of the CCNFSDU**

**Advisory List of Nutrient Compounds for Use in Foods for Special Dietary Use by Infants and Young Children (CAC/GL 10-1979)**

48. The Committee noted that the CCNFSDU had proposed for endorsement gum arabic (INS 414) at a level of 10 mg/kg as a coating agent in the recently revised Advisory List of Nutrient Compounds.

49. The Committee also noted that the use of gum arabic was previously added to the original list some time ago as a carrier and since then there had been no change in technological justification for the use of this substance in products for infants and young children.

50. After some discussion on possible other technological uses, the Committee agreed to endorse the proposed level of 10 mg/kg for use as a carrier.

**16th Session of the CCASIA**

**Proposed Draft Regional Standard for Fermented Soybean Paste (Step 5/8)**

**Acidity regulators, colours and preservatives**

51. The Committee did not endorse the provision for monopotassium tartrate (INS 336(i)) at GMP since it has a numerical ADI and agreed to request the CCASIA to provide a numerical maximum level for this substance.

52. The Republic of Korea expressed their reservation on the decision to endorse provisions for riboflavin, synthetic (INS 101(i)) and benzoates (INS 210, 211, 212).

**Proposed Draft Regional Standard for Edible Sago Flour (Step 5)**

**General comments**

53. The Committee recalled that the 16th Session of the CCASIA, pending clarification on the inclusion of products like sago flour in the scope of food category 6.2.1 “Flours” of the GSFA, had submitted for endorsement two options for the section on food additives: (i) making reference to the provisions of Table 1 and 2 of the GSFA and aligned with the section on food additives in the *Format for Codex Commodity Standards* of the Procedural Manual; and (ii) a specific listing of food additives, which was consistent with the provisions included in the food category 6.2.1 of the GSFA.

54. The Committee agreed to consider the specific listing, noting that it could be replaced with reference to Tables 1 and 2 of the GSFA, in the light of the clarification regarding food category 6.2.1 (see Agenda Item 10a).
55. The Committee did not endorse the provision of 2500 mg/kg (treatment level) for chlorine dioxide (INS 926), for which the 7th JECFA (1963) had recommended a maximum level of treatment of 0-30 mg/kg for flour and 30-75 mg/kg for flour for special purpose, also noting that no specification for chlorine dioxide existed. The Committee agreed that it would reconsider the level for chlorine dioxide for food category 6.1.2 of the GSFA and advise the CCASIA accordingly. One delegation noted that among all the sulfites listed, only sodium metabisulfite (INS 223) was listed in the INS (CAC/GL 36-1985) as a flour treatment agent.

21st Session of the CCFO

56. The Committee endorsed all revised provisions in fats and oils standards, as proposed by the Committee.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 5)9

57. The United States of America, speaking as the Chairperson of the physical Working Group on the GSFA10, which met immediately prior to the present session of the Committee, introduced to the Plenary the report of the Working Group, as presented in CRD2.

COMMENTS AND INFORMATION SUBMITTED IN RESPONSE TO CL 2008/10-FA PART B (POINT 9-12) (Agenda Item 5a)11

58. The Committee noted that the physical Working Group on the GSFA had considered comments and information submitted in response to CL 2008/10-FA Part B and, due to time constraints, had made recommendations only in relation to magnesium sulfate (INS 518) (Point 9, CL 2008/10-FA); and to proposals for new food additive provisions in the relevant sub-categories of 02.2 “Fat emulsions mainly of type water-in-oil” (with the exception of food category 2.2.1 “Butter”) and in food categories 06.8 “Soybean products (excluding soybean based seasonings and condiments of food category 12.9)”, 12.9 “Soybean-based seasoning and condiments” and 12.10 “Protein products other than from soybeans” and related sub-categories (Point 12, CL 2008/10-FA).

59. The Committee considered the comments and information submitted in response to CL 2008/10-FA Part B (Points 9-12) and the relevant recommendations of the physical Working Group on the GSFA; and made the following decisions.

Magnesium sulfate (INS 518) (Point 9) and pullulan (INS 1204)

60. The Committee agreed to forward to the 32nd Session of the Commission for adoption at Step 5/8 the provisions for magnesium sulfate (INS 518) and pullulan (INS 1204) in Table 3 of the GSFA. It also endorsed the recommendation to include in the GSFA new provisions for magnesium sulfate in food categories: 12.1.2 “Salt substitutes” (25000 mg/kg) and 14.1.1.2 “Table waters and soda waters” (50 mg/kg). The Committee further agreed to include two new provisions in food categories 14.1.2.2 “Vegetable juices” (2000 mg/kg) and in 14.1.2.4 “Concentrates for vegetable juice” (2000 mg/kg associated with note 127 “As served to the consumer”). The Committee noted magnesium sulfate was used in these products as a flavour enhancer and that this function was also indicated in the specifications.

61. The Committee further noted that some proposals submitted were for the inclusion of new provisions for magnesium sulfate in food categories to which Table 3 provisions applied and were thus not necessary.

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9 CRD2 (Report of the physical Working Group on the GSFA)
10 The following members and organizations attended the physical Working Group: Australia, Belgium, Brazil, Canada, China, Costa Rica, Czech Republic, Denmark, European Community, Finland, France, Germany, Indonesia, Ireland, Italy, Japan, Republic of Korea, Malaysia, New Zealand, Norway, Philippines, Singapore, South Africa, Sweden, Switzerland, Thailand, United States of America, FAO, WHO, AIDGUM, CEFIC, CEFS, EFEMA, IADSA, ICA, ICBA, ICGA, ICGMA, IDF/FIL, IFAC, IFT, IFU, IGTC, IOFI, ISDI, MARINALG, NATCOL and OFCA
11 CL 2008/10-FA Part B (point 9-12); CX/FA 09/41/5 (Comments of Australia, Japan, Malaysia, United States of America, AIDGUM, CEFS, EFEMA, ICBA, IFAC, IFU and ISA); CX/FA 09/41/5 Add.1 (Comments of Brazil, India and IDF); CRD8 (Comments of Indonesia and Switzerland); CRD19 (Comments of Republic of Korea)
New food additive provisions of the GSFA, including clarification on the basis of maximum levels for lycopenes and for aluminium containing food additives (Point 10)

62. The Committee recalled that Point 10 of CL 2008/10-FA requested comments on the new food additive provisions, listed in part 1 of Appendix VI (ALINORM 08/40/12), including clarification on the basis of maximum levels for lycopenes and for aluminium containing food additives.

63. The Committee agreed to retain in the GSFA the majority of the provisions listed in Appendix VI (part 1) and not to consider a number of provisions, included in the Appendix, which would be considered under Agenda Items 5b and 5c.

64. The Committee agreed to discontinue work on the following provisions because no technological justification had been provided:

<table>
<thead>
<tr>
<th>INS no.</th>
<th>Food Additives</th>
<th>Food category</th>
<th>Max level (mg/kg)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>523</td>
<td>Aluminium ammonium sulfate</td>
<td>14.1.4.1</td>
<td>40</td>
<td>6</td>
</tr>
<tr>
<td>559</td>
<td>Aluminium silicate</td>
<td>14.1.4.3</td>
<td>10000</td>
<td>6 &amp; A3</td>
</tr>
<tr>
<td>160b(ii)</td>
<td>Annatto extracts, norbixin based</td>
<td>11.3</td>
<td>100</td>
<td>X</td>
</tr>
<tr>
<td>556</td>
<td>Calcium aluminium silicate</td>
<td>14.1.4.3</td>
<td>10000</td>
<td>6 &amp; A3</td>
</tr>
<tr>
<td>160a(ii)</td>
<td>Carotenoids, beta- (vegetable)</td>
<td>11.3</td>
<td>50</td>
<td>CC</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>INS no.</th>
<th>Food Additives</th>
<th>Food category</th>
<th>Max level (mg/kg)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>160a(i), 160a(iii), 160e, 160f</td>
<td>Lycopenes</td>
<td>14.1.2</td>
<td>1000</td>
<td>127</td>
</tr>
<tr>
<td></td>
<td></td>
<td>14.1.3.1</td>
<td>1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>14.1.3.2</td>
<td>1000</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>14.1.3.3</td>
<td>1000</td>
<td>127</td>
</tr>
<tr>
<td></td>
<td></td>
<td>14.1.3.4</td>
<td>1000</td>
<td>127</td>
</tr>
<tr>
<td></td>
<td></td>
<td>14.1.5</td>
<td>1000</td>
<td>160</td>
</tr>
<tr>
<td>554</td>
<td>Sodium aluminium silicate</td>
<td>01.7</td>
<td>10000</td>
<td>6 &amp; A3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>10.2.3</td>
<td>20000</td>
<td>6</td>
</tr>
</tbody>
</table>

65. The Committee agreed to revise\(^{12}\) and to include in the GSFA the following provisions:

<table>
<thead>
<tr>
<th>INS no.</th>
<th>Food Additives</th>
<th>Food category</th>
<th>Max level (mg/kg)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>556</td>
<td>Calcium aluminium silicate</td>
<td>01.8.2</td>
<td>265</td>
<td>6 &amp; A3</td>
</tr>
<tr>
<td>952 (i), (ii), (iv)</td>
<td>Cyclamates</td>
<td>14.1.4.3</td>
<td>1000</td>
<td>17 and (^{127})</td>
</tr>
<tr>
<td>160d(i), 160d(ii)</td>
<td>Lycopenes</td>
<td>01.7</td>
<td>150</td>
<td>B2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>09.4</td>
<td>30</td>
<td></td>
</tr>
</tbody>
</table>

66. The Committee further noted that the information provided was not sufficient to clarify the reporting basis of the provisions for aluminium containing food additives, i.e. sodium aluminium phosphates (acidic and basic) (INS 541(i), (ii)), sodium ammonium sulfate (INS 523), sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559). Therefore, it agreed to request clarification on the reporting basis (e.g. as aluminium; molecular weight) of all provisions (adopted and in the Step process) for aluminium containing food additives, with the understanding that all provisions for which information was not provided will be either discontinued or revoked. The Secretariat of JECFA stated that it would be helpful to provide information on both aluminium and added amount of the food additive, to eliminate possible errors in the exposure assessment of aluminium containing food additives.

Information on food additive provisions (Point 11)

67. The Committee recalled Point 11 of CL 2008/10-FA requested additional information on food additive provisions, including clarification on the basis of maximum levels for aluminium containing food additives and the reporting basis for sodium aluminium phosphate (INS 541), listed in part 3 of Appendix VI, ALINORM 08/31/12.

\(^{12}\) Revision is presented in **bold**
68. The Committee noted that a decision had been already taken with regard to the provisions for aluminium containing food additives (see para. 66) and agreed not to consider a number of provisions, included in the Appendix, which would be considered under Agenda Items 5b and 5c. It further agreed to hold the provisions for food category 16.0, pending discussion under Agenda Item 10a.

69. The Committee agreed to discontinue work on the following provisions because no information had been submitted:

<table>
<thead>
<tr>
<th>INS no.</th>
<th>Food Additives</th>
<th>Food category</th>
<th>Max level (mg/kg)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>950</td>
<td>Acesulfame potassium</td>
<td>01.2</td>
<td>500</td>
<td></td>
</tr>
<tr>
<td>956</td>
<td>Alitame</td>
<td>01.4.4</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>150d</td>
<td>Caramel IV – sulfite ammonia process</td>
<td>01.8.1</td>
<td>50000</td>
<td></td>
</tr>
<tr>
<td>954(i), 954(ii), 954(iii), 954(iv)</td>
<td>Saccharin (and sodium, potassium and calcium salts)</td>
<td>04.1.27</td>
<td>2000</td>
<td>161</td>
</tr>
<tr>
<td>541(i), (ii)</td>
<td>Sodium aluminium phosphate</td>
<td>14.1.4.3</td>
<td>2000</td>
<td>6 &amp; 127</td>
</tr>
</tbody>
</table>

70. The Committee agreed to forward to the 32nd Session of the Commission for adoption the revised provision of 1200 mg/kg for aspartame in food category 12.5.

71. It further agreed to include in the GSFA new provisions for sodium aluminium phosphate in food categories 6.2 (3600 mg/kg with note 6 “as aluminium”), 8.3.3 (360 mg/kg with note 6) and 9.2.4.3 (600 mg/kg with note 6) and for sodium aluminosilicate in food category 15.1 (120 mg/kg with note 6).

Proposals for new food additive provisions in the relevant sub-categories of 02.2 (with the exception of food category 2.2.1 “Butter”) and in food categories 0.6.8, 12.9 and 12.10 and related sub-categories (Point 12)

72. Upon recommendation of the physical Working Group on the GSFA, the Committee agreed to use, as a basis of its discussion, Appendix 2 of CRD2, which compiled all proposals for new additive provisions submitted in response to Point 12 of CL 2008/10-FA.

73. The Committee agreed not to take action on those proposals that were already included in the GSFA and discussed under Agenda items 5b and 5c. For the consideration of the remaining proposals, the Committee agreed to follow the Committee’s principles for the development of the GSFA tables: (i) to include food additive provisions in the broadest food category, taking into account the hierarchical nature of the food category system; (ii) to list in Table 1 and 2 only those food additives included in Table 3 if the food category is excluded from the general provision of Table 3 (i.e. listed in the Annex to Table 3); and (iii) to include provisions for food additives that share a numerical group ADI, as a group without further restriction on the use of individual additives in that group (e.g. sorbates: INS 200, 201, 203).

74. The Committee also noted that no action was needed for those additives listed in Table 3 for food categories: 02.2.2, 06.8.2, 06.8.3, 06.8.4, 06.8.5, 12.9.1, 12.9.2.1 and 12.9.2.3, which were not listed in the Annex to Table 3.

Food category 02.2.2 “Fat spreads, dairy fat spreads and blended spreads”

75. The Committee highlighted the need to try avoiding inconsistencies between the food additive provisions for food category 02.2.2 and Codex Standards for Dairy Fat Spreads (CODEX STAN 253-2006) and Fat Spreads and Blended Spreads (CODEX STAN 256-2006) in order to facilitate the future integration of the provisions of the standards into the GSFA.

76. The Committee agreed to include in food category 02.2.2 the following provisions:

<table>
<thead>
<tr>
<th>Food Additives</th>
<th>Max level (mg/kg)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunset yellow FCF</td>
<td>290</td>
<td></td>
</tr>
<tr>
<td>Allura red AC</td>
<td>290</td>
<td></td>
</tr>
<tr>
<td>Indigotine</td>
<td>290</td>
<td></td>
</tr>
<tr>
<td>Caramel colour class IV – sulfite ammonia process</td>
<td>500</td>
<td></td>
</tr>
<tr>
<td>Annatto extracts, bixin-based</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Guaiac resin</td>
<td>1000</td>
<td></td>
</tr>
<tr>
<td>Polysorbates</td>
<td>10000</td>
<td></td>
</tr>
</tbody>
</table>
77. The Committee further agreed to send to the 32nd Session of the Commission for adoption the provisions for stearoyl-2-lactylates (INS 481(i), 482(ii)) at 10000 mg/kg and tocopherols (INS 307 a, b, c) at 500 mg/kg; to revise the provision for annatto extracts, bixin based (INS 160b(i)) at 100 mg/kg associated with note 8; and to discontinue work on the provisions at GMP level for tartrates and tocopherols.

**Food category 06.8.1 “Soybean-based beverages”**

78. The Committee agreed to include all new provisions as proposed and to include phosphates at 1300 mg/kg as phosphorous and polydimethylsiloxane at 50 mg/kg.

**Food categories 06.8.2 “Soybean-based beverages film”, 06.8.3 “Soybean curd (tofu)”, 06.8.4 “Semi-dehydrated soybean curd”, 06.8.5 “Dehydrated soybean curd (kori tofu)”, 06.8.6 “Fermented soybeans (e.g. natto, tempe)”, 06.8.7 “Fermented soybean curd”, 06.8.8 “Other soybean protein products”, 12.9 “Soybean-based seasonings and condiments”**

79. The Committee agreed to include all new provisions as proposed. In food category 06.8.8, the provision for phosphates at GMP was deleted.

**Food category 12.9.1 “Fermented soybean paste (e.g. miso)”**

80. The Committee agreed to include all new provisions as proposed and to include riboflavins (INS 100(i),(ii)) at 10 mg/kg. It noted that provisions for phosphates were already included in the parent category 12.9, and thus no action was needed. The Committee also noted that provision for saccharins included saccharins and its calcium, potassium and sodium salts, in accordance with the principles for the development of the GSFA (see para. 73). In this regard, it was noted that the food additives provision for the draft regional Standard for Fermented Soybean Paste, developed by CCASIA, included provision for only sodium saccharin and that due to the global nature of the GSFA the possibility to restrict the use to only sodium saccharin (INS 954(iv)) would be considered at a later stage.

**Food category 12.9.2.1 “Fermented soybean sauce”**

81. The Committee agreed to include all new provisions, as proposed, and to include caramel colour class III – ammonia process (INS 150c) at 20000 mg/kg and benzoates (INS 210, 211, 212, 213) at 1000 mg/kg.

**Food category 12.9.2.2 “Non-fermented soybean sauce”, Food category 12.9.2.3 “Other soybean sauce”, Food category 12.10 “Protein products other than from soybeans”**

82. The Committee agreed to include all new provisions as proposed. It was also noted that provisions for phosphates were already included in the parent category 12.9, and thus did not need to be included in food category 12.9.2.3.

83. With reference to the provisions retained in the GSFA, the Committee agreed to:

- Circulate for comments the provisions for: carmines (INS 120), beta-carotenes (vegetable) (INS 160a(ii)), carotenoids (160a(i), 160a(iii), 160e, 160f); chlorophylls copper complexes and chlorophyllins copper complexes potassium and sodium salts (INS 141(i), 141(iii)); cyclamatic acid (and sodium and calcium salts) (INS 952); grape skin extracts (INS 163(i)); indigotine (INS 132); and sucralose (INS 955). These provisions will be compiled in the document to be prepared by the United States of America (see para. 106); and,

84. Retain at Steps 4 or 7 the provisions for annatto extracts, bixin- and norbixin-based (INS 160b(i), 160b(ii)) and lycopene products (INS 160d(i), 160d(ii)).
REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (ESTABLISHED BY THE 39TH CCFA) (Agenda Item 5b)\textsuperscript{13}

REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (ESTABLISHED BY THE 40TH CCFA) (Agenda Item 5c)\textsuperscript{14}

85. The Committee noted that the physical Working Group on the GSFA had considered the recommendations of the two electronic Working Groups on the GSFA established by the 39\textsuperscript{th} and 40\textsuperscript{th} Sessions of the Committee, along with the written comments submitted. The Committee considered the recommendations of the physical Working Group to endorse (Recommendation 4), to discontinue work on (Recommendation 5) and to revoke (Recommendation 6) food additive provisions as follows.

General Consideration

86. The Committee agreed with the recommendation of the physical Working Group to hold any decision on food additive provisions in food category 16.0 until the Committee clarifies the need for this food category.

87. The Committee noted that note 161 “Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble” was added throughout provisions for various food categories for several artificial colours in order to accommodate the concern of some delegations. In this respect, the Committee agreed that the use of note 161 should be limited as much as possible in order not to undermine the purpose of the GSFA to provide harmonized food additive provisions.

88. In view of the concerns expressed by several delegations on the use of colours in specific groups of foods, the Committee agreed that this note would, in principle, be applicable only for provisions for colours for food categories 4.0 “Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds”; 7.0 “Bakery wares”; and 5.1.3 “Cocoa-based spreads, including fillings” and their related subcategories. The Committee noted that the need for note 161 for other food categories could also be examined on a case-by-case basis for a combination of a food category and a food additive.

89. The Committee noted the concerns of several delegations on the possible adverse impact of note 161 on the objectives of the GSFA and agreed to request comments on the application of this note, in particular, where and when it should be used.

90. The Committee also noted that in some places notes 161 and 183 “Product conforming to the Standard for chocolate and chocolate products (CODEX STAN 87-1981) may only use colours for surface decoration” were together associated with food additive provisions for food category 05.1.4 “Cocoa and chocolate products”. Noting that note 183 limited the use of colours in products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) only for surface decoration, the Committee agreed to remove note 161 where note 183 was placed.

Recommendation 4

91. The Committee agreed to forward to the 32\textsuperscript{nd} Session of the Commission for adoption at Steps 8 or 5/8 the food additive provisions contained in Appendix 3 to the report of the physical Working Group (CRD2), with the following changes and considerations.

Allura red AC (INS 129)

92. The Committee agreed to change the maximum level for food category 01.1.2 “Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)” from 70 to 300 mg/kg for consistency with the food additive provision in the Standard for Fermented Milks

\textsuperscript{13} CX/FA 08/40/5 Part 2 Rev; CX/FA 08/40/5 Add.1 (Comments of United States of America, CEFS, ICA, IFMA and IFU); CX/FA 08/40/5 Add.2 (Comments of China, European Community, Norway and IADSA); CCFA40/CRD 9 (Comments of India, Malaysia, Philippine, Republic of Korea, Switzerland, CEFIC and IFMA) CRD9 (Comments of Indonesia)

\textsuperscript{14} CX/FA 09/41/6; CX/FA 09/41/6 Add.1 (Comments of European Community, CEFIC, EFEMA, ICGMA, IDF, IFAC and OIV; CX/FA 09/41/6 Add.2 (Comments of Brazil, Chile, India, Switzerland, South Africa and CEFIC); CRD10 (Comments of Indonesia, Mali, Philippines, South Africa and Switzerland); CRD19 (Comments of Republic of Korea); CRD20 (Comments of Chile)
(CODEX STAN 243-2003). Some delegations were of the view that this level might be appropriate only for certain products in food category 01.1.2.

93. The Committee agreed to add note 161 to the provisions for several food categories in addition to the food categories agreed above. It was also agreed to reinstate note 95 “For use in surimi and fish roe products only” to the provision for food category 09.2.4.1, which had been inadvertently omitted.

94. The Committee agreed to discontinue work on the provision for food category 06.2 “Flours and starches (including soybean powder)” because no technological justification had been provided.

Aspartame-acesulfame salt (INS 962)

95. The Committee agreed to revise the text of notes 113 and 11915 and to add new notes to all of the provisions for acesulfame K and aspartame as recommended by the electronic Working Group in para. 29 of CX/FA 09/41/6, in order to ensure that combined use of aspartame-acesulfame salt and aspartame or acesulfame K would not lead to exceedance of maximum levels established for these sweeteners.

Carotenoids (INS 160a(i), a(iii), e and f)

96. The Committee agreed to add note 161 to the provision for food category 04.1.2.8 “Fruit preparations, including pulp, purées, fruit toppings and coconut milk”.

Chlorophylls and chlorophyllins, copper complexes (INS 141(i) and (ii))

97. The Committee agreed to add a new note to indicate that a maximum level of 500 mg/kg would apply to drinks based on fermented milks in order to ensure consistency with the endorsed maximum level in the Standard for Fermented Milks (CODEX STAN 243-2003). The Committee further agreed to add note 161 to the provision for food category 04.1.2.5 “Jams, jellies, marmalades”.

Erythrosine (INS 127)

98. The Committee noted the reservation of the European Community, Norway and Switzerland on all provisions for erythrosine.

Fast green FCF (INS 143)

99. The Committee agreed to request information on the technological justification for the use of fast green FCF in food category 06.4.2 “Dried pastas and noodles and like products”. The Committee noted the reservation of China for the use of fast green FCF in these products and of the European Community for the use of fast green FCF in all foods.

Indigotine (indigo carmin) (INS 132)

100. The Committee agreed to add note 161 to several food categories in addition to the food categories agreed above. The Committee agreed to return the provision for food category 11.6 “Table-top sweeteners, including those containing high-intensity sweeteners”, noting that table-top sweeteners did not usually require colours.

Sucroglycerides (INS 474)

101. The Committee agreed to adopt the maximum level of GMP for food category 04.1.1.2 “Surface-treated fresh fruit” although sucroglycerides were assigned a numerical ADI, noting that it was usually difficult to establish a numerical maximum level for food additives used for surface treatment. The Committee further agreed to delete note D “For use singly or in combination: sucrose esters of fatty acids (INS 473) and sucroglycerides (INS 474)” from the provision for food category 05.3 “Chewing gum”, because this would not raise any intake concern.

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

New Note 119 “Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68)”
Recommendation 5

102. The Committee agreed to discontinue work on the food additive provisions contained in Appendix 4 to the report of the physical Working Group (CRD2), with the following changes and considerations.

Erythrosine (INS 127)

103. The Committee agreed not to discontinue work on the provisions for food categories 08.2 and 08.3 and to return them to Step 6 in order to request information on the technological justification for use.

Recommendation 6

104. The Committee agreed to recommend to the 32nd Session of the Commission the revocation of the food additive provisions contained in Appendix 5 to the report of the physical Working Group (CRD2).

OTHER CONSIDERATIONS

Other Business

105. The Committee noted Recommendations 7 to 9 of the physical Working Group, which had been considered under other business. The Committee noted that the recommended actions were intended to resolve some inconsistencies and to provide clarifications in respect of several notes attached to food additive provisions of the GSFA. In view of the time constraints, the Committee agreed to refer these recommendations for further consideration to the physical Working Group on the GSFA, which would meet immediately prior to the next session of the Committee (see para. 107).

Future Work on the GSFA

106. Noting that the physical Working Group had not been able to consider all food additive provisions recommended by the electronic Working Groups (CX/FA 08/40/5 Part 2 and CX/FA 09/41/6), the Committee agreed to request the United States of America to prepare a document compiling all outstanding provisions, along with written comments providing information on the technological justification or safety of use of these food additive provisions. The document would also include food additive provisions considered under Agenda Item 5a (see para. 83).

107. The Committee agreed to establish a physical Working Group on the GSFA, which would meet immediately prior to its next session and be chaired by the United States of America and open to all Members and Observers, in order to facilitate consideration of food additive provisions of the GSFA.

108. The Committee, while noting the significant progress made on the GSFA during the session, agreed that it would be worthwhile considering an alternative working mechanism to complete the work on the GSFA in a reasonable period of time. The Committee therefore agreed to issue a Circular Letter, requesting comments and innovative proposals to expedite its work on the GSFA and to request the Codex Secretariat to prepare a consolidated document based on these proposals. The Committee noted that the proposals should be submitted by mid July 2009 so that the Codex Secretariat would be able to analyse them and circulate the document for comments well in advance of the next session, and that the document would contain all submissions in original languages as an attachment.


109. The status of the food additive provisions of the GSFA is summarized in the Appendices to this report as follows:

- Draft and proposed draft food additives provisions for adoption at Step 8 and Step 5/8 (Appendix IV);
- Food additive provisions recommended for revocation (Appendix V);
- Draft and proposed draft food additive provisions recommended for discontinuation (Appendix VI).

16 This status refers to all food additive provisions considered under Agenda Items 5a, 5b and 5c.
PROCESSING AIDS (Agenda Item 6)

PROPOSED DRAFT GUIDELINES AND PRINCIPLES FOR SUBSTANCES USED AS PROCESSING AIDS (N14-2008) (Agenda Item 6a)\(^\text{17}\)

110. The Committee recalled that at its 40\(^{th}\) session it had agreed to initiate new work on the Guidelines and Principles for the Use of Substances used as Processing Aids and to establish an electronic Working Group, hosted by Indonesia, to prepare proposed draft Guidelines.

111. Indonesia briefly introduced the report of the electronic Working Group. The Committee noted that many comments had been submitted and that there were still several unresolved issues, such as the title and scope of the document, the need for a definition of processing aids and the function of the IPA.

112. In view of the extensive comments received and time constraints, the Committee agreed not to consider the proposed draft Guidelines at this session and to consider a further revision at its next session.

**Status of the proposed draft Guidelines and Principles for Substances Used as Processing Aids (N04-2008)**

113. The Committee agreed to return the proposed draft Guidelines and Principles to Step 2 for redrafting by an electronic Working Group hosted by Indonesia, open to all Members and Observers and working in English only, which would prepare revised proposed draft Guidelines, taking into account the written comments submitted to the current session.

**INVENTORY OF SUBSTANCES USED AS PROCESSING AIDS (IPA), UPDATED LIST (Agenda Item 6b)\(^\text{18}\)**

114. New Zealand introduced the document, highlighted changes made since the last session and offered to continue to provide further updates of the IPA at the next session of the Committee. The Committee noted that the IPA was recognized as useful information in many countries and that currently no alternative mechanism to provide such information was foreseen. The Committee therefore accepted the kind offer of New Zealand to prepare an updated version of the IPA to include relevant decisions of the Committee (see Agenda Item 3) and new information provided in written comments, for consideration at its next session.

**INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES PROPOSALS FOR CHANGES AND/OR ADDITION TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 7)\(^\text{19}\)**

115. Finland, speaking as the Chairperson of the in-session Working Group\(^\text{20}\) on the International Numbering System (INS), introduced the report of the Working Group, as presented in CRD3. The Committee noted that the in-session Working Group considered the following: all the written comments in response to CL 2008/10-FA Part B (point 13) submitted prior to the present session; the referral of the 24\(^{th}\) Session of the CCPFV (see Agenda Item 2); proposals for changes in the INS contained in CX/FA 09/41/15 and relevant comments.

116. The Committee considered recommendations of the Working Group one by one and, in addition to editorial changes, made the following comments and conclusions.

**Recommendation 1**

117. The Committee generally agreed with additions/changes to the INS, deletions and re-naming, including technological purposes proposed by the working group.

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\(^{17}\) CX/FA 09/41/7; CX/FA 09/41/7 Add.1 (Comments of Brazil, European Community, AMFEP, CEFIC, CEFS, CIAA, ICBA, ICGMA, IDF; CX/FA 09/41/7 Add.2 (Comments of Chile, India, Malaysia, Switzerland, United States of America); CRD 11 (Comments of Indonesia, Mali, Philippines and Thailand); CRD 20 (Comments of Chile)

\(^{18}\) CX/FA 09/41/8; CRD 12 (Comments of AMFEP)

\(^{19}\) CL 2008/10-FA Part B (point 13); CX/FA 09/41/9 (Comments of United States of America, AIDGUM, ICBA, IFAC and ISA); CX/FA 09/41/9 Add.1 (Comments of European Community, India, CIAA, IFAC and OFCA); CRD3 (Report of the in-session Working Group on International Numbering System – INS); CRD13 (Comments of Switzerland)

\(^{20}\) The following members and organizations attended the in-session Working Group: Angola, Belgium, Brazil, Canada, China, Czech Republic, Denmark, European Community, Finland, France, Germany, Iraq, Ireland, Japan, Malaysia, New Zealand, Philippines, Sweden, Switzerland, Thailand, United Kingdom, United States of America, FAO, AIDGUM, CEFIC, IADSA, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, MARINALG International, NATCOL, OFCA
118. The Committee did not agree to assign a new “preservative” technological purpose to ascorbic acid (INS 300), as proposed by the CCPFV, due to the fact that ascorbic acid did not prevent the growth of microorganisms but acts mainly as a colour preserving/retention agent in jams, jellies and marmalade. The Committee agreed to associate acidity regulators and flour treatment agent to ascorbic acid (INS 300) as proposed.

119. The Committee noted that an entry for monomagnesium orthophosphate (INS 343(i)) had been inadvertently omitted from the list, and therefore agreed with a new name for this substance of monomagnesium phosphate.

120. The Committee agreed that changes in the names of food additives would also be reflected in the GSFA.

**Recommendation 2**

121. The Committee agreed to circulate proposals for new/revised names and technological purposes submitted very late or with insufficient technological justification as presented in recommendation 2 for comments to be considered by the electronic Working Group (see para. 123).

**Recommendation 3**

122. The Committee noted that INS 160f covered both methyl and ethyl esters of beta-8’-apo-carotenoic acid, but that the methyl ester had never been commercially used as a food additive and therefore agreed to delete the reference to “methyl” ester for this entry.

**Recommendations 4/5**

123. The Committee noted that there were a number of difficulties in handling the work on the INS by the in-session working group, including a lack of principles or rules regarding proposals to make changes to the INS. In order to make the work more efficient, the Committee agreed to establish an electronic Working Group, opened to all members and observers, hosted by Finland. This Working Group will be working in English only with the following terms of reference:

- To consider the replies to the CL requesting proposals for changes/addition to the INS list and prepare a proposal for circulation for comments at Step 3;
- To prepare a discussion paper containing principles on the basis of comments received (see para 124) regarding the need for justification for proposals of changes to the INS, concerning: new INS numbers; new INS sub-entries, such as allocating (i), (ii) to different salts under the same INS; changes in technological purpose; deletion of INS numbers; and a format for the submission of INS changes.

124. The Committee noted that the preparation of the discussion paper required more input and consideration, and therefore agreed to circulate the principles listed in Recommendation 5 for comments to facilitate the preparation of principles.

**Status of the Amendment to the International Numbering System for Food Additives**

125. The Committee agreed to forward the proposed draft amendments to the 32nd Session of the Commission for adoption at Step 5/8 (see Appendix VII).

**SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 69TH JECFA (Agenda Item 8)**

126. The FAO JECFA Secretary presented the results of the 69th meeting of JECFA regarding the specifications for identity and purity of food additives, including flavourings, prepared and withdrawn by JECFA, as outlined in the Annex of CX/FA 09/41/10. It was noted that a total of 20 food additives (new and revised) and 111 flavourings (new) specifications had been adopted as full. The specification for one food additive had been assigned a status as tentative, and the tentative specifications for two food additives had been withdrawn and these were not further considered by the Committee.

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21 CX/FA 09/41/10; CX/FA 09/41/10 Add.1 (Comments of Chile and IOFI); CRD20 (Comments of Chile)
127. The Committee was informed that for six of the flavourings (apiole, elemicin, estragole, methyl eugenol, myristicin and safrole), naturally present in foods and essential oils, a potential risk to human health had been identified. The Committee agreed not to recommend adoption of the specifications for these flavourings pending the completion of the safety evaluation.

128. The Committee agreed not to take action on the specifications, previously adopted by Codex, for a group of flavourings consisting of 40 furan-substituted aliphatic hydrocarbons, alcohols, aldehydes, ketones, carboxylic acids, and related esters, sulfides, disulfides and ethers; and one flavouring 2-isopropyl-N,2,3-trimethylbutyramide (JECA No. 1595), for which the safety evaluations were not completed due to unresolved safety concerns. The Committee noted that efforts to respond to the request for additional toxicological data were underway for these substances.

129. The Committee was informed that specific notes had been introduced in the specifications for the above substances to indicate the status of the safety evaluation.

130. One delegation stressed that the outstanding information should be submitted as soon as possible in order to allow a final safety evaluation of these flavourings, as the previous safety evaluations of JECFA were used as the basis for the allowance of flavourings in foods in their country.

Status of the specifications for the Identity and Purity of Food Additives

131. The Committee agreed to forward the Specifications for 20 food additives (new and revised specifications) and 105 flavourings (new specifications) to the 32nd Session of the Commission for adoption at Step 5/8 (see Appendix VIII).

PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Agenda Item 9)22

132. Canada, speaking as the Chairperson of the in-session Working Group on Priorities for Evaluation by JECFA23, introduced to the Plenary the report of the Working Group, as presented in CRD4. The Committee noted that the in-session Working Group had considered matters related to both Agenda Items 9a and 9b. The Committee also noted that the in-session Working group had also considered polydimethylsiloxane (INS 900a) and a request from the JECFA Secretariat on the re-evaluation of substances evaluated by JECFA a long time ago.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2008/26-FA) (Agenda Item 9a)24

133. The Committee noted that most of the work on the previous priority list had been scheduled for assessment at the 71st meeting of the JECFA, to be held in June 2009 and that only aluminium compounds and flavourings were remaining from the previous priority list.

New Requests for Evaluation

134. The Committee generally agreed with the list of requests prepared by the in-session Working Group. It was clarified that pullulan (INS 1204) had been included in the priority list for safety assessment including new use as dietary fibre. It was also clarified that Japan would make available a two-generation reproductive toxicity study in addition to bioavailability studies on aluminium compounds (ammonium sulphate, lactate and sulfate) by the end of 2009. The Committee also noted that bioavailability studies for aluminium phosphates would be available from IFAC in 2010.

135. The Committee agreed to forward the Priority List to the 32nd Session of the Commission for approval (see Appendix IX).

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22 CRD4 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA)
23 The following members and organizations attended the physical Working Group: Angola, Australia, Belgium, Brazil, Canada, Costa Rica, China, Czech Rep, Denmark, European Community, Finland, France, Germany, Ireland, Japan, Malaysia, Netherlands, New Zealand, Norway, Paraguay, Philippines, Republic of Korea, Singapore, Sweden, Switzerland, South Africa, Thailand, UK, USA, EFEMA, ETA, IADSA, IAI, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, IOFI ISDI, Marinalg International, NATCOL, WHO, FAO
24 CL 2008/26-FA; CX/FA 09/41/9 (Comments of Australia, Japan, Switzerland and IFAC); CX/FA 09/41/9 Add.1 Rev (Comments of European Community and United States of America); CRD18 (Comments of Denmark)
PROPOSALS FOR CHANGES TO THE TEXT OF THE CIRCULAR LETTER ON PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2008/26-FA) (AGENDA ITEM 9b) 25

136. The Committee considered the proposal prepared by the in-session Working Group for amending point 8 of the “Form on which Information on the Additive to be evaluated by JECFA is provided” (the “Form”) of the Circular Letter on the priority list. The Committee also considered the proposal prepared by the in-session Working Group for amending point 9 of the “Form” at the request of the JECFA Secretariat.

137. With regard to point 8, requesting information on the status of approval, the Committee agreed to revise the text proposed by the in-session Working Group in order to allow for more flexibility, and noted that countries were relying on JECFA evaluations for approval of the use of compounds of interest. The Committee agreed to the following text to replace the current point 8:

8. Is the compound currently used in food that is legally traded in more than one country? (please identify the countries); or, has the compound been approved for use in food in one or more country? (please identify the country(ies))

138. The Committee noted the need to provide more details on the type of data submitted to JECFA and therefore agreed to the following text to replace current point 9:

9. List of data available (please check, if available)

Toxicological data
1. Metabolic and pharmacokinetic studies
2. Short-term toxicity, long-term toxicity/carcinogenicity, reproductive toxicity, and developmental toxicity studies in animals and genotoxicity studies
3. Epidemiological and clinical studies and special considerations
4. Other data

Technological data
1. Specifications for the identity and purity of the listed compounds (specifications applied during development and toxicological studies; proposed specifications for commerce)
2. Technological and nutritional considerations relating to the manufacture and use of the listed compound

Intake assessment data
1. Levels of the listed compound used in food or expected to be used in food based on technological function and the range of foods in which they are used
2. Estimation of dietary intakes based on food consumption data for foods in which the compound may be used.

Other information as necessary

139. The Committee also agreed to replace the term “food additive” with “compound” throughout the “Form” to recognise that JECFA evaluations were not limited only to food additives.

OTHER MATTERS

Polydimethylsiloxane

140. The Committee agreed to urge countries, organizations and individual companies to provide data on the uses and levels of use of polydimethylsiloxane in food, or any data to address the issue of ocular toxicity of polydimethylsiloxane and to provide this information to JECFA without delay to support the evaluation of polydimethylsiloxane.

25 CL 2008/26-FA; CX/FA 09/41/9 (Comments of Australia and IFAC); CX/FA 09/41/9 Add.1 (Comments of India, United States of America and CIAA); CRD4 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA); CRD14 (Comments of Philippines and IFAC)
Re-evaluation of substances evaluated by JECFA a long time ago

141. The WHO JECFA Secretariat drew the attention of the Committee to the importance of a systematic review programme on compounds previously reviewed and proposed to start discussion on a mechanism that would allow the re-evaluation of substances when changes in knowledge and scientific advancements would contribute to the assurance of the safety of food additives. In this regard, it was noted that the Codex Committee on Pesticide Residues (CCPR) had in place a periodic review procedure, which might be beneficial in considering this issue.

142. The Committee noted the importance of the concept of periodic review of JECFA evaluations based on criteria, such as risk, nature of the compounds, time since the last evaluation, etc. In view of time constraints and the need for more information, the Committee requested the JECFA Secretariat to prepare a discussion paper so that the Committee could consider the issue with more information at its next session.

DISCUSSION PAPERS (Agenda Item 10)

DISCUSSION PAPER ON THE SCOPE OF CERTAIN FOOD CATEGORIES OF THE GSFA (Agenda Item 10a)²⁶

143. The Committee recalled that at its 40th Session it had established an electronic Working Group to prepare a discussion paper proposing options for resolving uncertainties identified in some food categories in the GSFA.

144. The United States of America briefly introduced the report as the chair of the electronic Working Group, which addressed inconsistencies: (i) the use of the word “plain” in the descriptor or the title of several sub-categories of food category 01.2.1.1 “Fermented milks (plain), not heat-treated after fermentation” and in food categories 15.1 “Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)” and 15.2 “Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)”, (ii) Uncertainties related to food category 05.0 “Confectionery”; (iii) use of colours in certain fresh meat products; and (iv) the issue of composite products.

Food category 16.0 “Composite foods - foods that could not be placed in categories 01-15”

145. The Committee noted that this food category included foods such as pizza or lasagne sold to consumers and prepared from multiple ingredients, whether ready-to-eat or to be reconstituted prior to consumption.

146. The European Community proposed not to maintain this composite food category but to address the issue of the use of additives either by modifying food categories 1-15 or by adding specific footnotes. Some delegations and observers were of the view that there was a clear need to maintain this category as separate food additives were needed for composite foods.

147. After some discussion, the Committee agreed to maintain this food category in the GSFA, recognising that products included in this category may need specific additives. It also agreed to request comments on the proposal for the revision of the food category’s name and descriptors as contained in paragraph 33 of CX/FA 09/41/13 and for Members and Observers to provide examples of food products in this category, in order to take a more informed decision at its next session.

Use of colours in certain fresh meat products

148. The Committee recalled that some colours were added to certain fresh meat products for purposes other than surface applications.

149. The Committee agreed to request information on the use of colours added to foods falling under the scope of food category 08.1 and its sub-categories for purposes other than surface applications as proposed in paragraph 29 of CX/FA 09/41/13. The comments received would be considered by the next session of the Committee, along with comment submitted at the current session (CRD15) when considering the GSFA.

²⁶ CX/FA 09/41/13; CRD 15 (Comments of Brazil, European Community, India, Indonesia, Japan and Philippines), CRD 21 (Comments of ICA)
Uncertainties related to food category 05.0 “Confectionery”

150. The Committee noted that current descriptors of food category 05.1 “Cocoa products and chocolate products including imitations and chocolate substitutes” and its sub-categories were unclear with respect to certain cocoa- and chocolate-containing confectionery and in principle agreed with the necessity for a revision.

151. The Committee recalled that it had decided that a revision of the food category system should be accompanied by a project document. However, because of time constraints, the Committee was unable to consider in detail the project document presented by ICA in CRD21. The Committee agreed to ask comments on the project document (see Appendix X), in order to facilitate consideration of the proposal at its next session.

Use of the word “plain”

152. The Committee noted that the word “plain” was used inconsistently in the descriptor and title of food categories of the GSFA. It further noted that depending on the circumstances “plain” was used to indicate the absence of additives for sweetening purposes, the absence of added flavourings, the absence of added colours, or that the product was not “salty”.

153. After a short discussion the Committee agreed to the proposals for revising names and descriptors of food categories 01.2.1.1 “Fermented milks (plain), not heat-treated after fermentation”, 15.1 “Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)” and 15.2 “Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)” as presented in recommendations contained in paragraphs 16-18 of CX/FA 09/41/13. The Committee noted that the nature of the revision was mainly editorial. The Committee agreed to forward the revised food category names and descriptors for adoption by the 32nd Session of the Commission (see Appendix XI).

Sago flour

154. Due to time constraints, the Committee decided to clarify whether sago flour was covered by food category 06.2.1 “Flours” and if the descriptor of the food category should be revised at its next session (see Agenda Items 2 and 4).

DISCUSSION PAPER ON THE IDENTIFICATION OF PROBLEMS AND RECOMMENDATIONS RELATED TO THE INCONSISTENT PRESENTATION OF FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS (Agenda Item 10b)

155. Due to time constraints, the Committee did not consider the discussion paper prepared by Switzerland.

156. The Committee agreed to establish an electronic Working Group hosted by Switzerland, open to all Members and Observers and working in English only, to prepare a revised discussion paper for comments and consideration at its next session.

DISCUSSION PAPER ON INCONSISTENCIES IN THE NAMES OF COMPOUNDS IN THE CODEX SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES AND IN THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 10c)

157. Denmark, speaking as the Chairperson of the electronic Working Group, introduced the report of the Working Group, as presented in CX/FA 09/41/15. The report included recommendations for resolution of the inconsistencies in names of 65 compounds, which could not be considered by the 40th session of the Committee, due to time constraints. The Committee recalled that the Committee had to consider the recommendations under points 3, 4, 5 and 6 of the report, which had not been considered by the in-session Working Group on the INS (see Agenda Item 7).
Recommendation 3 - CCFA to investigate the use of the additive

158. The Committee agreed to request information to verify: (i) if all salts of fatty acids (INS 470), i.e. with base aluminium, ammonium, calcium, magnesium, potassium and sodium were used as food additives; and (ii) if aluminium sulfate (INS 520), other than the anhydrous form were used as food additives. The information provided would be used by the electronic Working Group on INS (see para. 123) to address the inconsistencies in the names of these food additives.

Recommendation 4 - JECFA to consider including synonyms

159. The Committee agreed to request JECFA to consider including in the relevant specifications as synonyms the names for INS 160b(i) “annatto extracts, bixin-based”; INS 160b(ii) “annatto extracts, norbixin-based”; INS 469 “cellulose gum, enzymatically hydrolysed”; and the individual INS names of INS 538 “sodium ferrocyanide”; INS 536 “potassium ferrocyanide” and INS 535 “calcium ferrocyanide”.

Recommendation 5 - JECFA to reconsider names

160. The Committee noted that a request for changing the name of a compound in specifications should be supported by a strong justification, because these changes might cause problems such as difficulty in identifying the compound in JECFA reports and other technical documents. The Committee therefore agreed to ask JECFA to discuss and consider the possibility of aligning the names for food additives used by JECFA with those in the INS system for the following compounds: ascorbic acid (L-) (INS 300); isopropyl citrates (INS 384); and the diphosphates (INS 450 (i), (ii), (vi), (vii)); and of naming polyphosphates in a consistent manner.

161. The Committee questioned the need to distinguish between synthetic and natural riboflavins, and therefore agreed to request the electronic Working Group on the INS (see para. 123) to address the inconsistency of the name of riboflavin, synthetic (INS 101(i)).

Recommendation 6 – CCFA to ask JECFA for advice

162. The Committee agreed to refer the question on the appropriate naming of citrates (INS 333(iii)) to JECFA and to provide the list of names proposed by CEFIC.

Other

163. The Committee noted that all issues related to inconsistencies in the names of compounds in the Codex specifications and in the INS system had been addressed. In order to prevent more inconsistencies in the future, the Committee agreed that the CCFA should carefully consider the names of compounds when adding them into the INS and when JECFA specifications were available, refer to the names in JECFA specifications. It further agreed to recommend that JECFA carefully consider the names of compounds listed in the INS for use in the specifications and, when they were considered not to be appropriate, to clearly indicate the reasons in order to facilitate follow-up actions by the Committee.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)

Codex Standard for Food Grade Salt (CODEX STAN 150-1985)

164. The Committee noted that a number of sections of the above Standard required updating. In view of time constraints, the Committee accepted the kind offer of Switzerland to prepare a short discussion paper outlining possible options for updating the Standard for consideration at its next session.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 12)

165. The Committee was informed that its forty-second session was tentatively scheduled to be held in China, from 15 to 19 March 2010. The exact venue and date would be determined by the host Government in consultation with the Codex Secretariat.
### SUMMARY STATUS OF WORK

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<td>Working Document for Information and Support to the Discussion on the GSFA</td>
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<td>Codex Secretariat</td>
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### ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS ARISING FROM THE 69TH JECFA MEETING

<table>
<thead>
<tr>
<th>INS Number</th>
<th>Food additive</th>
<th>41st CCFA Recommendation</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Asparaginase from <em>Aspergillus niger</em> expressed in <em>A. niger</em></td>
<td>Add to the Inventory of Substances used as Processing Aids (IPA).</td>
</tr>
<tr>
<td>1522</td>
<td>Calcium lignosulfonate (40-65)</td>
<td>Request comments/proposals on uses and use levels of calcium lignosulfonate (40-65) for inclusion in the GSFA and/or IPA. Allocate an INS number to calcium lignosulfonate (40-65) (see relevant decision in Agenda Item 7).</td>
</tr>
<tr>
<td>243</td>
<td>Ethyl lauroyl arginate</td>
<td>Request comments/proposals on uses and use levels of ethyl lauroyl arginate, for inclusion in the GSFA.</td>
</tr>
<tr>
<td></td>
<td>Phospholipase C expressed in <em>Pichia pastoris</em></td>
<td>Add to the IPA.</td>
</tr>
<tr>
<td>900a</td>
<td>Polydimethylsiloxane</td>
<td>Encourage submission of toxicity studies addressing the specific toxicity issues and actual use levels in foods. Reconsider the provisions for polydimethylsiloxane in the GSFA in the light of the JECFA re-evaluation, tentatively planned in 2010, if necessary.</td>
</tr>
<tr>
<td>960</td>
<td>Steviol glycosides</td>
<td>Request comments/proposals on uses and use levels of steviol glycosides, for inclusion in the GSFA.</td>
</tr>
<tr>
<td>220, 221, 222, 223, 224, 225, 227, 228, 539</td>
<td>Sulfites (Dietary exposure assessment)</td>
<td>Request comments/proposals on use levels of sulfites to review adopted and draft provisions in the GSFA. Encourage Members to collect data on the current use of sulfites in food and beverages available in national markets and to investigate whether dietary exposure in some subpopulations exceeds the ADI.</td>
</tr>
</tbody>
</table>
STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

COMMITTEE ON PROCESSED FRUIT AND VEGETABLES (24TH SESSION)
DRAFT STANDARD FOR JAMS, JELLIES AND MARMALADES’
(at Step 8 of the Procedure)

<table>
<thead>
<tr>
<th>4. FOOD ADDITIVES</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.</td>
<td>Endorsed</td>
</tr>
<tr>
<td>4.1 Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>4.2 ACIDITY REGULATORS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>INS No.</td>
<td>Name of the Food Additive</td>
</tr>
<tr>
<td>334; 335(i), (ii); 336(i), (ii); 337</td>
<td>Tartrates</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>4.3 ANTIFOAMING AGENTS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>INS No.</td>
<td>Name of the Food Additive</td>
</tr>
<tr>
<td>900a</td>
<td>Polydimethylsiloxane</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>4.4 Colours</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>INS No.</td>
<td>Name of the Food Additive</td>
</tr>
<tr>
<td>100(i)</td>
<td>Curcumin</td>
</tr>
<tr>
<td>101(i), (ii)</td>
<td>Riboflavins</td>
</tr>
<tr>
<td>104</td>
<td>Quinoline Yellow</td>
</tr>
<tr>
<td>110</td>
<td>Sunset Yellow FCF</td>
</tr>
<tr>
<td>120</td>
<td>Carmines</td>
</tr>
<tr>
<td>124</td>
<td>Ponceau 4R (Cochineal Red A)</td>
</tr>
<tr>
<td>129</td>
<td>Allura Red</td>
</tr>
<tr>
<td>133</td>
<td>Brilliant Blue FCF</td>
</tr>
<tr>
<td>140</td>
<td>Chlorophylls</td>
</tr>
<tr>
<td>141(i), (ii)</td>
<td>Chlorophylls and Chlorophyllins, Copper Complexes</td>
</tr>
<tr>
<td>143</td>
<td>Fast Green FCF</td>
</tr>
<tr>
<td>150a</td>
<td>Caramel I-Plain</td>
</tr>
<tr>
<td>150b</td>
<td>Caramel II Caustic Sulfite Process</td>
</tr>
<tr>
<td>150c</td>
<td>Caramel III – Ammonia Process</td>
</tr>
<tr>
<td>150d</td>
<td>Caramel IV – Sulfite Ammonia Process</td>
</tr>
</tbody>
</table>
4.5 Preservatives

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>160a(ii)</td>
<td>Carotenes, Beta- (Vegetable)</td>
<td>1,000 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>160d(i), 160d(iii)</td>
<td>Lycopene</td>
<td>100 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>161b(i)</td>
<td>Lutein from Tagetes erecta</td>
<td>100 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>162</td>
<td>Beet Red</td>
<td>GMP</td>
<td>Endorsed</td>
</tr>
<tr>
<td>163(i)</td>
<td>Grape Skin Extract</td>
<td>500 GMP</td>
<td>Endorsed at 500 mg/kg</td>
</tr>
<tr>
<td>172(i)-(iii)</td>
<td>Iron Oxides</td>
<td>200 mg/kg</td>
<td>Endorsed</td>
</tr>
</tbody>
</table>

4.6 FLAVOURINGS

The following flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the Guidelines for the Use of Flavourings (CAC/GL 66-2008): natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour; natural cinnamon flavour; vanillin, vanilla or vanilla extracts.

Endorsement Status

Endorsed (with addition of reference to the Guidelines for the Use of Flavourings (CAC/GL 66/2008))

DRAFT STANDARD FOR CERTAIN CANNED VEGETABLES

General Provisions

(at Step 8 of the Procedure)

4. FOOD ADDITIVES

Only those food additive classes listed below and 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 below and in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

4.1 Acidity regulators, colours, colour retention agents and calcium salts of firming agents used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this standard.

Endorsement Status

Endorsed
4.2 **COLOURS**

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>102</td>
<td>Tartrazine</td>
<td>100 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>133</td>
<td>Brilliant Blue FCF</td>
<td>20 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>143</td>
<td>Fast Green FCF</td>
<td>200 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>150(c)</td>
<td>Caramel III-Ammonia Process</td>
<td>GMP</td>
<td>Not Endorsed</td>
</tr>
<tr>
<td>150(d)</td>
<td>Caramel IV- Sulfite Ammonia Process</td>
<td>50 000 mg/kg GMP</td>
<td>Endorsed at 50000 mg/kg</td>
</tr>
</tbody>
</table>

4.3 **COLOUR RETENTION AGENTS**

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>385, 386</td>
<td>Ethylene Diamine Tetra Acetates</td>
<td>365 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>385</td>
<td>Calcium disodium ethylene diamine tetra acetate</td>
<td>Singly or in combination</td>
<td>Endorsed (with editorial amendment to specifically list the names of the two EDTAs)</td>
</tr>
<tr>
<td>386</td>
<td>Disodium ethylene diamine tetra acetate</td>
<td>25 mg/kg calculated as tin. Should not be added to foods in uncoated tin cans.</td>
<td>Endorsed</td>
</tr>
<tr>
<td>512</td>
<td>Stannous Chloride</td>
<td></td>
<td>Endorsed</td>
</tr>
</tbody>
</table>

**PROPOSED DRAFT ANNEX ON SWEET CORN**
(at Step 5/8 of the Procedure)

4 **FOOD ADDITIVES**

4.1 **THICKENERS** (for creamed corn only)

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>1400</td>
<td>Dextrins, roasted starch</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1401</td>
<td>Acid-treated starch</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1402</td>
<td>Alkaline-treated starch</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1403</td>
<td>Bleached starch</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1404</td>
<td>Oxidized starch</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1405</td>
<td>Starches, enzyme treated</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1410</td>
<td>Monostarch phosphate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1412</td>
<td>Distarch phosphate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1413</td>
<td>Phosphated distarch</td>
<td>GMP</td>
<td>Endorsed</td>
</tr>
<tr>
<td>1413</td>
<td>Phosphated distarch phosphate</td>
<td></td>
<td>Endorsed (with editorial amendment to the name of the food additive)</td>
</tr>
<tr>
<td>1414</td>
<td>Acetylated distarch phosphate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1420</td>
<td>Starch acetate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1422</td>
<td>Acetylated distarch adipate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1440</td>
<td>Hydroxypropyl starch</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1442</td>
<td>Hydroxypropyl distarch phosphate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1450</td>
<td>Starch sodium octenyl</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>1450</td>
<td>Starch sodium octenyl succinate</td>
<td></td>
<td>Endorsed (with editorial amendment to the name of the food additive)</td>
</tr>
<tr>
<td>1451</td>
<td>Acetylated oxidized starch</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>INS No.</td>
<td>Name of the Food Additive</td>
<td>Maximum Level in Ready-to-use Food for infants and young children (mg/kg)</td>
<td>Endorsement Status</td>
</tr>
<tr>
<td>--------</td>
<td>---------------------------</td>
<td>---------------------------------------------------------------------</td>
<td>--------------------------</td>
</tr>
<tr>
<td>(a) 414</td>
<td>Gum arabic (gum acacia)</td>
<td>10</td>
<td>Endorsed as a carrier</td>
</tr>
</tbody>
</table>
FAO/WHO COORDINATING COMMITTEE ASIA (16TH SESSION)

DRAFT REGIONAL STANDARD FOR GOCHUJANG
(at Step 8 of the Procedure)

4. FOOD ADDITIVES
The food additives listed below can be used within the scope of a permitted amount.

4.4 ACIDITY REGULATOR

<table>
<thead>
<tr>
<th>INS No</th>
<th>Name of Food Additives</th>
<th>Maximum level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>339(i)</td>
<td>Monosodium orthophosphate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>339(ii)</td>
<td>Disodium orthophosphate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>340(i)</td>
<td>Monopotassium orthophosphate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>340(ii)</td>
<td>Dipotassium orthophosphate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>452(i)</td>
<td>Sodium polyphosphates</td>
<td>5000 mg/kg as phosphorus, singly or in combination</td>
<td>Endorsed by 39th CCFA</td>
</tr>
<tr>
<td>452(ii)</td>
<td>Potassium polyphosphates</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PROPOSED DRAFT REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE
(at Step 5/8 of the Procedure)

4. FOOD ADDITIVES
Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.

4.1 ACIDITY REGULATORS

<table>
<thead>
<tr>
<th>INS No</th>
<th>Name of Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>336(i)</td>
<td>Monopotassium tartrate</td>
<td>Limited by GMP</td>
<td>Not Endorsed (maximum level should be numeric)</td>
</tr>
</tbody>
</table>

4.2 ANTIOXIDANTS

<table>
<thead>
<tr>
<th>INS No</th>
<th>Name of Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>539</td>
<td>Sodium thiosulfate</td>
<td>30 mg/kg, as sulfur dioxide</td>
<td>Endorsed</td>
</tr>
</tbody>
</table>

4.3 COLOURS

<table>
<thead>
<tr>
<th>INS No</th>
<th>Name of Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>101(i)</td>
<td>Riboflavin, synthetic</td>
<td>10 mg/kg</td>
<td>Endorsed</td>
</tr>
</tbody>
</table>

4.4 PRESERVATIVES

<table>
<thead>
<tr>
<th>INS No</th>
<th>Name of Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>200</td>
<td>Sorbic acid</td>
<td>1000 mg/kg, as sorbic acid, singly or in combination</td>
<td>Endorsed</td>
</tr>
<tr>
<td>202</td>
<td>Potassium sorbate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>203</td>
<td>Calcium sorbate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>210</td>
<td>Benzoic acid</td>
<td>1000 mg/kg, as benzoic acid, singly or in combination</td>
<td>Endorsed</td>
</tr>
<tr>
<td>211</td>
<td>Sodium benzoate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>212</td>
<td>Potassium benzoate</td>
<td></td>
<td>Endorsed</td>
</tr>
</tbody>
</table>
4.5 SWEETENERS

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>950</td>
<td>Acesulfame potassium</td>
<td>350 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>954(iv)</td>
<td>Sodium saccharin</td>
<td>200 mg/kg</td>
<td>Endorsed (with editorial amendment to the INS no.)</td>
</tr>
</tbody>
</table>

4.6 PROCESSING AIDS

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of Processing Aid</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>1101(i)</td>
<td>Protease</td>
<td>Endorsed (with deletion of INS no.)</td>
</tr>
<tr>
<td>1104</td>
<td>Hemicellulase</td>
<td>Endorsed</td>
</tr>
<tr>
<td>1104</td>
<td>Lipase</td>
<td>Endorsed (with deletion of INS no.)</td>
</tr>
<tr>
<td>472c</td>
<td>Citric and fatty acid esters of glycerol</td>
<td>Endorsed</td>
</tr>
<tr>
<td>270</td>
<td>Lactic acid</td>
<td>Endorsed</td>
</tr>
<tr>
<td>452(i)</td>
<td>Sodium polyphosphates, glassy</td>
<td>Endorsed</td>
</tr>
<tr>
<td>452(ii)</td>
<td>Potassium polyphosphates</td>
<td>Endorsed</td>
</tr>
</tbody>
</table>

PROPOSED DRAFT REGIONAL STANDARD FOR EDIBLE SAGO FLOUR

(at Step 5 of the Procedure)

4. FOOD ADDITIVES

Flour treatment agents used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in food category 06.2.1 “flours” are acceptable for use in foods conforming to this standard. Endorsed subject to clarification of applicability of food category 06.2.1 to sago flour.

or

4.1 FLOUR TREATMENT AGENTS

<table>
<thead>
<tr>
<th>INS</th>
<th>Name of Additive</th>
<th>Maximum Level</th>
<th>Endorsement Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>220</td>
<td>Sulfur dioxide</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>221</td>
<td>Sodium sulfite</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>222</td>
<td>Sodium hydrogen sulfite</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>223</td>
<td>Sodium metabisulfite</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>224</td>
<td>Potassium metabisulfite</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>225</td>
<td>Potassium sulfate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>227</td>
<td>Calcium hydrogen sulfite</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>228</td>
<td>Potassium bisulfite</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>539</td>
<td>Sodium thiosulfate</td>
<td></td>
<td>Endorsed</td>
</tr>
<tr>
<td>925</td>
<td>Chlorine</td>
<td>2 500 mg/kg (treatment level)</td>
<td>Endorsed</td>
</tr>
<tr>
<td>926</td>
<td>Chlorine dioxide</td>
<td>2 500 mg/kg (treatment level)</td>
<td>Not Endorsed</td>
</tr>
<tr>
<td>927a</td>
<td>Azodicarbonamide</td>
<td>45 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>928</td>
<td>Benzoyl peroxide</td>
<td>75 mg/kg</td>
<td>Endorsed</td>
</tr>
<tr>
<td>1100</td>
<td><em>alpha</em>-Amylase from <em>Aspergillus oryzae</em> var.</td>
<td>GMP</td>
<td>Endorsed (with editorial amendment to the name of the food additive)</td>
</tr>
<tr>
<td>1101(i)</td>
<td>Protease</td>
<td>GMP</td>
<td>Endorsed</td>
</tr>
</tbody>
</table>
CODEX COMMITTEE ON FATS AND OILS (21ST SESSION)

All provisions are endorsed as proposed by the 21st CCFO (see Annex to CX/FA 09/41/2 Add.1).
## CODEX GENERAL STANDARD FOR FOOD ADDITIVES

**DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS**

*(for adoption at Step 8 and 5/8 of the Procedure)*

### ALLURA RED AC

**Allura red AC**

**INS:** 129

**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>300 mg/kg</td>
<td>52 &amp; 161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.2.2</td>
<td>Rind of ripened cheese</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.4</td>
<td>Processed cheese</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>100 mg/kg</td>
<td>3</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>150 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmalades</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>300 mg/kg</td>
<td>161 &amp; 182</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>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</td>
<td>200 mg/kg</td>
<td>92 &amp; 161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.3</td>
<td>Cocoa-based spreads, including fillings</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.4</td>
<td>Cocoa and chocolate products</td>
<td>300 mg/kg</td>
<td>183</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>07.1.2</td>
<td>Crackers, excluding sweet crackers</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>07.1.3</td>
<td>Other ordinary bakery products (e.g., bagels, pita, English muffins)</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

---

1. Draft and proposed draft food additive provisions that are replacing currently adopted provisions of the GSFA are grey highlighted
### ALLURA RED AC

**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.3.2</td>
<td>Heat-treated processed comminuted meat, poultry, and game products</td>
<td>25 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>300 mg/kg</td>
<td>16</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>300 mg/kg</td>
<td>95</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>300 mg/kg</td>
<td>95</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.2</td>
<td>Cooked mollusks, crustaceans, and echinoderms</td>
<td>250 mg/kg</td>
<td></td>
<td>8</td>
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</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>300 mg/kg</td>
<td>22</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.3.4</td>
<td>Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
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<tr>
<td>10.1</td>
<td>Fresh eggs</td>
<td>100 mg/kg</td>
<td>4</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
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<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.4</td>
<td>Mustards</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>50 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>50 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>300 mg/kg</td>
<td>127 &amp; 161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>200 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.4</td>
<td>Wines (other than grape)</td>
<td>200 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>200 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>15.2</td>
<td>Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
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</tbody>
</table>

### AMMONIUM SALTS OF PHOSPHATIDIC ACID

**Ammonium salts of phosphatidic acid** INS: 442

**Function:** emulsifier, stabilizer

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.1.1</td>
<td>Cocoa mixes (powders) and cocoa mass/cake</td>
<td>10000 mg/kg</td>
<td>97</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.4</td>
<td>Cocoa and chocolate products</td>
<td>10000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>10000 mg/kg</td>
<td></td>
<td>8</td>
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### ASCORBYL ESTERS

<table>
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<th>MaxLevel</th>
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<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>10 mg/kg</td>
<td>15, 72 &amp; L</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>50 mg/kg</td>
<td>15 &amp; 72</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>500 mg/kg</td>
<td>10</td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>

Function: antioxidant

### ASPARTAME

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>1200 mg/kg</td>
<td>161 &amp; T</td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

Function: flavour enhancer, sweetener

### ASPARTAME-ACESULFAME SALT

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>350 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>350 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>350 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>350 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>1000 mg/kg</td>
<td>119 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>350 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>350 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>200 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>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</td>
<td>350 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>500 mg/kg</td>
<td>113 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>1000 mg/kg</td>
<td>77 &amp; 113</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3</td>
<td>Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>200 mg/kg</td>
<td>113</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>200 mg/kg</td>
<td>113</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>450 mg/kg</td>
<td>113</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>450 mg/kg</td>
<td>113</td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>

Function: sweetener
### BRILLIANT BLUE FCF

**Brilliant blue FCF**  
INS: 133  
Function: colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>100 mg/kg</td>
<td>3</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>100 mg/kg</td>
<td>161 &amp; 182</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>500 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>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</td>
<td>100 mg/kg</td>
<td>92 &amp; 161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>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 12.9.6.6, 12.9.7, 12.9.1.1, 12.9.2.1 and 12.9.2.3</td>
<td>100 mg/kg</td>
<td>92 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.1.3</td>
<td>Cocoa-based spreads, including fillings</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.4</td>
<td>Cocoa and chocolate products</td>
<td>100 mg/kg</td>
<td>183</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>07.1</td>
<td>Bread and ordinary bakery wares</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.0</td>
<td>Meat and meat products, including poultry and game</td>
<td>100 mg/kg</td>
<td>4 &amp; 16</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>100 mg/kg</td>
<td>95</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.2</td>
<td>Cooked mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td>22</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.4</td>
<td>Mustards</td>
<td>100 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>50 mg/kg</td>
<td>8</td>
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<td></td>
</tr>
<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>100 mg/kg</td>
<td>8</td>
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</tr>
</tbody>
</table>

### CARMEL III - AMMONIA PROCESS

**Caramel III - ammonia process**  
INS: 150c  
Function: colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>2000 mg/kg</td>
<td>52</td>
<td>5/8</td>
<td></td>
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<tr>
<td>01.3.2</td>
<td>Beverage whiteners</td>
<td>1000 mg/kg</td>
<td>52</td>
<td>5/8</td>
<td></td>
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</table>
### CARAMEL III – AMMONIA PROCESS

Function: colour

<table>
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<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>50000 mg/kg</td>
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<td>8</td>
<td></td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>50000 mg/kg</td>
<td>AA</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>50000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.6</td>
<td>Batters (e.g., for breading or batters for fish or poultry)</td>
<td>50000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.7</td>
<td>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</td>
<td>50000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.2</td>
<td>Crackers, excluding sweet crackers</td>
<td>50000 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.3</td>
<td>Other ordinary bakery products (e.g., bagels, pita, English muffins)</td>
<td>50000 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.4</td>
<td>Bread-type products, including bread stuffing and bread crumbs</td>
<td>50000 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.5</td>
<td>Steamed breads and buns</td>
<td>50000 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>50000 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.0</td>
<td>Meat and meat products, including poultry and game</td>
<td>GMP</td>
<td>3, 4 &amp; 16</td>
<td>8</td>
<td>2009r</td>
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</tbody>
</table>

### CARAMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process INS: 150d

Function: colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.3.2</td>
<td>Beverage whiteners</td>
<td>1000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.4.4</td>
<td>Cream analogues</td>
<td>5000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.5.2</td>
<td>Milk and cream powder analogues</td>
<td>5000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2</td>
<td>Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts</td>
<td>50000 mg/kg</td>
<td>92 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.0</td>
<td>Meat and meat products, including poultry and game</td>
<td>GMP</td>
<td>3, 4 &amp; 16</td>
<td>8</td>
<td>2009r</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.2</td>
<td>Processed fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>30000 mg/kg</td>
<td>95</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3</td>
<td>Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>30000 mg/kg</td>
<td>95</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>30000 mg/kg</td>
<td>95</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.2</td>
<td>Egg products</td>
<td>20000 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.3</td>
<td>Preserved eggs, including alkaline, salted, and canned eggs</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>
### CARAMEL IV – SULFITE AMMONIA PROCESS

**Function:** colour

<table>
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<tr>
<th>FoodCatNo</th>
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<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>50000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>1000 mg/kg</td>
<td></td>
<td>8</td>
<td>2009r</td>
</tr>
<tr>
<td>14.2.4</td>
<td>Wines (other than grape)</td>
<td>1000 mg/kg</td>
<td></td>
<td>8</td>
<td>2009r</td>
</tr>
</tbody>
</table>

### CARMINES

**Carmines** INS: 120

<table>
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<tr>
<th>FoodCatNo</th>
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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>15.3</td>
<td>Snacks - fish based</td>
<td>200 mg/kg</td>
<td>178</td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>

### CAROTENES, BETA- (VEGETABLE)

**beta-Carotenes (vegetable)** INS: 160a(ii)

<table>
<thead>
<tr>
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<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>1000 mg/kg</td>
<td>95</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>100 mg/kg</td>
<td>180</td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>

### CAROTENOIDS

**beta-Carotenes (synthetic)** INS: 160a(i)  **beta-Carotenes (Blakeslea trispora)** INS: 160a(iii)  **beta-apo-8'-Carotenal** INS: 160e  **beta-apo-8'-Carotenoic acid, methyl or ethyl ester** INS: 160f

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>150 mg/kg</td>
<td>52</td>
<td>8</td>
<td></td>
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<tr>
<td>01.6.2.1</td>
<td>Ripened cheese, includes rind</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.2.2</td>
<td>Rind of ripened cheese</td>
<td>500 mg/kg</td>
<td>180</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.2.3</td>
<td>Cheese powder (for reconstitution; e.g., for cheese sauces)</td>
<td>100 mg/kg</td>
<td>180</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.4</td>
<td>Processed cheese</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>200 mg/kg</td>
<td>180</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>200 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>150 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>200 mg/kg</td>
<td>180</td>
<td>8</td>
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<tr>
<td>04.1.2.3</td>
<td>Fruit in vinegar, oil, or brine</td>
<td>1000 mg/kg</td>
<td></td>
<td>5/8</td>
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<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>200 mg/kg</td>
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<td>8</td>
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<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>500 mg/kg</td>
<td></td>
<td>8</td>
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<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>200 mg/kg</td>
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<td>8</td>
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</tbody>
</table>
# CAROTENOIDS

**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>100 mg/kg</td>
<td>161, 180 &amp; 182</td>
<td>8</td>
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<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>150 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.10</td>
<td>Fermented fruit products</td>
<td>500 mg/kg</td>
<td>5/8</td>
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<td></td>
</tr>
<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.2</td>
<td>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>1000 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.2.2.7</td>
<td>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</td>
<td>50 mg/kg</td>
<td>180</td>
<td>5/8</td>
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<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
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<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
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<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>200 mg/kg</td>
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<td>8</td>
<td></td>
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<tr>
<td>06.4.3</td>
<td>Pre-cooked pastas and noodles and like products</td>
<td>1200 mg/kg</td>
<td>153 &amp; 180</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>150 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>06.6</td>
<td>Batters (e.g., for breading or batters for fish or poultry)</td>
<td>50 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>07.1.2</td>
<td>Crackers, excluding sweet crackers</td>
<td>1000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
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</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td>95</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>150 mg/kg</td>
<td></td>
<td>8</td>
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<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>500 mg/kg</td>
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<td>8</td>
<td></td>
</tr>
<tr>
<td>12.4</td>
<td>Mustards</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
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</tr>
<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>500 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.7</td>
<td>Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3</td>
<td>50 mg/kg</td>
<td>180</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>50 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>50 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>300 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
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<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>300 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
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<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>200 mg/kg</td>
<td>180</td>
<td>8</td>
<td></td>
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<tr>
<td>14.2.4</td>
<td>Wines (other than grape)</td>
<td>200 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
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<tr>
<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>200 mg/kg</td>
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<td>8</td>
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</table>
CAROTENOIDS
Function: colour

<table>
<thead>
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</tr>
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<tbody>
<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>200 mg/kg</td>
<td></td>
<td>8</td>
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<tr>
<td>15.2</td>
<td>Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)</td>
<td>100 mg/kg</td>
<td>180</td>
<td>8</td>
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</table>

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES
Chlorophylls, copper complexes INS: 141(i) Chlorophyllin copper complexes, sodium and potassium salts INS: 141(ii)
Function: colour

<table>
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<th>FoodCatNo</th>
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<th>Comments</th>
<th>Step</th>
<th>Year</th>
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<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>50 mg/kg</td>
<td>52 &amp; M</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>50 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.2.1</td>
<td>Ripened cheese, includes rind</td>
<td>15 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.2.2</td>
<td>Rind of ripened cheese</td>
<td>75 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.2.3</td>
<td>Cheese powder (for reconstitution; e.g., for cheese sauces)</td>
<td>50 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>01.6.4.2</td>
<td>Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</td>
<td>50 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>50 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>150 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>250 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>150 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
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<tr>
<td>05.1.2</td>
<td>Cocoa mixes (syrups)</td>
<td>6.4 mg/kg</td>
<td>62 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.1.3</td>
<td>Cocoa-based spreads, including fillings</td>
<td>6.4 mg/kg</td>
<td>62 &amp; 161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.1.4</td>
<td>Cocoa and chocolate products</td>
<td>700 mg/kg</td>
<td>183</td>
<td>8</td>
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<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>700 mg/kg</td>
<td></td>
<td>8</td>
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<tr>
<td>05.2.1</td>
<td>Hard candy</td>
<td>700 mg/kg</td>
<td></td>
<td>8</td>
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<tr>
<td>05.2.2</td>
<td>Soft candy</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
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</tr>
<tr>
<td>05.2.3</td>
<td>Nougats and marzipans</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
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<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>700 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>100 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.4.3</td>
<td>Pre-cooked pastas and noodles and like products</td>
<td>100 mg/kg</td>
<td>153</td>
<td>5/8</td>
<td></td>
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<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>75 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>07.1.4</td>
<td>Bread-type products, including bread stuffing and bread crumbs</td>
<td>6.4 mg/kg</td>
<td>62 &amp;161</td>
<td>5/8</td>
<td></td>
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<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>75 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>09.2.3</td>
<td>Frozen minced and creamed fish products, including mollusks, crustaceans, and</td>
<td>40 mg/kg</td>
<td>95</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>30 mg/kg</td>
<td>62 &amp; 95</td>
<td>8</td>
<td></td>
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<tr>
<td>09.2.4.3</td>
<td>Fried fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>40 mg/kg</td>
<td>95</td>
<td>8</td>
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</tr>
</tbody>
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### CHLOROPHYLLS AND CHLOROPHYLLINS

**Function:** colour

<table>
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<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.1</td>
<td>Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly</td>
<td>40 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.2</td>
<td>Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine</td>
<td>40 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>09.3.4</td>
<td>Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3</td>
<td>75 mg/kg</td>
<td>95</td>
<td>5/8</td>
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</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>500 mg/kg</td>
<td>95</td>
<td>8</td>
<td></td>
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<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>300 mg/kg</td>
<td>2</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>12.4</td>
<td>Mustards</td>
<td>500 mg/kg</td>
<td></td>
<td>8</td>
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<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>400 mg/kg</td>
<td>127</td>
<td>8</td>
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<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>100 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>500 mg/kg</td>
<td>3</td>
<td>8</td>
<td></td>
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<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
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<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>350 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>15.2</td>
<td>Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)</td>
<td>100 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>15.3</td>
<td>Snacks - fish based</td>
<td>350 mg/kg</td>
<td></td>
<td>5/8</td>
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</table>

### ERYTHROSINE

**Erythrosine** INS: 127

**Function:** colour

<table>
<thead>
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<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>300 mg/kg</td>
<td>52</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.1.3</td>
<td>Lard, tallow, fish oil, and other animal fats</td>
<td>300 mg/kg</td>
<td></td>
<td>5/8</td>
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<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>300 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
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<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>300 mg/kg</td>
<td>54 &amp; 161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>300 mg/kg</td>
<td>161 &amp; 182</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>300 mg/kg</td>
<td>161</td>
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**ERYTHROSINE**

Function: **colour**

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<th>FoodCatNo</th>
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<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>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</td>
<td>300 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>300 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
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<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>100 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>300 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>300 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>12.2</td>
<td>Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>300 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>300 mg/kg</td>
<td>8</td>
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</table>

**FAST GREEN FCF**

Fast green FCF INS: 143

Function: **colour**

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>100 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
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<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>100 mg/kg</td>
<td>161 &amp; 182</td>
<td>8</td>
<td></td>
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<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
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<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>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</td>
<td>100 mg/kg</td>
<td>161</td>
<td>5/8</td>
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<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>100 mg/kg</td>
<td>8</td>
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<td></td>
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<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>100 mg/kg</td>
<td>8</td>
<td></td>
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<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>07.0</td>
<td>Bakery wares</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>08.1</td>
<td>Fresh meat, poultry, and game</td>
<td>100 mg/kg</td>
<td>3, 4 &amp; 16</td>
<td>5/8</td>
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<tr>
<td>08.2</td>
<td>Processed meat, poultry, and game products in whole pieces or cuts</td>
<td>100 mg/kg</td>
<td>3 &amp; 4</td>
<td>5/8</td>
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<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>100 mg/kg</td>
<td>3 &amp; 4</td>
<td>5/8</td>
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### FAST GREEN FCF

**Function:** colour

<table>
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<th>Comments</th>
<th>Step</th>
<th>Year</th>
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</thead>
<tbody>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td>95</td>
<td>8</td>
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<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
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</tr>
<tr>
<td>12.6.1</td>
<td>Emulsified sauces (e.g., mayonnaise, salad dressing)</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>600 mg/kg</td>
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</table>

### GRAPE SKIN EXTRACT

**Grape skin extract**

**INS:** 163(ii)

**Function:** colour

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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
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<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>150 mg/kg</td>
<td>52 &amp; 181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>01.6.2.2</td>
<td>Rind of ripened cheese</td>
<td>1000 mg/kg</td>
<td></td>
<td>5/8</td>
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<tr>
<td>01.6.4.2</td>
<td>Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</td>
<td>1000 mg/kg</td>
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<td>5/8</td>
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<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>1000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>200 mg/kg</td>
<td>181</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>200 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.1.2.3</td>
<td>Fruit in vinegar, oil, or brine</td>
<td>1500 mg/kg</td>
<td>161</td>
<td>5/8</td>
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<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>500 mg/kg</td>
<td>161 &amp; 181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>500 mg/kg</td>
<td>161 &amp; 181</td>
<td>8</td>
<td></td>
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<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>500 mg/kg</td>
<td>161 &amp; 181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.10</td>
<td>Fermented fruit products</td>
<td>500 mg/kg</td>
<td>161 &amp; 181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>500 mg/kg</td>
<td>161 &amp; 181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>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</td>
<td>100 mg/kg</td>
<td>161 &amp; 181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>200 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>500 mg/kg</td>
<td>181</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>500 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>5000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.2.3</td>
<td>Frozen minced and creamed fish products, including mollusks, crustaceans, and</td>
<td>GMP</td>
<td>16 &amp; 95</td>
<td>8</td>
<td></td>
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<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>500 mg/kg</td>
<td>95</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.3</td>
<td>Fried fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>1000 mg/kg</td>
<td>16 &amp; 95</td>
<td>5/8</td>
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<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>1000 mg/kg</td>
<td>22</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.1</td>
<td>Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly</td>
<td>500 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.2</td>
<td>Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine</td>
<td>1500 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>1500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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</table>
### GRAPE SKIN EXTRACT

**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.3.4</td>
<td>Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3</td>
<td>1500 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>1500 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>200 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.4</td>
<td>Mustards</td>
<td>200 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>500 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.6.1</td>
<td>Emulsified sauces (e.g., mayonnaise, salad dressing)</td>
<td>300 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>12.6.2</td>
<td>Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)</td>
<td>300 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>12.6.3</td>
<td>Mixes for sauces and gravies</td>
<td>300 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>12.7</td>
<td>Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3</td>
<td>1500 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>250 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>250 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>250 mg/kg</td>
<td>181</td>
<td>5/8</td>
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<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>500 mg/kg</td>
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<td>5/8</td>
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<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>300 mg/kg</td>
<td>181</td>
<td>8</td>
<td></td>
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<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>300 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>14.2.4</td>
<td>Wines (other than grape)</td>
<td>300 mg/kg</td>
<td>181</td>
<td>5/8</td>
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<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>300 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
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<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>500 mg/kg</td>
<td>181</td>
<td>5/8</td>
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<tr>
<td>15.2</td>
<td>Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)</td>
<td>300 mg/kg</td>
<td>181</td>
<td>5/8</td>
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### HYDROXYBENZOATES, PARA-

**Ethyl para-hydroxybenzoate** INS: 214  **Methyl para-hydroxybenzoate** INS: 218  
**Function:** preservative

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<tbody>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>500 mg/kg</td>
<td>27</td>
<td>8</td>
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<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>300 mg/kg</td>
<td>27</td>
<td>8</td>
<td></td>
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<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>300 mg/kg</td>
<td>27</td>
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## INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo carmine)  
INS: 132

**Function:** colour

<table>
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<th>Step</th>
<th>Year</th>
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</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>300 mg/kg</td>
<td>52</td>
<td>8</td>
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<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>200 mg/kg</td>
<td>3</td>
<td>5/8</td>
<td></td>
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<tr>
<td>01.6.2.2</td>
<td>Rind of ripened cheese</td>
<td>100 mg/kg</td>
<td>8</td>
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<tr>
<td>01.6.4.2</td>
<td>Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</td>
<td>100 mg/kg</td>
<td>5/8</td>
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<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>200 mg/kg</td>
<td>3 &amp; 161</td>
<td>5/8</td>
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<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>150 mg/kg</td>
<td>8</td>
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<tr>
<td>02.1.3</td>
<td>Lard, tallow, fish oil, and other animal fats</td>
<td>300 mg/kg</td>
<td>161</td>
<td>5/8</td>
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<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>150 mg/kg</td>
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<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>150 mg/kg</td>
<td>8</td>
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<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmalades</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>150 mg/kg</td>
<td>161 &amp; 182</td>
<td>8</td>
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<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>150 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>150 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>150 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
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<tr>
<td>04.2.2.6</td>
<td>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</td>
<td>200 mg/kg</td>
<td>92 &amp; 161</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>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</td>
<td>300 mg/kg</td>
<td>161</td>
<td>5/8</td>
<td></td>
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<tr>
<td>05.1.4</td>
<td>Cocoa and chocolate products</td>
<td>450 mg/kg</td>
<td>183</td>
<td>8</td>
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<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>300 mg/kg</td>
<td>8</td>
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<td></td>
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<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>300 mg/kg</td>
<td>8</td>
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</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>150 mg/kg</td>
<td>8</td>
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<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>200 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>09.1.1</td>
<td>Fresh fish</td>
<td>300 mg/kg</td>
<td>4, 16 &amp; 50</td>
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<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>300 mg/kg</td>
<td>95</td>
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<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>300 mg/kg</td>
<td>95</td>
<td>8</td>
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<tr>
<td>09.2.4.2</td>
<td>Cooked mollusks, crustaceans, and echinoderms</td>
<td>250 mg/kg</td>
<td>16</td>
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</table>
### INDIGOTINE (INDIGO Carmine)

**Function:** colour

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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
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<tbody>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>300 mg/kg</td>
<td>22 &amp; 161</td>
<td>8</td>
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<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>09.3.4</td>
<td>Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
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<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>10.1</td>
<td>Fresh eggs</td>
<td>300 mg/kg</td>
<td>4 &amp; 161</td>
<td>5/8</td>
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<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>300 mg/kg</td>
<td>161</td>
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<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
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</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>300 mg/kg</td>
<td>8</td>
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<td></td>
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<td>12.4</td>
<td>Mustards</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>50 mg/kg</td>
<td>8</td>
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<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>300 mg/kg</td>
<td>8</td>
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<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>50 mg/kg</td>
<td>8</td>
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<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>50 mg/kg</td>
<td>8</td>
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<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>300 mg/kg</td>
<td>8</td>
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<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>100 mg/kg</td>
<td>8</td>
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<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>200 mg/kg</td>
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<tr>
<td>14.2.4</td>
<td>Wines (other than grape)</td>
<td>200 mg/kg</td>
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<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>300 mg/kg</td>
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<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>200 mg/kg</td>
<td>8</td>
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<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>200 mg/kg</td>
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<tr>
<td>15.2</td>
<td>Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)</td>
<td>100 mg/kg</td>
<td>8</td>
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### IRON OXIDES

Iron oxide, black INS: 172(i)

Iron oxide, yellow INS: 172(iii)

**Function:** colour

<table>
<thead>
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<th>FoodCategory</th>
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<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>10000 mg/kg</td>
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<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>7500 mg/kg</td>
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### NISIN

Nisin

Function: preservative

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<tbody>
<tr>
<td>01.4.3</td>
<td>Clotted cream (plain)</td>
<td>10 mg/kg</td>
<td>28</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.2</td>
<td>Ripened cheese</td>
<td>12.5 mg/kg</td>
<td>28</td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

### PHOSPHATES

<table>
<thead>
<tr>
<th>Product</th>
<th>INS</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orthophosphoric acid</td>
<td>338</td>
<td>adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent, flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer,</td>
</tr>
<tr>
<td>Disodium orthophosphate</td>
<td>340(i)</td>
<td></td>
</tr>
<tr>
<td>Monosodium orthophosphate</td>
<td>339(i)</td>
<td></td>
</tr>
<tr>
<td>Trisodium orthophosphate</td>
<td>339(ii)</td>
<td></td>
</tr>
<tr>
<td>Monopotassium orthophosphate</td>
<td>340(ii)</td>
<td></td>
</tr>
<tr>
<td>Tetrasodium orthophosphate</td>
<td>339(iii)</td>
<td></td>
</tr>
<tr>
<td>Tricalcium orthophosphate</td>
<td>341(i)</td>
<td></td>
</tr>
<tr>
<td>Dicalcium orthophosphate</td>
<td>341(ii)</td>
<td></td>
</tr>
<tr>
<td>Trisodium orthophosphate</td>
<td>341(iii)</td>
<td></td>
</tr>
<tr>
<td>Monoammonium orthophosphate</td>
<td>342(i)</td>
<td></td>
</tr>
<tr>
<td>Diammonium orthophosphate</td>
<td>342(ii)</td>
<td></td>
</tr>
<tr>
<td>Trisodium orthophosphate</td>
<td>342(iii)</td>
<td></td>
</tr>
<tr>
<td>Monosodium phosphate</td>
<td>343(i)</td>
<td></td>
</tr>
<tr>
<td>Dimagnesium orthophosphate</td>
<td>343(ii)</td>
<td></td>
</tr>
<tr>
<td>Trisodium phosphate</td>
<td>343(iii)</td>
<td></td>
</tr>
<tr>
<td>Disodium diphosphate</td>
<td>450(i)</td>
<td></td>
</tr>
<tr>
<td>Trisodium diphosphate</td>
<td>450(ii)</td>
<td></td>
</tr>
<tr>
<td>Tetrasodium diphosphate</td>
<td>450(iii)</td>
<td></td>
</tr>
<tr>
<td>Pentasodium triphosphate</td>
<td>451(i)</td>
<td></td>
</tr>
<tr>
<td>Pentapotassium tripolyphosphate</td>
<td>451(ii)</td>
<td></td>
</tr>
<tr>
<td>Sodium polyphosphate</td>
<td>452(i)</td>
<td></td>
</tr>
<tr>
<td>Potassium polyphosphate</td>
<td>452(ii)</td>
<td></td>
</tr>
<tr>
<td>Sodium calcium polyphosphate</td>
<td>452(iii)</td>
<td></td>
</tr>
<tr>
<td>Calcium polyphosphate</td>
<td>452(iv)</td>
<td></td>
</tr>
<tr>
<td>Ammonium polyphosphate</td>
<td>452(v)</td>
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</tr>
<tr>
<td>Bone phosphate</td>
<td>542</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.5.2</td>
<td>Milk and cream powder analogues</td>
<td>4400 mg/kg</td>
<td>33 &amp; 88</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>02.2.2</td>
<td>Fat spreads, dairy fat spreads and blended spreads</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>1100 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.10</td>
<td>Fermented fruit products</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.1.2</td>
<td>Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>1760 mg/kg</td>
<td>16 &amp; 33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.2.3</td>
<td>Frozen processed meat, poultry, and game products in whole pieces or cuts</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.3</td>
<td>Processed comminuted meat, poultry, and game products</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>10.2.1</td>
<td>Liquid egg products</td>
<td>4400 mg/kg</td>
<td>33 &amp; 67</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>10.2.2</td>
<td>Frozen egg products</td>
<td>1290 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>1320 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>11.6</td>
<td>Table-top sweeteners, including those containing high-intensity sweeteners</td>
<td>1000 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.5</td>
<td>Mead</td>
<td>440 mg/kg</td>
<td>33 &amp; 88</td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>
### PHOSPHATES

Function: adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent,

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>440 mg/kg</td>
<td>33 &amp; 88</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>15.0</td>
<td>Ready-to-eat savouries</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

### SORBATES

**Sorbic acid**

<table>
<thead>
<tr>
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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium sorbate</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
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</tbody>
</table>

**Potassium sorbate**

<table>
<thead>
<tr>
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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calcium sorbate</td>
<td>2200 mg/kg</td>
<td>33</td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

Function: antioxidant, preservative, stabilizer
### STEAROYL LACTYLATES

Sodium stearoyl lactylate

- **INS:** 481(i)
- **Function:** emulsifier, stabilizer, thickener

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.2.2</td>
<td>Fat spreads, dairy fat spreads and blended spreads</td>
<td>10000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

Calcium stearoyl lactylate

- **INS:** 482(i)

### SUCROGLYCERIDES

Sucroglycerides

- **INS:** 474
- **Function:** emulsifier, stabilizer, thickener

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.5.1</td>
<td>Milk powder and cream powder (plain)</td>
<td>10000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>10000 mg/kg</td>
<td>102</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>5000 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.1.1.2</td>
<td>Surface-treated fresh fruit</td>
<td>GMP</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>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</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>10000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>10000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.2.2</td>
<td>Heat-treated processed meat, poultry, and game products in whole pieces or cuts</td>
<td>5000 mg/kg</td>
<td>15</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.3.2</td>
<td>Heat-treated comminuted meat, poultry, and game products</td>
<td>5000 mg/kg</td>
<td>15</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>2000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>10000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.1.5</td>
<td>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</td>
<td>10000 mg/kg</td>
<td>F</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>5000 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>
### SUNSET YELLOW FCF
Sunset yellow FCF  
**INS:** 110  
**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>300 mg/kg</td>
<td>161</td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

### TOCOPHEROLS

d-alpha-Tocopherol  
**INS:** 307a  
Tocopherol concentrate, mixed  
**INS:** 307b

dl-alpha-Tocopherol  
**INS:** 307c
**Function:** antioxidant

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.2.2</td>
<td>Fat spreads, dairy fat spreads and blended spreads</td>
<td>500 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

**Food Additive Provisions in Table 3**  
(at Step 8 of the Procedure)

Magnesium sulfate (INS 518)  
Pullulan (INS 1204)
Notes

Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
Note 3 Surface treatment.
Note 4 For decoration, stamping, marking or branding the product.
Note 10 As ascorbyl stearate.
Note 15 Fat or oil basis.
Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 22 For use in smoked fish products only.
Note 27 As para-hydroxybenzoic acid.
Note 28 ADI conversion: if a typical preparation contains 0.025 μg/U, then the ADI of 33 000 U/kg bw becomes: \((33 \ 000 \text{ U/kg bw}) \times (0.025 \text{ μg/U}) \times (1 \text{ mg/1 000 μg})\) = 0.825 mg/kg bw
Note 33 As phosphorus.
Note 42 As sorbic acid.
Note 50 For use in fish roe only.
Note 52 Excluding chocolate milk.
Note 54 For use in cocktail cherries and candied cherries only.
Note 62 As copper.
Note 67 Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.
Note 72 Ready-to-eat basis.
Note 77 For special nutritional uses only.
Note 82 For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris.
Note 88 Carryover from the ingredient.
Note 92 Excluding tomato-based sauces.
Note 95 For use in surimi and fish roe products only.
Note 97 In the finished product/final cocoa and chocolate products.
Note 102 For use in fat emulsions for baking purposes only.
Note 113 Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
Note 127 As served to the consumer.
Note 153 For use in instant noodles only.
Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 178 Expressed as carminic acid.
Note 180 Expressed as beta-carotene.
Note 181 Expressed as anthocyanin.
Note 182 Except for use in coconut milk.
Note 183 Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.
Note F For use in canned liquid coffee only.
Note L INS 304 (ascorbyl palmitate) only.
Note M Except for use in fermented milk drinks at 500 mg/kg.
Note T Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 952).
Note AA Excluding Rolled Oats
## CODEX GENERAL STANDARD FOR FOOD ADDITIVES

### REVOCATION OF FOOD ADDITIVE PROVISIONS

#### CARAMEL III - AMMONIA PROCESS

**Caramel III - ammonia process**  
INS: 150c  
Function: colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>150 mg/kg</td>
<td>52</td>
<td>8</td>
</tr>
<tr>
<td>01.3.2</td>
<td>Beverage whiteners</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>6500 mg/kg</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>09.2</td>
<td>Processed fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>GMP</td>
<td>50</td>
<td>8</td>
</tr>
<tr>
<td>15.0</td>
<td>Ready-to-eat savouries</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
</tbody>
</table>

#### CARAMEL IV - SULFITE AMMONIA PROCESS

**Caramel IV - sulfite ammonia process**  
INS: 150d  
Function: colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
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</thead>
<tbody>
<tr>
<td>01.3.2</td>
<td>Beverage whiteners</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>01.4.4</td>
<td>Cream analogues</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>01.5.2</td>
<td>Milk and cream powder analogues</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>500 mg/kg</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>04.2.2.5</td>
<td>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)</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>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</td>
<td>GMP</td>
<td>92</td>
<td>8</td>
</tr>
<tr>
<td>09.2</td>
<td>Processed fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>GMP</td>
<td>50</td>
<td>8</td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>GMP</td>
<td>50</td>
<td>8</td>
</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>500 mg/kg</td>
<td>50</td>
<td>8</td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
</tbody>
</table>
CARAMEL IV - SULFITE AMMONIA PROCESS

Function: colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>15.0</td>
<td>Ready-to-eat savouries</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
</tbody>
</table>

FAST GREEN FCF

Fast green FCF INS: 143

Function: colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.1.1</td>
<td>Breads and rolls</td>
<td>100 mg/kg</td>
<td>161</td>
<td>8</td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
</tr>
</tbody>
</table>

Notes

Note 50 For use in fish roe only.
Note 52 Excluding chocolate milk.
Note 92 Excluding tomato-based sauces.
**CODEX GENERAL STANDARD FOR FOOD ADDITIVES**

**DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS**

**ACESULFAME POTASSIUM**

Acesulfame potassium  
INS: 950

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.2</td>
<td>Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)</td>
<td>500 mg/kg</td>
<td></td>
<td>3</td>
</tr>
</tbody>
</table>

**ALITAME**

Alitame  
INS: 956

<table>
<thead>
<tr>
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<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.4.4</td>
<td>Cream analogues</td>
<td>100 mg/kg</td>
<td></td>
<td>3</td>
</tr>
</tbody>
</table>

**ALLURA RED AC**

Allura red AC  
INS: 129

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>200 mg/kg</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>GMP</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>200 mg/kg</td>
<td>161</td>
<td>6</td>
</tr>
<tr>
<td>06.2</td>
<td>Flours and starches (including soybean powder)</td>
<td>300 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>07.2.1</td>
<td>Cakes, cookies and pies (e.g., fruit-filled or custard types)</td>
<td>2200 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>07.2.2</td>
<td>Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)</td>
<td>300 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>07.2.3</td>
<td>Mixes for fine bakery wares (e.g., cakes, pancakes)</td>
<td>300 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>14.1.4.1</td>
<td>Carbonated water-based flavoured drinks</td>
<td>300 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>14.1.4.2</td>
<td>Non-carbonated water-based flavoured drinks, including punches and ades</td>
<td>300 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>14.1.4.3</td>
<td>Concentrates (liquid or solid) for water-based flavoured drinks</td>
<td>1572 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>14.1.4.1</td>
<td>Carbonated water-based flavoured drinks</td>
<td>40 mg/kg</td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>

**ALUMINIUM SILICATE**

Aluminium silicate  
INS: 559

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.1.4.3</td>
<td>Concentrates (liquid or solid) for water-based flavoured drinks</td>
<td>10000 mg/kg</td>
<td>6 &amp; 174</td>
<td>3</td>
</tr>
</tbody>
</table>
### ANNATTO EXTRACTS, NORBIXIN-BASED

Annatto extracts, norbixin-based INS: 160b(ii)

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.3</td>
<td>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</td>
<td>100 mg/kg</td>
<td>185</td>
<td>3</td>
</tr>
</tbody>
</table>

### BRILLIANT BLUE FCF

Brilliant blue FCF INS: 133

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>200 mg/kg</td>
<td>3</td>
<td>3</td>
</tr>
</tbody>
</table>

### CALCIUM ALUMINIUM SILICATE

Calcium aluminium silicate INS: 556

<table>
<thead>
<tr>
<th>FoodCatNo</th>
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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.1.4.3</td>
<td>Concentrates (liquid or solid) for water-based flavoured drinks</td>
<td>10000 mg/kg</td>
<td>6 &amp; 174</td>
<td>3</td>
</tr>
</tbody>
</table>

### CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process INS: 150c

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>GMP</td>
<td>50</td>
<td>6</td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>GMP</td>
<td>50</td>
<td>6</td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>GMP</td>
<td>50</td>
<td>6</td>
</tr>
</tbody>
</table>

### CARAMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process INS: 150d

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.8.1</td>
<td>Liquid whey and whey products, excluding whey cheeses</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>20000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>04.2.2.2</td>
<td>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>GMP</td>
<td>76</td>
<td>6</td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>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</td>
<td>GMP</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>04.2.2.8</td>
<td>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>GMP</td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>
### CARAMEL IV – SULFITE AMMONIA PROCESS INS: 150d

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.0</td>
<td>Meat and meat products, including poultry and game</td>
<td>200000 mg/kg</td>
<td>4 &amp; 16</td>
<td>3</td>
</tr>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>GMP</td>
<td>50</td>
<td>6</td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>GMP</td>
<td>50</td>
<td>6</td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>GMP</td>
<td>50</td>
<td>6</td>
</tr>
</tbody>
</table>

### CAROTENES, BETA- (VEGETABLE)

**beta-Carotenes (vegetable)** INS: 160a(ii)

**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.3</td>
<td>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</td>
<td>50 mg/kg</td>
<td>180</td>
<td>3</td>
</tr>
<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>25 mg/kg</td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>

### CAROTENOIDS

**beta-Carotenes (synthetic)** INS: 160a(i)

**beta-Carotenes (Blakeslea trispora)** INS: 160a(iii)

**beta-apo-8’-Carotenal** INS: 160e

**beta-apo-8’-Carotenoic acid, methyl or ethyl ester** INS: 160f

**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.3</td>
<td>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</td>
<td>50 mg/kg</td>
<td></td>
<td>3</td>
</tr>
</tbody>
</table>

### CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

**Chlorophylls, copper complexes** INS: 141(i)

**Chlorophyllin copper complexes, sodium and potassium salts** INS: 141(ii)

**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.2.1</td>
<td>Ripened cheese, includes rind</td>
<td>50 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>01.6.4</td>
<td>Processed cheese</td>
<td>50 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>200 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>GMP</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>06.4.3</td>
<td>Pre-cooked pastas and noodles and like products</td>
<td>GMP</td>
<td>153</td>
<td>6</td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>6.4 mg/kg</td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>
## FAST GREEN FCF

Fast green FCF  
**INS:** 143  
**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>06.4.3</td>
<td>Pre-cooked pastas and noodles and like products</td>
<td>100 mg/kg</td>
<td>153</td>
<td>6</td>
</tr>
</tbody>
</table>

## HYDROXYBENZOATES, PARA-

Ethyl para-hydroxybenzoate  
**INS:** 214  
Methyl para-hydroxybenzoate  
**INS:** 218  
**Function:** preservative

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.1.3</td>
<td>Peeled or cut fresh fruit</td>
<td>12 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
<tr>
<td>11.6</td>
<td>Table-top sweeteners, including those containing high-intensity sweeteners</td>
<td>1500 mg/kg</td>
<td>27</td>
<td>3</td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>300 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
<tr>
<td>12.7</td>
<td>Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3</td>
<td>300 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
<tr>
<td>14.1.2.2</td>
<td>Vegetable juice</td>
<td>1000 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
<tr>
<td>14.1.2.4</td>
<td>Concentrates for vegetable juice</td>
<td>1000 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>200 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>200 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
<tr>
<td>16.0</td>
<td>Composite foods - foods that could not be placed in categories 01 - 15</td>
<td>1000 mg/kg</td>
<td>27</td>
<td>6</td>
</tr>
</tbody>
</table>

## INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo carmine)  
**INS:** 132  
**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.1.3</td>
<td>Cocoa-based spreads, including fillings</td>
<td>100 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>07.0</td>
<td>Bakery wares</td>
<td>300 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>11.3</td>
<td>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</td>
<td>300 mg/kg</td>
<td>6</td>
<td></td>
</tr>
</tbody>
</table>

## LYCOPENES

Lycopene (synthetic)  
**INS:** 160d(i)  
Lycopene (Blakeslea trispora)  
**INS:** 160d(iii)  
**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.1.2</td>
<td>Fruit and vegetable juices</td>
<td>1000 mg/kg</td>
<td>127</td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.1</td>
<td>Fruit nectar</td>
<td>1000 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>1000 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>14.1.3.3</td>
<td>Concentrates for fruit nectar</td>
<td>1000 mg/kg</td>
<td>127</td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>1000 mg/kg</td>
<td>127</td>
<td>3</td>
</tr>
<tr>
<td>14.1.5</td>
<td>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</td>
<td>1000 mg/kg</td>
<td>160</td>
<td>3</td>
</tr>
</tbody>
</table>
PHOSPHATES
Orthophosphoric acid INS: 338
Monosodium orthophosphate INS: 339(i)
Disodium orthophosphate INS: 339(ii)
Trisodium orthophosphate INS: 339(iii)
Dicalcium orthophosphate INS: 341(i)
Tricalcium orthophosphate INS: 341(ii)
Monoammonium orthophosphate INS: 342(i)
Diammonium orthophosphate INS: 342(ii)
Monomagnesium phosphate INS: 343(i)
Dimagnesium orthophosphate INS: 343(ii)
Trimagnesium orthophosphate INS: 343(iii)
Disodium diphosphate INS: 450(i)
Tetrasodium diphosphate INS: 450(ii)
Tetrapotassium diphosphate INS: 450(iii)
Calcium dihydrogen diphosphate INS: 450(iv)
Trisodium 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)
Bone phosphate INS: 542
Function: adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent, flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer.

Function: colour

SACCHARINS
Saccharin INS: 954(i)
Calcium saccharin INS: 954(ii)
Potassium saccharin INS: 954(iii)
Sodium saccharin INS: 954(iv)
Function: sweetener

SODIUM ALUMINIUM PHOSPHATES
Sodium aluminium phosphate-acidic INS: 541(i)
Sodium aluminium phosphate-basic INS: 541(ii)
Function: acidity regulator, emulsifier, raising agent, stabilizer, thickener
### SODIUM ALUMINOSILICATE

Sodium aluminosilicate  
**INS:** 554  
**Function:** anticaking agent

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>10000 mg/kg</td>
<td>6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>10.2.3</td>
<td>Dried and/or heat coagulated egg products</td>
<td>20000 mg/kg</td>
<td>6</td>
<td>3</td>
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</table>

### SORBATES

<table>
<thead>
<tr>
<th>Sorbic acid</th>
<th>INS: 200</th>
<th>Sodium sorbate</th>
<th>INS: 201</th>
<th>Potassium sorbate</th>
<th>INS: 202</th>
<th>Calcium sorbate</th>
<th>INS: 203</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Function:</strong> antioxidant, preservative, stabilizer</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.1</td>
<td>Fresh fruit</td>
<td>1000 mg/kg</td>
<td>42</td>
<td>6</td>
</tr>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>2000 mg/kg</td>
<td>42</td>
<td>6</td>
</tr>
<tr>
<td>09.2.2</td>
<td>Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>2000 mg/kg</td>
<td>42</td>
<td>6</td>
</tr>
<tr>
<td>09.2.3</td>
<td>Frozen minced and creamed fish products, including mollusks, crustaceans, and</td>
<td>2000 mg/kg</td>
<td>42</td>
<td>6</td>
</tr>
<tr>
<td>12.3</td>
<td>Vinegars</td>
<td>1000 mg/kg</td>
<td>42</td>
<td>6</td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>500 mg/kg</td>
<td>42</td>
<td>6</td>
</tr>
<tr>
<td>16.0</td>
<td>Composite foods - foods that could not be placed in categories 01 - 15</td>
<td>1000 mg/kg</td>
<td>42</td>
<td>6</td>
</tr>
</tbody>
</table>

### SUCROGLYCERIDES

Sucroglycerides  
**INS:** 474  
**Function:** emulsifier, stabilizer, thickener

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.1.1</td>
<td>Cocoa mixes (powders) and cocoa mass/cake</td>
<td>10000 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>5000 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>14.2.4</td>
<td>Wines (other than grape)</td>
<td>5000 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>14.2.5</td>
<td>Mead</td>
<td>5000 mg/kg</td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>

### SUNSET YELLOW FCF

Sunset yellow FCF  
**INS:** 110  
**Function:** colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.1.2</td>
<td>Cocoa mixes (syrups)</td>
<td>50 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>05.1.3</td>
<td>Cocoa-based spreads, including fillings</td>
<td>100 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>16.0</td>
<td>Composite foods - foods that could not be placed in categories 01 - 15</td>
<td>500 mg/kg</td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>
### TARTRATES

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.2.2</td>
<td>Fat spreads, dairy fat spreads and blended spreads</td>
<td>GMP</td>
<td>45</td>
<td>7</td>
</tr>
</tbody>
</table>

**Notes**

- **Note 2**: On dry ingredient, dry weight, dry mix or concentrate basis.
- **Note 3**: Surface treatment.
- **Note 4**: For decoration, stamping, marking or branding the product.
- **Note 6**: As aluminium.
- **Note 16**: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- **Note 27**: As para-hydroxybenzoic acid.
- **Note 33**: As phosphorus.
- **Note 42**: As sorbic acid.
- **Note 45**: As tartaric acid.
- **Note 50**: For use in fish roe only.
- **Note 62**: As copper.
- **Note 76**: Use in potatoes only.
- **Note 127**: As served to the consumer.
- **Note 153**: For use in instant noodles only.
- **Note 160**: For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- **Note 161**: Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- **Note 174**: Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
- **Note 180**: Expressed as beta-carotene.
- **Note 185**: As norbixin.
PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(At Step 5/8 of the Procedure)

<table>
<thead>
<tr>
<th>INS</th>
<th>Additive</th>
<th>Proposed new name</th>
<th>Proposed change in Technological purpose(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>140</td>
<td>Chlorophyll</td>
<td>Chlorophylls</td>
<td></td>
</tr>
<tr>
<td>150a</td>
<td>Caramel I - plain</td>
<td>Caramel I – plain (Caustic caramel)</td>
<td></td>
</tr>
<tr>
<td>160f</td>
<td>Carotenoic acid, methyl or ethyl ester, (\beta)-apo-8(^{-})</td>
<td>Carotenoic acid, ethyl ester, (\beta)-apo-8(^{-})</td>
<td></td>
</tr>
<tr>
<td>181</td>
<td>Tannins, food grade</td>
<td>Tannic acid (Tannins)</td>
<td></td>
</tr>
<tr>
<td>235</td>
<td>Pimaricin (Natamycin)</td>
<td>Natamycin (Pimaricin)</td>
<td></td>
</tr>
<tr>
<td>300</td>
<td>Ascorbic acid</td>
<td>antioxidant, acidity regulator, flour treatment agent</td>
<td></td>
</tr>
<tr>
<td>315</td>
<td>Isoascorbic acid (Erythorbic acid)</td>
<td>Erythorbic acid (Isoascorbic acid)</td>
<td></td>
</tr>
<tr>
<td>316</td>
<td>Sodium isoascorbate</td>
<td>Sodium erythorbate (Sodium isoascorbate)</td>
<td></td>
</tr>
<tr>
<td>335(ii)</td>
<td>Disodium tartrate</td>
<td>Sodium L((+)^{\text{-}})-tartrate</td>
<td></td>
</tr>
<tr>
<td>337</td>
<td>Potassium sodium tartrate</td>
<td>Potassium sodium L((+)^{\text{-}})-tartrate</td>
<td></td>
</tr>
<tr>
<td>338</td>
<td>Orthophosphoric acid</td>
<td>Phosphoric acid</td>
<td></td>
</tr>
<tr>
<td>339(i)</td>
<td>Monosodium orthophosphate</td>
<td>Sodium dihydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>339(ii)</td>
<td>Disodium orthophosphate</td>
<td>Disodium hydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>339(iii)</td>
<td>Trisodium orthophosphate</td>
<td>Trisodium phosphate</td>
<td></td>
</tr>
<tr>
<td>340(i)</td>
<td>Monopotassium orthophosphate</td>
<td>Potassium dihydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>340(ii)</td>
<td>Dipotassium orthophosphate</td>
<td>Dipotassium hydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>340(iii)</td>
<td>Tripotassium orthophosphate</td>
<td>Tripotassium phosphate</td>
<td></td>
</tr>
<tr>
<td>341(i)</td>
<td>Monocalcium orthophosphate</td>
<td>Calcium dihydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>341(ii)</td>
<td>Dicalcium orthophosphate</td>
<td>Calcium hydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>341(iii)</td>
<td>Tricalcium orthophosphate</td>
<td>Tricalcium phosphate</td>
<td></td>
</tr>
<tr>
<td>342(i)</td>
<td>Monoammonium orthophosphate</td>
<td>Ammonium dihydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>342(ii)</td>
<td>Diammonium orthophosphate</td>
<td>Diammonium hydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>343(i)</td>
<td>Monomagnesium orthophosphate</td>
<td>Monomagnesium phosphate</td>
<td></td>
</tr>
<tr>
<td>343(ii)</td>
<td>Dimagnesium orthophosphate</td>
<td>Magnesium hydrogen phosphate</td>
<td></td>
</tr>
<tr>
<td>343(iii)</td>
<td>Trimagnesium orthophosphate</td>
<td>Trimagnesium phosphate</td>
<td></td>
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<tr>
<td>350(i)</td>
<td>Sodium hydrogen malate</td>
<td>Sodium hydrogen DL-malate</td>
<td></td>
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<tr>
<td>350(ii)</td>
<td>Sodium malate</td>
<td>Sodium DL-malate</td>
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<tr>
<td>392</td>
<td>Rosemary extract</td>
<td>antioxidant</td>
<td></td>
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<tr>
<td>407</td>
<td>Carrageenan and its ammonium, calcium, magnesium, potassium and sodium salts (includes furcellaran)</td>
<td>Carrageenan</td>
<td></td>
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<tr>
<td>414</td>
<td>Gum arabic</td>
<td>thickener, stabilizer, emulsifier, bulking agent, glazing agent, carrier</td>
<td></td>
</tr>
<tr>
<td>445</td>
<td>Glycerol esters of wood rosin</td>
<td>Glycerol ester of wood rosin</td>
<td></td>
</tr>
<tr>
<td>460(i)</td>
<td>Microcrystalline cellulose</td>
<td>Microcrystalline cellulose (Cellulose gel)</td>
<td></td>
</tr>
<tr>
<td>471</td>
<td>Mono- and diglycerides</td>
<td>emulsifier, stabilizer, antifoaming agent</td>
<td></td>
</tr>
<tr>
<td>INS</td>
<td>Additive</td>
<td>Proposed new name</td>
<td>Proposed change in Technological purpose(s)</td>
</tr>
<tr>
<td>-----</td>
<td>----------</td>
<td>-------------------</td>
<td>---------------------------------------------</td>
</tr>
<tr>
<td>479</td>
<td>Thermally oxidized soya bean oil with mono- and di–glycerides of fatty acids</td>
<td>Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids</td>
<td></td>
</tr>
<tr>
<td>504(ii)</td>
<td>Magnesium hydrogen carbonate</td>
<td>Magnesium hydroxide carbonate</td>
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<tr>
<td>514</td>
<td>Sodium sulfates</td>
<td>acidity regulator</td>
<td></td>
</tr>
<tr>
<td>514(i)</td>
<td>Sodium sulfate</td>
<td>acidity regulator</td>
<td></td>
</tr>
<tr>
<td>514(ii)</td>
<td>Sodium hydrogen sulfate</td>
<td>acidity regulator</td>
<td></td>
</tr>
<tr>
<td>515</td>
<td>Potassium sulfates</td>
<td>acidity regulator</td>
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</tr>
<tr>
<td>515(i)</td>
<td>Potassium sulfate</td>
<td>acidity regulator</td>
<td></td>
</tr>
<tr>
<td>515(ii)</td>
<td>Potassium hydrogen sulfate</td>
<td>acidity regulator</td>
<td></td>
</tr>
<tr>
<td>518</td>
<td>Magnesium sulfate</td>
<td>firming agent, flavour enhancer</td>
<td></td>
</tr>
<tr>
<td>542</td>
<td>Bone phosphate (essentially calcium phosphate, tribasic)</td>
<td>Bone phosphate</td>
<td></td>
</tr>
<tr>
<td>553(i)</td>
<td>Magnesium silicate</td>
<td>Magnesium silicate (Synthetic)</td>
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</tr>
<tr>
<td>621</td>
<td>Monosodium glutamate</td>
<td>Monosodium L-glutamate</td>
<td></td>
</tr>
<tr>
<td>622</td>
<td>Monopotassium glutamate</td>
<td>Monopotassium L-glutamate</td>
<td></td>
</tr>
<tr>
<td>623</td>
<td>Calcium glutamate (D,L-)</td>
<td>Calcium di-L-glutamate</td>
<td></td>
</tr>
<tr>
<td>624</td>
<td>Monoammonium glutamate</td>
<td>Monoammonium L-glutamate</td>
<td></td>
</tr>
<tr>
<td>625</td>
<td>Magnesium glutamate</td>
<td>Magnesium di-L-glutamate</td>
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<tr>
<td>630</td>
<td>Inosinic acid</td>
<td>5′-Inosinic acid</td>
<td></td>
</tr>
<tr>
<td>632</td>
<td>Potassium inosinate</td>
<td>Dipotassium 5′-inosinate</td>
<td></td>
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<tr>
<td>905b</td>
<td>Petrolatum (Petroleum jelly)</td>
<td>Petroleum jelly (Petrolatum)</td>
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</tr>
<tr>
<td>907</td>
<td>Hydrogenated poly–decenes</td>
<td>Hydrogenated poly-1-decene</td>
<td></td>
</tr>
<tr>
<td>952(ii)</td>
<td>Potassium cyclamate</td>
<td>sweetener</td>
<td></td>
</tr>
<tr>
<td>953</td>
<td>Isomalt (Isomaltitol)</td>
<td>Isomalt (Hydrogenated isomaltulose)</td>
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<tr>
<td>1200</td>
<td>Polydextroses A , N</td>
<td>Polydextroses</td>
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<tr>
<td>1517</td>
<td>Glycerol diacetate</td>
<td>carrier</td>
<td></td>
</tr>
<tr>
<td>1519</td>
<td>Benzyl alcohol</td>
<td>carrier</td>
<td></td>
</tr>
<tr>
<td>1522</td>
<td>Calcium lignosulfonate (40-65)</td>
<td>carrier, encapsulating agent</td>
<td></td>
</tr>
</tbody>
</table>
**PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES**

*(At Step 5/8 of the Procedure)*

### FOOD ADDITIVES (20 ENTRIES)

<table>
<thead>
<tr>
<th>INS no.</th>
<th>Name</th>
<th>INS no.</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1522</td>
<td>Calcium lignosulfonate (40-65) (N)</td>
<td>953</td>
<td>Isomalt (R)</td>
</tr>
<tr>
<td>161g</td>
<td>Canthaxanthin (R)</td>
<td>343(i)</td>
<td>Monomagnesium phosphate (N)</td>
</tr>
<tr>
<td>410</td>
<td>Carob bean gum (R)</td>
<td>131</td>
<td>Patent Blue V (R)</td>
</tr>
<tr>
<td>410</td>
<td>Carob bean gum (clarified) (R)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>141(ii)</td>
<td>Chlorophyllins copper complexes sodium and potassium salts (R)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>243</td>
<td>Ethyl lauroyl arginate (N)</td>
<td>900a</td>
<td>Polydimethylsiloxane (R)</td>
</tr>
<tr>
<td>143</td>
<td>Fast green FCF (R)</td>
<td>960</td>
<td>Steviol glycosides (R)</td>
</tr>
<tr>
<td>412</td>
<td>Guar gum (R)</td>
<td>110</td>
<td>Sunset yellow FCF (R)</td>
</tr>
<tr>
<td>412</td>
<td>Guar gum (clarified) (R)</td>
<td>450(ii)</td>
<td>Trisodium diphosphate (N)</td>
</tr>
</tbody>
</table>

**N:** new specifications;  
**R:** revised specifications

### FLAVOURINGS (105 ENTRIES)

<table>
<thead>
<tr>
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<th>Name</th>
<th>JECFA No.</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1793</td>
<td>(Z)-2-Penten-1-ol</td>
<td>1845</td>
<td>(E)-5-Nonen-2-one</td>
</tr>
<tr>
<td>1794</td>
<td>(E)-2-Decen-1-ol</td>
<td>1846</td>
<td>(Z)-3-Hexenyl 2-oxopropionate</td>
</tr>
<tr>
<td>1795</td>
<td>(Z)-2-Octenyl hexanoate</td>
<td>1847</td>
<td>(+/-)-cis- and trans-4,8-Dimethyl-3,7-nonadien-2-ol</td>
</tr>
<tr>
<td>1796</td>
<td>(E)-2-Hexenyl octanoate</td>
<td>1848</td>
<td>(E)-1,5-Octadec-3-one</td>
</tr>
<tr>
<td>1797</td>
<td>trans-2-Hexenyl 2-methylbutyrate</td>
<td>1849</td>
<td>10-Undecen-2-one</td>
</tr>
<tr>
<td>1798</td>
<td>Hept-trans-2-en-1-yl acetate</td>
<td>1850</td>
<td>2,4-Dimethyl-4-nonanol</td>
</tr>
<tr>
<td>1799</td>
<td>(E,Z)-Hept-2-en-1-yl isovalerate</td>
<td>1851</td>
<td>8-Nonen-2-one</td>
</tr>
<tr>
<td>1800</td>
<td>trans-2-Hexenal glyceryl acetel</td>
<td>1852</td>
<td>Menthol valerate</td>
</tr>
<tr>
<td>1801</td>
<td>trans-2-Hexenal propylene glycol acetal</td>
<td>1853</td>
<td>2-(l-Menthoxy)ethanol</td>
</tr>
<tr>
<td>1802</td>
<td>cis- and trans-1-Methoxy-1-decene</td>
<td>1854</td>
<td>1-Methyl acetoacetate</td>
</tr>
<tr>
<td>1803</td>
<td>(E)-Tetradec-2-enal</td>
<td>1855</td>
<td>1-Methyl (R,S)-3-hydroxybutyrate</td>
</tr>
<tr>
<td>1804</td>
<td>(E)-2-Pentenoic acid</td>
<td>1856</td>
<td>1-Piperitone</td>
</tr>
<tr>
<td>1805</td>
<td>(E)-2-Octenoic acid</td>
<td>1857</td>
<td>2,6,6-Trimethylcyclohex-2-ene-1,4-dione</td>
</tr>
<tr>
<td>1806</td>
<td>Ethyl trans-2-butoenoate</td>
<td>1858</td>
<td>Menthyl pyrrolidone carboxylate</td>
</tr>
<tr>
<td>1807</td>
<td>Hexyl 2-butoenoate</td>
<td>1859</td>
<td>3,9-Dimethyl-6-(1-methyllethyl)-1,4-dioxaspiro[4,5]decan-2-one</td>
</tr>
<tr>
<td>1808</td>
<td>Ethyl trans-2-hexenoate</td>
<td>1860</td>
<td>8-p-Menthene-1,2-diol</td>
</tr>
<tr>
<td>1809</td>
<td>(E,Z)-Methyl 2-hexenoate</td>
<td>1861</td>
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### PRIORITY LIST OF COMPOUNDS PROPOSED FOR EVALUATION BY JECFA

<table>
<thead>
<tr>
<th>COMPOUND</th>
<th>Question(s) to be answered</th>
<th>Data availability (when, what)</th>
<th>Proposed by</th>
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<tbody>
<tr>
<td>315 Flavourings (68 new and 247 currently on Priority List) (Priority 1)</td>
<td>Safety assessment and specifications</td>
<td>End of 2009</td>
<td>The United States of America</td>
</tr>
<tr>
<td>Pullulan (Priority 1)</td>
<td>Exposure assessment, including new use as a dietary fibre</td>
<td>In 2009</td>
<td>Switzerland</td>
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<tr>
<td>Pullulanase (Priority 1)</td>
<td>Safety assessment and specifications</td>
<td>September 2009</td>
<td>Denmark</td>
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<tr>
<td>Steviol glycosides (Priority 1)</td>
<td>Revisions of specifications (preparations containing rebaudiosides D and F)</td>
<td>June 2009</td>
<td>Australia</td>
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<td>Sucrose esters of fatty acids (Priority 1)</td>
<td>Revision of specifications</td>
<td>November 2009</td>
<td>The United States of America</td>
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<tr>
<td>Aluminium compounds (ammonium sulfate, lactate and sulfate)</td>
<td>Safety assessment (bioavailability, developmental toxicity, multi-generation toxicity)</td>
<td>End of 2009 Bioavailability</td>
<td>Japan</td>
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<td>studies, plus 2-generation reproductive toxicity study</td>
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<td>Aluminium phosphates</td>
<td>In 2010 (IFAC) Bioavailability studies</td>
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Appendix X

Project Document – Proposal for:

Revision of the Food Category System (FCS) of the General Standard for Food Additives (GSFA; CODEX STAN 192-1995)

(for consideration by 42nd CCFA)

1. The purpose and scope of the revision work to the FCS of the GSFA

The purpose of this work is to consider revision of the FCS of the GSFA (CODEX STAN 192-1995, Annex B) so that food categories that include cocoa and chocolate products, hard and soft candy, and chocolate substitute products would be assigned more appropriately within the hierarchy of the FCS.

This proposal aims to:

- Revise food category 05.0 (Confectionery), excluding food category 05.3 (Chewing gum), so that chocolate, as defined in the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981), as well as comparable non-standardized chocolate products and products that use standardized chocolate, would be more appropriately categorized within the GSFA.
- Revise the descriptors for food category 05.0 (Confectionery) and its sub-categories, excluding food category 05.3 (Chewing gum) with respect to certain cocoa- and chocolate-containing confections. In particular, cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and sugar-based or chocolate-based coatings for confectionery.

It should be noted that through the revision of the scope of the FCS, it may be necessary to consider the revision of food additive provisions in tables 1 and 2 in the affected food categories.

The FCS is an essential component of the GSFA. Provisions for food additives in the GSFA are established based on information of their use in foods that are included in the different food categories. Correct arrangement of the food categories is essential for appropriate interpretation of the GSFA.

2. Relevance and timeliness

The proposed revision of the FCS will improve the clarity, transparency, and accuracy of the GSFA. Currently, the categorization of confectionery in the GSFA and the descriptors of those categories do not completely or accurately reflect these types of products. A pragmatic review of the categories and their descriptors is needed to correct their current ambiguity.

Several key issues exist within the current categorization of 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes), 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4) and 05.4 (Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces) that require new work to fully address these issues:

I. The current descriptors of food category 05.1 and its sub-categories are unclear with respect to certain cocoa- and chocolate-containing confections. In particular, cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and coatings (sugar-based or chocolate-based) for confectionery.

II. Cocoa may be used as an ingredient in confections such as hard candies (e.g., cocoa-containing lozenges) or soft candies (e.g., cocoa-containing toffee or caramel). However, the descriptors of categories 05.2.1 (Hard candy) and 05.2.2 (Soft candy) do not include these cocoa-containing confections.

III. “Compound chocolate” and “compound chocolate coatings” may contain chocolate liquor, cocoa and greater than 5% vegetable fat (other than cocoa butter), and are used and consumed in a similar way as chocolate. These products are not within the scope of chocolate as defined in the Codex Standard for Chocolate and Chocolate Products. Thus, they may be considered as types of chocolate-containing confections. However, the descriptor of food category 05.1.5 (Imitation chocolate, chocolate substitute products) does not include these products.
IV. Sugar- and chocolate-based coatings for confectionery are currently within the scope of food category 05.4 (Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces). Unlike certain coatings for baked goods (e.g., icing for cakes and cookies) that are also included in food category 05.4, sugar- and chocolate-based coatings for confectionery are not consumed as such (i.e., they are sold or consumed only as a component of a confection, such as a chocolate with a hard sugar “shell” or a chocolate-enrobed crème). Therefore, based on the principles of the GSFA’s food category system, sugar- and chocolate-based coatings for confectionery should not be included in food category 05.4.

The proposal to revise the FCS may require:

(i) revision of the food additive provisions in Tables 1 and 2 of the GSFA to reflect the reassignment of the food categories;

3. The main aspects to be covered

The GSFA (CODEX STAN 192-1995) would be revised as follows:

(ii) the FCS would be revised according to the proposal (Annex B of the GSFA);

(iii) provisions in Tables 1 and 2 of the GSFA in the affected food categories (05.1, 05.2, and 05.4) would be reassigned according to the proposal.

4. Assessment against Criteria for Establishment of Work Priorities

General Criteria

The proposal will contribute to consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries. It will ensure minimization of potential impediments to international trade from diverse interpretations of the GSFA and diverse national legislations.

Criteria Applicable to General Subjects

a. Diversification of national legislations and apparent resultant or impediments to international trade. Given the complexity of the category and the diversity of various national legislations for the categorization of confectionery there is a requirement to sufficiently harmonize the inconsistencies carried in this category so that trade is not impeded on an international basis. Sufficient categorization of the FCS hierarchy will provide a harmonized standard and aid significantly in this regard. Some international organizations have suggested a need for harmonization of the standards for confectionery so that international trade is not impeded and so that the consumer is sufficiently protected.

b. Scope of work and establishment of priorities between the various sections of work. The FCS is an integral part of the GSFA. It is anticipated that the proposal will improve the accuracy and transparency of the FCS, and will better reflect food additive use in confections. This will improve consumer protection and ensure fair practice in food trade. The proposal therefore aims to initially clarify the descriptors for food categories for certain cocoa- and chocolate-containing confections, such as cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and coatings (sugar-based or chocolate-based) for confectionery. Secondly, it aims to clarify the appropriate food category for products that contain chocolate and other ingredients (e.g., chocolate-enrobed crèmes, caramels, and jelly-based centers, chocolate covered in a sugar-based “shell,” chocolate products with coloured decorations, and chocolate containing nuts and fruit as integral ingredients) that are currently included under food category 05.1.4 (Cocoa and chocolate products). Once appropriate revision of the descriptors has been completed as per the CODEX standards of identity, a review of the food additive provisions of the altered categories will occur in tables I and II of the GSFA.

c. Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental bodies. This work is part on the ongoing work on GSFA.
01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

Includes fluid and non-fluid plain products, such as yoghurt and sweetened yoghurt.\(^{(a)}\)

\(^{(a)}\) The use of food additives other than stabilizers and thickeners for reconstitution and recombination, if permitted by national legislation in the country of sale, is not acceptable in plain fermented milks, as defined by the Codex Standard for Fermented Milks (CODEX STAN 243-2003). Yoghurt as defined in this standard does not permit the use of colours and flavours as optional ingredients.

15.1 Snacks – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Includes all plain and flavoured savoury snacks, with or without added flavourings, but excludes plain unsweetened crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (senbei), flavoured crackers (e.g., cheese-flavoured crackers), bhujia (namkeen; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and papads (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

15.2 Processed nuts, including coated nuts and nut mixes (e.g., with dried fruit)

Includes all types of whole nuts processed by, e.g., dry-roasting, roasting, marinating or boiling, either in shell or shelled, salted or plain unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g., “trail mixes”) are classified here. Chocolate-covered nuts are classified in 05.1.4.