CODEX ALIMENTARIUS COMMISSION

E

Food and Agriculture Organization of the United Nations

World Health Organization

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

REP21/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

44th Session

Virtual

8 – 13 November 2021

REPORT OF THE 52nd SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Virtual

1, 2, 3, 6, 7 and 10 September 2021

TABLE OF CONTENTS

	Page
SUMMARY AND STATUS OF WORK	iii
LIST OF ABBREVIATIONS	vi
REPORT OF THE 52ND SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES	1
	Paragraph
Introduction	1
Opening of the Session	2 - 3
Adoption of the Agenda (Agenda item 1)	4 - 5
Matters referred by the Codex Alimentarius Commission and other subsidiary bodies (Agenda item 2)	6 - 33
Matters of interest arising from FAO/WHO and from the 87th and 89th Meetings of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (Agenda item 3a)	34 - 60
Proposed draft specifications for identity and purity of food additives arising from the 87th, 89th and 91st JECFA Meetings (Agenda item 3b)	61 - 66
Endorsement and/or revision of maximum levels for food additives and processing aids in Codex Standards (Agenda item 4a)	67 - 85
Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA (Agenda item 4b)	86 - 109
General Standard for Food Additives (GSFA) (Agenda item 5)	
Introduction	110 - 111
General Standard for Food Additives (GSFA): the reports of the EWG on the GSFA (Agenda item 5a)	112 - 159
Proposals for new and/or revision of food additive provisions (replies to CL2019/40-FA and CL 2020/36-FA) (Agenda item 5b)	160
Continuation of the discussion on the relevant provisions for sweeteners associated with Note 161 (Agenda item 5c)	161 – 173
General information on the availability of data related to nitrates and nitrites (Agenda item 5d)	174 – 181
General conclusion for Agenda item 5	182 - 184
Proposed draft revision to the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989) (Agenda item 6)	185 - 203
Proposals for additions and changes to the Priority List of Substances proposed for evaluation by JECFA (replies to CL 2019/41-FA and CL 2020/37-FA) (Agenda item 7)	204 – 227
Status and analysis of the GSFA online system in relation to the approach of not listing relevant commodity standards (Agenda item 8)	228 – 232
Other business and future work (Agenda item 9)	233 – 240

Date and place of the next session (Agenda item 10) 241

LIST OF APPENDICES

		Page
Appendix I:	List of Participants	28
Appendix II:	Action required as a result of changes in the Acceptable Daily Intake (ADI) status and other toxicological recommendations arising from the 87th and 89th JECFA	52
Appendix III:	Proposed draft Specifications for the identity and purity of food additives (for adoption at Step 5/8)	55
Appendix IV:	Status of Endorsement and/or Revision of Maximum Levels of Food Additives and Processing Aids in Commodity Standards	58
Appendix V:	Proposed Amendments to the Food Additive Provisions of Codex Commodity Standards (for adoption)	59
Appendix VI:	*General Standard for Food Additives* - Draft and proposed draft food additive provisions (for adoption at Step 8 and 5/8) and other provisions (for adoption)	86
Appendix VII:	*General Standard for Food Additives* – Provisions for revocation (for revocation)	150
Appendix VIII:	*General Standard for Food Additives* - Discontinuation of work (for discontinuation)	162
Appendix IX:	*General Standard for Food Additives* - New food additive provisions at Step 3 and Step 2 (for information)	168
Appendix X:	Proposed draft revision to the *Class Names and the International Numbering System for Food Additives* (CXG 36-1986) (for adoption at Step 5/8)	170
Appendix XI:	Priority list of substances proposed for evaluation by JECFA (for FAO and WHO follow-up)	172
Appendix XII:	Guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards	202
Appendix XIII:	Workplan for the future alignment of the food additive provisions of commodity standards	204
Appendix XIV:	Information document/table on INS for deleted and re-used numbers	206

SUMMARY AND STATUS OF WORK					
Responsible Party	**Purpose**	**Text/Topic**	**Code**	**Step**	**Para(s)**
CCEXEC81 CAC44	Adoption	Proposed draft Specifications for the Identity and Purity of Food Additives	CXM 6	5/8	66 and App. III
		Draft and proposed draft food-additive provisions of the *General Standard for Food Additives* (GSFA)	CXS 192-1995	8 and 5/8	182(i) and App. VI, part D
		Proposed draft revision of the *Class Names and the International Numbering System for Food Additives*	CXG 36-1989	5/8	201(i) and App. X
		Inclusion of xanthan gum (INS 415) and pectins (INS 440) in FC 13.1.3 “Formulae for special medical purposes for infants” of the GSFA	CXS 192-1995	-	27 and App.VI, part A
		Changes relating to the group header STEVIOL GLYCOSIDES in the GSFA			203(ii) and App. VI, Part B
		Revised provisions of the GSFA in relation to the amendments to title and food category number for CXS 283 in Annex C of the GSFA			106(ii)a) and App.VI, part C.1
		Revised food-additive provisions of the GSFA in relation to the alignment of nine standards for CCMMP, six standards for CCFO and three standards for CCSCH			106(ii)b) and App.VI, part C.2-C.4
		Revised food-additive provisions of the GSFA in relation to the partial alignment of CXS 249-2006, CXS 273-1968, CXS 275-1973 and CXS 288-1978 to include tamarind seed polysaccharide (INS 437)			106(ii)c) and App.VI, part C.5
		Revised food-additive provisions of the GSFA in relation to the linked entry for food category 12.5 in the References to Commodity Standards for GSFA Table 3 Additives in the Annex to Table 3			106(ii)d) and App.VI, part C.6
		Revised provisions for sweeteners in different food categories			173(i) and App VI, part E
		Revised food-additive sections of the nine standards for milk and milk products, i.e. Group Standards for *Cheeses in Brine* (CXS 208-1999); *Unripened Cheese including Fresh Cheese* (CXS 221-2001); Standards for *a Blend of Evaporated Skimmed Milk and Vegetable Fat* (CXS 250-2006); *a Blend of Skimmed Milk and Vegetable Fat in Powdered Form* (CXS 251-2006); *a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat* (CXS 252-2006); Standards for *Cottage Cheese* (CXS 273-1968); *Cream Cheese* (CXS 275-1973); *Extra Hard Grating Cheese* (CXS 278-1978); and *General Standard for Cheese* (CXS 283-1978)	Various Codex Standards	-	106(i)a) and App. V, part A
		Revised food-additive sections of the six standards for fats and oils, i.e. Standards for *Edible fats and oils not covered by individual standards* (CXS 19-1981); *Olive oils and olive pomace oils* (CXS 33-1981); *Named vegetable oils* (CXS 210-1999); *Named animal fats* (CXS 211-1999); *Fat spreads and blended spreads* (CXS 256-2007); and *Fish oils* (CXS 329-2017)			106(i)b) and App. V, part B

SUMMARY AND STATUS OF WORK					
Responsible Party	**Purpose**	**Text/Topic**	**Code**	**Step**	**Para(s)**
		Revised food-additive sections of the three standards for spices and culinary herbs, i.e. Standards for *Black, White and Green* (BWG) *Peppers* (CXS 326-2017); *Cumin* (CXS 327-2017); and *Dried Thyme* (CXS 328-2017)			106(i)c) and App. V, part C
		Amendments to Standards for *Bouillons and Consommés* (CXS 117-1981) and *Wheat Flour* (CXS 152-1985) due to alignment of methylate copolymer, basic (INS 1205)			106(i)d) and App. V, part D
CCEXEC81 CAC44	Adoption	The food additive provisions of the GSFA (revocation)			182(ii) and App. VII
		Draft and proposed draft food additive provisions of the GSFA (discontinuation)			182(iii) and App. VIII
CAC44	Information	New proposed draft food additive provisions of the GSFA at Step 2			182(iv) and App. IX
CCFO	Action	Request guidance on the technological justification for the use of mono- and diglycerides of fatty acids (INS 471) as an antifoaming agent in products for deep frying conforming to the *Standard for Named Vegetable Oils* (CXS 210-1999) excluding virgin and cold-pressed oils.			134
Commodity Committees	Information	Guideline on avoiding future divergence of food additive provisions in the GSFA with commodity standards			107(i) and App. XII
CAC44 FAO/WHO	Information Follow-up	Priority List of substances proposed for evaluation by JECFA			227 and App. XI
Members	Information and action	Actions required as a result of changes to the status of ADI and other recommendations of the 87th and 89th JECFA meetings			59 and App. II
EWG (Australia, USA and Japan) CCFA53	Drafting Discussion	Align the food additive provisions of commodity standards and relevant provisions of the GSFA; investigate the development and implementation issues associated with establishing Table 3 notes in the GSFA; consider whether the information in the Procedural Manual is sufficient or if amendments are required; resolve the technical issues identified by the VWG in their consideration of endorsement, specifically for Standard for Mango Chutney; Standard for Gochujang; and Standard for Chilli Sauce			107(iii)
Members PWG (Australia) CCFA53	Discussion	The report of the EWG on the Alignment and the endorsement of food-additive provisions referred by commodity committees.			109
EWG (USA) CCFA53	Drafting Discussion	Food additive provisions of the GSFA			183
Members PWG on the GSFA (USA) CCFA53	Discussion	Food additive provisions of the GSFA			184
Members EWG (Belgium and Iran) CCFA53	Comments Drafting Discussion	Revision of the *Class Names and the International Numbering System for Food Additives*			201(iii)
Members CCFA53	Comments Discussion	Specifications for the Identity and Purity of Food Additives			ongoing
Members PWG on the GSFA (USA) CCFA53	Comments Discussion	New or revised provisions of the GSFA			ongoing

SUMMARY AND STATUS OF WORK					
Responsible Party	**Purpose**	**Text/Topic**	**Code**	**Step**	**Para(s)**
Members CCFA53	Comments Discussion	Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA			ongoing
Members CCFA53	Comments Discussion	Collect information on technological justification for the use of trisodium citrate in FC 01.1.1 “Fluid milk (plain)” as well as the use level			14(i)
		Redistribute a CL (same as CL 2019/49-FA) to further collect general information on data related to nitrates and nitrites			180
Brazil CCFA53	Drafting	Discussion paper on the food additive provision for the use of trisodium citrate in FC 01.1.1 “Fluid milk (plain)”			14(ii)
Codex Secretariat CCFA53	Drafting	An administrative review of all adopted food additives provisions in the GSFA for additives with sweetener function but not associated with Note 161			173(iv)
Canada, Australia and Japan	Drafting	Discussion paper on mapping Food Categories of the GSFA to the FoodEx2 database			227(iii)
Chile, EU and USA CCFA53	Drafting	Discussion paper on the use of certain food additives in wine production			240

LIST OF ABBREVIATIONS

ADI	Acceptable Daily Intake
bw	body weight
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO Coordinating Committee for Africa
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEURO	FAO/WHO Coordinating Committee for Europe
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCC	Calorie Control Council
CCFA	Codex Committee on Food Additives
CCFO	Codex Committee on Fats and Oils
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
CCNASWP	FAO/WHO Coordinating Committee for North America and the South West Pacific
CCNE	FAO/WHO Coordinating Committee for the Near East
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	Circular Letter
CRD	Conference Room Document
EFSA	European Food Safety Authority
EU	European Union
EUMS	EU and its Member States
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FC	Food Category
GSFA	General Standard for Food Additives
GL	Guidelines
GMP	Good Manufacturing Practice
ICBA	International Council of Beverages Associations
IFU	International Fruit and Vegetable Juice Association
INS	International Numbering System
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	Maximum Level
NATCOL	Natural Food Colours Association
PWG	Physical Working Group
USA	United States of America
VWG	Virtual Working Group
WHO	World Health Organization
WG	Working Group

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its fifty-second session virtually, on 1, 2, 3, 6, 7 and 10 September, at the kind invitation of the Government of the People's Republic of China. Dr Yongxiang Fan, Professor, China National Centre for Food Safety Risk Assessment, chaired the session, which was attended by 85 Member Countries, one Member Organization and 34 Observer Organizations. A list of participants is contained in Appendix I.

OPENING OF THE SESSION

2. Mr Liu Jinfeng, Director-General, the National Health Commission, speaking on behalf of Mr. Lei Haichao, Vice Minister, opened the meeting and welcomed participants. He complemented Codex for maintaining the momentum of its work under the COVID-19 pandemic and emphasized the important role Codex plays in the protection of consumer health and promotion of fair practices in food trade. He expressed the commitment of Chinese government to support Codex activities and make contributions to the achievement of the Sustainable Development Goals by 2030.

3. Dr Markus Lipp and Dr Kim Petersen welcomed the attendees on behalf of FAO and WHO, respectively. Mr Tom Heilandt, Secretary of the Codex Alimentarius Commission (CAC) also addressed the Committee.

Division of competence[1]

4. CCFA52 noted the division of competence between the European Union (EU) and its Member States, according to paragraph 5, Rule II, of the Rules of Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda item 1)[2]

5. CCFA52 adopted the provisional agenda with the addition under item 9, "Other business and future work", a discussion paper on the use of certain food additives in wine production (proposed by Chile).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX SUBSIDIARY BODIES (Agenda item 2)[3]

6. CCFA52 noted that some matters were for information only and that several other matters for consideration would be taken up under the relevant agenda items, and took the following decisions:

Matters from CAC42

Draft provision for trisodium citrate (INS 331(iii)) in FC 01.1.1 "Fluid milk (plain)"

7. The Chairperson recalled that there had been extensive discussions on the use of trisodium citrate (INS 331(iii)) in Food Category (FC) 01.1.1 "Fluid milk (plain)" both within CCFA and at CAC42. He encouraged the delegations to seek a compromise position in order to proceed with the adoption of the draft provision.

8. Two Members and one Observer supported the adoption of the draft provision, underlining that Codex standard should be based on science; technical justifications for the use of trisodium citrate in this FC were addressed; and adding citrate to fluid milk would not change the nature of the product due to the fact that citrate naturally occurs in milk. Brazil proposed, as a compromise solution, that CCFA should explore the possibility to establish a numerical value rather than GMP. This would address the concern related to potential misuse of the additive.

9. On the contrary, some delegations were against the adoption of the draft provision, referring to the lack of sufficient technological justifications for the use of trisodium citrate in fluid milk; the potential change of the nature of the product which in their opinion could mask poor quality of the product and mislead consumers. All these would violate the principles of the *General Standard for Food Additives* (GSFA, CXS 192-1995) as enshrined in its preamble. Members from the African region drew attention to the fact that trisodium citrate was not used in fluid milk in their region and that the use of the additive was inconsistent with the definition for fluid milk in the *General Standard for the Use of Dairy Terms* (CXS 206-1999).

10. The Chairperson proposed holding an informal meeting among interested Members to resolve the issue and reach consensus in the margin of the session; however, due to the differences in time zones, this proposal was not supported.

11. Members made the following suggestions on how to proceed the discussion on the matter:

    (i) to task the electronic working group (EWG) on GSFA to further consider this provision and report back to CCFA53;

---

1 CRD1.
2 CX/FA 21/52/1; CRD21 (Chile)
3 CX/FA 21/52/2; CX/FA 21/52/2 Add.1; CRD7 (The Codex Secretariat); CRD16 (Brazil, Uganda, Tanzania, EAC, ICBA and IFU); CRD22 (Senegal); CRD23 (EU); CRD25 (African Union)

(ii) to consider developing a regional standard for this type of fluid milk that contained trisodium citrate, given the fact that this product was mainly produced in the Latin American region and intra-regionally traded; and

(iii) to prepare a discussion paper on the matter for consideration at CCFA53.

12. The Codex Secretary, while not in favour of the proposal to develop a regional standard for this product, proposed issuing a Circular Letter (CL) to collect information on the technical justification for the use of trisodium citrate in this FC as well as the use level. This information could be provided to Brazil for the preparation of the discussion paper.

13. There was a proposal to invite Members from African region as co-authors of the discussion paper together with Brazil; however, no members from Africa region expressed a willingness to participate.

Conclusion

14. CCFA52 agreed to hold the draft provision at the current Step and request:

(i) the Codex Secretariat to distribute a CL collecting information on technological justification for the use of trisodium citrate in FC 01.1.1 "Fluid milk (plain)" as well as the use level; and

(ii) Brazil prepare a discussion paper based on the response to the above mentioned CL.

15. CCFA52 noted that, for purposes of transparency, the comments in response to the CL would also be made available (e.g., as an appendix to the discussion paper).

Matters from CCEXEC78

Timeliness of Codex working documents

16. CCFA52 agreed to continue reminding the EWGs and other sponsors of agenda papers to make their reports/papers available at least three months prior to the plenary sessions.

Matters from CCMAS40

The appropriateness of the methods identified in the *General Methods of Analysis for Food Additives* (CXS 239-2003)

17. Noting that testing methods in the *General Methods of Analysis for Food Additives* (CXS 239-2003) (CXS 234-1999) had been transferred in CXS 234-1999, CCFA52 recommended that the Codex Committee on Methods of Analysis and Sampling (CCMAS) revoke CXS 239-2003 and update the relevant testing methods where appropriate.

Matters from CCEURO31 and CCNFSDU41

Alignment of food-additive provisions in CCEURO and CCNFSDU standards

18. CCFA52 agreed to request that the EWG on Alignment established by CCFA52 to consider the replies on the alignment of relevant standards as provided by the 31st session of the FAO/WHO Regional Coordinating Committee for Europe (CCEURO31) and the 41st session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU41).

Appraisal of the technological need for xanthan gum (INS 415) and pectins (INS 440)

19. CCFA52 considered the draft provisions for xanthan gum (INS 415) and pectins (INS 440) in FC 13.1.3 "Formulae for special medical purposes for infants" contained in CRD7.

20. It was noted that CCFA49 had agreed to refer the result of the 82nd meeting of the Joint FAO/WHO Expert Committee of Food Additives (JECFA) evaluation to CCNFSDU for the inclusion of xanthan gum (INS 415) and pectins (INS 440) in relevant standards. After extensive discussions at several sessions, CCNFSDU41 recommended for adoption of the two food additives in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS 72-1981) and these were adopted by CAC43.

21. The Russian Federation requested clarification from the JECFA Secretariat on whether infants had been included in the toxicological and microbiological evaluation for the two food additives, and whether the allergenic properties of sulfur dioxide in pectins had been explicitly reviewed. They proposed to hold the provisions at the current stage and include the two food additives in the priority list of substances proposed for JECFA's evaluation.

22. In response to these questions, the JECFA Secretariat confirmed that the evaluations of the food additives i.e., pectins and xanthan gum explicitly included the potential safety concerns of infants. In particular, JECFA had considered the data provided from studies on neonatal pigs which are an appropriate animal model for the assessment of the safety of the additive for infants. Regarding the issues relating to sulfur dioxide, the JECFA Secretariat explained that while evaluation of pectins did not include this aspect, the JECFA had evaluated sulfur dioxide in the past and this safety evaluation as a separate additive.also covered the use of sulfur dioxide in pectins. On the inclusion of the two food additives in the priority list, the JECFA Secretariat pointed out that CCFA could make that decision.

23. Members in support of the adoption of the provision, clarified that: (i) JECFA had concluded that the use of the two food additives in infant formula was of no safety concern; (ii) the use of food additives in infant formula falls within the mandates of CCNFSDU in which the two provisions had been thoroughly considered; and (iii) FC 13.1.3 had a one to one correspondence with products covered by CXS 72-1981 and therefore holding the provisions would create a gap between the GSFA and the corresponding Commodity standard.

24. Members also expressed the view that they were not in support of including the two food additives in the priority list at this session.

25. The Russian Federation reiterated that, in their view: (i) the safety assessment of sulfur dioxide as a separate food additive was not sufficient to conclude that the use of pectins would not provoke allergen reactions; and (ii) the safety assessment for xanthan gum carried out by JECFA in 2016 was not sufficient and additional assessment relating to *Xantomonas campestris* in the additive and its impact to infants and young children (0-3 years) would be needed.

26. On the proposal to add Note 72 reading “On the ready-to-eat basis” to the provision for xanthan gum, CCFA52 noted that Note 381 reading “As consumed” would be more appropriate. It was further noted that these relevant notes would be revised for consistency when aligning CCNFSDU standards and the GSFA.

Conclusion

27. CCFA52 agreed to include xanthan gum (INS 415) and pectins (INS 440) in FC 13.1.3 “Formulae for special medical purposes for infants” of the GSFA (Appendix VI, Part A), noting the reservation of the Russian Federation for the reasons as expressed above.

Matters from CCPFV29

Technological justification for the use of food additives in various food products

28. One Observer Organization drew attention specifically to technological justifications for the use of food additives described in para. 47(i) of CX/FA 21/52/2 and the proper classification of juice and nectar products with “non-juice food additive ingredients (e.g., stabilizers)” within the GSFA. They supported further discussion at the EWG on GSFA and this view was also reaffirmed by another Observer.

29. CCFA52 agreed to refer:

    (i) the replies from CCPFV29 regarding the technological justifications, specified in paras. 44-47 of CX/FA 21/52/2, for consideration by the EWG on GSFA established by CCFA52; and

    (ii) the recommendations from CCPFV on alignment for consideration by the EWG on alignment established by CCFA52 or inclusion on the future alignment work plan.

Matters from CCFA51

The review of seven group food additives in the GSFA

30. The JECFA Secretariat stated that the reporting basis for saccharins should be revised as “For saccharin and its Ca, K, Na salts, expressed as Na Saccharin”.

31. CCFA52 agreed with the proposal from the United States of America (USA) as the Chair of the EWG to refer the recommendations contained in Appendix 1 of CX/FA 21/52/2 for discussion by the EWG on GSFA established by CCFA52.

Matters from CCCF14

32. One Member Organization expressed their support to the proposals from CCCF14 pertaining to the lead specifications for diatomaceous earths, charcoal (activated carbon) and bentonite to be included in the JECFA Priority List at this session.

33. CCFA52 agreed to discuss this matter further under agenda item 7.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 87TH AND 89th MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda item 3(a))[4]

MATTERS OF INTEREST ARISING FROM THE 87TH JECFA MEETING

34. The JECFA Secretariat presented CX/FA 21/52/3 and summarized the main conclusions of the scientific advice arising from the 87th meeting of JECFA.

The definition of ADI not specified

35. CCFA52 noted that JECFA had reconfirmed its definition of ADI "not specified" as in EHC 240, following a question raised by the Codex Secretariat on the application of the term "group" ADIs, particularly with respect to the addition of food additives to Table 3 of the GSFA.

> *"A term applicable to a food substance of very low toxicity that, based on the available chemical, biochemical and toxicological data as well as the total dietary intake of the substance (from its use at the levels necessary to achieve the desired effect and from its acceptable background in food), does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual evaluations, the establishment of an ADI expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of Good Manufacturing Practice: that is, it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal inferior food quality or adulteration, and it should not create a nutritional imbalance."*

36. CCFA 52 further noted that the definition was based on information on: both toxicity and dietary exposure, as well as uses proposed at the time of the evaluation, and that "ADI not specified" did not mean that unlimited intake is acceptable.

37. The JECFA secretariat reported that JECFA had noted that Guideline 2 of the GSFA, i.e., Food Additives with an ADI of "Not Specified", uses a similar approach and further recommended that it should be applied with the addition of appropriate qualifications in Table 3 of the GSFA.

CAROTENOIDS (provitamin A)

38. CCFA52 noted that JECFA had withdrawn the two group ADIs of 0–5 mg/kg bw for: (1) the sum of carotenoids including Beta-carotene, Beta-apo-8′- carotenal and Beta-apo-8′-carotenoic acid methyl and ethyl esters of Beta-apo-8'-carotenoic acid and (originally applicable to INS 160e, INS 160f); (2) Beta-carotene (synthetic) and Beta-carotene derived from *Blakeslea trisporae* (originally applicable to INS 160a(i) and INS 160a(iii)), because a group ADI is applicable to the general population, which includes heavy smokers. CCFA further noted that JECFA had established an ADI of 0-0.3 mg/kg bw for INS 160e and no data was submitted for INS 160f.

Discussion

39. Delegations, generally supporting JECFA evaluation on CAROTENOIDS, expressed the following views:

(i) Withdrawing of JECFA ADI is mainly based on consideration of heavy smokers and the health risks arising from the additional risks from the intake of carotenoids was likely to be small relative to the significant additional risks associated with heavy smoking itself. It was noted that EFSA established the safety level of 15 mg/day for the general population including heavy smokers. It was the opinion of these delegations that it was not appropriate to remove the food additives provision for those additives in the GSFA. CCFA should carefully consider the consequential action.

(ii) If there were no ADIs, it would be difficult to develop the maximum use levels in the GSFA and to check if the established use levels were safe. The possibility for using an alternative approach or an equivalent safety assessment was also pointed out.

(iii) JECFA only withdrew ADIs for synthetic carotenoids not for natural carotenoids and the intake assessments did not separate sources from natural or synthetic Beta-carotene, but identified different sources of carotenoids intake including food, food additives and supplements. The issue of carotenoids and heavy smokers was related to the use of carotenoids from supplementation with the high dose of Beta- carotenoid, and not specifically its uses as a food additive.

(iv) Based on the JECFA report, the current maximum use levels for CAROTENOIDS in the GSFA were excessive and it was suggested that CCFA request JECFA to share the data on the uses and use levels

[4] CX/FA 21/52/3; CX/FA 21/52/3 Add.1; CRD7 (The Codex Secretariat); CRD17 (Republic of Korea and NATCOL); CRD22 (Senegal); CRD25 (African Union)

submitted for the exposure assessment, so that it could be taken into account when addressing the JECFA recommendation.

(v) Questions were raised on: i) the possibility of developing the individual ADIs, if the group ADI is not possible; and ii) whether particular exposure levels were considered for the safety evaluation for the general population

40. The JECFA Secretariat clarified that the 87th JECFA meeting reaffirmed its previous conclusion that rodents are unsuitable animal models for establishing the safety of Beta-carotene for the whole population. As a consequence, JECFA, withdrew its previously established group ADI of 0-5 mg/kg bw for the two groups of Beta-carotenes. Furthermore, the JECFA Secretariat mentioned, that due to the elevated level of risk of developing lung cancer in heavy smokers as observed in some intervention studies where participants had received Beta-carotene as supplements, the 87th JECFA Committee found it to be unlikely that it will ever be able to establish a group ADI for Beta-carotenes.

41. The JECFA Secretariat further clarified that although JECFA was not able to develop a group ADI for CAROTENOIDS, there were no safety concerns for the general population and CCFA could address the recommendations in the JECFA assessment with appropriate risk management measures. CCFA52 noted that Section 1.1 of the Preamble to the GSFA allows for the inclusion of additives without a JECFA ADI in the GSFA if they are determined by JECFA to be safe on the basis of other criteria. Therefore, CCFA52 agreed to ask the GSFA EWG to consider this matter.

42. In reply to the request of sharing the data submitted for the exposure assessment to JECFA, one Observer expressed their willingness to provide the pertinent data to CCFA.

43. The United States of America, as Chair of the EWG on GSFA, expressed the view that, based on JECFA's evaluation, CCFA should consider which food additives should be under the group header of CAROTENOIDS and which food additives should be dealt with individually.

44. One Member Organization pointed out that the risk management measures on CAROTENOIDS should also include Beta-Carotenes, vegetable (INS 160a(ii)). They stressed that INS160a(ii) had the same active component (i.e., Beta-carotene as a colouring principle) as INS160a(i), INS160a(iii) and INS 160a(iv) and therefore, its omission would maintain very high maximum use levels in the GSFA for vegetable Beta-carotene while the use levels for Beta-carotene additives from other sources would be revised. This, according to the Member Organization, would compromise the risk management measures aimed at reducing the exposure to Beta-carotene and thus the potential risk for heavy smokers. Another Member also pointed out that the issue of heavy smoker is not specifically related to the synthetic carotenoids, so INS 160a(ii) should be considered.

45. One Member, while not in favour of the proposal of including INS160a(ii), expressed a view that INS 160a(ii) has an individual JECFA ADI, and was not under the group header, so it should be treated as a separate issue. Moreover, the evaluation carried out by the 87JECFA had not included INS 160a(ii).

46. CCFA52 agreed with the Chairperson's proposal to include INS 160a(ii) as part of the work of the GFSA EWG as a consequential action of the JECFA evaluation.

47. CCFA52 noted the following explanations and proposals provided by the Chair of the EWG on the GSFA:

(i) For INS 160e: this food additive is currently under the GSFA CAROTENOIDS group header, however JECFA established a separate ADI. As a consequence, it should be taken out of the group header and consider its use levels individually. GSFA EWG would circulate those provisions for comment on actual use and use level;

(ii) For INS 160f: this food additive is currently under the GSFA CAROTENOIDS group header, however JECFA did not receive any information on this food additive. As food additives are not eligible for inclusion into the GSFA if they do not have a corresponding JECFA evaluation, GSFA EWG would discuss removal of INS160f from the group header for CAROTENOIDS and the subsequent removal from the GSFA;

(iii) For INS 160a(iv): this food additive will be added to the group header for CAROTENOIDS in the GSFA due to the fact that this was included in the JECFA evaluation for CAROTENOIDS. This food additive has separate proposed draft provisions in the GSFA. The GSFA EWG would circulate for comment on existing proposed draft provisions in the GSFA for INS 160a(iv) for comparison with the existing provisions for CAROTENOIDS with the intention of subsuming the existing proposed draft provisions for INS 160a(iv) and incorporating them into provisions for CAROTENOIDS;

(iv) For INS 160a(ii): this food additive has a separate JECFA ADI and provisions. Provisions for this food additive would be circulated for comments separately; and

(v) Reporting basis: in order to set the maximum use levels that would be applicable across the group header of CAROTENOIDS, a common reporting basis (i.e., Beta-carotene basis) is needed. This

common reporting basis should also be applied to INS 160a(ii) but not for INS 160e as that additive is not a beta-carotene.

Framework for developing specifications for steviol glycosides by method of production

48. The JECFA secretariat reported that a framework was adopted for developing specifications for steviol glycosides by four different methods of production.

49. CCFA52 noted that no safety issues exist for steviol glycosides produced by any one of these methods resulting in products with ≥95% steviol glycosides as per existing specifications; and that a group ADI of 0–4 mg/kg bw for steviol glycosides (expressed as steviol), was established at the 69th meeting of JECFA.

50. The Codex Secretariat draw the Committee's attention to CRD7, in which explanations had been provided on the process to include/remove individual food additives under the group header of STEVIOL GLYCOSIDES based on the decision of CCFA51.

51. CCFA52 noted that due to the changes to the group food additives of STEVIOL GLYCOSIDES, and in view of the fact that two new types of steviol glycosides (Enzyme modified steviol glycosides and Enzyme modified glucosylated steviol glycosides) might be assigned the INS numbers under agenda item 6, and the specifications for four types of steviol glycosides might be adopted as full under the agenda item 3, the new types of steviol glycosides could be included in the GSFA group heading depending on the decisions on the recommendations for adoption on the specifications and INS numbers.

52. CCFA52 further noted that INS 960b would cover INS 960b(i), and if INS 960b was included in the GSFA, INS 960b(i) should be removed accordingly.

53. CCFA52 noted the recommendations contained in CRD7 would be re-examined after completing the discussion on agenda item 6.

MATTERS OF INTEREST ARISING FROM THE 89TH JECFA MEETING

54. The JECFA Secretariat informed CCFA:

(i) JECFA89 was the first JECFA meeting held virtually. The virtual format allowed only a significantly reduced meeting time and as a consequence, JECFA89 was not able to consider all compounds proposed for evaluation. In particular, nisin (INS 234) and natamycin (INS 235)) are expected to be evaluated in 2023.

(ii) the progress on updating certain chapters of the Principles and Methods for the Risk Assessment of Chemicals in Food (EHC240) including evaluation of enzyme preparations that was used for the evaluation of enzymes in the 89th JECFA and found no safety concerns for the four enzymes evaluated.

55. The JECFA Secretariat explained that the official name of "Jagua (genipin-glycine) blue (Jagua blue)" is "jagua (genipin-glycine) blue" and the addition in parenthesis of (Jagua blue) was provided for clarity.

Discussion

56. One Member expressed concern on the postponement of the evaluation of nisin (INS 234) and natamycin (INS 235) to 2023, , considering that the use of these two food additives relates to antimicrobial resistance which is a global health issue. The Member also expressed its expectation that JECFA evaluation of nisin and natamyicin would not be further postponed

57. The JECFA secretariat clarified that a sponsor had informed them that data from a long-term toxicological study would become available in 2023, which was critical for the conduct of the evaluation.

58. In response to a question regarding the definition of the "typical use level" and the "mean use level" as well as the mapping table, the JECFA secretariat recommended referencing the guidance in EHC240 and JECFA report to find the detailed information on data requirements for the submission of dietary exposure data.

Conclusion

59. CCFA52 agreed to the summary of the final recommendations regarding actions required as a result of changes to the status of the ADI for CAROTENOIDS, as well as other recommendations contained in Appendix II.

60. In addition, CCFA52 agreed to request:

(i) the EWG on the GSFA established by CCFA52 consider the following as a result of review of 87th JECFA on CAROTENOIDS as well as discussion on Agenda Item 3(a):

- Revise the list of food additives contained in the GSFA under the group header "CAROTENOIDS" based on the recommendations from JECFA:

a) Removal of Beta -apo-8'-Carotenal (INS 160e) from the group header "CAROTENOIDS" and consequentially duplicate separate provisions for Beta -apo-8'-Carotenal (INS 160e) as currently exist for "CAROTENOIDS" in the GSFA and circulate those provisions for comment on actual use and use level;

b) Removal of Beta -apo-8'-carotenoic acid ethyl ester (INS 160f) from the group header "CAROTENOIDS", and consequential removal of this additive from the GSFA;

c) Add Beta-Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) to the "CAROTENOIDS" group header in the GSFA

- As a consequence, circulate for comment existing provisions in the GSFA for INS 160a(iv) for comparison with the existing provisions for "CAROTENOIDS" with the intention of subsuming the existing provisions for INS 160a(iv) into provisions for "CAROTENOIDS" and consequential removal of separate provisions for INS 160a(iv) from the GSFA;

d) Circulate for comment the existing provisions in the GSFA for the group header "CAROTENOIDS" (inclusive of Beta -carotene, synthetic (INS 160a(i)) and Beta -Carotenes, Blakeslea trispora (INS 160a(iii)), and Beta-Carotene-Rich Extract from *Dunaliella salina* INS 160a(iv)) for comment on actual use and use level;

- Pertaining to discussion at CCFA52 on Agenda Item 3(a), also circulate provisions for carotenes, Beta -, vegetable (INS 160a(ii)) for comment on actual use and use level in the context of the mandate for provisions in the GSFA for the group header "CAROTENOIDS".

- In the context of provisions for the group header "CAROTENOIDS", INS 160a(iv), and INS 160a(ii), request that all information on use levels be provided on a Beta -carotene basis.

(ii) comments/proposals on uses and use levels of potassium polyaspartate (INS 456) in wine (to be provided in response to CL 2021/55-FA requesting proposals for new and /or revision of adopted food additive provisions in the GSFA); and

(iii) the Codex Secretariat distribute a CL collecting information on commercial use of ortho-phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232) in food as preservatives for consideration by CCFA53 in order to make further decisions e.g., whether to include them in the priority list for JECFA's re-evaluation or delete them from the GSFA.

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 87TH 89TH AND 91ST JECFA MEETINGS (Agenda item 3(b))[5]

61. The JECFA Secretariat informed CCFA52 of the main conclusions regarding specifications for the identity and purity of food additives arising from the 87th, 89th and 91st JECFA meetings as summarized in CX/FA 21/52/4, CX/FA 21/52/4 Add.1, and CX/FA 21/52/4 Add.2.

Discussion

62. CCFA52 noted that the issue of the tentative status of specifications of one type of steviol glycosides from the 87th JECFA meeting had been resolved as the 91st JECFA meeting assigned the status full to the specifications.

63. CCFA52 also noted the editorial corrections requested for CITREM (CX/FA 21/52/4 Add.3) and Beta-Carotene (CRD 17) that will be addressed as appropriate by the JECFA secretariat.

64. In response to a question regarding the implication of the framework for specification for steviol glycosides, the JECFA secretariat clarified that the single specifications monograph for the new framework for steviol glycosides would capture all steviol glycosides and the existing individual specifications for INS 960a and INS 960b(i) would be superseded by this new specifications, consequentially.

65. CCFA52 noted that considering the usage of Jagua (genipin-glycine) blue in the different regions around the world, synonyms could be included and updated in the JECFA database as necessary and appropriate.

[5] CX/FA 21/52/4; CX/FA 21/52/4 Add.1; CX/FA 21/52/4 Add.2; CX/FA 21/52/4 Add.3 (Replies to CL 2019/118/OCS-FA of Egypt, Iraq, Malaysia, Paraguay, USA, CCTA, EFEMA, ISA and ISC and Replies to CL 2021/34/OCS-FA of Cuba, Colombia, Malaysia, Panama, Peru and Philippines); CX/FA 21/52/4 Add.4 (Australia, Cuba, Egypt, Kenya, Malaysia, Panama, Paraguay, Peru, ISA, ISC); CRD17 (Republic of Korea and NATCOL); CRD22 (Senegal); CRD25 (African Union)

Conclusion

66. CCFA52 agreed to forward the full specifications for food additives to CAC44 for adoption at Step 5/8 and make the consequential amendment to the *List of Codex Specifications for Food Additives* (CXM 6-2019) (Appendix III)

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)[6]

67. Australia, the Chair of the virtual working group (VWG) held on 25 June, presented the report of the VWG on endorsement as contained in CRD3, noting that the endorsement proposals included eleven (11) draft or proposed draft standards and one (1) set of proposed draft guidelines put forward by the Regional Coordinating Committees (CCAFRICA, CCNE and CCNASWP) and the Codex Committees (CCNFSDU, CCPFV and CCSCH) and made five (5) recommendations.

68. CCFA52 considered the five (5) recommendations of the VWG on endorsement proposals of the eleven standards and one set of guidelines as follows:

Recommendation 1 – draft standards provided by CCAFRICA, CCNASWP and CCNE

69. CCFA52 endorsed the recommendation, noting that the food additive provisions for the draft standards provided by CCAFRICA, CCNASWP and CCNE did not permit use of food additives.

Recommendation 2 - draft regional standard for mixed zaatar

70. CCFA52 agreed to the recommendation for the endorsement of the proposed food additive provision for citric acid (INS 330) in the draft regional standard for mixed zaatar (for grade 3 mixed zaatar).

Recommendation 3 – proposed draft guidelines for ready to use therapeutic foods (RUTF)

71. CCFA52 recognised that proposed draft guideline of RUTF contained provisions for food additives, and that there was no existing FC in the GSFA for products classified as RUTF. However, the food additive provisions in the proposed draft guidelines for RUTF were similar to comparable CCNFSDU standards and in particular the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS 72 – 1981). Therefore, CCFA will need to undertake further alignment work as well as determine the appropriate GSFA food category.

72. Based on the above considerations, CCFA52 agreed to the recommendation to endorse the food additive provisions in the guidelines for RUTF; and to include the guidelines for RUTF to the future Alignment work with the other CCNFSDU standards; and that the alignment working group would also consider the appropriate GSFA food category.

Recommendation 4 - food additive provisions in the five proposed draft standards provided by CCPFV

73. The Chair of the VWG noted that: five (5) standards were provided by the Codex Committee on Processed Fruits and Vegetables (CCPFV) for endorsement; and that CCPFV had undertaken a partial alignment exercise; and there were several identified inconsistencies in some food additive provisions. It was further observed that CCPFV had been adjourned sine die, and it would therefore be appropriate that CCFA take on the task for resolving the identified technical issues through the alignment EWG.

74. Furthermore, the VWG had agreed with the explanation that the alignment and endorsement exercises were separate, and that the alignment exercise was not a prerequisite for endorsement.

75. CCFA52 endorsed the recommendation to refer the CCPFV food additive provisions to the alignment EWG to resolve the technical issues as identified by the VWG in their consideration of endorsement.

Recommendation 5 – CCSCH Standards

76. The Chair of the VWG introduced the recommendation noting that the VWG had proposed to endorse the food additive provision in the draft standard for dried seeds – nutmeg (at step 5).

[6] CL 2021/23-FA; CX/FA 21/52/5; CX/FA 21/52/5 Add.1; CX/FA 21/52/5 Add.2 (Chile, Colombia, Dominican Republic, Ecuador, European Union, Indonesia, Japan, Peru, United States of America and IFU); CRD3 (Report of the 52nd CCFA's Virtual Working Group on endorsement and alignment); CRD9 (India and the Philippines); CRD12 (Nigeria/India); CRD18 (Tanzania and EAC); CRD22 (Senegal); CRD25 (African Union); CRD 26(EU)

77. Regarding the draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger (at step 8), the Chair explained that the VWG had recommended endorsement of calcium oxide (INS 529) as a processing aid and that sulfur dioxide (INS 220) was not a processing aid for the proposed purpose but a food additive and so had removed the provision from the draft standard. It also endorsed changes to the units for the maximum level of calcium oxide from "mg/kg" to "on dry basis by mass, %". However, after the VWG meeting, the Chair had consulted with India, the host country for CCSCH, and agreed to amend the recommendation to alter the original provision for sulfur dioxide as a processing aid to a provisions as a food additive otherwise no provision for using sulfur dioxide would be in the draft standard. It was also required to add the technological function of bleaching agent to this food additive provision.

78. The European Union expressed the view that calcium oxide (INS 529) is used as a food additive and that the EU does not question the technological justification provided by the Codex Committee on Spices and Culinary Herbs (CCSCH). The EU further noted that they would support the endorsement of the food additives provisions if both substances were classified as food additives. In their opinion, calcium oxide (INS 529) used for bleaching cannot be classified as a processing aid as 'bleaching agent' is a food additive functional class recognised by Codex; and the indicated level of use (i) at 25000 mg/kg is in conflict with the Codex definition of processing aids as set out in the Procedural Manual that refers to "*the only unavoidable presence of residues or derivates*"*;* and ii) it affects the characteristics of foods, which is in line with the Codex definition of a food additive.

79. Members supporting the endorsement of the food additive provisions in the draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger pointed out the following issues:

    (i) In the *class names and the International Numbering System for food additives* (CXG 36-1989), the functional classes of calcium oxide (INS 529) are acidity regulator and flour treatment agent. Calcium oxide is a processing aid, and this issue has already been decided by CCSCH and the VWG. According to the Procedural Manual, processing aids are listed under food additives; moreover, processing aids have no limitation for the specified maximum use level.

    (ii) CCFA had discussed the subject of processing aids multiple times and agreed to remove these substances from the GSFA. However, there is a set of guidelines on the use of processing aids (i.e., *Guidelines on Substances used as Processing Aids* (CXG 75-2010)) as well as an inventory of processing aids that is hosted by China.

    (iii) The delineation between processing aids and food additives has always been blurry and has never been clearly defined. Therefore, determination of the technological purpose for use of substances is the responsibility of the concerned commodity committee (in this case CCSCH); and such a commodity committee is responsible for determining whether a substance is a processing aid or not.

    (iv) It was noted that calcium oxide (INS 529) was included into the inventory for processing aids hosted by China.

80. The Codex Secretariat explained that the inventory for processing aids had no official status in Codex.. Moreover CCSCH had collaborated with CCFA on the use of these substances in the corresponding commodity standards and how to reflect processing aids in commodity standards.

81. The JECFA Secretariat reported that JECFA evaluates processing aids and there were specifications for processing aids; and CCFA could use this as a basis for determining the course of action if thought appropriate.

82. Chile proposed to return the provision to CCSCH for further analysis on its use as processing aids noting that there is no objection to the technological justification. This proposal was supported by Canada.

83. CCFA52 agreed to endorse the recommendation with amendments (i.e. transfer of the entry sulfur dioxide (INS 220) from processing aids to the food additive section with functional class of bleaching agent) .

84. The European Union expressed their reservation to the endorsement of calcium oxide (INS 529) as a processing aid in the draft standard for dried roots, rhizomes and bulbs — dried or dehydrated ginger based for the reasons outlined in the para. 78. Chile also expressed reservation on the same issue.

Conclusion

85. CCFA52 agreed:

    (i) to endorse the food additive provisions in the:

        a) draft regional standards for: "fermented cooked cassava-based products", "fermented noni fruit juice", "kava products for use as a beverage when mixed with water", and "mixed zaatar";

b) proposed draft standard for dried seeds – nutmeg, draft standard for dried roots, rhizomes and bulbs — dried or dehydrated ginger as amended i.e., i) the units for the maximum level of calcium oxide (INS 529) from "mg/kg" to "on dry basis by mass, %"; and ii) transferring the original provision for sulfur dioxide (INS 220) as a processing aid to a provision as a food additive; and

c) the proposed draft guidelines for ready to use therapeutic foods (RUTF) (Appendix IV);

(ii) to include the guidelines for RUTF in the list of CCNFSDU standards awaiting future alignment work and that this work will also undertake the determination of the appropriate GSFA food category; and

(iii) refer the food additive provisions in the CCPFV standards to the alignment EWG with a view to resolve the technical issues identified by the VWG in their consideration of endorsement.

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda item 4b)[7]

86. Australia, the Chair of the VWG, introduced the report of the VWG (CRD3) and explained that the VWG on Alignment had prepared 15 recommendations related to: (i) alignment of 18 commodity standards for the Codex Committee on Milk and Milk Products (CCMMP), the Codex Committee on Fats and Oils (CCFO) and CCSCH, (ii) amendments to Table 3 of the GSFA as a consequence of aligning tamarind seed polysaccharide provisions of CXS 249-2006, CXS 273-1968, CXS 275-1973 and CXS 288-1976; (iii) the draft guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards; and (iv) updating future work.

87. The Chair of the VWG also highlighted the importance of coordination between the Alignment and GSFA Working Groups to ensure consistent recording of results.

Discussion

88. CCFA52 considered the VWG recommendations and took the decisions highlighted in the subsequent paragraphs below.

Recommendation 6 - Development of Table 3 notes

89. CCFA52 endorsed the recommendation to in-principle introduce Notes in Table 3 similar to those in Table 1 and 2 in the GSFA, as this new approach would ensure clarity in the use of food additives with numeric use levels; and thus, avoid potentially complicated requirements that could arise once a commodity standard has been aligned with the GSFA.

90. CCFA52 further tasked the alignment EWG established by CCFA52 to identify and consider the implementation issues around Table 3 notes; and to consult the Codex Secretariat to identify any issues associated with the inclusion of the new notes in the GSFA database.

Recommendation 7 – Amendment to titles

91. CCFA52 endorsed the recommendation related to the removal of the second entry for CXS 283-2978 in the Tables of Annex C of the GSFA referring to food category 01.6.1 (Appendix VI, Part C.1)

Recommendation 8 – Statement on processing aids

92. CCFA52 endorsed the recommendation to use the following standardised text for the milk and milk products standards that refer specifically to processing aids, and noted that this will not apply as a general approach for all cheese or all dairy standards.

"Processing aids used in products conforming to this standard should be consistent with the Guidelines on Substances used as Processing Aids (CXG 75-2010)" in any dairy commodity standard that refers specifically to processing aids, but not as a general approach for all cheese or all dairy standards".

Recommendation 9 – Guidelines to avoid future divergence between the GSFA and commodity standards

93. CCFA52 endorsed the recommendation and agreed that the Guideline document could prevent the future divergence of food additive provisions of commodity standards with the GSFA and should be communicated to the active commodity committees and be published as an Information Document on the Codex website.

Recommendation 10 – Evaluation of the information in the Procedural manual on alignment of standards

[7] CL 2021/24-FA; CX/FA 21/52/6; CX/FA 21/52/6 Add.1 (Brazil, Chile, Colombia, Ecuador, Japan, Peru, United Kingdom, EU Specialty Food Ingredients, IDF, IFAC and ISC); CRD3 (Report of the 52nd CCFA's Virtual Working Group on endorsement and alignment); CRD8 (USA); CRD10 (European Union); CRD22 (Senegal); CRD23 (European Union)

94. CCFA52 endorsed the recommendation and underscored the need to evaluate whether the information in the Procedural Manual was sufficient to avoid future divergence; and If not, then the Alignment EWG should consider appropriate additions to the Procedural Manual.

Recommendation 11 - Additive status of lysozyme and paprika oleoresin

95. CCFA52 endorsed the revised recommendation, noting that the JECFA Secretariat had advised that lysozyme (INS 1105) had been evaluated as a processing aid for cheese production only, whereas paprika oleoresin (INS 106c (i)) was evaluated as a flavouring, and not as a colouring. As a consequence, the status quo before alignment exercise was undertaken had been maintained i.e., no proposed changes were made to the GSFA.

Recommendation 12 – Amendments to CCMMP commodity standards

96. CCFA52 endorsed the recommendation on amendments to the nine (9) CCMMP commodity standards, noting that they had been aligned in accordance with the decision tree as developed by CCFA.

Recommendation 13 – Amendments to the GSFA associated with CCMMP standards

97. CCFA52 endorsed the recommendation on associated amendments to the GSFA as a consequence of the amendments to the CCMMP commodity standards.

Recommendation 14 – Amendments to CCFO commodity standards

98. CCFA52 endorsed the recommendation on the amendments to the six (6) CCFO commodity standards as a result of the alignment exercise and noted that no written comments on the proposals where received by the VWG.

Recommendation 15 – Amendments to the GSFA associated with CCFO standards

99. CCFA52 endorsed the recommendation to amend GSFA as a consequence of the alignment of the CCFO commodity standards.

Recommendation 16 – Amendments to CCSCH commodity standards

100. CCFA52 endorsed the recommendation on the amendment to the three (3) CCSCH Commodity standards as a result of the alignment exercise

Recommendation 17 – GSFA Working Group

101. CCFA52 endorsed the recommendation to task the GSFA EWG to consider whether the note 188 in the GSFA linked to aspartame (INS 951), acesulfame potassium (INS 950) and the aspartame-acesulfame salt (INS 962) was correct and appropriate. It was clarified that the work would include Note 188 in the GSFA linked to the three food additives in all FCs although originally, the question was only related to the note associated with the use of acesulfame potassium (INS 950) in FC 12.2.

Recommendation 18 – Amendments to the GSFA associated with CCSCH standards

102. CCFA52 endorsed the recommendation to amend GSFA as a consequence of the alignment of the three (3) CCSCH commodity standards noting that there were no written comments submitted to VWG

Recommendation 19 – Alignment of tamarind seed polysaccharide (INS 437) provisions

103. CCFA52 endorsed the recommendation on the amendments to the entry for tamarind seed polysaccharide (INS 437) in Table 3 of the GSFA

Recommendation 20 –Other consequential amendments

104. CCFA52 endorsed the revised recommendation on the proposed consequential alignment amendments that had been forwarded from the GSFA VWG.

Others – Future work plan for alignment

105. CCFA52 discussed and noted that the EWG on alignment should update its current work plan taking into account the discussion at the current session and that the existing EWG should continue with the alignment work, further noted the opinion of the EWG Chair that the workplan for the EWG leading to CCFA53 was ambitious with some associated uncertainty over whether all tasks can be completed.

Conclusion

106. CCFA52 agreed to forward to CAC44 for adoption of:

(i) the revised food-additive sections of

a) the nine standards for milk and milk products, i.e. *Group Standards for Cheeses in Brine* (CXS 208-1999)*; Unripened Cheese including Fresh Cheese* (CXS 221-2001)*; Standards for a Blend of Evaporated Skimmed Milk and Vegetable Fat* (CXS 250-2006)*; a Blend of Skimmed Milk and Vegetable Fat in Powdered Form* (CXS 251-2006)*; a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat* (CXS 252-2006)*; Standards for Cottage Cheese* (CXS 273-1968)*; Cream Cheese* (CXS 275-1973)*; Extra Hard Grating Cheese* (CXS 278-1978)*; and General Standard for Cheese (*CXS 283-1978) (Appendix V, Part A);

b) the six standards for fats and oils, i.e. *Standards for Edible fats and oils not covered by individual standards* (CXS 19-1981)*; Olive oils and olive pomace oils* (CXS 33-1981)*; Named vegetable oils* (CXS 210-1999)*; Named animal fats* (CXS 211-1999)*; Fat spreads and blended spreads* (CXS 256-2007)*; and Fish oils* (CXS 329-2017) (Appendix V, Part B);

c) the three standards for spices and culinary herbs, i.e. *Standards for Black, White and Green (BWG) Peppers* (CXS 326-2017); *Cumin* (CXS 327-2017); and *Dried Thyme* (CXS 328-2017).(Appendix V, Part C);

d) amendments to CXS 117-1981 and CXS 152-1985 due to alignment of methylate copolymer, basic (INS 1205) (Appendix V, Part D);

(ii) the revised provisions of the GSFA in relation to

a) the amendments to title and food category number for CXS 283 in Annex C of the GSFA (Appendix VI, Part C.1);

b) the alignment of nine standards for CCMMP, six standards for CCFO and three standards for CCSCH (Appendix VI, Part C.2-C.4);

c) the partial alignment of CXS 249-2006, CXS 273-1968, CXS 275-1973 and CXS 288-1978 to include tamarind seed polysaccharide (INS 437) (Appendix VI, Part C.5); and

d) the linked entry for food category 12.5 in the References to Commodity Standards for GSFA Table 3 Additives in the Annex to Table 3 (Appendix VI, Part C.6);

107. CCFA52 also agreed to:

(i) publish on the Codex website the document titled *"Guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards"* as an information document and inform the corresponding Commodity Committees of this document (Appendix XII);

(ii) Update the alignment future work plan contained in the Information Document titled Guidance to Commodity Committees on the Alignment of Food Additive Provisions (Appendix XIII);

(iii) establish an EWG, chaired by Australia and co-chaired by the United States of America and Japan, and working in English only, to consider:

a) re-circulating for a third time the alignment of the following milk and milk products commodity standards which were circulated twice for comments in 2020: CXS 207-1999; CXS 243-2003; CXS 253-2006; CXS 262-2006; CXS 281-1971; CXS 282-1971; CXS 288-1976; CXS 290-1995 and CXS 331-2017;

b) investigating the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat *(ref. CRD03 recommendation 6)*;

c) whether the information in the Procedural Manual is sufficient or if amendments are required to ensure future divergence does not occur, taking into account the Guideline Document on Avoiding Future Divergence of Food Additive Provisions in the GSFA with Commodity Standards, *(ref. CRD03 recommendation 10)*;

d) CCPFV food additives provisions to resolve the technical issues identified by the VWG in their consideration of endorsement, specifically for: *Standard for Mango Chutney; Standard for Gochujang; and Standard for Chilli Sauce (ref. CRD03 recommendation 4)* ;

e) the alignment of the following CCNFSDU commodity standards: *CXS 72-1981; CXS73-1981; CXS 74-1981; CXS 156-1987; CXS 181-1991; CXS 203-1995;* and the Guideline for the Ready to Use Therapeutic Foods (RUTF) *(ref. Brought forward from Workplan and CRD3 recommendation 3)*; and

f) alignment for the regional standards: CCAFRICA (CXS 325R-2017); CCEURO (CXS 40R-1981); *(ref. Brought forward from Workplan).*

108. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA53.

109. CCFA52 further agreed to establish a physical working group (PWG) (or a VWG, depending on the development of the COVID-19 pandemic), chaired by Australia and working in English only, to meet immediately prior to CCFA53 (half-day, preceding the session) to consider and prepare recommendations for the plenary on:

(i) the report of the Alignment EWG ; and

(ii) the endorsement of food-additive provisions referred by commodity committees.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)[8]

110. CCFA52 noted that the VWG on the GSFA (VWG-GSFA), held on 21, 22 and 23 June and chaired by USA, had made recommendations on 500 provisions already in the Codex step procedure and/or already adopted, 146 provisions relating to the creation of a group header named SUCROSE ESTERS, and discussed 90 proposed new and/or revised provisions. These matters related to agenda items 5(a) and 5(b).

111. CCFA52 considered VWG-GSFA recommendations 1–35 (as contained in CRD2) and took decisions as follows:

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): THE REPORTS OF THE EWG ON THE GSFA (Agenda item 5a)[9]

Recommendations 1 - 2

112. CCFA52 endorsed the recommendation regarding:

(i) the adoption at Step 5/8 of the draft provisions in Tables 1 and 2 of the GSFA contained in CRD2 Annex 1 Part A; and.

(ii) the discontinuation of the draft and proposed draft provisions contained in CRD2 Annex 2 Part A.

Recommendation 3

113. CCFA52 noted that recommendation 3 (i.e., alignment of (i) the provisions in FC 02.1.2 and the corresponding commodity standards; and (ii) the provisions in FC 12.2.1 and the corresponding commodity standards) had been considered in CRD3 Annexes 3, 4, 6 and 9; and the relevant provisions had been endorsed under agenda item 4.

Recommendation 4

114. CCFA52 endorsed the recommendation regarding the adoption at Step 5/8 of the draft provisions in Table 3 of the GSFA contained in CRD2 Annex 1 Part B.

115. CCFA52 also agreed that, should agreement be reached on the approach discussed in agenda item 8 related to the status of the GSFA online system (see para. 231), the following notes in column 5 of Table 3 attached to the corresponding food additives should be removed from CRD2 Annex 1 Part B:

(i) CS 66-1981, CS 117-1981, CS 291-2010, CS 309R-2011 and CS 319-2015 attached to lecithin, partially hydrolyzed (INS 322(ii)); and

(ii) CS 117-1982 and CS 319-2015 (special holiday pack canned pears only) attached to lutein from *Tagetes Erecta* (INS 161b(i)) and zeaxanthin (synthetic) (INS 161h(i)).

---

8 CRD2 (Report of the 52nd CCFA's Virtual Working Group on GSFA)

9 CL 2021/25-FA; CX/FA 21/52/7; CX/FA 21/52/7 Add.1; CX/FA 21/52/7 Add.2 (Australia, Chile, Colombia, Costa Rica, Ecuador, Egypt, European Union, Guatemala, Indonesia, Japan, Kenya, Peru, Thailand, United Kingdom, CCC, FIA, IACM, ICBA, IDF, IFAC, ISA, ISC and NATCOL); CRD11 (India); CRD13 (Senegal); CRD2 (Report of the 52nd CCFA's Virtual Working Group on GSFA); CRD14 (EU Specialty Food Ingredients); CRD19 (Burkina Faso, Chile, Tanzania, Uganda and EAC); CRD22 (Senegal); CRD24 (El Salvador); CRD25 (African Union); CRD27 (Kenya)

116. The Codex Secretariat explained that the revised approach to listing corresponding commodity standards in Table 3 had been implemented as requested by CCFA50. In terms of the technical operation associated with the GSFA database, there should be no further obstacles.

Recommendations 5 - 6

117. One Member proposed that gum arabic (acacia gum) (INS 414) should be allowed for use in FC 04.1.1.2 at the level of GMP and that it is used to maintain the stability/ wetting or thickening effect of the application of waxes, coatings or glazes where these surface treatments were permitted for application to the surface of fresh fruit.

118. CCFA52 endorsed the recommendation regarding the adoption at Step 5/8 of the draft provisions in Tables 1 and 2 of the GSFA contained in CRD2 Annex 1 Part C with the insertion of gum arabic (acacia gum) (INS 414) at a maximum use level (ML) of Good Manufacturing Practice (GMP) and associated with Notes 453 and 454.

119. Consequentially, CCFA52 agreed to remove the provision for gum arabic (acacia gum) (INS 414) in FC 04.1.1.2 from CRD2 Annex 2 Part B and endorsed the recommendation regarding the discontinuation of the remaining draft and proposed draft provisions in CRD2 Annex 2 Part B.

Recommendation 7

120. Noting that no information had been provided on the actual use of alginic acid (INS 400), calcium alginate (INS 404), and pectins (INS 440) as a glaze or in a glaze/coating or wax applied to fresh vegetables in FC 04.2.1.2, CCFA52 agreed to discontinue work on the three draft and proposed draft provisions contained in CRD2 Annex 3 Part A.

Recommendations 8 - 10

121. CCFA52 agreed to consider recommendations 8-10 together as they were all related and noted the views expressed in the following paragraphs.

122. One Member pointed out that the provision for SUCROSE ESTERS in FC 05.1.4 should be maintained at Step 2 rather than for adoption at Step 5/8 as agreed by VWG. Another Member also indicated that it might be inappropriate to send the provision for SUCROSE ESTERS in FC 05.1.4 for adoption in view of the fact that dietary exposure assessment for the three individual food additives under the group header (i.e. sucrose esters of fatty acids (INS 473), sucrose oligoesters type I and type II (INS 473a), and sucroglycerides (INS 474)) had not been completed by JECFA.

123. The Codex Secretariat sought clarifications on: (i) the reason why JECFA's uncompleted dietary exposure assessment would only impact the provision for SUCROSE ESTERS in FC 05.1.4 not in other FCs; and (ii) if the provision for SUCROSE ESTERS in FC 05.1.4 was removed from the provisions for adoption (i.e. CRD2 Annex 1 Part D), where the proposed draft provisions would be placed and whether the pertinent provisions included in provisions for discontinuation (i.e. CRD2 Annex 2 Part C) needed reconsidering.

124. The VWG Chair explained that: (i) the original recommendation in document CX/FA 21/52/7 Appendix 3, was to combine the existing provisions for the three individual food additives (which were currently at step 2) the under group header SUCROSE ESTERS in FC 05.1.4 and hold that provision at Step 2; however, during the discussions of the VWG, it was agreed to combine the three provisions under the group header SUCROSE ESTERS and forward the provision for adoption at Step 5/8; (ii) all of the FCs where provisions for SUCROSE ESTERS are listed in CRD2 Annex 1 Part D already contained adopted provisions for at least one of the individual additives with exception of FC 05.1.4., (iii) a proposal to combine the existing individual provisions in 05.1.4 into a single provision for the group header SUCROSE ESTERS to be held at Step 2 was just an administrative exercise as the provision under the group header would be held at the current step and not advance through the step process; and (iv) there was no impact to the provisions outlined in CRD2 Annex 2 Part C as the draft provisions for sucrose esters of fatty acids (INS 473), sucrose oligoesters type I and type II (INS 473a), and sucroglycerides, (INS 474) in FC 05.1.4 would still be discontinued as a result of including a provision for SUCROSE ESTERS at step 2 in this FC in the GSFA database.

125. CCFA52 endorsed the recommendation regarding:

(i) the adoption at Step 8 of the provisions for the group header SUCROSE ESTERS in Tables 1 and 2 of the GSFA contained in CRD2 Annex 1 Part D with the exception of the provision for SUCROSE ESTERS in FC 05.1.4, which would be included in the GSFA database and maintained at Step 2 under this group header;

(ii) the discontinuation of the draft and proposed draft provisions contained in CRD2 Annex 2 Part C; and

(iii) the revocation of the adopted provisions contained in CRD Annex 4 Part A.

Recommendation 11

126. The VWG Chair proposed to consider the recommendation at this session to avoid forgetting the recommendation and also in view of the fact that the *Standard for Chili Sauce* (formally CXS 306R-2011) had been converted into an international standard by CCPFV while CCPFV had been adjourned *sine die*. Therefore, the revision to the food additive section of CXS 306R-2011 should be under the purview of CCFA.

127. Australia, as the EWG Chair on Alignment clarified that alignment of CXS 306R-2011 and the GSFA had been included in the terms of reference of the alignment EWG and the outcomes of the EWG would be considered at CCFA53.

128. CCFA52 agreed to task the EWG on Alignment established by CCFA52 (see para. 107(iii)) to consider revision to the food additive section of CXS 306R-2011 to replace the listing for sucrose esters of fatty acids (INS 473) with a listing for SUCROSE ESTERS (INS 473, 473a, 474) at a use level of 5000 mg/kg.

Recommendations 12 - 13

129. CCFA52 endorsed the recommendation regarding:

(i) the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions in Tables 1 and 2 of the GSFA contained in CRD2 Annex 1 Part E;

(ii) the revision of the adopted provision for Lauric arginate ethyl ester (INS 243) in FC 09.2.5 indicated in CRD2 Annex 1 Part E; and

(iii) the discontinuation of the draft and proposed draft provisions contained in CRD2 Annex 2 Part D.

Recommendation 14

130. CCFA52 endorsed the recommendation:

- to task the EWG on Alignment to consider consequential revisions to the food additive sections of corresponding commodity standards as a result of the following decisions made by the GSFA WG, noting that the alignment of CXS 243-2003, CXS 294R-2009 and CXS 288-1976 would be addressed in CCFA53 and the alignment of CXS 223-2001 had been included in the future workplan.

For tamarind seed polysaccharide (INS437):

(i) to adopt provisions in FCs 01.2.1.1 and 01.2.1.2 without Note XS243: add INS 437 to the list of allowed stabilizers/thickeners for use in plain fermented milks in CXS 243-2003;

(ii) to adopt the provision in FC 01.4.2 without Note XS288: add INS 437 to the list of allowed stabilizers and emulsifiers/thickeners in CXS 288-1976; and

(iii) to adopt the provision in FC 04.2.2.7 without Notes XS223 and XS294R: add INS 437 to the list of specific thickeners/stabilizing agents in CXS 223-2001 and the list of thickeners in CXS 294R-2009.

131. Pertaining to the decision to adopt a provision for methacrylate copolymer, basic (INS 1205) in FC 06.2.1 without Note XS152, CCFA52 further noted that the recommendation regarding revising the food additive section of CXS 152-1985 to include “carrier” and “glazing agent” to the list of specific functional effects in the general reference for food additives listed in Tables 1 and 2 of the GSFA had been considered in CRD3 Annex 9 Part A and the revision had been endorsed under agenda item 4b.

Recommendation 15

132. CCFA52 endorsed the recommendation to hold the draft provision for propylene glycol alginate (INS 405) in FC 01.1.2 “Other fluid milks (plain)” as contained in CRD2 Annex 3 Part B and recirculate for comment on the specific use level and technological justification for the use level.

Recommendation 16

133. CCFA52 reformulated the question to CCFO to ensure clarity on the issues being requested.

134. CCFA52 agreed to hold the provision for mono- and diglycerides of fatty acids (INS 471) in FC 02.1.2 at its current step as contained in CRD2 Annex 3 Part C and request guidance from CCFO on the technological justification for the use of INS 471 as an antifoaming agent in products for deep frying conforming to the *Standard for Named Vegetable Oils* (CXS 210-1999) excluding virgin and cold-pressed oils.

135. CCFA52 noted that the suggestion not to add Note XS210 to the provision for INS 471 in FC 02.1.2 and instead wait for the guidance from CCFO had been incorporated in CRD3 Annex 4 and had been considered under agenda item 4b.

Recommendation 17

136. CCFA52 endorsed the recommendation regarding the adoption at step 8 of the provision for magnesium carbonate (INS 504(i)) in FC 06.2.1 listed in CRD2 Annex 1 Part F, pending the decision on the addition of flour treatment agent into the INS functional class list for magnesium carbonate (INS 504(i)) under agenda item 6 (CX/FA 21/52/11).

137. CCFA52 agreed to re-examine the decision after completing the discussions on agenda item 6 (see para. 203(i)).

Recommendation 18

138. Taking into account the decision on agenda item 2 on CCPFV report pertaining to the technological justification of emulsifiers, stabilizers, and thickeners in fruit and vegetable nectars, CCFA52 agreed to request the EWG on the GSFA established by CCFA52 recirculate the draft and proposed draft provisions contained in CRD2 Annex 3 Part D for comments and consideration by CCFA53 (see para. 183(ii)).

Recommendation 19

139. In order to provide detailed information on topics where consensus had been reached by the VWG, CCFA agreed to include the following texts in the report i.e., para. 7 and 8 of CX/FA 21/52/7 Appendix 5:

> *"7. In the first and second circular letters for the EWG on the GSFA to CCFA52, EWG members were invited to comment on 5 general topics raised in CX/FA 19/51/19 that could influence the approach taken to address the individual provisions for the use of nitrates and nitrites in specific foods. The topics included (1) the reporting basis for both incoming and residual levels and how both incoming and residual levels would be recorded in the same provision; (2) if the MLs for provisions for nitrates and nitrites in the same food category should be linked; (3) whether it was appropriate in certain food categories to express the MLs "on a meat basis"; (4) a proposal that the use of additional food additives used in conjunction with nitrates and nitrites be the subject of a separate food additive provision; and (5) whether provisions for nitrates and nitrites should account for testing timeframes for residual levels. EWG members were also invited to provide comment and information on actual use, ingoing use levels, and residual levels for individual provisions for nitrates and nitrites in the GSFA.*
>
> *8. The EWG was able to reach consensus for most of point 1 and points 2 through 5. Specifically 1) provisions would report the ingoing amount as the ML with a footnote designating the residual level, and that the ingoing level would be set on the corresponding ion basis (Nitrate: "as NO3 ion"; Nitrites: "As NO2 ion") as well as the residual level for nitrites ("As NO2 ion"); 2) that discussion on linking nitrate and nitrite use in the same food category should be postponed until consensus is reached on a reporting basis for the nitrate provisions; 3) that MLs should be based on the product as marketed and not on a "meat basis"; 4) the use of additional food additives used in conjunction with nitrates and nitrites should be the subject of separate food additive provisions; and 5) specifying testing timeframes for residual levels is not necessary."*

Recommendations 20 - 21

140. CCFA52 endorsed the recommendations to request the Codex Committee on Methods of Analysis and Sampling (CCMAS) to:

(i) establish criteria for the detection of nitrate and nitrite ions in a variety of food matrices specifically dairy (cheese), meat, and seafood; and

(ii) provide information on available methods for detection that meet the established criteria, and in addition whether the method can detect both ions and if so whether the method detects each ion separately or only in combination.

141. To support CCMAS' analysis, CCFA52 agreed to forward to CCMAS the following:

(i) the information on test method and the background discussion contained in CX/FA 21/52/7 Appendix 5, Annex 1;

(ii) Paras. 9 and 10 of CX/FA 21/52/7 Appendix 5 to assist in explaining CCFA's request;

(iii) the information on the maximum use level in adopted provision for nitrates in FC 01.6.2 "Ripened cheese" and adopted provisions for nitrites in FCs 08.2.2 "Heat treated processed meat, poultry, and game products in whole pieces of cuts", and 08.3 "Processed comminuted meat, poultry, and game products"; and

(iv) the information on the lowest proposed residual levels for representative provisions in dairy (cheese), meat, and seafood as contained in CX/FA 20/52/7, Appendix 5, Annex 2.

Recommendations 22 - 23

142. CCFA52 endorsed the recommendations to:

(i) revise the adopted provisions for alitame (INS 956) in the GSFA as listed in CRD2 Annex 1 Part G;

(ii) maintain the provision for alitame (INS 956) in FC 11.6 “Table-top sweeteners, including those containing high-intensity sweeteners” without revision; and

(iii) revoke the adopted provisions contained in CRD2 Annex 4 Part B.

Recommendation 24

143. CCFA52 endorsed the recommendation regarding the adoption at Step 5/8 of the proposed draft provisions in Tables 1 and 2 of the GSFA contained in CRD2 Annex 1 Part H with two minor typographical corrections (i.e. the Step for aspartame-acesulfame salt (INS 962) in FC 14.1.5 and Note 119).

Recommendations 25 - 26

144. CCFA52 endorsed the recommendations to:

(i) adopt at Step 5/8 the proposed draft provisions in Tables 1 and 2 of the GSFA contained in Annex 1 Part I; and

(ii) hold at their current step the proposed draft provisions contained in Annex 3 Part E and recirculate for comment on the actual use level within products conforming to FC 14.1.5 as well as the reporting basis for the use level (on an “as consumed” basis or a “on a dry mixture basis”).

Recommendation 27

145. CCFA52 endorsed the recommendation with the following revisions to the last paragraph of the recommendation:

(i) to replace the wording reading “on a bixin basis” in the third line with "on a norbixin basis”; and

(ii) to revise the penultimate sentence as “A proposal has been made to reduce the use levels for saccharins (INS 954(i)-(iv)) to 230 mg/kg, amaranth (INS 123) to 50 mg/kg and annatto-norbixin (INS 160b(ii)) to 30 mg/kg as norbixin, in FC14.1.4”.

146. CCFA52 agreed (see para 210) that the revised questions would be included in the Priority List of Substances Proposed for Evaluation by JECFA (see Appendix XI)

Recommendations 28 - 29

147. CCFA52 endorsed the recommendations to:

(i) adopt at Step 8 or Step 5/8, the draft and proposed draft provisions in Tables 1 and 2 of the GSFA contained in CRD2 Annex 1 Part J; and

(ii) hold at their current step, the draft provisions contained in CRD2 Annex 3, Part F pending a response from JECFA to the questions posed in Recommendation 27.

Recommendation 30

148. One Member proposed to reduce ML for Caramel II - sulfite caramel from 50,000 mg/kg to 10,000 mg/kg due to possible toxicological effects that could be caused by usage of this food additive in such high dosages.

149. One Observer proposed to: (i) replace the term “products” contained in the Notes B6 and B7 with the term “forms” to be consistent with the *Guidelines for vitamin and mineral food supplements* (CXG 55-2005), noting that Notes B6 and B7 were only attached to the food additive provision in FC 13.6; (ii) add the wordings “as sold to the consumer only” in Note B6; and (iii) add a new note associated with azorubine (INS 122) reading “except for use at 1100mg/kg in effervescent forms as sold to the consumer only”.

150. In response to the above comments, the VWG Chair explained that Note B6 covered products in “solid form” and insertion of the new note for products in “effervescent forms” might need further consideration to avoid confusion. It was suggested that not to add the new Note associated with azorubine (INS 122) in FC 13.6 in light of the fact that this issue was rather complicated, and it was not appropriate to discuss it at the plenary. It was further noted that Members and Observers could make proposals to revise food additive provisions in the GSFA in response to the pertinent CL on proposals for new and/or revision of food additive provisions in the GSFA, should need arise.

151. Two Members indicated that the use level for tartrazine (INS 102) in FC 05.1.4 listed in CRD2 Annex 1 Part K was incorrect. The rapporteurs for the VWG on the GSFA verified that the correct level for the provision is 100 mg/kg.

152. CCFA52 endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions in Tables 1 and 2 of the GSFA contained in CRD2 Annex 1 Part K with the following changes:

(i) to revise Note B6 to read "For use in solid forms as sold to the consumer only";

(ii) to revise Note B7 to read "Except for use at 100 mg/kg in liquid forms as sold to the consumer only"; and

(iii) To reduce the use level for tartrazine (INS 102) in FC 05.1.4 to 100mg/kg.

Recommendations 31 - 32

153. CCFA52 endorsed the recommendation regarding:

(i) the discontinuation of the draft and proposed draft provisions contained in CRD2 Annex 2 Part E; and

(ii) the revocation of the adopted provisions contained in CRD2 Annex 4 Part C.

Recommendation 33

154. CCFA52 noted that (i) matters related to CAROTENOIDS had been considered under agenda item 3a (see paras 38-47, 59 and 60); and (ii) the provisions for lutein from *Tagetes erecta* (INS 161b(i)) and Zeaxanthin, synthetic (INS 161h(i)) had been endorsed by CCFA52 during discussion of recommendation 4 of CRD2.

155. CCFA52 agreed to:

(i) request the EWG on the GSFA established by CCFA52 to consider the provisions for Beta-Carotene-rich extract *Dunaliella salina* (INS 160(a)(iv), and CAROTENOIDS (INS 160a(i), a(iii), e, f) listed in CRD2 Annex 3 Part G; and

(ii) discontinue the provisions for lutein from *Tagetes erecta* (INS 161b(i)) and Zeaxanthin, synthetic (INS 161h(i)) listed in CRD2 Annex 3 Part H, noting that these two food additives had been recommended for adoption in Table 3 of the GSFA (see recommendation 4 of CRD2).

Recommendation 34

156. One Member objected to the recommendation as in their view, the use of colours in FC 14.2.3 should be considered by a separate working group. This view was also supported by another Member.

157. The Codex Secretariat clarified that the proposed draft provision for Caramel II – sulfite caramel (INS 150b) in FC 14.2 was still in the step process in the GSFA. Therefore, transferring the proposed draft provision in the subcategory of FC 14.2 (i.e. 14.2.3) but not advancing that provision further in the step process was only an administrative action rather than a new proposed draft provision.

158. The VWG Chair explained that the wording of the recommendation is to hold the provision at its current step, for circulation in the future without explicitly stating when and which working group would consider this proposed draft provision.

159. CCFA52 endorsed the recommendation to include a proposed draft provision for Caramel II – sulfite caramel (INS 150b) in FC 14.2.3 "Grape wines" as listed in Annex 3 Part I and hold the provisions at its current step for circulation at a later date.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL2019/40-FA AND CL 2020/36-FA) (Agenda Item 5b)[10]

Recommendation 35

160. CCFA52 endorsed the recommendation to include the proposed new provisions contained in CRD2 Annex 5 in the GSFA at Step 2.

[10] CL2019/40-FA; CL 2020/36-FA; CL 2021/25-FA; CX/FA 21/52/8; CX/FA 21/52/8 Add.1 (Australia, Colombia, Egypt, Peru, IFU and ISC); CRD2 (Report of the 52nd CCFA's Virtual Working Group on GSFA); CRD19 (Burkina Faso, Chile, Tanzania, Uganda and EAC); CRD22 (Senegal)

CONTINUATION OF THE DISCUSSION ON THE RELEVANT PROVISIONS FOR SWEETENERS ASSOCIATED WITH NOTE 161 (Agenda item 5c)[11]

161. The European Union, as co-Chair of the VWG, (co-chaired with the USA and the VWG was held on 25 June), presented its report (CRD4), and highlighted the five (5) recommendations put forward for consideration by CCFA52.

Discussion

162. CCFA52 considered the recommendations and took the decisions as indicated in the following paragraphs:

Recommendation 1 – Replacement notes for Note 161

163. CCFA52 endorsed recommendation to revise the adopted provisions for sweeteners to remove Note 161 or replace Note 161 with alternative notes.

Recommendation 2 – Revocation of food additive provisions

164. CCFA52 endorsed the revocation of the adopted provisions and agreed that these should be removed from the GSFA.

Recommendation 3 – Referred to GSFA EWG

165. CCFA52 endorsed the recommendation and agreed to task the EWG on the GSFA established by CCFA52 to revise the draft and proposed draft sweetener provisions still in the step process contained in the FCs listed in Appendix 1 of CX/FA 21/52/9 as per the horizontal approach listed in CRD4 Annex 1; and circulate the provisions for comments.

Recommendation 4 – Future mandate of the EWG

166. Before addressing recommendation 4, the co-Chair informed about the reflections on how to proceed with the remaining work. In light of the limited number of the provisions with Note 161 attached to them, which still need to be discussed, he proposed that the remaining work be undertaken by the EWG on GSFA rather than the EWG on Note 161.

167. A Member praised the considerable success of the current co-Chairing arrangement (between the EU and the USA) for consideration of Note 161, but observed that the proposed change could make it difficult to reach consensus on the complex and difficult issues associated with as the remaining three FCs where CCFA had yet to reach consensus on an approach to Note 161..

168. The co-Chairs clarified that it is more efficient to manage/or handle related work under one EWG instead of two, in this case the EWG on GSFA. It was stressed that both the EU and USA are committed to the work on Note 161 through continued close collaboration and proposed that the mandate of the EWG on the GSFA pertaining to this topic should reflect the fact that the close collaborative efforts on this issue will continue.

169. CCFA52 agreed to endorse the amended recommendation to task the EWG on GSFA to discuss adopted provisions with Note 161 attached to them in FCs 5.1.1, 7.1 and, 12.2 and its subcategories and provide recommendations for a replacement of Note 161 or where such provisions should be revoked/ discontinued, and whether the descriptors of these FCs should be revised to address the use of food additives, including sweeteners.

Recommendation 5 – Application of horizontal approach

170. The EU, speaking as the Co-Chair of the VWG, recalled that during the VWG, a Member Organisation noted that CCFA had not yet considered the horizontal approach to address Note 161 for sweeteners in the context of adopted provisions for sweeteners that are not associated with Note 161. As a consequence, the outcome of the working group could create inconsistencies amongst GSFA provisions for sweeteners that are not based on science or risk management considerations and do not provide comprehensive information on the differences in the use of sweeteners amongst Codex Members. Therefore, the VWG proposed that CCFA52 further discuss the expansion of the mandate for the EWG on Note 161 to CCFA53 to include the consideration of the application of the horizontal approach in the context of adopted provisions for sweeteners that do not have Note 161 attached to them. The Co-chair subsequently proposed that, rather than assigning this task to the EWG on Note 161, CCFA52 task the Codex Secretariat to undertake this work as an administrative exercise taking into account the horizontal approach to the use of sweeteners in food categories as listed in

[11] CL 2021/26-FA; CX/FA 21/52/9; CX/FA 21/52/9 Add.1 (Australia, Chile, Colombia, Cuba, Dominican Republic, Ecuador, Egypt, European Union, Kenya, Paraguay, Peru, United Kingdom, CCC, FIA, IDF and ISA); CRD4 (Report of the 52nd CCFA's Virtual Working Group on Note 161); CRD04 (Report of the 52nd CCFA's Virtual Working Group on Note 161); CRD11 (India); CRD15 (European Union); CRD19 (Burkina Faso, Chile, Tanzania, Uganda and EAC); CRD22 (Senegal); CRD27 (Kenya)

CRD4 Annex 1.

171. CCFA52 noted:

(i) that the intent of the work is to ensure consistency for the notes attached to sweeteners in the GSFA without re-discussing the individual provisions, especially maximum use levels;

(ii) the proposal would be undertaken administratively by the Codex Secretariat by way of compiling the relevant information regarding adopted provisions in the GSFA for additives with sweetener functions but not associated with note 161; and

(iii) the clarification that all additives with sweetener function, including polyols, should be considered and it was stressed that the work would pertain to the horizontal approach but not re-open discussions on any specific provision.

172. The Codex Secretariat confirmed that it will undertake the administrative work to prepare a discussion paper as requested by CCFA52.

Conclusion

173. CCFA52 agreed:

(i) to forward to CAC44 for adoption the revised provisions for sweeteners in different food categories, as listed in Appendix VI, Part E;

(ii) to forward to CAC44 for revocation the provisions for sweeteners in different food categories, as listed in Appendix VII, Part B;

(iii) to request the EWG on GSFA as established under para. 183 to:

a) revise the draft and proposed draft sweetener provisions still in the step process contained in the FCs listed in Appendix 1 of CX/FA 21/52/9 as per the horizontal approach listed in CRD4 Annex 1 and circulate the provisions for comments;

b) to discuss adopted provisions with Note 161 attached to them in FCs 5.1.1, 7.1 and, 12.2 and its subcategories and provide recommendations for a replacement of Note 161 or where such provisions should be revoked/ discontinued, and whether the descriptors of these FCs should be revised to address the use of food additives, including sweeteners, and that this work would be undertaken in close collaboration between the USA and the EU; and

(iv) to request the Codex Secretariat to undertake an administrative review of all adopted food additives provisions in the GSFA for additives with sweetener function but not associated with Note 161 and prepare a status paper for consideration at CCFA53.

GENERAL INFORMATION ON THE AVAILABILITY OF DATA RELATED TO NITRATES AND NITRITES (Agenda item 5d)[12]

174. The Codex secretariat informed the Committee that based on the decision made by CCFA51, a CL was distributed to collect general information. It was noted that although some countries could submit more data; they were limited in some food categories, some parameters and some countries.

Discussion

175. The Chairperson observed that based on the JECFA Secretariat's explanation in document CCFA 50/CRD06, it was unlikely for the available data to meet the required global coverage and proposed that the Committee should discontinue the consideration on this matter for the time being.

176. The JECFA secretariat informed the Committee that although the available data on nitrates and nitrites were not sufficient, if the Committee decided, JECFA would start looking into what scientific advice could be provided to CCFA on this matter.

177. One Member indicated a request had been referred to CCMAS to consider developing the methods of analysis for nitrates/nitrites, and it would take a while to receive feedback from CCMAS and information on the data availability for nitrates/nitrites would be of help for further analysis in terms of progressing the food additive provisions for nitrates/nitrites. Another Member informed CCFA52 that there were newly published data on nitrates/nitrites in both water and food.

178. One Observer, while citing the example of dairy products, pointed out that it would be difficult to analytically determine whether nitrates/nitrites were used as an additive or are naturally present.

[12] CL 2019/49-FA; CX/FA 21/52/10 (Brazil, European Union, Indonesia, Iran, Japan and Paraguay); CRD19 (Burkina Faso, Chile, Tanzania, Uganda and EAC)

179. CCFA52 noted that it might be useful to issue another CL to give more opportunity for data submission in order to assist CCFA in determining whether the advice from JECFA could be sought.

Conclusion

180. CCFA52 agreed to request the Codex Secretariat issue a CL (same as CL 2019/49-FA) to further collect general information on data related to nitrates and nitrites

181. The Chairperson encouraged Members and Observers to respond to the CL by providing the requested information.

GENERAL CONCLUSION FOR AGENDA ITEM 5

182. CCFA52 agreed to forward to CAC44:

(i) the draft and proposed draft food-additive provisions of the GSFA for adoption at Step 8 and Step 5/8 and revisions to adopted provisions (Appendix VI)[13];

(ii) the food additive provisions of the GSFA for revocation (Appendix VII)[14]

(iii) a number of draft and proposed draft food-additive provisions for discontinuation in the GSFA (Appendix VIII)[15]; and

(iv) two food-additive provisions at Step 2 for inclusion in the GSFA (Appendix IX)[16].

Work for CCFA53

<u>EWG on the GSFA</u>

183. CCFA52 agreed to establish an EWG, chaired by the USA and working in English only, to consider:

(i) The result of review of 87th JECFA on CAROTENOIDS as well as discussion at CCFA52 on agenda item 3(a) (see para. 60):

(ii) replies from CCPFV on:

a) tartrates (INS 334, 335(ii), 337) in FC 04.1.2.6 “Fruit based spreads (e.g. chutney), excluding products in FC 04.1.2.5)”;

b) acidity regulators in general, and tartrates (INS 334, 335(ii), 337) specifically in FC 04.1.2.2 “Dried fruit”;

c) emulsifiers, stabilizers, thickeners in general, and xanthan gum (INS 415) specifically, in FC 14.1.2 “Fruit and vegetable juices” and its subcategories and FC 14.1.3 “Fruit and vegetable nectar” and its subcategories. This would also include tamarind seed polysaccharide (INS 437) in FCs 14.1.3.1, 14.1.3.2, 14.1.3.3, and 14.1.3.4 as listed in Annex 3 Part D of CRD2;

d) colours in the Annex on French fried potatoes of the *Standard for Quick Frozen Vegetables* (CXS 320-2015);

e) acidity regulators in general, and calcium lactate (INS 327) specifically, in FC 14.1.2.1 “Fruit juice” generally, and in Chinese plum juice specifically;

f) acidity regulators in general, and phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i) (v);542) and tartrates (INS 334, 335(ii), 337) specifically in FC 14.1.2.2 “Vegetable juice”, FC 14.1.2.4 “Concentrates for vegetable juice”, FC 14.1.3.2 “Vegetable nectar”, and FC 14.1.3.4 “Concentrates for vegetable nectar” and the maximum use levels needed to achieve the intended technological effect;

g) tamarind seed polysaccharide (INS 437) in the *Standard for Pickled Cucumbers* (CXS 115-1981);

(iii) the appropriateness of the proposals listed in Appendix 1 of CX/FA 21/52/2 pertaining to notes associated with food additives contained under group headers;

(iv) whether the notes in the GSFA linked to aspartame (INS 951), acesulfame potassium (INS 950) and the aspartame-acesulfame salt (INS 962) are aligned and revise related provisions in the GSFA accordingly;

---

13 Recommendations for adoption arising from agenda item 5a.
14 Recommendations for revocation arising from agenda item 5a and 5c.
15 Recommendations for discontinuation related to agenda items 5a.
16 Recommendations related to agenda item 5b.

(v) the provision for propylene glycol alginate (INS 405) in FC 01.1.2 for comment on the specific use level and technological justifications for the use level (CRD2, Annex 3 Part B);

(vi) draft and proposed draft provisions for sweeteners in FC 14.1.5 for comment on the actual use level as well as the reporting basis for any provided use level (CRD2, Annex 3 Part E);

(vii) the requests from agenda item 5c: draft and proposed draft sweetener provisions still in the Step Process in the Food Categories listed in Appendix 1 of CX/FA 21/52/9 (see para. 173(iii)a));

(viii) the requests from agenda item 5c: discuss provisions with Note 161 attached to them in FCs 05.1.1, 07.1 and 12.2 and its subcategories (see para. 173(iii)b));

(ix) draft and proposed draft provisions for sweeteners in all FCs of the GSFA not covered by the topics (vi), (vii), and (viii); and

(x) provisions entered at Step 2 of the GSFA contained in CRD2 Annex 5.

PWG on the GSFA

184. CCFA52 agreed to establish a PWG (or a vWG, depending on the development of the COVID-19 pandemic), chaired by the USA and working in English only, to meet immediately prior to CCFA53 (1.5 days) to consider and prepare recommendations for the plenary on:

(i) the outstanding provisions from the VWG to CCFA52 i.e. provisions for colours in FC 01.0 – 03.0 and subcategories, including all provisions currently in the step process and those adopted with Note 161 (CX/FA 21/52/7 Add. 1 Appendix D);

(ii) the report of the EWG on the GSFA; and

(iii) responses to the CL on proposals for new and/or revised provisions of the GSFA (i.e. CL 2021/55-FA).

PROPOSED DRAFT REVISION TO THE *CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES* (CXG 36-1989) (Agenda item 6)[17]

185. The Chairperson informed the Committee that due to the nature of virtual meeting, it was not possible to hold an in-session WG on INS; and that based on the comments compiled in CX/FA/ 21/52/11 Add.1, the Chair of the EWG on INS had updated conclusions and recommendations contained in CX/FA/ 21/52/11 and prepared CRD5. The Chairperson proposed that the Committee consider CRD5 as the basis for discussion.

186. Belgium, Chair of the EWG on INS, introduced this item.

Discussion

187. CCFA52 considered the recommendations and made the following decisions:

Recommendation 1

188. The Chair of the EWG recommended that CCFA52 endorse INS 960c and INS 960d with revised names contained in CRD5 and proposed that JECFA insert the INS numbers in the specifications for consistency purpose.

189. CCFA52 noted that the recomended names for INS 960c and INS 960d had been changed respectively, with INS 960c changed from “enzyme modifed steviol glycosides” to “enzymatically produced steviol glycosides” and INS 960d, changed from “enzyme modified glucosylated steviol glycosides” to “glucosylated steviol glycosides”.

190. The JECFA secretariat explained that JECFA had chosen the names for the various steviol glycosides to appropriately delineate among the various production methods employed. He further confirmed that JECFA would update its databases automatically once the Committee had issued the corresponding INS numbers.

191. Some Members and Observers supported the revised names as they were clear in differentiating these production methods from the steviol glycoside extracted from the plant and would not mislead consumers. In the case of INS 960c, the revised name is legally used in one Member Organization.

192. Some Members were not in favour of the revised name for INS 960c, noting that this compound was produced through enzyme modifications. One Member, objecting the name of “glucosylated steviol glycoside” for INS 960(d), emphasized that “enzyme modified” should be included in the name for INS 960(d) for the sake of safety.

[17] CL 2019/12-FA; CL 2021/1-FA; CX/FA 21/52/11; CX/FA 21/52/11 Add.1 (Colombia, Ecuador, European Union, Malaysia, Peru, EU Specialty Food Ingredients, IFAC and ISC); CRD5 (Report of the chairs on INS); CRD20 (Republic of Korea); CRD22 (Senegal), CRD25 (African Union)

193. Another Member expressed the view that although they supported JECFA names for the purpose of consistency, in spirit of compromise, they could agree with the revised names if JECFA could insert INS numbers and names as synonyms in the JECFA specifications.

194. CCFA52 endorsed the recommendation regarding INS 960c and INS 960d with the revised names and the request to JECFA for insertion of the INS numbers and names as synonyms in JECFA specifications.

195. In reply to the question of the possible inclusion of synonyms for Jagua (genipin-glycine) blue, the EWG Chair clarified that it was uncommon to include many different synonyms in INS. However, the EWG may further consider this request.

Recommendation 2

196. CCFA52 endorsed the recommendation to assign INS 101(iv) to riboflavin from *Ashhbya gossypii* with the functional class "Colour" and technological purpose "*colour*".

Recommendation 3

197. CCFA52 endorsed the recommendation.

198. In reply to the request to delete INS 960b(i) as INS 960b covers INS 960 b(i), the Codex secretariat clarified that as described in the corresponding CL, proposal on deletion of INS number should be submitted in reply to a CL and with appropriate justification.

199. The Chairperson encouraged interested Members and Observers to submit a request to delete INS 160b(i) in reply to the CL titled "Request for comments on the proposed draft revision at Step 5/8 to the Class Names and the International Numbering System for Food Additives (CXG 36-1989)".

Recommendation 4

200. CCFA52 endorsed the recommendation on the information document on INS for deleted and re-used numbers and agreed to request the Codex secretariat to regularly update the information document and publish it on CCFA webpage.

Conclusion

201. CCFA52 agreed to:

(i) forward the proposed draft amendments to the INS to CAC44 for adoption at Step 5/8 and consequential amendments to CXM 6-2019 (Appendix X);

(ii) publish the information of deleted INS numbers and re-used numbers as an information document and request Codex secretariat regularly update the information document and publish it on CCFA webpage (Appendix XIV);

(iii) establish an EWG, chaired by Belgium and co-chaired by the Islamic Republic of Iran, working in English, to consider

a) replies to the CL 2021/30-FA requesting proposals for change and/or addition to Section 3 of the Class Names and International Numbering System for Food Additives (CXG 36-1989); and preparing a proposal for circulation for comments at Step 3;

b) assigning an INS number to fungal amylase from *Aspergillus niger* and including the functional class and technological purpose of "flour treatment agent"; and

c) the appropriateness to include one or more synonyms for Jagua (genipin-glycine) blue (INS 183) as requested in CX/FA 21/52/11 Add.1

202. CCFA52 noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA53.

203. CCFA52 further agreed that:

(i) as consequential action of the addition of "flour treatment agent" into functional class for magnesium carbonate (INS 504(i)), the provision for magnesium carbonate (INS 504(i)) in FC 06.2.1 listed in CRD2 Annex 1 Part F should be endorsed (see recommendation 17 of CRD2); and

(ii) based on the decisions of specifications and INS numbers for STEVIOL.GLYCOSIDES, the proposed changes relating to the group header STEVIOL GLYCOSIDES in the GSFA as outlined in Annex 1 of CRD7 should be sent for adoption with the update to (i) the names for INS 960c and INS 960d and the corresponding explanatory footnote (Appendix VI, Part B).

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2019/41-FA AND CL 2020/37) (Agenda item 7)[18]

204. Canada introduced the item, noting that no in-session WG on Priority was held due to the virtual meeting format. He explained that, based on CX/FA 21/52/12 Add.1 (Replies to CL 2021/61-FA) and other relevant documents, a report (CRD6) which addressed the Priority List of Substances Proposed for Evaluation by JECFA has been prepared. He proposed that the Committee consider CRD6 as the basis for discussion.

Discussion

205. CCFA52 considered the six (6) recommendations in CRD6, and made the following comments and decisions:

Discussion

Titanium dioxide (INS 171)

206. In response to the request for clarification on the timeline for the call for data and re-evaluation of titanium dioxide (INS 171), Canada clarified that even though titanium dioxide was put on the priority list, it would be in 2023 when a call for data would be issued.

207. One Member stressed a potential impact on trade if titanium dioxide is removed from EU market based on EFSA's recent opinion and given the fact that titanium dioxide is widely used as a food additive and that the risk assessment by JECFA would begin in 2024 at the earliest. He urged the JECFA Secretariat to consider every possible option to expedite the risk assessment by JECFA.

208. The JECFA Secretariat, in response to the concern, stated that JECFA would do its best to expedite the process.

Aspartame (INS 951), acesulfame potassium (INS 950), saccharins (INS 954(i)-(iv)), amaranth (INS 123), annatto extracts, norbixin based (INS 160b(ii))

209. ICBA drew the attention of CCFA52 to the fact that the re-evaluation of aspartame (INS 951) was independent from the other relevant food additives being discussed (including acesulfame potassium (INS 950), saccharins (INS 954(i)-(iv)), amaranth (INS 123) and annatto extracts, norbixin based (INS 160b(ii))) and that available national or regional assessments on aspartame should also be considered as part of the JECFA review. Canada clarified that re-evaluation of aspartame is aimed at safety while re-evaluation for other four food additives are for exposure assessment.

210. CCFA52 noted the request from ICBA to amend the text in the "basis for request of re-evaluation of exposure for acesulfame potassium, saccharins, amaranth and annatto extracts, norbixin-based" in line with the decision agreed on agenda item 5a (see para. 145, Recommendation 27 of CRD2).

211. In response to the question of whether the matters discussed under this agenda item would be included in the call for data for the 95th JECFA meeting which was published on 7th of September 2021, Canada stated that the list of substances contained in the call for data for the 95th JECFA meeting would not be updated, consistent with usual practice.

Lead specifications for diatomaceous earth, charcoal (activated carbon) and bentonite

212. Regarding bentonite, CCFA52 noted a proposal by IFU to include bentonite in Table 2, as it may be used in fruit juice production, as a processing aid, during clarification of the product.

213. While there was a proposal from the EU and its Member States (EUMS) to include at least bentonite (INS 558) in the priority 1 group for safety reason, Canada clarified that the priority ranking is systematically assigned based on the type of the request for the placement in the priority list rather than urgency of the issue, and thus ranking of the priority for bentonite needed not to be changed. CCFA52 agreed to draw JECFA's attention to this request due to the safety concerns for bentonite.

Thaumatin II

214. The CCC requested that their contact information in the Table 1 of Annex 1 would be modified accordingly.

[18] CL 2019/41-FA; CL 2020/37-FA; CL 2021/61-FA; CX/FA 21/52/12 (Replies to CL 2019/41-FA of Colombia, Japan, CEFIC, EU Specialty Food Ingredients, ICBA, IOFI, ISC, and DSM Food Specialties and replies to CL 2020/37-FA of Colombia, European Union, CCC, FoodDrinkEurope, IACM, IOFI and Intertek); CX/FA 21/52/12 Add.1 (Replies to CL 2021/61-FA of Australia, Canada, Colombia, Costa Rica, Cuba, Egypt, European Union, Japan, Peru, Saudi Arabia, United Kingdom, United States of America, AMFEP, CCC, EFEMA, EU Specialty Food Ingredients, IACM, ISA, NATCOL and Intertek Health Sciences Inc.); CRD6 (Report of in session WG chair on the JECFA priority list)

Spirulina extract (INS 134)

215. CCFA52 noted the request from NATCOL that the contact information in the Table 1 of Annex 1 would be modified accordingly.

Natamycin (INS 235) and Nisin (INS 234)

216. Responding to a request by a Member to clarify the timeframe for the data collection for natamycin and nisin, the JECFA Secretariat noted that, although JECFA has already received some information for the evaluation of natamycin and nisin to some extent, the sponsors had informed JECFA that toxicological studies would be submitted the following year, meaning that the evaluation for natamycin and nisin was likely to begin at the JECFA meeting of 2023.

Lycopenes, synthetic (INS 160d(i)) and lycopene, Blakeslea trispora (INS 160d(iii))

217. Canada reported that for lycopenes there was no information provided by Members in reply to CL 2021/61-FA and noted that the United Kingdom had indicated that they would offer support for this issue. The United Kingdom confirmed their willingness to provide support.

Conclusion

Recommendation 1

218. CCFA52 endorsed recommendation to add the substances subject to the request from CCCF set out in 21/52/2 Add. 1 to the draft JECFA Priority List (Tables 1 and 2 of Annex 1) and further agreed to the revision of Table 1 of Annex 1 by adding the reduced level for amaranth (INS 123) and annatto, norbixin based (INS 160b(ii)), as well as adding a note on bentonite as a recognised processing aid in fruit juices

Recommendation 2

219. CCFA52 endorsed the recommendation and agreed:

(i) to retain the requests on the JECFA Priority List of the substances for which no confirmation of the provision of data has been made, with a new date for the confirmation as CCFA53. On the understanding that should there be no data provided they will be removed.

(ii) that the removal of requests from the JECFA Priority List may require the CCFA to consider subsequent risk-management options for provisions in the GSFA or in the Step process, including an examination of whether the additives are in use.

Recommendation 3

220. CCFA52 endorsed the recommendation and agreed to retain ortho-phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232) on the JECFA Priority List.

221. CCFA52 also noted that any discussions on the classification of these substances as food additives should occur as a separate matter outside of the working group on JECFA Priorities.

Recommendation 4

222. CCFA52 endorsed the recommendation, noting that the United Kingdom was willing to provide Member support for the request on lycopenes.

<u>Recommendation 5 (Endorsement of the JECFA Priority List)</u>

223. Brazil proposed to add some questions related to beta-carotenes on the priority list. The questions were intended to clarify: 1) if the use of beta-carotenes as a food additive was a risk to heavy smokers; 2) if there were any difference from a toxicological point of view related to different sources; 3) why an ADI was defined as not specified for natural beta-carotenes and was withdrawn for synthetic ones; 4) if natural beta-carotenes maximum levels should be revised.

224. However, it was noted that, as a normal practice, inclusion of substances in the priority list should be done by submitting comments and information in reply to the CL. Thus the Chairperson encouraged Brazil to submit their comments on beta-carotenes by replying to the CL that will be sent after CCFA52 for review at the next session.

Conclusion

225. CCFA52 agreed on the revision to the recommendation 5 to read that; It is recommended that CCFA52 consider including the substances identified in the tables attached to this report (CRD6, Annex 1) on the Priority List of Food Additives Proposed for Evaluation by JECFA, with the noted clarifications raised by the CCC, ICBA and NATCOL to be captured in the report of CCFA52.

<u>Recommendation 6 (New work on a discussion paper to map FCs of the GSFA to the FoodEx2 database)</u>

226. CCFA52 endorsed recommendation 6, noting the offer by Canada, Australia and Japan to co-author a discussion paper on a new work proposal to map food categories of the GSFA to the FoodEx2 database.

Conclusion

227. CCFA52 agreed to:

(i) forward the amended Priority List of Substances Proposed for Evaluation by JECFA for endorsement by CAC44 (Appendix XI); and to FAO and WHO for follow-up;

(ii) request Codex Secretariat to issue a CL requesting information and comments on the priority list of substances proposed for evaluation by JECFA; and

(iii) consider a discussion paper on mapping FCs of the GSFA to the FoodEx2 database, and the paper will be co-authored by Canada, Australia and Japan and be presented at the meeting held prior to December 2023.

STATUS AND ANALYSIS OF THE GSFA ONLINE SYSTEM IN RELATION TO THE APPROACH OF NOT LISTING RELEVANT COMMODITY STANDARDS (Agenda item 8)[19]

228. The Codex Secretariat introduced the item, recalling that CCFA50 endorsed a revised approach to listing corresponding commodity standards in Table 3 of the GSFA, and agreed that the implementation of the revised approach be effected as soon as the technology issues associated with the GSFA online version were resolved. CCFA51 requested the Codex Secretariat to report on the matter at CCFA52. The Codex Secretariat further outlined the changes made to the structure of the GSFA database as a result of addressing the technology issues, including the removal of commodity standards that either permit the use of all Table 3 additives or all Table 3 additives of a particular functional class from the fifth column of Table 3. The great support from FAO information technology division, in realizing the revised approach, was acknowledged accordingly.

229. CCFA52 noted that: (i) seven notes had been removed from the fifth column of Table 3, while four notes, that were tentatively retained due to some discrepancies, were proposed for deletion; and (ii) there is an ongoing project managed by FAO with the purpose of modifying the databases managed by FAO and the GSFA database has been included in the work.

230. CCFA52 expressed appreciation to the Codex Secretariat for the tremendous work in order to implement the revised approach.

Conclusion

231. CCFA52 agreed to:

(i) implement the decision taken at CCFA51 (i.e., to include a proposed draft Table 3 provision at step 3 in the agenda Item 3(a) “Matters of Interest Arising from FAO/WHO and from the Meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)” document when JECFA publishes an ADI of “not specified’ and provides full specifications for the additive”); and

(ii) request the Codex Secretariat, when updating the GSFA database after CCFA52, make revisions to Table 3 as indicated in paras. 16 and 17 of CX/FA 21/52/13.

232. As a consequential effect, CCFA52 agreed to remove the pertinent notes as elaborated in recommendation 4 and outlined in CRD2 Annex 1 Part B. (See para. 115)

OTHER BUSINESS AND FUTURE WORK (Agenda item 9)

Discussion paper on the use of certain food additives in wine production[20]

233. Chile introduced CRD21 recalling that the work on food additives in wines had been suspended at CCFA49 and a number of draft and proposed draft provisions used in wine production were held at Steps 4 and 7 respectively. They proposed that CCFA resume the work and highlighted the importance to harmonize international standards in this area.

[19] CX/FA 21/52/13
[20] CRD21 (Chile)

234. CCFA52 noted this matter had been considered since CCFA45. Following the consideration of the horizontal approach to the use of food additives with the technological function of “acidity regulators” and “emulsifier, stabilizer, thickener” in FC 14.2.3 “Grape wines” and its sub-categories, CCFA started addressing a footnote associated with the food additive provisions under FC 14.2.3; however, after extensive discussions, consensus could not be reached on whether reference to the International Organisation of Vine and Wine (OIV) should be made in the footnote and this work was discontinued at CCFA49.

235. It was further noted that the use of references in codex texts had been considered at CCEXEC78. CCEXEC78[21] noted that CAC subsidiary bodies were aware of the consequences of including either references to, or content of, other standards and largely kept such references to the minimum level necessary. CCEXEC78 also noted that other standards setting organizations may have more limited membership and may develop standards in a less transparent manner than Codex. CCEXEC78 emphasized that while there may on occasion be merit in including references to standards of another standard setting organization, these should be kept to a minimum since they become an integral part of a Codex text and require life-long monitoring.

236. The Chairperson pointed out that the discussion paper submitted by Chile did not make any specific proposals on how to address the issues; therefore, he suggested that Chile update the discussion paper by further analysing the issues and providing a concrete way forward for consideration by CCFA53.

237. Some Members were of the view that: (i) discussions on this subject should take into consideration the guidance from CCEXEC78 and making reference to the standards developed by OIV would incur concerns due to the fact that Codex and OIV had different memberships; (ii) Codex standards should be developed and applied globally and should not refer to standards set up by other organizations; and (iii) based on the experience learnt from addressing the issue relating to Note 161, it was important for Members with different opinions to collaborate and work together in order to make progress; therefore, it was suggested to have co-authors together with Chile and other interested Members to prepare the discussion paper; and (iv) before the relevant issues were clearly identified, this item should not be formally included on the agenda for consideration by CCFA.

238. Other Members who were in support of the work, emphasized the importance for reactivating the work, and suggested that in view of the complicity of this topic and in order to better prepare the discussion paper, a CL for collection of the relevant information from Members be distributed.

239. OIV noted the concerns expressed by Members and highlighted that they were ready to participate in this work and make contributions in the spirit of compromise.

Conclusion

240. CCFA52 agreed to request Chile, the EU and the USA as co-authors, to prepare a discussion paper which would be included on the agenda for CCFA53.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 10)

241. CCFA52 was informed that the fifty-third session was tentatively scheduled to take place in 12 months or 18 months, with the final arrangements subject to confirmation by the host Government in consultation with the Codex Secretariat.

[21] REP20/EXEC1, paras. 58-64

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

CHAIRPERSON - PRÉSIDENT - PRESIDENTE

Dr Yongxiang Fan
Deputy director
China National Center for Food Safety Risk Assessment
Beijing

MEMBERS NATIONS AND MEMBER ORGANIZATIONS
ÉTATS MEMBRES ET ORGANISATIONS MEMBRES
ESTADOS MIEMBROS Y ORGANIZACIONES MIEMBROS

ARGENTINA - ARGENTINE

Ms Claudia Viano
Asesora
Instituto Nacional de Alimentos

Dra Andrea Calzetta
Coordinadora General de Aprobación de Productos Alimenticios
Servicio Nacional de Sanidad y Calidad Agroalimentaria (SENASA)

Ms Mariangeles Fernandez
Asesora
Instituto Nacional de Alimentos

Ms María Alejandra Larre
Asesora Punto Focal Codex Alimentarius
Ministerio de Agricultura, Ganadería y Pesca

Ms Julia Vives
Supervisor Técnico de Aprobación de Aditivos y Coadyuvantes de Elaboración
Servicio Nacional de Sanidad y Calidad Agroalimentaria (SENASA)

Ms Margarita Henriquez Moya
Asesora técnica
Dirección de Agregado de Valor y Gestión de Calidad
Ministerio de Agricultura, Ganadería y Pesca

AUSTRALIA - AUSTRALIE

Mr Steve Crossley
Director – International and Dietary Exposure Assessment
Food Standards Australia New Zealand

Mrs Coral Colyer
Head of Scientific and Regulatory Affairs, South & West Region
Coca-Cola ASEAN & South Pacific North
Sydney, NSW

Dr Mark FitzRoy
Senior Food Technologist
Food Standards Australia New Zealand

Ms Tracy Hambridge
Principal Specialist – Dietary Exposure Assessment
Food Standards Australia New Zealand

AUSTRIA - AUTRICHE

Mrs Karin Gromann
Head of Unit
Federal Ministry Social Affairs, Health, Care and Consumer Protection
Vienna

Mr Bernhard Kuhn
Senior Expert
Austrian Agency for Health & Food Safety
Linz

AZERBAIJAN - AZERBAÏDJAN - AZERBAIYÁN

Ms Sabina Asgarova
Leading advisor of the Food Safety Regulation and Protection of Costumer Rights Division of Food Safety Department
Azerbaijan Food Safety Agency
Baku

BELGIUM - BELGIQUE - BÉLGICA

Dr Christine Vinkx
Food safety Expert
FPS public health.
Brussels

Mrs Elien De Boeck
Expert additives and enzymes
FPS public health
Brussels

BOTSWANA

Mr Juda Bogopa
Senior Research Scientist
National Food Technology Research Centre
Kanye

BRAZIL - BRÉSIL - BRASIL

Ms Ligia Lindner Schreiner
Regulatory and Health Surveillance Specialist
Brazilian Health Regulatory Agency - ANVISA
Brasília

Ms Fabiana Xavier Chebel Reisinger Ferreira
Regulatory and Scientific Affairs Senior Manager
Brazilian National Confederation of Industry (CNI)

Ms Rebeca Almeida Silva
Regulatory and Health Surveillance Specialist
Brazilian Health Regulatory Agency - ANVISA
Brasília

Mrs Larissa Bertollo Gomes Porto
Regulatory and Health Surveillance Specialist
Brazilian Health Regulatory Agency – ANVISA
Brasília

Ms Silvana Da Motta
Associate Professor
Federal University of Minas Gerais

Mr Marcelo De Andrade Mota
Official Inspector
MAPA (Ministry of Agriculture, Livestock and Food Supply)

Ms Luana De Castro Oliveira
Regulatory and Health Surveillance Specialist
ANVISA (Brazilian Health Regulatory Agency)

Ms Fatima D´elia
Technical Consulting
Brazilian Association of Industry and Trade of Food Ingredients and Additives (ABIAM)

Ms Rosilene Gurgel Milhomem
Official Inspector
MAPA (Ministry of Agriculture, Livestock and Food Supply)

Mr Péricles Macedo Fernandes
Federal Inspector
Ministry of Agriculture Livestock and Food Supply - MAPA
Brasilia

Ms Eliane Miyazaki
Regulatory Affairs Director
Brazilian Association of the Industry of Food for Special Purposes and Similars (ABIAD)

Ms Anne Aparecida Porto Da Silva
Technical & Regulatory Specialist
Brazilian Food Industry Association (ABIA)

Ms Elenita Ruttscheidt Albuquerque
Official Inspector
Ministry of Agriculture, Livestock and Food Supply
Brasilia

Ms Maristela Satou Martins
Researcher Scientific
Adolfo Lutz Institute

Ms Lilian Sousa Pereira Rodrigues
Regulatory Affairs SR Manager- LATAM
ABIAM Brazilian Association of additives industries

Mrs Maria Cecilia Toledo
Full Professor
University of Campinas
Campinas

Ms Juliana Yuki Yamamaru
Regulatory Affairs Specialist
Confederação Nacional da Indústria
São Paulo

BURKINA FASO

Mr Cyrille Sansan Régis Kambire
Cadre Supérieur/Service du Contrôle Phytosanitaire et de la Qualité des Aliments
Ministère de l'Agriculture
Ouagadougou

Mrs Estelle Bambara
Director of Nutrition
Ministry of Health
Ouagadougou

Mr Raoul Sylvain Bazie
Docteur en science des aliments
Ministère de la Santé Publique
Ouagadougou

Mr Abdoulaye Gueye
Responsable de la sécurité sanitaire des aliments
Ministère de la Santé Publique
ouagadougou

Mr Dominique Ouedraogo
Ingénieur Agronome
Ministère en charge de l'Agriculture
ouagadougou

Dr Bernadette Sourabie/ouattara
Directrice de la coordination technique et du management de la qualité (DCTMAQ)
Laboratoire national de santé publique (LNSP)
Ministry of Health
Ouagadougou

BURUNDI

Mr Celestin Ntahomvukiye
CCP
BURUNDI BUREAU OF STANDARDS
Bujumbura

Mr Siméon Misigaro
Head of Burundi Standards Development Division
Burundi Bureau of Standards
Bujumbura

Mr Eric Ruracenyeka
Burundi Codex Forum Member
Burundi Bureau of Standards
Bujumbura

CAMEROON - CAMEROUN - CAMERÚN

Mr Henri Kangue Koum
Chef de Bureau des Normes et du Contrôle Alimentaire
Ministère de la Santé Publique
Yaoundé

CANADA - CANADÁ

Mr Steve Theriault
Senior Scientific Evaluator
Health Canada
Ottawa

Dr Anne-marie Boulanger
Specialist, Regulatory Policy/Risk Management | Chemist
Health Canada
Ottawa,

Ms Hilts Carla
Scientific Evaluator
Health Canada
Ottawa

Dr Robin Churchill
Director, Bureau of Chemical Safety
Health Canada
Ottawa

Ms Nancy Ing
Regulatory Policy and Risk Management Specialist
Health Canada
Ottawa

CHILE - CHILI

Ms Marcia Becerra Guzmán,
Profesional Sección Química de Alimentos
Instituto de Salud Pública (ISP)
Ministerio de Salud
Santiago

Ms Yanina Corrotea Varas
Profesional Sección Química de Alimentos
Instituto de Salud Pública (ISP)
Ministerio de Salud, Santiago.

Mrs Viviana Aranda
Presidente ILSI Sur-Andino
Santiago

Ms Cassandra Pacheco Vásquez
Punto Focal del Codex en Chile
Agencia Chilena para la Calidad e Inocuidad Alimentaria (ACHIPIA)
Ministerio de Agricultura
Santiago

Mr Diego Varela
Coordinador Asuntos Internacionales
Agencia Chilena para la Calidad e Inocuidad Alimentaria (ACHIPIA)
Ministerio de Agricultura. Santiago

Ms Claudia Espinoza Cayulen
Profesional Departamento de Negociaciones Internacionales, Servicio Agrícola y Ganadero (SAG), Ministerio de Agricultura
Santiago

Mrs Marisol Figueroa Barrientos
Gerente General y Gerente Técnico de Alimentos y Bebidas de Chile A.G. - AB Chile
Santiago.

Prof Roberto Saelzer
Profesor Titular
Universidad de Concepción
Concepción.

Mrs Gloria Vera
Consultora en Alimentos
Nutrición y Asuntos Regulatorios
Instituto de Nutrición y Tecnología de los Alimentos (INTA)
Universidad de Chile
Santiago

CHINA - CHINE

Mr Zhutian WANG
Researcher
China National Center for Food Safety Risk Assessment
Beijing

Mr Gensheng Shi
investigator
National Health Commission
Beijing

Dr Jianbo ZHANG
Researcher
China National Center for Food Safety Risk Assessment
Beijing

Dr Huali Wang
Research associate
China National Center for Food Safety Risk Assessment
Beijing

Dr Jiangge Zheng
Research assistant
China National Center for Food Safety Risk Assessment
Beijing

Dr Hanxia Liu
Researcher
Chinese Academy of Inspection and Quarantine
Beijing

Ms Xiaoyan Wang
Director
Standardization Administration of China (SAC)
Beijing

Mr Zhifei Zhang
Deputy Director
Department of consumer goods industry
Ministry of industry and information technology
Beijing

Dr Jinhua Wang
Researcher
Science and Technology Research Center of China Customs

Mr Lifei Yang
Senior engineer
Standards and Quality Center of National Food and Strategic Reserves Administration
Beijing

Mr Yi Xue
Deputy Chairman
China Food Additives and Ingredients Association
Beijing

Dr Yu Li
Chief Technology Officer,
China National Food Industry Association
Beijing

Mr Zhen Lu
Deputy Division Head
CHINA GENERAL CHAMBER OF COMMERCE
Beijing

Prof Nan Zheng
Professor
Institute of Animal Sciences, CAAS
Beijing

Dr Lu Meng
Assistant Professor
Institute of Animal Sciences, CAAS
Beijing

Dr Xiaozhe Qi
Engineer
Standards and Quality Center of National Food and Strategic Reserves Administration
Beijing

Dr Duoxia Xu
Associate Professor
Beijing Technology & Business University
Beijing

Ms Chung Wan Joan Yau
Scientific Officer (Standard Setting)
Centre for Food Safety,
Food and Environmental Hygiene Department,
HKSAR Government

Dr. Xiaoxi Ju
Researcher
Division of Risk Assessment, Department of Food Safety, Municipal Affairs Bureau, Macao S.A.R.
Macao S.A.R.
Mr Tek Hong Lam, Technician,
Municipal Affairs Bureau, Macao S.A.R.

COLOMBIA - COLOMBIE

Prof Alexander Díaz Robayo
Profesional Especializado
Invima
Bogota

Ms Jennete Natalia Delgado Castañeda
Profesional especializada
Instituto Nacional de Vigilancia de Medicamentos y Alimentos - Invima
Bogotá

Ms Paula Andrea Patiño Sandoval
Profesional Universitario
INVIMA
Bogotá

Eng Indira J. Ramos Jara
Profesional especializada
Ministerio de Salud y Protección Social
Bogotá

COSTA RICA

Mrs Mónica Elizondo Andrade
Directora Asuntos Científicos y Regulatorios
Cámara Costarricense de la Industria Alimentaria (CACIA)
San José

Mr Gin Jiménez Morales
Líder de Asuntos Regulatorios y Nutrición
Corporativa de Productores de Leche Dos Pinos RL
Alajuela

Mrs Amanda Lasso Cruz
Asesor Codex
Ministerio de Economía Industria y Comercio
San José

CROATIA - CROATIE - CROACIA

Ms Marija Pašalić
Senior expert associate
Ministry of Health
Zagreb

CUBA

Mrs Carmen García Calzadilla
Especialista Quimica Sanitaria
Instituto Nacional de Higiene, Epidemiología y Microbiología
La Habana

CZECH REPUBLIC - TCHÈQUE, RÉPUBLIQUE - CHECA, REPÚBLICA

Ms Veronika Kristufova
national expert
Ministry of Agriculture of the Czech Republic
Prague 1

Ms Katerina Millerova
national expert
Ministry of Agriculture of the Czech Republic
Prague 1

CÔTE D'IVOIRE

Dr Adiko Francis Adiko
Chercheur
Centre Ivoirien de Recherches Economiques et Sociales

DENMARK - DANEMARK - DINAMARCA

Mrs Mette Christiansen
Senior Scientific Advisor
Danish Veterinary and Food Administration
Glostrup

Mrs Annette Grossmann
Senior Scientific Advisor
Danish Veterinary and Food Administration

DOMINICAN REPUBLIC – RÉPUBLIQUE DOMINICAINE – DOMINICANA, REPÚBLICA

Dr Svetlana Afanasieva
Coordinadora del programa de alimentación hospitalaria
Ministerio de Salud Pública y Asistencia Social
Santo Domingo

Mr Modesto Buenaventura Pérez Blanco
Coordinador Normas Alimenticias
Ministerio de Salud Pública y Asistencia Social (MSP)
Dirección General Medicamentos, Alimentos y Productos Sanitarios (DIGEMAPS)
Santo Domingo

ECUADOR - ÉQUATEUR

Mr Israel Vaca Jiménez
Analista de certificación de producción primaria y buenas practicas
Agencia de Regulacion y Control Fito y Zoosanitaria - AGROCALIDAD
Quito

Ms Daniela Vivero
Analista de certificación de producción primaria y buenas practicas
Agencia de Regulación y Control Fito y Zoosanitario - AGROCALIDAD
Quito

EGYPT - ÉGYPTE - EGIPTO

Eng Noha Mohamed Attia Eliwa
Food Standards Specialist
Egyptian Organization for Standardization and Quality (EOS)
Cairo

Dr Asmaa Elsayed Ali
Second class Chemist (A), MSC in Analytical Chemistry (Food Analysis)
Chemical Administration
Cairo

Dr Mustafa Eldeeb
Regulatory Affairs HUB Manager at Bel Group - MENA Region
Bel Group
Cairo

Eng Ahmed Hamed Sayed Eltoukhy
Scientific and Regulatory Affairs Lead
International Company for Agro Industrial Projects (Beyti)
Cairo

Eng Elshahat Abdelrahman Selim Eltoukhy
Deputy Executive Director
Chamber Of Food Industries (CFI)
Cairo

Dr Dina Faltas
Scientific and Regulatory Affairs Manager (SRA)
AL Ahram Beverages Co. – Heinken Egypt
Cairo

Dr Mohamed Fikry
Scientific and Regulatory Affairs Director, North Africa
Organization: Atlantic Industries, Coca Cola Company
Department: Africa Technical and Innovation
Cairo

Dr Basma Soliman
Rapporteur of the Scientific Committee for Food Additives
National Food Safety Authority - Egypt
Cairo

EL SALVADOR

Mr Josué Daniel Lopez Torres
Especialista Codex Alimentarius
Organismo Salvadoreño de Reglamentación Técnica-OSARTEC
San Salvador

ESTONIA - ESTONIE

Ms Annika Leis
chief specialist
Ministry of Rural Affairs of the Republic of Estonia
Tallinn

EUROPEAN UNION - UNION EUROPÉENNE - UNIÓN EUROPEA

Mr Sebastien Goux
Deputy Head of Unit
European Commission
Brussels

Ms Catherine Evrevin
Administrator
EUROPEAN COMMISSION
Brussels

Ms Judit Krommer
Administrator
European Commission
Brussels

Mrs Ersilia Moliterno
Administrator
European Commission
Brussels

Ms Ana Maria Rincon
Administrator
European Food Safety Authority (EFSA)
Parma

Ms Camilla Smeraldi
Administrator
European Food Safety Authority (EFSA)
Parma

Mr Jiri Sochor
Head of Sector
European Commission
Brussels

FIJI - FIDJI

Mr Timoci Bogidua
Economic Planning Officer
Ministry of Agriculture
Suva

Mr Jeremaia Koroijiuta
Lab Technician
University of the South Pacific
Suva

Mrs Elisha Mala
Senior Economic Planning Officer
Ministry of Agriculture
Suva

Ms Nanise Tuqiri
Principal Research Officer
Ministry of Fisheries

FINLAND - FINLANDE - FINLANDIA

Ms Anna Lemström
Senior Officcer, Food Policy
Ministry of Agriculture and Forestry

FRANCE - FRANCIA

Mrs Cécile Balon
Chargée d'étude nouvelles technologies alimentaires
Ministère de l'agriculture et de l'alimentation

Mrs Zoé Bedouin Ben Aya
Rédacteur en charge des additifs alimentaires et auxiliaires technologiques
Ministère de l'économie et des finances
PARIS

Mrs Louise Dangy
Point de contact national
SGAE
Paris

GAMBIA - GAMBIE

Ms Lalia Jawara
Principal Scientific Officer & CCP
Food safety and Quality Authority
Banjul

Mr Abdourahman M Jeng
National Packaging Consultant
Youth Empowerment Project (YEP)
Banjul

Mrs Jalika Keita
Food Inspector
Food safety and Quality Authority
Banjul

GERMANY - ALLEMAGNE - ALEMANIA

Dr Katrin Stolle
Deputy Head of Unit
Federal Ministry of Food and Agriculture Berlin

Ms Anne Beutling
Officer
Federal Ministry of Food and Agriculture Berlin

Mr Hermann Brei
Expert
Federal Ministry of Food and Agriculture Berlin

Prof Rainer Gürtler
Expert
Federal Institute for Risk Assessment (BfR) Berlin

GHANA

Mr Derry Dontoh
Head, Mycotoxins and Histamine Laboratory
Ghana Standards Authority
Accra

Mr Andrew Lartey
Codex Contact Point Manager
Ghana Standards Authority
Accra

HUNGARY - HONGRIE - HUNGRÍA

Mr Gábor Kelemen
Executive Counsellor
Ministry of Agriculture
Budapest

INDIA - INDE

Mr Anil Mehta
Joint Director
Food Safety and Standards Authority of India, Ministry of Health & Family Welfare
New Delhi

Mr Saurabh Gupta
Assistant Manager
DFM FOODS LIMITED

Dr Alok Kumar Srivastava
Chief Scientist and Head
CSIR-CFTRI

Mr R Anand
Scientist C
QEL Tuticorn, Spices Board

Dr Firdaus Jahan
Technical Officer
Food Safety and Standards Authority of India
New Delhi

Dr Debabrata Kanungo
Chairman - Scientific Panel on Panel on Food additives, Flavourings, Processing aids and Materials in contact with food
FSSAI

Mr Perumal Karthikeyan
Deputy Director
Food Safety and Standards, Authority of India
New Delhi

Mr Virendra Landge
Senior Manager
Coca-Cola India Pvt. Ltd

Mr Rajesh Maheshwari
CEO (NABCB)
Quality Council of India

Ms Iswarya Mani
Executive– Regulatory Advocacy
Nestle India

Ms Varsha Misra
Deputy Director (NABCB)
Quality Council of India

Dr Bhaskar Narayan
Advisor
Food Safety and Standards Authority of India
NEW DELHI

Mr Pratik Navale
Management Executive
FIEO

Ms Shreya Pandey
Member,
Federation of Indian Chambers of Commerce and Industry
New Delhi

Ms Sakshee Pipliyal
Assistant Director (Technical)
Food Safety and Standards Authority of India
New Delhi

Dr Richa Pritwani
Principal Scientist
Dabur India Limited (FICCI Representative)

Dr Alka Rao
Principal Scientist
CSIR- Institute of Microbial Technology

Mr Prakash Selvaraj
Senior Executive
ITC Limited

Ms Priyanka Sharma
Assistant Director
CIFTI-FICCI

Dr Sandeep Kumar Sharma
Senior Scientist
CSIR-Indian Institute of Toxicology Research
Lucknow

Dr Jasvir Singh
Regulatory Scientific and Government Affairs Leader South Asia, Representative of CIFTI-FICCI
Federation of Indian Chambers of Commerce and Industry

Dr Rekha S. Singhal
Professor of Food Technology and Head, Food Engineering and Technology Department
Institute of Chemical Technology
Mumbai

Dr Dhanesh V
Technical Officer
Food Safety and Standards Authority of India
Delhi

Ms Sunaina Verma
Technical Officer
Food Safety and Standards Authority of India
New Delhi

INDONESIA - INDONÉSIE

Mrs Latifah -
Staff
Indonesian Food and Drug Authority

Prof Sugiyono -
Lecturer
IPB University

Mrs Ida Farida
Staff
Indonesian Food and Drug Authority

Prof Purwiyatno Hariyadi
Vice Chairperson of the Codex Alimentarius Commission
Bogor Agricultural University (IPB)
Bogor

Mrs Wenny Indriasari
Sub-coordinator of Food
Indonesia Minister of Health

Dr Rahmana Emran Kartasasmita
Lecturer / Faculty Member
Bandung Institute of Technology (ITB)

Prof Hanifah Nuryani Lioe
Academician
IPB University

Mrs Deksa Presiana
Coordinator of food additives, processing aids, packaging, contaminant standardization and good retail practices
Indonesian Food and Drug Authority

Mrs Yeni Restiani
Coordinator of Raw Material, Food Category, Food Labelling, and Food Standard Harmonization
Indonesian Food and Drug Authority

Mrs Dyah Setyowati
Staff
Indonesian Food and Drug Authority

Mrs Yunida Soedarto
Director of Processed Food Standardization
Indonesian Food and Drug Authority

Mrs Alvita Rassya Tritikaningtyas
Staff (Industry Analyst)
Ministry of Industry
Jakarta

Mrs Nuri Wulansari
Secretariat of the Codex Contact Point of Indonesia
The National Standardization Agency of Indonesia

Mrs Lili Defi Zaharudin
Sub-Coordinator in Standardization of Food Additive and Prohibited Materials
Indonesian Food and Drug Authority

IRAN (ISLAMIC REPUBLIC OF) –
IRAN (RÉPUBLIQUE ISLAMIQUE D') –
IRÁN (REPÚBLICA ISLÁMICA DEL)

Mrs Shabnam Asadinejad
Member national committee of CCFA
Ministry of health

Mrs Samaneh Eghtedari
Expert of Codex Group in Iran
Institute of Standards, &, Industrial Research of Iran
Tehran

Mrs Parviz Jahangiri
Member national committee of CCFA
private sector

Mrs Banafsheh Nasiri Sahneh
Secretary of national codexcommittee on CCFA
ISIRI

IRELAND - IRLANDE - IRLANDA

Ms Emer O'Reilly
Acting Chief Specialist, Chemical Safety Team
Food Safety Authority of Ireland
Dublin

ISRAEL - ISRAËL

Mr Yossi Sade
food additives unit manager
ministry of health
Tel aviv

ITALY - ITALIE - ITALIA

Mr Giulio Cardini
Official
Ministry of Agriculture, Food and Forestry Policies
Roma

JAPAN - JAPON - JAPÓN

Mr Manabu Fukuzawa
Technical Officer
Ministry of Health, Labour and Welfare
Tokyo

Dr Shimmo Hayashi
Visiting Researcher
National Institute of Health Sciences
Kanagawa

Ms Asuka Horigome
Science Officer
International Standards Office, Food Safety Policy Division, Food Safety and Consumer Affairs Bureau
Tokyo

Dr Atsutaka Kubosaki
Section Chief
National Institute of Health Sciences
Kanagawa

Mrs Eri Nagai
Science Officer
Ministry of Agriculture, Foresty and Fisheries
Tokyo

Mr Kazuhiro Sakamoto
Deputy Director
Cabinet Office, Government of Japan
Tokyo

Dr Katsuya Seguro
Technical Advisor
Japan Food Additives Association
Tokyo

Mr Yushi Yamamoto
Science Officer
Ministry of Agriculture, Foresty and Fisheries
Tokyo

KENYA

Mr Peter Mutua
Manager, Food Standards
KENYA BUREAU OF STANDARDS
Nairobi

Ms Josephine Simiyu
Deputy Director
Agriculture and Food Authority
Nairobi

Ms Maryann Kindiki
Manager, National Codex Contact Point
Kenya Bureau of Standards
Nairobi

Ms Mildred Kosgei
Principal Officer
Kenya Dairy Board
Nairobi

Mr John Mwai
Program Manager
Ministry of Health

Mr Evans Odhiambo
Head of Production and Quality Assurance
Uzuri Foods Ltd

Julia Kiage-Otaya
Senior Manager, Scientific and Regulatory Affairs – East and Central Africa
Member – Kenya Association of Manufacturers
Coca-Cola Central East and West Africa Ltd

KUWAIT - KOWEÏT

Eng Badria Alshammari
Chemical Engineer
Public Authority for Food and Nutrition in Kuwait

Eng Noor Sadeqi
Chemical Engineer
Public Authority for Food and Nutrition

LAO PEOPLE'S DEMOCRATIC REPUBLIC - LAOS

Mr Chansay Phommachack
technical staff
Ministry of Health
vientiane capital

LATVIA - LETTONIE - LETONIA

Ms Laura Bukovska
Senior Officer
Ministry of Agriculture Republic of Latvia
Riga

LEBANON - LIBAN - LÍBANO

Eng Mqariam Eid
Head of department
Ministry of agriculture

Ms Diana Kataya
Ministry of Agriculture

MADAGASCAR

Mrs Mamitiana Rajaonarivelo
Responsable Qualité
Société HAVAMAD
Antananarivo

Mrs Ony Mahefa Rakotonirina
Directrice QHSE
Brasserie Star Madagascar
Antananarivo

MALAYSIA - MALAISIE - MALASIA

Ms Noraini Abdul Wahab
Deputy Director
Ministry of Health Malaysia
Wilayah Persekutuan Putrajaya

Ms Nor Nabihah Ab Rahman
Assistant Director
Ministry of Health Malaysia
Wilayah Persekutuan Putrajaya

Ms Hamanyza Ab. Halim
Senior Principal Assistant Director
Ministry of Health Malaysia
Wilayah Persekutuan Putrajaya

Ms Norliza Abd Hamid
Chemist
Chemistry Department of Malaysia
Selangor

Ms Norrani Eksan
Director
Ministry of Health Malaysia
Wilayah Persekutuan Putrajaya

Mr Muhammad Hafiz Ismail
Regulatory & Scientific Affairs Manager
Nestle Malaysia/ FMM

Dr Sivaruby Kanagaratnam
Head of Unit
Malaysian Palm Oil Board

Ms Nor Sabrina Masdar
Assistant Regulatory Affairs Manager
Unilever (Malaysia) Holdings SDN BHD

Ms Nur Liyana Mohamad Nizar
Senior Assistant Director
Ministry of Health Malaysia
Wilayah Persekutuan Putrajaya

Ms Muzlina Farah Muhamad
Country Regulatory and Scientific Affair
Cargill (M) Sdn Bhd

Ms Zawiyah Sharif
Senior Principal Assistant Director
Ministry of Health Malaysia
Putrajaya

Dr Rashidah Sukor
Academician/ Researcher
Universiti Putra Malaysia

Mr Choon Seng Wong
Chairman
FMM MAFMAG (Federation of Malaysian Manufacturers - Malaysian Food Manufacturing Group)

MAURITIUS - MAURICE - MAURICIO

Dr Shalini Neeliah
Codex contact point
Contact Codex Point
reduit

MEXICO - MEXIQUE - MÉXICO

Ms Nidia Coyote Estrada
Directora Ejecutiva de Manejo de Riesgos.
COFPERIS
CDMX

Mrs María Guadalupe Arizmendi Ramírez
Verificador/Dictaminador Especializado. Dirección de Asuntos Internacionales.
Comisión Federal para la Protección contra Riesgos Sanitarios (COFEPRIS)
CDMX

Mr Carlos Eduardo Garnica Vergara
Gerente de Asuntos Internacionales en Inocuidad Alimentaria
COFEPRIS
CDMX

Mrs Carolina Quiroz Santiago
Verificador o Dictaminador Especializado
COFEPRIS

MOROCCO - MAROC - MARRUECOS

Mrs Ilham Chakib
Chef de Service de la Réglementation des produits Alimentaires et intrants
Office National de Sécurité Sanitaire des produits Alimentaires
Rabat

Mr Khalid Barami
Technicien au Laboratoire Officiel d'Analyses et de Recherches Chimiques
Laboratoire Officiel d'Analyses et de Recherches Chimiques
Casablanca

Mr Lhoucine Bazzi
Responsable Laboratoire
Morocco FOODEX
Casablanca

Mr Maati Benazouz
Président de la Commission "Alimentation saine et sûre"
Fédération Nationale de l'Agroalimentaire : FENAGRI
Casablanca

Mrs Khadija Kadiri
Chef de Service de la Normalisation et du Codex Alimentarius
Office National de la Sécurité Sanitaire des Produits Alimentaires
Rabat

Eng Bouchra Messaoudi
Cadre au Service de la Normalisation et Codex Alimentarius
Office National De La Sécurité Sanitaire Des Produits Alimentaires
Rabat

Mrs Rim Rekaibi
Senior Regulatory Affairs Manager North Africa at the Coca Cola Company / Member of the AMB (Association Marocaine des boissons)
Coca Cola /AMB
Casablanca

NEPAL - NÉPAL

Mr Upendra Ray
Director General
Ministry of Agriculture and Livestock Development
Kathmandu

NEW ZEALAND - NOUVELLE-ZÉLANDE – NUEVA ZELANDIA

Mr John Van Den Beuken
Principal Adviser Composition
Ministry for Primary Industries
Wellington

Ms Imogen Dear
Senior Adviser
Ministry for Primary Industries
Wellington

Ms Cathy Zhang
Regulatory Manager
Fonterra Co-operative Group Ltd
Auckland

NIGERIA - NIGÉRIA

Dr Salome Samuel Bawa
Assistant Director
Federal Ministry of Agriculture and Rural Development
Abuja

Mrs Talatu Kudi Ethan
Deputy Director
Standards Organisation of Nigeria
Lagos

Mr Babajide Emmanuel Jamodu
Senior Standards Officer
Standards Organisation of Nigeria
Abuja

Dr Mairo Gujba Lawan Kachalla
Assistant Director
Federal Ministry of Agriculture and Rural Development
Abuja

Mrs Nene Maudline Obianwu
CSO
Standards Organisation of Nigeria
Lagos

NORWAY - NORVÈGE - NORUEGA

Mrs Cecilie Svenning
Senior Adviser
Norwegian Food Safety Authority
Oslo

OMAN - OMÁN

Mrs Nawal Al-abri
Head of Section of Specification of Food and Agricultural Products
Ministry of Commerce and Industry & Investment Promotion
Muscat

Mrs Asma Al.hashmi
Head of Standards
MOAWWR

Mrs Naela Al.hinai
Head of Conformity
MOAWWR

PANAMA - PANAMÁ

Eng Joseph Gallardo
Ingeniero de Alimentos / Punto de Contacto Codex
Ministerio de Comercio e Industrias
Panama

Eng Aracelis Arosemena De Vergara
Supervisor de Plantas de Alimentos Diversos
Ministerio de Salud
Panamá

Mrs Leticia De Núñez
Jefe de la Sección de Análisis de Alimentos y Bebidas del Instituto Especializado de Análisis
UP (Universidad de Panamá)
Panama

Eng Hildegar Mendoza
Gerencia
Cámara Panameña de Alimentos
Panama

PARAGUAY

Mrs Trini Jiménez Riveros
Directora de la Unidad Técnica de Cooperación
Instituto Nacional de Tecnología, Normalización y Metrología INTN
Asunción

Prof María Eugenia Alvarenga Torres
Técnica
INAN
Asunción

Mrs Bernardita Gomez
Técnica
CABE
Asunción

Mrs María Inés Ibarra Colmán
Punto de Contacto del Codex, Paraguay
Instituto Nacional de Tecnología, Normalización y Metrología - INTN
Asunción

Mrs Alcira Orlandini
Technical Officer
INTN
Asunción

PERU - PÉROU - PERÚ

Mrs Mirtha Sachun Segura
Coordinadora Titular de la Comisión Técnica Permanente de Aditivos Alimentarios (CCFA) del Codex
DIGESA
Lima

Mr Gladis Aldave Palacios
Miembro de la Comisión Técnica Nacional de Aditivos alimentarios del Codex/Asesor Tecnico
Universidad Nacional Federico Villarreal
Lima

Mrs Rosa Curi Ayamani
Coordinadora Alterna de la Comisión Técnica Permanente de Aditivos Alimentarios (CCFA) del Codex
DIGESA
Lima

Mr Ernesto José Dávila Taboada
Miembro de la Comisión Técnica Nacional de Aditivos alimentarios del Codex/ASESOR TECNIC0
ADEX (Asociación de exportadores)
Lima

Mrs Jenny HuamÁn TÚpac
Miembro de la Comisión Técnica Nacional de Aditivos alimentarios del Codex/ASESOR TECNIC0
INACAL
Lima

Ing. Oscar Linares Rosas
Asesor técnico
Miembro de la Comisión técnica Nacional de Aditivos Alimentarius.
DRESDEN FOOD INGREDIENTS
Lima

PHILIPPINES - FILIPINAS

Mr Alberto R Cariso Jr
Co-Chairperson, SCFA
Food Development Center

Mr John Mark Tan
Chairperson, SCFA
Food and Drug Administration

Eng Ma. Cecilia Dela Paz
Member, SCFA
Philippine Chamber of Food Manufacturers, Inc. (PCFMI)

Ms Marites Directo
Member, SCFA
Philippine Chamber of Food Manufacturers, Inc. (PCFMI)

Ms Pamela Forshage
Member, Sub-Committee on Food Additive
Philippine Association of Food Technologist, Inc. (PAFT)

Ms Maria Josephine Gonzales
Member, SCFA
Philippine Chamber of Food Manufacturers (PCFMI)

Ms Sasha Inso
Member, SCFA
Food and Drug Administration

Ms Diana Micua
Member, SCFA
Food and Drug Administration

Ms Angelina Miles
Member, SCFA
Philippine Chamber of Food Manufacturers, Inc. (PCFMI)

Ms Chrismasita Oblepias
Member, SCFA
Food and Drug Administration

Ms Charina May Tandas
Member, SCFA
Philippine Association of Food Technologists, Inc. (PAFT)

POLAND - POLOGNE - POLONIA

Mrs Malgorzata Klak-sionkowska
Senior Specialist
Agricultural and Food Quality Inspection
Warsaw

Mrs Agnieszka Strzebicka
Main Specialist
Agricultural and Food Quality Inspection
Warsaw

PORTUGAL

Mrs Marta Borges
Head of Unit
Directorate-General for Food and Veterinary (DGAV)
Lisboa

Mrs Andreia Alvarez Porto
Permanent Representation of Portugal to the EU

Eng Cristina Gardner Marques
Senior Technician
Directorate-General for Food and Veterinary (DGAV)
Lisboa

QATAR

Dr Osama A. A. Abushahma
Food Safety Expert
Ministry of Public Health

REPUBLIC OF KOREA - RÉPUBLIQUE DE CORÉE - REPÚBLICA DE COREA

Dr Namkyu Sun
Deputy Director
Ministry of Food and Drug Safety (MFDS)

Ms Kiok Jeong
CODEX Researcher
Ministry of Food and Drug Safety (MFDS)

Ms Heajin Kim
Researcher
National Agriculture Product Quality Management Service (NAQS)

Mr Jinwoo Kim
Research Scientist
Korea Food Research Institute

Dr Sangho Lee
Scientific Officer
Ministry of Food and Drug Safety (MFDS)

Mr Jaemyoung Oh
Scientific Officer
Ministry of Food and Drug Safety (MFDS)

Mr Changwon Park
Senior Research Scientist
Korea Food Research Institute

Mr Youshin Shim
Principal Research Scientist
Korea Food Research Institute

Ms Yoonah Yeom
Researcher
Ministry of Agriculture, Food and Rural Affairs (MAFRA)

Dr Yoye Yu
Researcher
Ministry of Agriculture, Food and Rural Affairs (MAFRA)

ROMANIA - ROUMANIE - RUMANIA

Ms Georgeta Popovici
Counselor
National Sanitary Veterinary and Food Safety Authority
Bucharest

RUSSIAN FEDERATION – FÉDÉRATION DE RUSSIE – FEDERACIÓN DE RUSIA

Dr Olga Bagryantseva
Leading Researcher
Federal Research Center of food, biotechnology and food safety
Moscow

Ms Julia Kalinova
Expert
Consumer Market Participants Union
Moscow

Ms Anna Koroleva
Consultant
Federal Service for Surveillance on Consumer Rights Protection and Human Well-being

Mr Alexey Petrenko
Expert
Consumer Market Participants Union
Moscow

Ms Tatiana Zavistyaeva
Deputy Chief
Clinic FBUN "FIZ Food and Biotechnology"
Moscow

RWANDA

Ms Gaelle Ingabire
Product Development
Africa Improved Foods

Ms Rosine Niyonshuti
Codex Contact Point
Rwanda Standards Board

SAUDI ARABIA - ARABIE SAOUDITE – ARABIA SAUDITA

Mr Fawzi Alhamdan
Regulatory and standards Expert
Saudi Food and Drug Authority
Riyadh

Ms Bayan Altoaimi
Senior Risk Assessment Specialist
Saudi Food and Drug Authority
Riyadh

SENEGAL - SÉNÉGAL

Prof Amadou Diouf
President
Comité national du Codex Alimentarius
Dakar

Prof Mady Cisse
Directeur des Etudes
Université Cheikh Anta Diop
Dakar

Dr Raphaael Coly
Expert SSA
Comité National Codex
DAKAR

Mrs Ndeye Yacine Diallo
Conseillère en qualité industrielle
Institut de Technologie Alimentaire
Dakar

Mr Younoussa Diallo
Researcher
Institute of Food Technology

Mrs Sokhna Ndao Diao
Expert SSA
Laboratoire De Chimie Analytique
Dakar

Ms Adja Basse Dieng
Chef De Laboratoire
Institut De Technologie Alimentaire
Dakar

Mrs Ndeye Diop
Responsable Division Agroalimentaire
Association Sénégalaise De Normalisation
Dakar

Mrs Seynabou Momar Fall Dioum
Chef de Bureau
Institut de Technologie Alimentaire
Dakar

Ms Mame Diarra Faye Leye
Point de Contact du Codex
Direction Générale de la Santé
Dakar

Dr Ale Kane
Enseignant Chercheur
Université Gaston Berger

Dr Cheikh Ndiaye
Chercheur
Institut De Technologie Alimentaire

Mrs Safietou Sabaly Diallo
Chef De Bureau
Ministère Agriculture et Equipement Rural
Dakar

SINGAPORE - SINGAPOUR - SINGAPUR

Ms Joanna Lee
Specialist Team Lead
Singapore Food Agency

SLOVENIA - SLOVÉNIE - ESLOVENIA

Ms Jana Frantar
secretary
MAFF - Administration for Food Safety, Veterinary Sector and Plant Protection
Ljubljana

Ms Mona Lepadatu
Political Administrator
Council of the European Union, General Secretariat
Bruxelles

SOUTH AFRICA - AFRIQUE DU SUD - SUDÁFRICA

Ms Yvonne Tsiane
Assistant Director: Food Control
Department of Health
PRETORIA

SPAIN - ESPAGNE - ESPAÑA

Mr Juan Manuel Delgado Galán
Jefe del Servicio de Normativa Técnica
Agencia Española de Seguridad Alimentaria y Nutrición (AESAN)-Ministerio de Consumo
Madrid

SRI LANKA

Dr Bhanuja Wijayatilaka
Consultant Community Physician
Ministry of Health
Colombo

SUDAN - SOUDAN - SUDÁN

Mrs Batoul Mohamed Abdo
Quality Control Officer
Federal Ministry of Agriculture
Khartoum

SWEDEN - SUÈDE - SUECIA

Mrs Carmina Ionescu
Codex Coordinator
National Food Agency
Uppsala

Ms Sara Babakirad
Principal Regulatory Officer
Swedish Food Agency
Uppsala

SWITZERLAND - SUISSE - SUIZA

Mr Martin Haller
Scientific Officer
Federal Food Safety and Veterinary Office FSVO
Bern

**SYRIAN ARAB REPUBLIC –
SYRIENNE, RÉP ARABE –
SIRIA, REPÚBLICA ARABE**

Mrs Syrian Arabic Republic Iman Saleh
Deputy of general director
Syrian Arabic organization for standardization and metrology

THAILAND - THAÏLANDE - TAILANDIA

Ms Jiraratana Thesasilpa
Food and Drug Technical Officer
Senior Professional Level
Food and Drug Administration
Nonthaburi

Mrs Siraprapa Liauburindr
Member
The Federation of Thai Industries
Bangkok

Mr Prateep Arayakittipong
Standards Officer, Senior Professional Level
Ministry of Agriculture and Cooperatives
Bangkok

Mrs Suphanan Boonyakarn
Veterinary Officer, Senior Professional Level
Ministry of Agriculture and Cooperatives
Bangkok

Mrs Apisthaa Changsuphan
Scientist, Professional level
Ministry of Higher Education, Science, Research and Innovation
Bangkok

Dr Pichet Itkor
Vice Chairman
The Federation of Thai Industries
Bangkok

Dr Panisuan Jamnarnwej
President
Thai Frozen Foods Association
Bangkok

Ms Chansuda Jariyavattanavijit
Researcher, Senior level
Institute of Food Research and Product Development,
Kasetsart University
Bangkok

Ms Nareerat Junthong
Assistant Executive Director
Thai Frozen Foods Association
Bangkok

Ms Passarapa Kaewnern
Food Technologist
Ministry of Agriculture and Coopertives
Bangkok

Ms Huai-hui Lee
Director
Thai Food Processors' Association
Bangkok

Ms Roongtiwa Rodchan
Scientist, Senior professional level
Ministry of Agriculture and Cooperatives
Bangkok

Ms Torporn Sattabus
Standards Officer, Professional Level
Ministry of Agriculture and Cooperatives
Bangkok

Ms Porntip Siriruangsakul
Trade and Technical Manager
Thai Food Processors' Association
Bangkok

Ms Paweeda Sripanaratanakul
Food and Drug Technical officer, Professional Level
Ministry of Public Health
Nonthaburi

Ms Suthatip Vitchaivutivong
Medical Scientist
Ministry of Public Health
Nonthaburi

Mrs Ladda Sangduean Wattanasiritham
Researcher
Institute of Food Research and Product Development,
Kasetsart University
Bangkok

TOGO

Dr Chantal Ekpetsi Goto
Directeur
Institut Togolais de Recherche Agronomique
Lomé

TRINIDAD AND TOBAGO - TRINITÉ-ET-TOBAGO - TRINIDAD Y TOBAGO

Mr Farz Khan
Director of Food Drugs
Ministry of Health;
Chemistry/Food and Drugs Division
Port-of-Spain

Ms Joanna Malsingh
Chemist
Chemistry Food and Drugs Division –
Ministry of Health
Port-of-Spain

TURKMENISTAN - TURKMÉNISTAN - TURKMENISTÁN

Ms Maya Ashirova
CCP TURKMENISTAN
Ministry of Health and Medical Industry of Turkmenistan
Ashgabat

UGANDA - OUGANDA

Prof Yusuf Byaruhanga
Senior Lecturer
Makerere University
Kampala

Mr Awath Aburu
Standards Officer
Uganda National Bureau of Standards
Kampala

Dr Denis Male
Senior Lecturer
Makerere University
Kampala

Mr Moses Matovu
Senior Certification Officer
Uganda National Bureau of Standards
Kampala

Ms Rehema Meeme
Standards Officer
Uganda National Bureau of Standards
Kampala

Mr Hakim Baligeya Mufumbiro
Principal Standards Officer
Uganda National Bureau of Standards
Kampala

Prof George Nasinyama
Consultant Food Safety
RIMCA
Kampala

Mr Collins Wafula
Standards Officer
Uganda National Bureau of Standards
Kampala

UNITED ARAB EMIRATES – ÉMIRATS ARABES UNIS – EMIRATOS ARABES UNIDOS

Ms Shaima Al Hammadi
Food Safety Department
MOIAT

Ms Fathiya Al Mazmi
Food Safety Department
MOIAT

Ms Hajer Alali
Food Safety Department
MOIAT

Dr Maryam Alsallagi
Head of studies and Risk assessment Unit
ESMA

Mr Eyad Attari
Head of Regulatory and Scientific Affairs
MOIAT

Mr Wael Bani
Food Safety Department
MOIAT

Ms Khadija Eid
Food Control
MOIAT

Mr Vaidehi Garimella
Food Safety Department
MOIAT

Ms Ayesha Kamal
Food Safety Department
MOIAT

UNITED KINGDOM - ROYAUME-UNI – REINO UNIDO

Dr Adam Hardgrave
Head of Food Additives, Flavourings and Contact Materials
Food Standards Agency
London

Dr Andy Holroyde
Senior Policy Advisor
Food standards Agency

Mr Steve Wearne
Director of Global Affairs
Food Standards Agency
London

UNITED REPUBLIC OF TANZANIA – RÉPUBLIQUE-UNIE DE TANZANIE – REPÚBLICA UNIDA DE TANZANÍA

Prof Godwin Ndossi
University Professor
Hurbet Kairuki Memorial University (HKMU)
Dar es Salaam

Mr Emanuel Bakashaya
Quality Assuarance Officer
Tanzania Bureau of Standards (TBS)
Dar Es Salaam

Mr Lawrence Chenge
Ag. Head Agriculture and Food Standards
Tanzania Bureau of Standards
Dar Es Salaam

Dr Lucy Chove
University Professor
Sokoine University of Agriculture (SUA)
Morogoro

Mrs Stephanie Silas Kaaya
Standards Officer
Tanzania Bureau of Standards
Dar es Salaam

Mr Ngwani Kilasa
Chemical Engineer
Coca Cola Kwanza Co.Ltd
Dar Es Salaam

Mr Roman Mmanda
Lecturer
University of Dar Es Salaam

Ms Anastazia Nyakwesi Wandwi
Officer
Government Chemist Laboratory Authority
Dar Es Salaam

UNITED STATES OF AMERICA –
ÉTATS-UNIS D'AMÉRIQUE –
ESTADOS UNIDOS DE AMÉRICA

Dr Paul Honigfort
Supervisory Consumer Safety Officer
U.S. Food and Drug Administration
College Park, Maryland

Ms Karlee Charlton
Senior Analyst, Regulatory Intelligence
Bryant Christie Inc.
Seattle, WA

Dr Lashonda Cureton
Review Chemist
U.S. Food and Drug Administration
College Park, Maryland

Dr Daniel Folmer
Review Chemist
U.S. Food and Drug Administration
College Park, MD

Mr Nicholas Gardner
Vice President, Codex and International Regulatory Affairs
U.S. Dairy Export Council
Arlington, VA

Mr Kenneth Lowery
Senior International Issues Analyst
U.S. Codex Office U.S. Department of Agriculture
Washington DC

Ms Mari Kirrane
Wine Trade and Technical Advisor
Alcohol & Tobacco Tax & Trade Bureau
Walnut Creek, California

Dr Wu Li
Senior Director, Regulatory Affairs
Symrise Inc

Dr Annette Mccarthy
Consumer Safety Officer
U.S. Food and Drug Administration
College Park, Maryland

Mr Sylvester Mosley
Principal Manager, CCNA SRA
The Coca-Cola Company
Atlanta, GA

Ms Carmella Rashed
Director – Global Regulatory Affairs
Grupo Bimbo
Chicago, IL

Dr Chih-yung Wu
International Trade Specialist
Foreign Agriculture Service, U.S. Department of Agriculture
Washington, D.C.

VENEZUELA (BOLIVARIAN REPUBLIC OF) -
VENEZUELA (RÉPUBLIQUE BOLIVARIENNE DU) -
VENEZUELA (REPÚBLICA BOLIVARIANA DE)

Ms Maybelyn Iglesias
Presidenta del SC1 Alimentos para niños
Servicio Autonomo de Contraloria Sanitaria SACS

Ms Jenitksa Salas
Jefe de División de Análisis y Desarrollo de Normas
Servicio Autónomo Nacional de Normalización, Calidad, Metrología y Reglamentos Técnicos

VIET NAM

Mrs Thi Bui Oanh Dang
Official
Quality Assurance and Testing center 3
Ho Chi Minh

Mrs Thi Huong Dang
Director
VinaCert Certification and Inspection Joint Stock Company
Hanoi

Mr Hoang Vinh Le
Regulatory Affairs Lead
Nutrition & Biosciences Vietnam
Ho Chi Minh

Mrs Thi Thuy Tien Nguyen
Regulatory Officer
Brenntag Vietnam Ltd.
Ho Chi Minh

Mrs Thi Thanh Hang Nguyen
Regulatory Affairs Superior
Brenntag Vietnam Co.Ltd
Ho Chi Minh

Mrs Ngoc Chu Uyen Phung
Regulatory Officer
Brenntag Vietnam Co, Ltd
Ho Chi Minh

Mrs Do Lan Anh Tran
Regulatory Officer
Quality Assurance and Testing Center 3
Ho Chi Minh

Mrs Thi Bang Tuyet Tran
SRA manager
Coca-Cola Southeast Asia Inc
Ho Chi Minh

Mrs Thi Bach Yen Vo
Manager of Quality Control Dept
Yakult Viet Nam CO. LTD.
Binh Duong

Mrs Thi Trang Vu
Head of Laboratory
National Institute for Food Control (NIFC)
Hanoi

ZIMBABWE

Mr Fredy Chinyavanhu
Deputy Director-Food Control
Ministry of Health and Childcare
Harare

INTERGOVERNMENTAL ORGANIZATIONS - ORGANISATIONS INTERGOUVERNEMENTALES- ORGANIZACIONES INTERGUBERNAMENTALES

AFRICAN UNION (AU)

Mr John Oppong-otoo
Food Safety Officer
AFRICAN UNION INTERAFRICAN BUREAU FOR ANIMAL RESOURCES
NAIROBI

ECONOMIC COMMUNITY OF WEST AFRICAN STATES (ECOWAS)

Dr Benoit Gnonlonfin
Senior SPS advisor
ECOWAS

ORGANISATION INTERNATIONALE DE LA VIGNE ET DU VIN (OIV)

Dr Jean-Claude Ruf
Scientific Coordinator
OIV
Paris

INTERNATIONAL NON-GOVERNMENTAL ORGANIZATIONS - ORGANISATIONS INTERNATIONALES NON GOUVERNEMENTALES - ORGANIZACIONES INTERNACIONALES NO GUBERNAMENTALES

ASSOCIATION INTERNATIONALE POUR LE DÉVELOPPEMENT DES GOMMES NATURELLES (AIDGUM)

Mr Olivier Bove
President
AIDGUM

ASSOCIATION FOR INTERNATIONAL PROMOTION OF GUMS (AIPG)

Dr Marina Panten
Manager Scientific Affairs
AIPG (Association for international promotion of Gums)
Hamburg

CALORIE CONTROL COUNCIL (CCC)

Mr Robert Rankin
President
Calorie Control Council
Washington

Mr Eyassu Abegaz
Senior Director, Scientific & Regulatory Affairs
Ajinomoto Health & Nutrition North America, Inc.

Ms Alexis Casselano
Account Executive - Food & Nutrition at Kellen
Calorie Control Council

Ms Nicole Cuellar-kingston
Principal Scientist, Scientific & Regulatory Affairs
Cargill

Mr Jaspreet Gujral
Sr Manager, Regulatory & Scientific Affairs - Toxicology
Tate & Lyle

CONSEIL EUROPÉEN DE L'INDUSTRIE CHIMIQUE (CEFIC)

Mr Miguel Angel Prieto Arranz
PAPA Sector Group Manager
Cefic
Brussels

COMITÉ EUROPÉEN DES FABRICANTS DE SUCRE (CEFS)

Mr Themistoklis Choleridis
Scientific & Regulatory Affairs Officer
CEFS
Brussels

EUROPEAN FEDERATION OF THE ASSOCIATIONS OF DIETITIANS (EFAD)

Prof Gülden Pekcan
Delegate
The European Federation of the Associations of Dietitians (EFAD)
Gaziantep

EUROPEAN FOOD EMULSIFIER MANUFACTURERS' ASSOCIATION (EFEMA)

Ms Britta Japp
Regulatory Affairs Manager
EFEMA
Juelsminde

Mrs Anja Andersen
Global Regulatory Affairs Strategy Lead
EFEMA
Brabrand

ENZYME TECHNICAL ASSOCIATION (ETA)

Dr Pushpa Kiran Gullapalli
n/a
Matsutani Chemical Industry Co. Ltd.
Washington

Mr Yuma Tani
n/a
Matsutani Chemical Industry Co. Ltd.

FEDERATION OF EUROPEAN SPECIALTY FOOD INGREDIENTS INDUSTRIES (EU SPECIALTY FOOD INGREDIENTS)

Dr Dirk Rainer Cremer
Senior Regulatory Affairs Manager
EU Specialty Food Ingredients, Federation of European Specialty Food Ingredients Industrie
Basel

Ms Nicola Leinwetter
Head Regulatory & External Affairs Asia Pacific, Human Nutrition
EU Specialty Food Ingredients
Singapore

Mr Petr Mensik
Secretary General
EU Specialty Food Ingredients
Brussels

Ms Dijana Mitic
Scientific and Regulatory Affairs Manager
EU Specialty Food Ingredients
Vilvoorde

Mrs Caroline Rey
Member of delegation
EU Specialty Food Ingredients
Brussels

Mr Huub Scheres
Scientific& Regulatory Advocacy, Director
EU Specialty Food Ingredients
Oegstgeest

Dr Alexander Schoch
Senior Manager, Head of Regulatory Affairs
EU Specialty Food Ingredients
Obrigheim

FOOD INDUSTRY ASIA (FIA)

Ms Yifan Jiang
Head of Science and Regulatory Affairs
Food Industry Asia

Ms Tina Chen
Member
Food Industry Asia

Ms Rachel Choy
Member
Food Industry Asia

Ms Wendy Gao
Member
Food Industry Asia

Ms Alice Gu
Member
Food Industry Asia

Mr Leon Liu
Member
Food Industry Asia

Ms Teresa Lo
Regulatory Affairs Manager
Food Industry Asia

Mr Maurice Lua
Regulatory Affairs Executive
Food Industry Asia

Ms Angela Pablo
Member
Food Industry Asia

Ms Nuray Seckin
Member
Food Industry Asia

Ms Soepraba Setyarini
Member
Food Industry Asia

Ms Daphne Sim
Member
Food Industry Asia

Mr Steve Tan
Member
Food Industry Asia

Ms Aliah Wahab
Member
Food Industry Asia

Ms Debbie Wang
Member
Food Industry Asia

Ms Mei Yee Wang
Member
Food Industry Asia

Ms Sunny Yan
Member
Food Industry Asia

Mr Karl Zhou
Member
Food Industry Asia

FOODDRINKEUROPE

Ms Rebeca Fernandez
FoodDrinkEurope delegate
FoodDrinkEurope
Etterbeek, Brussels,

Dr Julia Gelbert
scientific manager and regulatory affairs
Food Federation Germany
Berlin

GLOBAL ORGANIZATION FOR EPA AND DHA OMEGA-3S (GOED)

Dr Harry Rice
VP, Regulatory & Scientific Affairs
Global Organization for EPA and DHA Omega-3s (GOED)
Salt Lake City

INTERNATIONAL ASSOCIATION OF COLOR MANUFACTURERS (IACM)

Mrs Sarah Codrea
Executive Director
IACM
Washington

Mrs Sueann Mcavoy
Secretary/Treasurer
IACM

Dr Doug Williams
Board Member
IACM

INTERNATIONAL ALLIANCE OF DIETARY/FOOD SUPPLEMENT ASSOCIATIONS (IADSA)

Mrs Cynthia Rousselot
Dir Technical & Regulatory Affairs
International Alliance of Dietary/Food supplement Associations (IADSA)
London

Mr Simon Pettman
Executive Director
International Alliance of Dietary/Food supplement Associations (IADSA)
London

INTERNATIONAL CO-OPERATIVE ALLIANCE (ICA)

Mr Yuji Gejo
Officer
International Co-operative Alliance
Tokyo

Mr Toshiyuki Hayakawa
Head of Unit
Japanese Consumers' Co-operative Union
Tokyo

Mr Kazuo Onitake
Senior Scientist, Quality Assurance Department
International Co-operative Alliance
Tokyo

INTERNATIONAL CONFECTIONERY ASSOCIATION (ICA/IOCCC)

Ms Eleonora Alquati
Regulatory & Scientific Affairs Manager
CAOBISCO
Brussels

Ms Allie Graham
Advisor
International Confectionery Association

Ms Paige Smoyer
Senior Manager, Food Safety
International Confectioners Association
Washington

INTERNATIONAL COUNCIL OF BEVERAGES ASSOCIATIONS (ICBA)

Dr Maia Jack
VP, Science & Regulatory Affairs
American Beverage Association
Washington, DC

Mr Sunil Adsule
Director, Regulatory
The Coca-Cola Company
Atlanta

Dr Suzanne Baaghil
Scientific and Regulatory Affairs Manager
PepsiCo, Inc.

Dr Sachin Bhusari
Senior Manager
The Coca-Cola Company
Atlanta, GA

Ms Daniela Carvalheiro
Regulatory Affairs Latam Region
PepsiCo
Sao Paulo

Dr Natalia Douek
Senior Director, Global Scientific Affairs
PepsiCo
Reading

Ms Jacqueline Dillon
Senior Manager
PepsiCo
Chicago, IL

Mr Hidekazu Hosono
Deputy Senior General Manager
Suntory MONOZUKURI expert limited
Tokyo

Ms Paivi Julkunen
ICBA Codex Policy Advisor
International Council of Beverages Associations
Washington, DC

Dr Padhma Ranganathan
R&D Manager
PepsiCo
Purchase, NY

Mrs Shuang Wang
Food Officer
International Council of Beverages Associations

INTERNATIONAL CHEWING GUM ASSOCIATION (ICGA) (ICGA)

Mr Christophe Leprêtre
Executive Director
ICGA - International Chewing Gum Association
Brussels

Dr Kirstie Canene-adams
Senior Principal Scientist - Global Nutrition and Claims
ICGA - International Chewing Gum Association
Chicago

Mrs Jenny (xin) Li
Legal Counsel
ICGA
Shanghai

Mrs Debbie Yuu
Staff Scientist
The Hershey Company
Hershey

Mrs Rachel Zhao
SRA program Lead
Mars Wrigley
Guangzhou

INTERNATIONAL DAIRY FEDERATION (IDF/FIL)

Mr Christian Bruun Kastrup
Chief Consultant, Dairy Dep. of Food Safety
Danish Agriculture and Food Council
Aarhus

Ms Aurélie Dubois Lozier
Science and Standards Programme Manager
International Dairy Federation
Brussels

Mr Keith Johnston
Casual Technologist
Fonterra

Mr Yoshinori Komatsu
Manager, Technology Dept. Production Div.
Meiji Co., Ltd
Tokyo

Mr Allen Sayler
Senior Director of Food & Cosmetic Consulting Services
EAS Consulting Group LLC
Alexandria, VA

INTERNATIONAL FOOD ADDITIVES COUNCIL (IFAC)

Ms Alison Watkins
Scientific & Regulatory Manager
International Food Additives Council

Ms Katie Davis
Regulatory Affairs Director
Apeel Sciences

Mr Kevin Kenny
Chief Operating Officer
Decernis

Mr Francisco Laguna
Legal Counsel
Apeel Sciences

Mr Andy Peng
IFF
Regulatory Affairs Manager

Ms Yan Wen
Regulatory Affairs Director
IFF

INSTITUTE OF FOOD TECHNOLOGISTS (IFT)

Mrs Isolde Aubuchon
Technical Director
ABM Cocktails
New Albany

Mr Rhodri Evans
Head
Exponent
Dublin

Mrs Penny Marsh
Vice President
Sensient Technologies Corporation
Milwaukee

INTERNATIONAL FRUIT AND VEGETABLE JUICE ASSOCIATION (IFU)

Mr John Collins
Executive Director
International Fruit and Vegetable Juice Association
Paris

Dr David Hammond
Chair Legislation Commission
International Fruit and Vegetable Juice Association (IFU)
Paris

INTERNATIONAL GLUTAMATE TECHNICAL COMMITTEE (IGTC)

Dr Masanori Kohmura
CEO
INTERNATIONAL GLUTAMATE TECHNICAL COMMITTEE
Tokyo

Ms Shyarmala Kanesin
ASEAN Regulatory Science Attache
AJINOMOTO CO., INC.
Kuala Lumpur

Mr Satoru Kubo
Scientific advisor
IGTC

Mr Keng Ngee Teoh
Secretariat
International Glutamate Technical Committee

Mr Takamasa Yasuda
staff
International Glutamate Technical Committee
Tokyo

INTERNATIONAL LIFE SCIENCES INSTITUTE (ILSI)

Dr Bonnie Chou
Executive Director
ILSI Taiwan
Taiwan

Dr Tin-chen Hsu
Adjunct professor
National Taiwan University
Taiwan

Dr Lainie Chen
Senior Associate
ILSI Taiwan
Taiwan

Dr Shuichi Chiba
DVM, PhD, General Manager
San-Ei Gen F.F.I., Inc
Osaka

Dr Melody Huang
Regulatory Affairs
GLAXOSMITHKLINE CONSUMER HEALTHCARE
Taiwan

Dr Alex Lin
Director
Herbalife Nutrition
Taiwan

Prof Dai Nakae
Department of Nutritional Science and Food Safety
Tokyo University of Agriculture
Tokyo

Dr Biplab Nandi
Former Senior Food and Nutrition Officer, FAO
ILSI India
Kolkata

Dr Sylvia Tsai
Regulatory Affairs Director
GLAXOSMITHKLINE CONSUMER HEALTHCARE
Taiwan

Dr Patty Tsai
Sales and Regulatory Coordinator
Danisco Nutrition & Biosciences Taiwan Limited
Taiwan

Dr Chao Ying Tseng
Vice President
Gemfont Corporation
Taiwan

Dr Nobuharu Tsujimoto
Executive Director
ILSI Japan
Tokyo

Dr Sih-pin Wu
Scientific Program Associate
ILSI Taiwan
Taiwan

Prof An-i Yeh
Professor Emeritus
National Taiwan University
Taiwan

INTERNATIONAL ORGANIZATION OF THE FLAVOR INDUSTRY (IOFI)

Mr Sven Ballschmiede
Executive Director
IOFI
Brussels

Dr Sean Taylor
Scientific Director
IOFI
Washington DC

Ms Jing Yi
Senior Advocacy and Regulatory Affairs Manager
IOFI
Brussels

INTERNATIONAL SWEETENERS ASSOCIATION (ISA)

Ms Joanna Jaskolska
Regulatory Affairs Manager
International Sweeteners Association
Brussels

Mr Robert Peterson
Member
International Sweeteners Association

Mrs Karin Tan
Member
International Sweeteners Association

INTERNATIONAL STEVIA COUNCIL (ISC0)

Mrs Maria Teresa Scardigli
Executive Director
International Stevia Council

Mrs Sally-ann Krzyzaniak
Director, Regulatory and Scientific Affairs, EMEA
Tate & Lyle PLC

Mr Hadi Omrani
Director, Technical & Regulatory Affairs
SweeGen

Mr Sidd Purkayastha
VP, Head of Global Scientific & Regulatory Affairs
Pure Circle Ltd

Mr Ashley Roberts
President
AR Toxicology Inc.
Oakville - Ontario

Ms Margaux Rundstadler
Regulatory Affairs Manager
International Stevia Council

INTERNATIONAL SPECIAL DIETARY FOODS INDUSTRIES (ISDI)

Dr Celine Benini
Scientific & Regulatory Affairs Officer
ISDI

Mr Julien Dey
Global regulatory and scientific affairs manager
Nestlé

Dr Paul Hanlon
Director of Regulatory Affairs
Abbott Nutrition

Mr Kaushik Janakiraman
Head of Global Regulatory Policy, Nutrition - RB - Reckitt Benckiser
International Special Dietary Foods Industries (ISDI)

NATURAL FOOD COLOURS ASSOCIATION (NATCOL)

Mrs Valerie Rayner
Co-Chair WG Codex
NATCOL
Brussels

Mrs Silke Fallah
Delegate
NATCOL
Brussels

Mr Cedric Martin
Co-Chair WG Codex
NATCOL
Brussels

Mrs Veronica Papini
Delegate
NATCOL
Brussels

Mrs Lorenza Squarci
Secretary General
NATCOL
Brussels

SSAFE

Ms Cristina Erendira Avalos Badiano
Member of SSAFE
SSAFE

UNITED STATES PHARMACOPEIAL CONVENTION (USP)

Dr Richard Cantrill
Expert Volunteer
US Pharmacopeia (USP-FCC)
Rockville

Mrs Gina Clapper
Senior Scientific Liaison
US Pharmacopeia (USP-FCC)
Rockville

UNITED NATIONS INDUSTRIAL DEVELOPMENT ORGANIZATION (UNIDO)

Prof Samuel Godefroy
Senior Food Regulatory Expert
UNIDO

FAO

Mr Markus Lipp
Food Safety Officer
Food Safety Division
Food and Agriculture Organization of the U.N.
Rome

Ms Angeliki Vlachou
Food Safety Officer in the Food Systems and
Food Safety Division
Food and Agriculture Organization of the U.N.
Rome

WHO

Mr Kim Petersen
Program Manager,
Risk Assessment and Management Unit,
Department of Nutrition and Food Safety
JECFA
WHO

HOST COUNTRY SECRETARIAT – SECRÉTARIAT DU GOUVERNEMENT HÔTE - SECRETARÍA DEL GOBIERNO ANFITRIÓN

Ms Jing Tian
Researcher
China National Center for Food Safety Risk Assessment
Beijing

Ms Hao Ding
Assistant Researcher
China National Center for Food Safety Risk Assessment
Beijing

Ms Hanyang Lyu
Assistant Research
China National Center for Food Safety Risk Assessment
Beijing

CODEX SECRETARIAT – SECRÉTARIAT DU CODEX – SECRETARÍA DEL CODEX

Mr Tom Heilandt
Secretary
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Ms Lingping Zhang
Food Standards Officer
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Mr Patrick Sekitoleko
Food Standards Officer
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Mr Goro Maruno
Food Standards Officer
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Mr Farid El Haffar
Technical Officer
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Mr Roberto Sciotti
Consultant
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Mr David Massey
Special Adviser - Codex
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Ms Ilaria Tarquinio
Programme Assistant
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Ms Elaine Raher
Office Assistant
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the UN
Rome

Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER RECOMMEDATIONS ARISING FROM THE 87TH AND 89TH JECFA MEETINGS

(For information and action)

PART A: From 87th JECFA Meeting

Table 1. Food additives evaluated toxicologically and/or considered for specifications at the 87th JECFA meeting

INS Number	Food additive	Recommendation of CCFA52
INS 163(vi)	Black carrot extract	Note the JECFA conclusion that it was unable to complete the evaluation of black carrot extract. Note the JECFA conclusion that to proceed with its assessment, at least a 90-day toxicological study on a well-characterized extract representative of the material of commerce would be required. Note that the ADI for grape skin extract previously established by JECFA was not reconsidered as part of this assessment and remains unchanged. Note the new tentative specifications for black carrot extract (see CX/FA 21/52/4). Note the JECFA request for further information on the material of commerce.
151	Brilliant Black (Black PN)	Note the JECFA conclusion that the new data that have become available since the previous evaluation of brilliant black do not give reason to revise the ADI and confirmed the previous ADI of 0–1 mg/kg bw. Note the new JECFA specifications for Brilliant Black PN (see CX/FA 21/52/4).
160a(i) 160a(iii) 160a(iv) 160e 160f	Carotenoids (provitamin A)	Note the JECFA conclusion that the group ADI of 0-5 mg/kg bw was withdrawn for (1) the sum of carotenoids including β-carotene, β-apo-8′- carotenal and β-apo-8′-carotenoic acid methyl and ethyl esters and (originally applicable to INS 160e, INS 160f) (2) β-carotene (synthetic) and β-carotene derived from *Blakeslea trisporae* (originally applicable to INS 160a(i) and INS 160a(iii)). JECFA reaffirmed that rodents are inappropriate animal models for establishing the safety of β-carotene. Note that JECFA was unable to establish a group ADI for INS 160a(i), INS160a(iii), INS 160a(iv), and INS 160f because a group ADI is applicable to the general population, which includes heavy smokers.

INS Number	Food additive	Recommendation of CCFA52
		Note that it is very unlikely that JECFA will ever be possible to establish a group ADI for INS 160a(i), INS160a(iii), INS 160a(iv), and INS 160f because further data from the population of heavy smokers cannot be gathered ethically. Note that no data was submitted for βapo-8′-carotenoic acid methyl and ethyl esters. Note that JECFA established an ADI of 0-0.3 mg/kg bw for INS 160e. Note that JECFA recommended that the CCFA should review current uses of INS 160a(i), INS160a(iii), INS 160a(iv), INS 160e and INS 160f in the GSFA, including the maximum permitted levels and the food categories in which these additives may be used. Note the existing specifications for carotenoids were revised (see CX/FA 21/52/4).
418	Gellan gum	Note that JECFA retained the previously established ADI "*not specified"* for gellan gum. Note the use of gellan gum in formulas for special medical purposes for infants and liquid fortification products for addition to human milk or infant formula at a maximum level of 50 mg/L in the fed product is of no safety concern. Note the new tentative specifications for gellan gum (see CX/FA 21/52/4). Note the JECFA request for further information on new methods for characterizing the three forms of gellan gum in commerce.
456	Potassium polyaspartate	Note the JECFA conclusion on the use of potassium polyaspartate in wine - that the proposed maximum use level of 300 mg/L is not of safety concern. Note the new JECFA specifications for potassium polyaspartate (see CX/FA 21/52/4).
392	Rosemary extract	Note that JECFA retained the temporary ADI of 0–0.3 mg/kg bw, pending the submission of studies on the developmental toxicity of rosemary extract and studies to elucidate whether the effects noted on rodent pup thyroid hormone levels can be replicated. Note that 2021 deadline for submitting the requested studies to JECFA otherwise the ADI will be withdrawn. Note the existing specifications for rosemary extract were revised (see CX/FA 21/52/4).

PART B: From 89th JECFA Meeting

Table 1. Food additives evaluated toxicologically and/or considered for specifications at the 89th JECFA meeting

INS Number	Food additive	Recommendation of CCFA52
	Adenosine 5´- monophosphate deaminase from *Streptomyces murinus*	Note the JECFA conclusion that the use of AMP deaminase from *Streptomyces murinus* would not pose a health concern. Note the new JECFA specifications for AMP deaminase from *Streptomyces murinus* (see CX/FA 21/52/4 Add.1).
	D-Allulose 3-epimerase from *Arthrobacter globiformis* expressed in *Escherichia coli*	Note that JECFA established an ADI "not specified" for D-allulose 3-epimerase from *A. globiformis.* Note the new JECFA specifications for AMP deaminase from *Streptomyces murinus* (see CX/FA 21/52/4 Add.1).
	Carbohydrate-derived fulvic acid (CHD-FA)	Note that JECFA concluded that the available data are inadequate for an evaluation of the safety of CHD-FA. Note the JECFA recommendation for additional toxicological studies. Note that JECFA concluded that the chemical and technical information was insufficient to prepare specifications for CHD-FA. Note the JECFA request for data on manufacturing processes and thorough chemical characterization of the commercial products.
	Jagua (genipin-glycine) blue (Jagua blue)	Note that JECFA established an ADI of 0–11 mg/kg bw for Jagua blue, on a blue-polymer basis. Note that JECFA noted that the upper end of the high-level dietary exposure estimate for Jagua blue, for infants and toddlers is in the region of the upper bound of the ADI. However, JECFA noted that in view of the conservative nature of the dietary exposure assessments the estimated dietary exposure to Jagua blue, does not represent a health concern. Note the existing specifications for Jagua (genipin-glycine) blue (Jagua blue) extract were revised (see CX/FA 21/52/4 Add.1).
	Lipase from *Mucor javanicus*	Note that JECFA established an ADI "not specified" for the lipase enzyme preparation from *M. javanicus.* Note the new JECFA specifications for lipase from *Mucor javanicus* (see CX/FA 20/52/4 Add.1).
	Phosphatidylinositolspecific phospholipase C expressed in *Pseudomonas fluorescens* (PI-PLC)	Note that JECFA established an ADI "not specified" for the PI-PLC enzyme preparation expressed in *P. fluorescens*. Note the new JECFA specifications for phosphatidylinositolspecific phospholipase C

INS Number	Food additive	Recommendation of CCFA52
		expressed in *Pseudomonas fluorescens* (PI-PLC) (see CX/FA 21/52/4 Add.1).
	Riboflavin from *Ashbya gossypii*	Note that JECFA has postponed the evaluation of riboflavin from *Ashbya gossypii.*

Table 2. Food additives assessed only for dietary exposure at the 89th JECFA meeting

INS Number	Food additive	Recommendation of CCFA52
473 473a	Sucrose esters of fatty acids (INS 473) (SEFs) and sucrose oligoesters type I and type II (INS 473a) (SOEs)	Note that JECFA considered that more refined dietary exposure estimates should be provided. Note that JECFA requests data in order to refine the dietary exposure estimates. Note the JECFA deadline of 2 years for submitting refined data on use and use levels.

Table 3. Flavouring agents evaluated at the 89th JECFA meeting

The flavouring agents were evaluated by the revised Procedure for the Safety Evaluation of Flavouring Agents.

A. Amino acids and related substances

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
Betaine	**2265**	**N**	**No safety concern**
***N*-Acetyl-glutamate**	**2269**	**N**	**No safety concern**
L-Cysteine methyl ester hydrochloride	**2270**	**N**	**No safety concern**
Glutamyl-2-aminobutyric acid	**2266**	**N**	**No safety concern**
Glutamyl-norvaline	**2268**	**N**	**No safety concern**
Glutamyl-norvalyl-glycine	**2267**	**N**	**No safety concern**

B. Phenol and phenol derivatives

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
(±)-Homoeriodictyol sodium salt	**2256**	**N**	**No safety concern**
(±)-Naringenin	**2257**	**N**	**No safety concern**
(2*R*)-3´,5-Dihydroxy-4´-methoxyflavanone	**2258**	**N**	**No safety concern**
7,8-Dihydroxyflavone	**2259**	**N**	**No safety concern**
(2*S*)-3´,7-Dihydroxy-8-methyl-4´-methoxyflavan	**2260**	**N**	**Genotoxicity data for (2*S*)-3´,7-Dihydroxy-8-methyl-4´-methoxyflavan raise concerns for potential genotoxicity**
(*R*)-5-Hydroxy-4-(4´-hydroxy-3´-methoxyphenyl)-7-methylchroman-2-one	**2261**	**N**	**No safety concern**
3-(3-Hydroxy-4-methoxyphenyl)-1-(2,4,6-trihydroxyphenyl)propan-1-one	**2262**	**N**	**No safety concern**

Appendix III

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(For adoption at Step 5/8)

A. Proposed draft specifications for the identity and purity of food additives from 87th JECFA

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 23, Rome, 2019):[1]

Brilliant black (Black PN) (INS 151) (R)

Carotenal, beta-apo-8'- (INS 160e) (R)

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

β-carotene-rich extract from *Dunaliella salina* (INS 160a(iv)) (R)

Carotenes, beta-, synthetic (INS 160a(i)) (R)

Citric and fatty acid esters of glycerol (CITREM) (INS 472c) (R)

Metatartaric acid (INS 353) (R)

Yeast mannoproteins (INS 455) (R)

Potassium polyaspartate (INS 456) (N)

Rosemary extract (INS 392) (R)

Flavouring agents considered for revision of specifications only[1]

Flavouring agent	JECFA No.	Specifications
Methyl propionate	141	R
Ethyl oleate	345	R
alpha-Methyl-beta-hydroxypropyl alpha-methyl-beta-mercaptopropyl sulphide	547	R
Vanillin	889	R
Ethyl vanillin	893	R
2,2,3-Trimethylcyclopent-3-en-1-yl acetaldehyde	967	R
alpha- and beta-Cyclocitral (50:50 mixture)	979	R
Sodium 2-(4-methoxyphenoxy)propanoate	1029	R
2,2,6-Trimethyl-6-vinyltetrahydropyran	1236	R

[1] (N) new specifications; (R) revised specifications

B. Proposed draft specifications for the identity and purity of food additives from 89th JECFA

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 25, Rome, 2020):[2]

Adenosine 5′-monophosphate deaminase from *Streptomyces murinus* (N)

D-Allulose 3-epimerase from *Arthrobacter globiformis* expressed in *Escherichia coli* (N)

Jagua (genipin-glycine) blue (Jagua blue) (R)

Lipase from *Mucor javanicus* (N)

Magnesium stearate (INS 470(iii) (R)

Phosphatidylinositol-specific phospholipase C expressed in *Pseudomonas fluorescens* (PI-PLC) (N)

Polyvinyl alcohol (INS 1203) (R)

Flavouring agents considered for new specifications[2]

Flavouring agent	No.	Specifications
Structural class I		
Betaine	2265	N
N-Acetyl-glutamate	2269	N
L-Cysteine methyl ester hydrochloride	2270	N
Glutamyl-2-aminobutyric acid	2266	N
Glutamyl-norvaline	2268	N
Glutamyl-norvalyl-glycine	2267	N

B. Phenol and phenol derivatives

Flavouring agent	No.	Specifications
Structural class I		
(±)-Homoeriodictyol sodium salt	2256	N
(±)-Naringenin	2257	N
(2*R*)-3′,5-Dihydroxy-4′-methoxyflavanone	2258	N
7,8-Dihydroxyflavone	2259	N
(2*S*)-3′,7-Dihydroxy-8-methyl-4′-methoxyflavan	2260	N
(*R*)-5-Hydroxy-4-(4′-hydroxy-3′-methoxyphenyl)-7-methylchroman-2-one	2261	N
3-(3-Hydroxy-4-methoxyphenyl)-1-(2,4,6-trihydroxyphenyl)propan-1-one	2262	N

Flavouring agents considered for revision of specifications only[2]

Food additive	No.	Specifications
4-Hydroxy-2,3-dimethyl-2,4-nonadienoic acid □-lactone	2002	R
Beta-caryophyllene oxide	1575	R
2-Acetyl-1-pyrroline	1604	R
(2*E*,6*E*/*Z*,8*E*)-*N*-(2-Methylpropyl)-2,6,8-decatrienamide	2077	R
4-Hexen-3-one	1125	R
d-Carvone	380.1	R
2-Pentylfuran	1491	R

[2] (N) new specifications; (R) revised specifications

3-(2-Furyl)acrolein	1497	R
2-Phenyl-3-(2-furyl)prop-2-enal	1502	R
2-Acetyl-5-methylfuran	1504	R
3-Acetyl-2,5-dimethylfuran	1506	R
4-(2-Furyl)-3-buten-2-one	1511	R
Ethyl 3-(2-furyl) propanoate	1513	R
Phenethyl 2-furoate	1517	R

C. Proposed draft specifications for the identity and purity of food additives from 91st JECFA

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 26, Rome, 2021):[3]

Steviol glycosides (R, N)[4]

[3] (N) new specifications; (R) revised specifications

[4] Specifications for steviol glycosides produced by different production methods were included as annexes, as follows:

- Annex 1: Steviol Glycosides from *Stevia rebaudiana* Bertoni (**revised** from the specifications monograph for Steviol glycosides from *Stevia rebaudiana* Bertoni (INS 960a) prepared at the 84th JECFA)
- Annex 2: Steviol Glycosides from Fermentation (**revised** from the specifications for Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (INS 960b(i)) prepared at the 82nd JECFA to include other steviol glycosides from *Saccharomyces cerevisiae*)
- Annex 3: Enzyme Modified Steviol Glycosides (**new** specifications)
- Annex 4: Enzyme Modified Glucosylated Steviol Glycosides (**new** specifications)

Appendix IV

STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS OF FOOD ADDITIVES AND PROCESSING AIDS IN COMMODITY STANDARDS

A. CCFA52 endorsed the food additive provisions in the following six (6) standards

FAO/WHO COORDINATING COMMITTEE FOR AFRICA (CCAFRICA23)

- REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS (Adopted by CAC43 at Step 8)

FAO/WHO COORDINATING COMMITTEE FOR NORTH AMERICA AND THE SOUTH WEST PACIFIC (CCNASWP15)

- DRAFT REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE (Adopted by CAC43 at Step 5)
- DRAFT REGIONAL STANDARD FOR KAVA PRODUCTS FOR USE AS A BEVERAGE WHEN MIXED WITH WATER (Adopted by CAC43 at Step 5)

FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST (CCNE10)

- REGIONAL STANDARD FOR MIXED ZAATAR (Adopted by CAC43 at Step 8)

CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES (CCNFSDU41)

- DRAFT GUIDELINES FOR READY TO USE THERAPEUTIC FOODS (RUTF) (Adopted by CAC43 at Step 5)

CODEX COMMITTEE ON SPICES AND CULINARY HERBS (CCSCH5)

- PROPOSED DRAFT STANDARD FOR DRIED SEEDS – NUTMEG (At Step 5)

B. CCFA52 endorsed the food additive provision in the DRAFT STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS – DRIED OR DEHYDRATED GINGER (At Step 8) with the following changes

(Note: All additions are shown in **bold underlined** font; all deletions are shown in strikethrough font.)

4. FOOD ADDITIVES

4.1.1 Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.			
Bleaching agents			
	INS No.	**Food additive**	**Maximum Level**
4.1.2	**220**	**Sulfur dioxide**	**150 mg/kg, as residual SO_2**
4.2 Processing aids The following processing aid~~s~~ used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).			
	Ins No.	Processing Aid	Maximum Level
4.2.1	529	Calcium oxide	2.5 ~~mg/kg~~ **on dry basis by mass, %**
~~4.2.2~~	~~220~~	~~Sulfur dioxide~~	~~150 mg/kg, as residual SO_2~~

Appendix V

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

Part A: Related to Agenda Item 4b CCMMP standards

PROPOSED AMENDMENT TO THE FOODADDITIVE PROVISIONS OF VARIOUS MILK AND MILK PRODUCT COMMODITY STANDARDS

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

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *GROUP STANDARD FOR CHEESES IN BRINE* (CXS 208-1999)

The following amendments to Section 4 of the Group Standard for Cheeses in Brine (CXS 208-1999) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

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

Additive functional class	Justified use
Colours	-
Bleaching agents	-
Acidity regulators	X
Stabilizers	-
Thickeners	-
Emulsifiers	-
Antioxidants	-
Preservatives	-
Foaming agents	-
Anticaking agents	-
Packaging gas	-

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

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

~~Only those food additives listed may be used and only within the limits specified.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Acidity regulators~~		
~~270~~	~~Lactic acid, L-, D- and DL-~~	~~Limited by GMP~~
~~575~~	~~Glucono delta-lactone~~	~~Limited by GMP~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE* (CXS 221-2001)

The following amendments to Section 4 of the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, anticaking agents, colours, preservatives, stabilizers and thickeners used

in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese including fresh cheese) and only certain acidity regulators, anticaking agents, colours, foaming agents, preservatives, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

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

(a) For the surface treatment of sliced, cut, shredded or grated cheese only

(b) For whipped products only

(c) Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in Section 3.2.

(d) For edible cheese rind

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

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

~~Only those food additives listed below may be used and only within the limits specified. Additives not listed below but provided for in individual Codex standards for varieties of Unripened Cheeses may also be used in similar types of cheese within the limits specified within those standards.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Acidity regulators~~		
~~170~~	~~Calcium carbonates~~	~~Limited by GMP~~
~~260~~	~~Acetic acid, glacial~~	~~Limited by GMP~~
~~270~~	~~Lactic acid, L-, D- and DL-~~	~~Limited by GMP~~
~~296~~	~~Malic acid, DL-~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~338~~	~~Phosphoric acid~~	~~880 mg/kg expressed as phosphorous~~
~~500~~	~~Sodium carbonates~~	~~Limited by GMP~~
~~501~~	~~Potassium carbonates~~	~~Limited by GMP~~
~~507~~	~~Hydrochloric acid~~	~~Limited by GMP~~

INS no.	Name of additive	Maximum level
575	Glucono delta-lactone (GDL)	Limited by GMP
Stabilizers/thickeners		
Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in Section 3.2.		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
333	Calcium citrates	
339	Sodium phosphates	1 540 mg/kg, singly or in combination, expressed as phosphorous
340	Potassium phosphates	
341	Calcium phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	5 g/kg
406	Agar	Limited by GMP
407	Carrageenan	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	Limited by GMP
440	Pectins	
460	Cellulose	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
576	Sodium gluconate	
Modified starches as follows:		
1400	Dextrins, roasted starch white and yellow	Limited by GMP
1401	Acid-treated starch	
1402	Alkaline treated starch	
1403	Bleached starched	
1404	Oxidized starch	
1405	Starches, enzyme-treated	
1410	Monostarch phosphate	

INS no.	Name of additive	Maximum level
1412	Distarch phosphate esterified with sodium trimetasphosphate; esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
Colours		
100	Curcumins (*for edible cheese rind*)	Limited by GMP
101	Riboflavins	Limited by GMP
140	Chlorophyll	Limited by GMP
141	Copper chlorophylls	15 mg/kg, singly or combined
160a(i)	Carotene, *beta* -, synthetic	25 mg/kg
160a(ii)	Carotenes, *beta* -, vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin based	25 mg/kg
160c	Paprika oleoresins	Limited by GMP
160e	Carotenal, *beta*-apo-8'-	35 mg/kg
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Preservatives		
200	Sorbic acid	1000mg/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
For surface/rind treatment only:		
235	Natamycin (pimaricin)	2 mg/dm^2 of surface. Not present in a depth of 5 mm.
Foaming agents (for whipped products only)		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP
Anticaking agents (Sliced, cut, shredded and grated products only (surface treatment)		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination.

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~552~~	~~Calcium silicate~~	~~Silicates calculated as silicon dioxide~~
~~553~~	~~Magnesium silicates~~	
~~560~~	~~Potassium silicate~~	
~~**Preservatives (Sliced, cut, shredded and grated products only (surface treatment)**~~		
~~200~~	~~Sorbic acid~~	~~1000mg/kg of cheese, singly or in combination, expressed as sorbic acid~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~280~~	~~Propionic acid~~	~~Limited by GMP~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Calcium propionate~~	
~~283~~	~~Potassium propionate~~	
~~235~~	~~Natamycin (pimaricin)~~	~~20 mg/kg applied to the surface added during kneading and stretching process.~~

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT* (CXS 250-2006)

The following amendments to Section 4 of the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.2 (Beverage whiteners), and only certain acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use
Colours	**-**
Bleaching agents	**-**
Acidity regulators	**X**
Stabilizers	**X**
Thickeners	**X**
Emulsifiers	**X**
Antioxidants	**-**
Preservatives	**-**
Foaming agents	**-**
Anticaking agents	**-**
Packaging gas	**-**

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

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

~~Only food additives listed below may be used and only within the limits specified.~~

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Emulsifiers**~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~
~~**Stabilizers**~~		
~~331(i)~~	~~Sodium dihydrogen citrate~~	~~Limited by GMP~~
~~331(iii)~~	~~Trisodium citrate~~	~~Limited by GMP~~
~~332(i)~~	~~Potassium dihydrogen citrate~~	~~Limited by GMP~~
~~332(ii)~~	~~Tripotassium citrate~~	~~Limited by GMP~~
~~333~~	~~Calcium citrate~~	~~Limited by GMP~~
~~508~~	~~Potassium chloride~~	~~Limited by GMP~~
~~509~~	~~Calcium chloride~~	~~Limited by GMP~~
~~**Acidity regulators**~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~339(i)~~	~~Sodium dihydrogen phosphate~~	~~4 400 mg/kg, singly or in combination as phosphorous~~
~~339(ii)~~	~~Disodium hydrogen phosphate~~	
~~339(iii)~~	~~Trisodium phosphate~~	
~~340(i)~~	~~Potassium dihydrogen phosphate~~	
~~340(ii)~~	~~Dipotassium hydrogen phosphate~~	
~~340(iii)~~	~~Tripotassium phosphate~~	
~~341(i)~~	~~Calcium dihydrogen phosphate~~	
~~341(ii)~~	~~Dicalcium hydrogen phosphate~~	
~~341(iii)~~	~~Tricalcium phosphate~~	
~~450(i)~~	~~Disodium diphosphate~~	
~~450(ii)~~	~~Trisodium diphosphate~~	
~~450(iii)~~	~~Tetrasodium diphosphate~~	
~~450(v)~~	~~Tetrapotassium diphosphate~~	
~~450(vi)~~	~~Dicalcium diphosphate~~	
~~450(vii)~~	~~Calcium dihydrogen diphosphate~~	
~~451(i)~~	~~Pentasodium triphosphate~~	
~~451(ii)~~	~~Pentapotassium triphosphate~~	
~~452(i)~~	~~Sodium polyphosphate~~	
~~452(ii)~~	~~Potassium polyphosphate~~	
~~452(iii)~~	~~Sodium calcium polyphosphate~~	
~~452(iv)~~	~~Calcium polyphosphates~~	
~~452(v)~~	~~Ammonium polyphosphates~~	
~~500(i)~~	~~Sodium carbonate~~	~~Limited by GMP~~
~~500(ii)~~	~~Sodium hydrogen carbonate~~	~~Limited by GMP~~
~~500(iii)~~	~~Sodium sesquicarbonate~~	~~Limited by GMP~~
~~501(i)~~	~~Potassium carbonates~~	~~Limited by GMP~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~501(ii)~~	~~Potassium hydrogen carbonate~~	~~Limited by GMP~~
~~Thickeners~~		
~~407~~	~~Carrageenan~~	~~Limited by GMP~~
~~407a~~	~~Processed euchema seaweed (PES)~~	~~Limited by GMP~~

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM* (CXS 251-2006)

The following amendments to Section 4 of the Standard for the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, anticaking agents and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.5.2 (Milk and cream powder analogues), and only certain acidity regulators, anticaking agents, emulsifiers and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use
Colours	-
Bleaching agents	-
Acidity regulators	X
Stabilizers	X
Thickeners	-
Emulsifiers	X
Antioxidants	X
Preservatives	-
Foaming agents	-
Anticaking agents	X
Packaging gas	-

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

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

~~Only food additives listed below may be used and only within the limits specified.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Stabilizers~~		
~~331(i)~~	~~Sodium dihydrogen citrate~~	~~Limited by GMP~~
~~331(iii)~~	~~Trisodium citrate~~	~~Limited by GMP~~
~~332(i)~~	~~Potassium dihydrogen citrate~~	~~Limited by GMP~~
~~332(ii)~~	~~Tripotassium citrate~~	~~Limited by GMP~~
~~508~~	~~Potassium chloride~~	~~Limited by GMP~~
~~509~~	~~Calcium chloride~~	~~Limited by GMP~~
~~Acidity regulators~~		
~~170(i)~~	~~Calcium carbonate~~	~~Limited by GMP~~
~~339(i)~~	~~Sodium dihydrogen phosphate~~	

INS no.	Name of additive	Maximum level
339(ii)	Disodium hydrogen phosphate	4 400 mg/kg, singly or in combination as phosphorous
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Dicalcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and diglycerides of fatty acids	Limited by GMP
Anticaking agents		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
530	Magnesium oxide	Limited by GMP
551	Silicon dioxide, amorphous	Limited by GMP
552	Calcium silicate	Limited by GMP
553(i)	Magnesium silicate, synthetic	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium aluminium silicate	570 mg/kg, expressed as aluminium
341(iii)	Tricalcium phosphate	

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~343(iii)~~	~~Trimagnesium phosphate~~	~~4 400 mg/kg, singly or in combination as phosphorous~~
~~Antioxidants~~		
~~300~~	~~Ascorbic acid, L-~~	~~500 mg/kg as ascorbic acid~~
~~301~~	~~Sodium ascorbate~~	
~~304~~	~~Ascorbyl palmitate~~	~~80 mg/kg, singly or in combination as ascorbyl stearate~~
~~305~~	~~Ascorbyl stearate~~	
~~319~~	~~Tertiary butylhydroquinone~~	~~100 mg/kg singly or in combination.~~
~~320~~	~~Butylated hydroxyanisole~~	~~Expressed on fat or oil basis~~
~~321~~	~~Butylated hydroxytoluene~~	

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT* (CXS 252-2006)

The following amendments to Section 4 of the Standard for the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.2 (Beverage whiteners), and only certain acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use
Colours	-
Bleaching agents	-
Acidity regulators	X
Stabilizers	X
Thickeners	X
Emulsifiers	X
Antioxidants	-
Preservatives	-
Foaming agents	-
Anticaking agents	-
Packaging gas	-

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

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

~~Only food additives listed below may be used and only within the limits specified.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Emulsifiers~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~

INS no.	Name of additive	Maximum level
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Dicalcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan	Limited by GMP

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~407a~~	~~Processed euchema seaweed (PES)~~	~~Limited by GMP~~

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR COTTAGE CHEESE* (CXS 273-1968)

The following amendments to Section 4 of the Standard for the Standard for Cottage cheese (CXS 273-1968) are proposed.

4. FOOD ADDITIVES

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

Acidity regulators, preservatives and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese), and only certain acidity regulators, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

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

(a) Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

(b) Cheese mass includes creaming mixture.

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

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

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~**Preservatives**~~		
~~200~~	~~Sorbic acid~~	~~1000mg/kg singly or in combinations sorbic acid~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~280~~	~~Propionic acid~~	~~Limited by GMP~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Calcium propionate~~	
~~283~~	~~Potassium propionate~~	

INS no.	Name of additive	Maximum level
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid, L-, D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg expressed as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504)ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium phosphate	1 300 mg/kg, singly or in combination, expressed as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	

INS no.	Name of additive	Maximum level
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Ammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	1 300 mg/kg, singly or in combination, expressed as phosphorous
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium phosphate	
450(vi)	Dicalcium phosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starched	Limited by GMP
1404	Oxidized starch	Limited by GMP

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~1405~~	~~Starches, enzyme-treated~~	~~Limited by GMP~~
~~1410~~	~~Monostarch phosphate~~	~~Limited by GMP~~
~~1412~~	~~Distarch phosphate~~	~~Limited by GMP~~
~~1413~~	~~Phosphated distarch phosphate~~	~~Limited by GMP~~
~~1414~~	~~Acetylated distarch phosphate~~	~~Limited by GMP~~
~~1420~~	~~Starch acetate~~	~~Limited by GMP~~
~~1422~~	~~Acetylated distarch adipate~~	~~Limited by GMP~~
~~1440~~	~~Hydroxypropyl starch~~	~~Limited by GMP~~
~~1442~~	~~Hydroxypropyl distarch phosphate~~	~~Limited by GMP~~

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CREAM CHEESE* (CXS 275-1973)

The following amendments to Section 4 of the Standard for the Standard for Cream cheese (CXS 275-1973) are proposed.

4. FOOD ADDITIVES

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

Acidity regulators, antioxidants, colours, emulsifiers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese) and only certain acidity regulators, antioxidants, colours, emulsifiers, foaming agents, preservatives, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

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

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

(c) For whipped products, only.

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

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

INS no.	Name of additive	Maximum level
Preservatives		
200	Sorbic acid	1000mg/kg singly or in combinations sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid, L-, D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
334	Tartaric acid, L(+)-	1500 mg/kg singly or in combination as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)-tartrate	
338	Phosphoric acid	880 mg/kg as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP

INS no.	Name of additive	Maximum level
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
339(i)	Sodium phosphate	4 400 mg/kg, singly or in combination, expressed as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Ammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium phosphate	
450(vi)	Dicalcium phosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP

INS no.	Name of additive	Maximum level
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starched	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
470(i)	Salt of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Limited by GMP
470(ii)	Salt of oleic acid with calcium, potassium and sodium	Limited by GMP
471	Mono- and di-glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
Antioxidants		
300	Ascorbic acid, L-	Limited by GMP
301	Sodium ascorbate	Limited by GMP
302	Calcium ascorbate	Limited by GMP
304	Ascorbyl palmitate	500 mg/kg
305	Ascorbyl stearate	singly or in combination as ascorbyl stearate
307b	Tocopherol concentrate, mixed	200 mg/kg

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~307c~~	~~Tocopherol, *dl-alpha-*~~	~~singly or in combination~~
~~**Colours**~~		
~~160a(i)~~	~~Carotene, *beta-*, synthetic~~	~~35 mg/kg singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta-, Blakeslea trispora*~~	
~~160e~~	~~Carotenal, *beta*-apo-8'-~~	
~~160f~~	~~Carotenoic acid, ethyl ester, *beta*-apo-8'-~~	
~~160a(ii)~~	~~Carotenes, beta-, vegetable~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts—norbixin based~~	~~25 mg/kg~~
~~171~~	~~Titanium dioxide~~	~~Limited by GMP~~
~~**Foaming agent**~~		
~~290~~	~~Carbon dioxide~~	~~Limited by GMP~~
~~941~~	~~Nitrogen~~	~~Limited by GMP~~

H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR EXTRA HARD GRATING CHEESE* (CXS 278-1978)

The following amendments to section 3.2.2 (Optional additions) for the *Standard for Extra Hard Grating Cheese* (CXS 278-1978) that relate to food additive provisions are proposed.

3.2.2 *Optional additions*:

- ~~calcium chloride, max. 200 mg anhydrous/kg of the milk used~~
- harmless flavour producing bacteria
- harmless enzymes to assist in flavour development (solids of preparation not to exceed 0.1% of weight of milk used)
- ~~chlorophyll, including copper chlorophyll complex, max. 15 mg/kg cheese~~
- ~~sorbic acid or its sodium or potassium salts, maximum 1 g/kg calculated as sorbic acid in the final product.~~

The insertion of a new Section 4 of the *Group Standard for Extra Hard Grating Cheese* (CXS 278-1978) is proposed as detailed below. This will require a renumbering of subsequent sections.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) are acceptable for use in foods conforming to this standard.

4.1 Processing aids

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

Additive functional class	Justified use
Colours	**X**
Bleaching agents	**-**
Acidity regulators	**-**
Stabilizers	**-**
Thickeners	**-**
Emulsifiers	**-**

Antioxidants	**-**
Preservatives	**X**
Foaming agents	**-**
Anticaking agents	**-**
Packaging gas	**-**

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

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

I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *GENERAL STANDARD FOR CHEESE* (CXS 283-1978)

An amendment to section 3.2 (Permitted ingredients) of the General Standard for Cheese (CXS 283-1978) is proposed.

3.2 Permitted ingredients

– Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms

– Safe and suitable enzymes

– Sodium chloride **and potassium chloride as a salt substitute**

– Potable water

The following amendments and additions to Section 4 of the General Standard for Cheese (CXS 283-1978) are proposed.

4. FOOD ADDITIVES

~~Only those food additive listed below may be used and only within the limits specified.~~

Unripened cheeses

As listed in the *Group Standard for Unripened Cheese Including Fresh Cheese* (CXS 221-2001).

Cheeses in brine

As listed in the *Standard for Cheeses in Brine* (CXS 208-1999)

Ripened cheeses, including mould ripened cheeses

Additives not listed below but provided for in Codex individual standards for varieties of ripened cheeses may also be used for similar types of cheese within the limits specified within those standards.

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 are acceptable for use in foods conforming to this standard.

4.1 Processing aids

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

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

Emulsifiers:	**–**	**–**
Antioxidants:	**–**	**–**
Preservatives:	**X**	**x**
Foaming agents:	**–**	**–**
Anticaking agents:	**–**	**X (a)**
Packaging gas	**–**	**–**

(a) For the surface of sliced, cut, shredded or grated cheese only

(b) For edible cheese rind

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

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

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Colours~~		
~~100~~	~~Curcumins (*for edible cheese rind*)~~	~~Limited by GMP~~
~~101~~	~~Ribiflavins~~	~~Limited by GMP~~
~~120~~	~~Carmines (*for red marbled cheeses only*)~~	~~Limited by GMP~~
~~140~~	~~Chlorophylls (*for green marbled cheeses only*)~~	~~Limited by GMP~~
~~141~~	~~Chlorophylls, copper complexes~~	~~15 mg/kg~~
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~25 mg/kg~~
~~160a(ii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	~~600 mg/kg~~
~~160b(ii)~~	~~Annatto extracts – norbixin based~~	~~50 mg/kg~~
~~160c~~	~~Paprika oleoresin~~	~~Limited by GMP~~
~~160e~~	~~Carotenal, *beta*-apo-8'-~~	~~35 mg/kg~~
~~160f~~	~~Carotenoic acid, ethyl ester, *beta*-apo-8'-~~	~~35 mg/kg~~
~~160a(ii)~~	~~Carotenes, beta-, vegetable~~	~~600 mg/kg~~
~~162~~	~~Bet red~~	~~Limited by GMP~~
~~171~~	~~Titanium dioxide~~	~~Limited by GMP~~
~~Acidity regulators~~		
~~170~~	~~Calcium carbonates~~	~~Limited by GMP~~
~~504~~	~~Magnesium carbonates~~	
~~575~~	~~Glucono delta-lactone~~	
~~Preservatives~~		
~~200~~	~~Sorbic acid~~	~~3000 mg/kg calculated as sorbic acid~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~234~~	~~Nisin~~	~~12.5 mg/kg~~
~~239~~	~~Hexamethylene tetramine (*Provolone only*)~~	~~25 mg/kg, expressed as formaldehyde~~
~~251~~	~~Sodium nitrate~~	~~50 mg/kg. expressed as $NaNO_3$~~
~~252~~	~~Potassium nitrate~~	
~~280~~	~~Propionic acid~~	~~3 000 mg/kg, calculated as propionic acid~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~281~~	~~Sodium propionate~~	
~~282~~	~~Calcium propionate~~	
~~1105~~	~~Lysoyme~~	~~Limited by GMP~~
~~*For surface/rind treatment only:*~~		
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg singly or in combination, calculated as sorbic acid~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	
~~235~~	~~Natamycin (pimaricin)~~	~~2 mg/dm^2 of surface. Not present in a depth of 5 mm~~
~~**Miscellaneous additive**~~		
~~508~~	~~Potassium chloride~~	~~Limited by GMP~~
~~**Anti-caking agents (Sliced, cut, shredded or grated cheese)**~~		
~~460~~	~~Celluloses~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg singly or in combination. Silicates calculated as silicone dioxide~~
~~552~~	~~Calcium silicate~~	
~~553~~	~~Magnesium silicates~~	
~~560~~	~~Potassium silicate~~	
~~**Preservatives**~~		
~~200~~	~~Sorbic acid~~	~~1 000 mg/kg singly or in combination, calculated as sorbic acid~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	

Part B: Related to Agenda Item 4b CCFO standards

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR FATS AND OILS

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

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

1. Proposed amendments to the Codex commodity standards for fats and oils

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS* (CXS 19-1981)

3. FOOD ADDITIVES

Antifoaming agents, antioxidants and colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.1 (Fats and oils essentially free from water) and its sub-categories, and emulsifiers in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this standard.

No additives are permitted in virgin or cold pressed oils covered by this Standard.

~~**3.1 Colours**~~

~~No colours are permitted in vegetable oils covered by this Standard.~~

~~The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:~~

~~INS No.~~	~~Additive~~	~~Maximum Use Level~~
~~100(i)~~	~~Curcumin~~	~~5 mg/kg~~
~~160a(ii)~~	~~*beta*-Carotenes (vegetable)~~	~~25 mg/kg~~
~~160a(i)~~	~~*beta*-Carotenes (synthetic)~~	~~25 mg/kg (Singly or in combination)~~
~~160a(iii)~~	~~*beta*-Carotenes (*Blakeslea trispora*)~~	
~~160e~~	~~*beta-apo-8'-Carotenal*~~	
~~160f~~	~~*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester~~	
~~160b(i)~~	~~Annatto extracts, bixin-based~~	~~10 mg/kg (as bixin)~~

~~3.2 Flavourings~~

The flavourings used in products covered by this standard **should** ~~shall~~ comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

~~3.3 Antioxidants~~

~~INS N.o.~~	~~Additive~~	~~Maximum Use Level~~
~~304~~	~~Ascorbyl Palmitate~~	~~500 mg/kg (Singly or in combination)~~
~~305~~	~~Ascorbyl Stearate~~	
~~307a~~	~~Tocopherol, d-*alpha*-~~	~~300 mg/kg (Singly or in combination)~~
~~307b~~	~~Tocopherol concentrate, mixed~~	
~~307c~~	~~Tocopherol, dl-*alpha*~~	
~~310~~	~~Propyl gallate~~	~~100 mg/kg~~
~~319~~	~~Tertiary butyl hydroquinone (TBHQ)~~	~~120 mg/kg~~
~~320~~	~~Butylated hydroxyanisole (BHA)~~	~~175 mg/kg~~
~~321~~	~~Butylated hydroxytoluene (BHT)~~	~~75 mg/kg~~
~~Any combination of gallates, BHA, BHT, and/or TBHQ~~		~~200 mg/kg but limits above not to be exceeded~~
~~322(i)~~	~~Lecithin~~	~~GMP~~
~~389~~	~~Dilauryl thiodipropionate~~	~~200 mg/kg~~

~~3.4 Antioxidant synergists~~

~~INS No.~~	~~Additive~~	~~Maximum Use Level~~
~~330~~	~~Citric acid~~	~~GMP~~
~~331(i)~~	~~Sodium dihydrogen citrate~~	~~GMP~~
~~331(iii)~~	~~Trisodium citrate~~	~~GMP~~
~~332(ii)~~	~~Tripotassium citrate~~	~~GMP~~
~~333(iii)~~	~~Tricalcium citrate~~	~~GMP~~
~~384~~	~~Isopropyl citrates~~	~~100 mg/kg (Singly or in combination)~~
~~472c~~	~~Citric and fatty acid esters of glycerol~~	

~~3.5 Anti-foaming agents (for oils and fats for deepfrying)~~

~~INS No.~~	~~Additive~~	~~Maximum Use Level~~
~~471~~	~~Mono- and di-glycerides of fatty acids~~	~~GMP~~
~~900a~~	~~Polydimethylsiloxane~~	~~10 mg/kg~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS* (CXS 33-1981)

4. FOOD ADDITIVES

Antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this standard.

~~4.1 Virgin olive oils~~

No additives are permitted in **virgin olive oils covered by this Standard** ~~these products~~.

~~4.2 Refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil~~

~~The addition of alpha-tocopherols (d-*alpha* tocopherol (INS 307a); mixed tocopherol concentrate (INS 307b); dl-*alpha* tocopherol (INS 307c)) to the above products is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.~~

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR NAMED VEGETABLE OILS* (CXS 210-1999)

4. FOOD ADDITIVES

Antifoaming agents, antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this standard

No food additives are permitted in virgin or cold pressed oils.

~~**4.1 Flavouring**~~

The flavourings used in products covered by this standard **should** ~~shall~~ comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

~~**4.2 Antioxidants**~~

~~INS No.~~	~~Additive~~	~~Maximum Use Level~~
~~304~~	~~Ascorbyl palmitate~~	~~500 mg/kg (Singly or in combination)~~
~~305~~	~~Ascorbyl stearate~~	
~~307a~~	~~Tocopherol, d-*alpha*-~~	~~300 mg/kg (Singly or in combination)~~
~~307b~~	~~Tocopherol concentrate, mixed~~	
~~307c~~	~~Tocopherol, dl-*alpha*~~	
~~310~~	~~Propyl gallate~~	~~100 mg/kg~~
~~319~~	~~Tertiary butyl hydroquinone (TBHQ)~~	~~120 mg/kg~~
~~320~~	~~Butylated hydroxyanisole (BHA)~~	~~175 mg/kg~~
~~321~~	~~Butylated hydroxytoluene (BHT)~~	~~75 mg/kg~~
~~Any combination of gallates, BHA, BHT, or TBHQ not to exceed 200 mg/kg within individual limits~~		
~~322(i)~~	~~Lecithin~~	~~GMP~~
~~389~~	~~Dilauryl thiodiproprionate~~	~~200 mg/kg~~

~~**4.3 Antioxidant synergists**~~

~~INS No.~~	~~Additive~~	~~Maximum Use Level~~
~~330~~	~~Citric acid~~	~~GMP~~
~~331(i)~~	~~Sodium dihydrogen citrate~~	~~GMP~~
~~331(iii)~~	~~Trisodium citrate~~	~~GMP~~
~~332(ii)~~	~~Tripotassium citrate~~	~~GMP~~
~~333(iii)~~	~~Tricalcium citrate~~	~~GMP~~
~~384~~	~~Isopropyl citrates~~	~~100 mg/kg (Singly or in combination)~~
~~472c~~	~~Citric and fatty acid esters of glycerol~~	

~~**4.4 Anti-foaming agents (oils for deepfrying)**~~

~~INS No.~~	~~Additive~~	~~Maximum Use Level~~
~~900a~~	~~Polydimethylsiloxane~~	~~10 mg/kg~~

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR NAMED ANIMAL FATS* (CXS 211-1999)

4. FOOD ADDITIVES

Antifoaming agents, antioxidants and colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.1.3 (Lard, tallow, fish oil, and other animal fats) are acceptable for use in foods conforming to this standard.

~~**4.1 Colours**~~

~~The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:~~

INS No.	Additive	Maximum Use Level
100(i)	Curcumin	5 mg/kg
160a(ii)	*beta*-Carotenes (vegetable)	25 mg/kg
160a(i)	*beta*-Carotenes (synthetic)	25 mg/kg (Singly or in combination)
160a(iii)	*beta*-Carotenes (*Blakeslea trispora*)	
160e	*beta-apo-8'-Carotenal*	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	10 mg/kg (as bixin)

4.2 Antioxidants

INS No.	Additive	Maximum Use Level
304	Ascorbyl palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl stearate	
307a	Tocopherol, d-*alpha*-	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
Any combination of gallates, BHA, BHT, or TBHQ		200 mg/kg but limits above not to be exceeded
322(i)	Lecithin	GMP

4.3 Antioxidant synergists

INS No.	Additive	Maximum Use Level
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
384	Isopropyl citrates	100 mg/kg (Singly or in combination)
472c	Citric and fatty acid esters of glycerol	

4.4 Antifoaming agents (for oils and fats for deep frying)

INS No.	Additive	Maximum Use Level
471	Mono- and di-glycerides of fatty acids	GMP

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR FAT SPREADS AND BLENDED SPREADS* (CXS 256-2007)

4. FOOD ADDITIVES

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) are acceptable for use in foods conforming to this standard. Additionally, packaging gases used in accordance with Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

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 the limits, specified.

Additive Functional Classes

a. Acidity regulators
b. Antifoaming agents
c. Antioxidants
d. Colours
e. Emulsifiers
f. Flavour enhancers
g. Packing gases

h. Preservatives
i. Stabilizers
j. Thickeners

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packing gases, preservatives, stabilizers and thickeners used in accordance with Table 3 of the Codex General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

4.1 Acidity Regulators

INS No.	Additive	Maximum Use Level
262(ii)	Sodium diacetate	1,000 mg/kg
334; 335 (ii); 337	Tartrates	100 mg/kg (as tartaric acid)
338; 339(i), (ii), (iii); 340(i), (ii), (iii); 341(i), (ii), (iii); 342(i), (ii); 343(i), (ii), (iii); 450(i), (ii), (iii), (v), (vi); (vii), 451(i), (ii); 452(i), (ii), (iii), (iv), (v); 542	Phosphates	1,000 mg/kg (as Phosphorus)

4.2 Antifoaming Agents

INS No.	Additive	Maximum Use Level
900a	Polydimethylsiloxane	10 mg/kg (frying purposes, only)

4.3 Antioxidants

INS No.	Additive	Maximum Use Level
304, 305	Ascorbyl esters	500 mg/kg (as ascorbyl stearate)
307a	Tocopherol, d-*alpha*	500 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	200 mg/kg (fat or oil basis) singly or in combination.
319	Tertiary butylhydroquinone	
320	Butylated hydroxyanisole	
321	Butylated hydroxytoluene	
384	Isopropyl citrates	100 mg/kg
385, 386	EDTAs	100 mg/kg (as anhydrous calcium disodium EDTA)
388, 389	Thiodipropionates	200 mg/kg (as thiodipropionic acid)

4.4 Colours

INS No.	Additive	Maximum Use Level
100(i)	Curcumin	10 mg/kg
101(i), (ii)	Riboflavins	300 mg/kg
120	Carmines	500 mg/kg
150b	Caramel II - caustic sulfite process	500 mg/kg
150c	Caramel III - ammonia process	500 mg/kg
150d	Caramel IV - sulfite ammonia process	500 mg/kg
160a(ii)	beta-Carotenes, (vegetable)	1000 mg/kg
160a(i)	beta-Carotenes (synthetic)	35 mg/kg singly or in combination
160a(iii)	*beta*-Carotenes (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	100 mg/kg (as bixin)

4.5 Emulsifiers

INS No.	Additive	Maximum Use Level
432, 433, 434, 435, 436	Polysorbates	10,000 mg/kg (singly or in combination)
472e	Diacetyltartaric and fatty acid esters of glycerol	10,000 mg/kg

~~473~~	~~Sucrose esters of fatty acids~~	~~10,000 mg/kg~~
~~474~~	~~Sucroglycerides~~	~~10,000 mg/kg~~
~~475~~	~~Polyglycerol esters of fatty acids~~	~~5,000 mg/kg~~
~~476~~	~~Polyglycerol esters of interesterified ricinoleic acid~~	~~4,000 mg/kg~~
~~477~~	~~Propylene glycol esters of fatty acids~~	~~20,000 mg/kg~~
~~479~~	~~Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids)~~	~~5,000 mg/kg (in fat emulsions for frying or baking purpose, only).~~
~~481(i), 482(i)~~	~~Stearoyl-2-lactylates~~	~~10,000 mg/kg (singly or in combination)~~
~~484~~	~~Stearyl citrate~~	~~100 mg/kg (fat or oil basis)~~
~~491, 492, 493, 494, 495~~	~~Sorbitan esters of fatty acids~~	~~10,000 mg/kg (singly or in combination)~~

~~**4.6 Flavouring**~~

The flavourings used in products covered by this standard **should** ~~shall~~ comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

~~**4.7 Preservatives**~~

~~**INS No.**~~	~~**Additive**~~	~~**Maximum Use Level**~~
~~200, 202, 203~~	~~Sorbates~~	~~2,000 mg/kg (singly or in combination (as sorbic acid))~~
~~210, 211, 212, 213~~	~~Benzoates~~	~~1,000 mg/kg (singly or in combination (as benzoic acid))~~
~~If used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.~~		

~~**4.8 Stabilizers and Thickeners**~~

~~**INS No.**~~	~~**Additive**~~	~~**Maximum Use Level**~~
~~405~~	~~Propylene glycol alginate~~	~~3,000 mg/kg~~

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR FISH OILS* (CXS 329-2017)

4. FOOD ADDITIVES

Antifoaming agents, antioxidants, emulsifiers and sequestrants, used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995), in food category *02.1.3* (Lard, tallow, fish oil, and other animal fats) are acceptable for use in foods conforming to this standard.

~~The following additives may be used in addition:~~

~~**INS**~~	~~**Additive name**~~	~~**Maximum level**~~
~~**Antioxidant**~~		
~~300~~	~~Ascorbic acid, L-~~	~~GMP~~
~~304, 305~~	~~Ascorbyl esters~~	~~2500 mg/kg, as ascorbyl stearate~~
~~307a, b, c~~	~~Tocopherols~~	~~6000 mg/kg, singly or in combination~~
~~**Emulsifier**~~		
~~322 (i)~~	~~Lecithin~~	~~GMP~~
~~471~~	~~Mono- and di-glycerides of fatty acids~~	~~GMP~~

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

Part C: Related to Agenda Item 4b CCSCH standards

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR SPICES AND CULINARY HERBS

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

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

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR BLACK, WHITE AND GREEN PEPPERS* (CXS 326-2017)

4. FOOD ADDITIVES

Preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.2.1 (Herbs and spices) are acceptable for use in green peppers only conforming to this standard.

~~**The following additive is permitted for use in Green Peppers only.**~~

~~**Table 6 – Food Additive**~~

~~**INS Number**~~	~~**Additive Name**~~	~~**Type of peppers**~~		
		~~**Black Peppers**~~	~~**White Peppers**~~	~~**Green Peppers**~~
~~**Preservatives**~~				
~~INS 220~~	~~Sulphur dioxide~~	~~None permitted~~	~~None permitted~~	~~150 (mg/kg), max.~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CUMIN* (CXS 327-2017)

4. FOOD ADDITIVES

Anticaking agents ~~as~~ listed in Table ~~III~~ **3** of the General Standard for Food Additives (CXS 192-1995) are permitted for use in ground cumin only.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR DRIED THYME* (CXS 328-2017)

4. FOOD ADDITIVES

Anticaking agents listed in Tables 1 and 2 of food category 12.2.1 (Herbs and Spices) of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in powdered thyme.

~~Only the anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered thyme, at GMP.~~

Part D: Amendments forwarded from agenda item 5a

Methacrylate copolymer, basic (INS 1205), adding functional class of "carrier" and "glazing agent" to the *Standard for Bouillons and Consommés* (CXS 117-1981)

The amendments to the food additive section in CXS 117-1981:

> Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners used in accordance with Tables 1, 2 and 3 **and only certain carriers and glazing agents in Table 3** of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 12.5 (Soups and broths), its parent food category, and its sub-categories are acceptable for use in foods conforming to this Standard.

Methacrylate copolymer, basic (INS 1205), adding functional class of "carrier" and "glazing agent" for *the Standard for Wheat Flour* (CXS 152-1985)

The amendments to the food additive section in CXS 152-1985:

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

Appendix VI

GENERAL STANDARD FOR FOOD ADDITIVES

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS

(For adoption)

PART A: PROVISIONS RELATED TO AGENDA ITEM 2

Food Category 13.1.3 (Formulae for special medical purposes for infants)

INS	Additive	Max Level
INS 440	Pectins	2000mg/kg Note 14: For use in hydrolyzed protein liquid formula only. Note 72: On the ready-to-eat basis
INS 415	Xanthan gum	1000mg/kg Note 381: As consumed. New Note: in powdered hydrolysed protein and/or amino acid based infant formula only

PART B: PROVISIONS RELATED TO AGENDA ITEM 3a

ADDITION/REMOVAL OF INDIVIDUAL FOOD ADDITIVES UNDER THE GROUP HEADER STEVIOL GLYCOSIDES IN THE GSFA

STEVIOL GLYCOSIDES*

Note: All additions are shown in **bold underlined** font; all deletions are shown in strikethrough font.

960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)	Functional class: Sweetener
960b	**Steviol glycosides from fermentation**	**Functional class: Sweetener**
~~960b(i)~~	~~Rebaudioside A from multiple gene donors expressed in Yarrowia lipolytica~~	~~Functional class: Sweetener~~
960c	**Enzymatically produced steviol glycosides**	**Functional class: Sweetener**
960d	**Glucosylated steviol glycosides**	**Functional class: Sweetener**

** Depending on the adoption by CAC44 relating to the Specifications, INS numbers and functional classes*.

PART C: PROVISIONS RELATED TO AGENDA ITEM 4b

C.1.- Proposed amendments to title and food category number for CXS 283 in Annex C of the GSFA

Standard No	**Codex Standard Title**	**Food Cat. No.**
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
~~283-1978~~	~~Cheese (unripened, including fresh cheese) See also CODEX STAN 221-2001~~	~~01.6.1~~

C.2- Proposed amendments to tables 1, 2 and 3 of the GSFA relating to various milk and milk product standards

C.2.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

Acesulfame potassium **INS 950: Functional class: Sweetener, Flavour enhancer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**

01.3.2	Beverage whiteners	2000 mg/kg	161**,** ~~&~~ 188**, XS250 & XS252**	2008
01.5.2	Milk and cream powder analogues	1000 mg/kg	161**,** ~~&~~ 188, **XS251**	2008

Annatto extracts, norbixin-based **INS 160b(ii): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	**Unripened Cheese**	**25 mg/kg**	**185, AA221275, XS273**	
01.6.2.1	Ripened Cheese, includes rind	25 mg/kg	185, 463, **I283, XS208, XS278**	2019

Ascorbyl esters **INS 304, 305: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	80 mg/kg	10**, XS250 & XS252**	2001
01.6.1	**Unripened Cheese**	**500 mg/kg**	**10, XS221, XS273**	
01.6.2.1	Ripened Cheese, includes rind	500 mg/kg	10, 112, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**	2019

Aspartame **INS 951: Functional class: Sweetener, Flavour enhancer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	6000 mg/kg	161**,** ~~&~~ 191, **XS250 & XS252**	2008
01.5.2	Milk and cream powder analogues	2000 mg/kg	161**,** ~~&~~ 191, **XS251**	2007
01.6.1	Unripened Cheese	1000 mg/kg	161**,** ~~& 191,~~ **XS221, XS273, XS275**	2008

Butylated Hydroxyanisole **INS 320: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	100 mg/kg	15**,** ~~&~~ 195**, XS250 & XS252**	2007
01.5.2	**Milk and cream powder analogues**	**100 mg/kg**	**15, A251**	

Butylated Hydroxytoluene **INS 321: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	100 mg/kg	15**,** ~~&~~ 195**, XS250 & XS252**	2007
01.5.2	**Milk and cream powder analogues**	**100 mg/kg**	**15, A251**	

Calcium propionate **INS 282: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.2.1	Ripened Cheese	GMP	3, 460, XS269, XS274, XS276, XS277, **XS208, XS278, E283**	2019

	includes rind			

Calcium silicate **INS 552: Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	**Unripened Cheese**	**GMP**	**E221, XS273, XS275**	
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, **D283, XS208, XS278**	2019

Canthaxanthin **INS 161g: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	15 mg/kg	201, **XS221, XS273, XS275**	2011
01.6.2	Ripened Cheese	15 mg/kg	201, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**	2019

Caramel III, ammonia caramel **INS 150c: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	1000 mg/kg	**XS250 & XS252**	2009
01.5.2	Milk and cream powder analogues	5000 mg/kg	**XS251**	2010
01.6.1	Unripened Cheese	15 000 mg/kg	201, **XS221, XS273, XS275**	2012

Caramel IV, sulfite ammonia caramel **INS 150d: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	1000 mg/kg	**XS250 & XS252**	2009
01.5.2	Milk and cream powder analogues	5000 mg/kg	**XS251**	2009
01.6.1	Unripened Cheese	50 000 mg/kg	201, **XS221, XS273, XS275**	2011
01.6.2.1	Ripened Cheese, includes rind	50000 mg/kg	201, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**	2019

Carmines **INS 120: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.2.1	Ripened Cheese, includes rind	125 mg/kg	178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, H283**	2019

Carotenes, beta-, vegetable **INS 160a(ii): Functional class: Colour**

Food Category No.	Food Category	Max Level	Notes	Year adopted
01.3.2	Beverage whiteners	1000 mg/kg	**XS250 & XS252**	2005
01.5.2	Milk and cream powder analogues	1000 mg/kg	**XS251**	2005
01.6.2.1	Ripened Cheese, includes rind	600 mg/kg	463, **XS208, XS278**	2019

Carotenoids **INS 160a(i),a(iii),e,f: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	100 mg/kg	**XS250 & XS252**	2011
01.5.2	Milk and cream powder analogues	100 mg/kg	~~209~~**, XS251**	2011
01.6.1	Unripened Cheese	100 mg/kg	**F221, F275, XS273**	2011
01.6.2.1	Ripened Cheese, includes rind	100 mg/kg	458, **XS208, XS278, B283**	2019

Chlorophylls and chlorophyllins, copper complexes **INS 141(i), 141(ii): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	50 mg/kg	161, **A221, XS273, XS275**	2009
01.6.2.1	Ripened Cheese, includes rind	15 mg/kg	62, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208**	2019

Curcumin **100(i): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	**Unripened Cheese**	**GMP**	**I221, XS273, XS275**	
01.6.2	**Ripened Cheese**	**GMP**	**A283, XS208, XS278**	

Diacetyltartaric and fatty acid esters of glycerol **INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	5000 mg/kg	**XS250 & XS252**	2005
01.5.2	Milk and cream powder analogues	100 mg/kg	~~209~~**, XS251**	2011
01.6.1	**Cream cheese**	**10000 mg/kg**	**M275, XS221, XS273**	
01.6.2.1	Ripened Cheese, includes rind	10000 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**	2019

Grape skin extract **INS 163(ii): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**

01.5.2	Milk and cream powder analogues	150 mg/kg	181, 201**,** ~~& 209,~~ **XS251**	2011

Hexamethylene tetramine **INS 239: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.2.1	Ripened Cheese, includes rind	25 mg/kg	66, 298, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278**	2019

Indigotine (Indigo Carmine) **INS 132: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	200 mg/kg	3, **XS221, XS273, XS275**	2009

Lauric arginate ethyl ester **INS 243: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	200 mg/kg	**XS221, XS273, XS275**	2011
01.6.2.1	Ripened Cheese, includes rind	200 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**	2019

Lysozyme **INS 1105: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.2	Ripened Cheese	GMP	XS274, XS276, XS277, **XS208, XS278**	2019

Magnesium silicate, synthetic **INS 553(i): Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	**Unripened Cheese**	**GMP**	**E221, XS273, XS275**	
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, **XS208, XS278, D283**	2019

Natamycin (Pimaricin) **INS 235: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	40 mg/kg	3, ~~&~~ 80, **B221, XS273, XS275**	2006
01.6.2	Ripened Cheese	40 mg/kg	3, 80, XS274, XS276, XS277, **XS208, XS278**	2019

Neotame **INS 961: Functional class: Flavour enhancer, Sweetener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	65 mg/kg	161**, XS250 & XS252**	2008

01.5.2	Milk and cream powder analogues	65 mg/kg	161, **XS251**	2008

Nisin **INS 234: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.2	Ripened Cheese	12.5 mg/kg	233, XS274, XS276, XS277, **XS208, XS278**	2019

Nitrates (Sodium nitrate, Potassium nitrate) **INS 251, 252: Functional class: Preservative, Colour retention agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.2	Ripened Cheese	35 mg/kg	30, 464, XS274, XS276, XS277, **XS208, XS278**	2019

Phosphates **INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii) 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	13000 mg/kg	33, **C250252**	2012
01.5.2	Milk and cream powder analogues	4400 mg/kg	33, 88, **B251, C251**	2009
01.6.1	Unripened Cheese	4400 mg/kg	33, **C221, , K273, L275**	2012

Polysorbates **INS 432-436: Functional class: Emulsifier, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	4000 mg/kg	**XS250 & XS252**	2007
01.5.2	Milk and cream powder analogues	4000 mg/kg	**XS251**	2007
01.6.1	Unripened Cheese	80 mg/kg	38, **XS221, XS273, XS275**	2008

Ponceau 4R (Cochineal red A) **INS 124: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	100 mg/kg	3, ~~&~~ 161, **XS221, XS273, XS275**	2008

Potassium silicate **INS 560: Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	**Unripened Cheese**	**GMP**	**E221, XS273, XS275**	
01.6.2.1	**Ripened Cheese includes rind**	**GMP**	**3, XS208, XS278, D283**	

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

01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, **XS208, XS278, E283**	2019

Propylene glycol esters of fatty acids **INS 477: Functional class: Emulsifier, Flour treatment agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	1000 mg/kg	**XS250 & XS252**	2001
01.5.2	Milk and cream powder analogues	100000 mg/kg	**XS251**	2001

Riboflavins **INS 101(i),(ii),(iii): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	300 mg/kg	**XS250 & XS252**	2005
01.5.2	Milk and cream powder analogues	300 mg/kg	**XS251**	2005
01.6.1	Unripened Cheese	300 mg/kg	**G221, XS273, XS275**	2005
01.6.2.1	Ripened Cheese includes rind	300 mg/kg	462, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, G283**	2019

Silicon dioxide, amorphous **INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	**Unripened Cheese**	**GMP**	**3, E221, XS273, XS275**	
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, **XS208, XS278, D283**	2019

Sodium ~~aluminio~~ aluminium silicate **INS 554: Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	570 mg/kg	6**,** ~~&~~ 260**, XS250 & XS252**	2013
01.5.2	Milk and cream powder analogues	570 mg/kg	6 ~~& 259~~	2013

Sodium propionate **INS 281: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, **XS208, XS278, E283**	2019

Sorbates **INS 200, 202,203: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	200 mg/kg	42**, XS250 & XS252**	2009

01.6.1	Unripened Cheese	1000 mg/kg	42**,** ~~&~~223, **H273275, J221**	2012
01.6.2	Ripened Cheese	3000 mg/kg	42, 457, XS274, XS276, XS277, **XS208, B278, C283**	2019

Steviol glycosides **INS 960a, 960b(i): Functional class: Sweetener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.5.2	Milk and cream powder analogues	330 mg/kg	26**,** ~~&~~201, **XS251**	2011

Sucralose (Trichlorogalactosucrose) **INS 955: Functional class: Flavour enhancer, Sweetener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	580 mg/kg	161**, XS250 & XS252**	2008

Sucrose esters **INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.5.2	Milk and cream powder analogues	5000 mg/kg	350, **XS251**	2016

Sunset yellow FCF **INS 110: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	300 mg/kg	3, **XS221, XS273, XS275**	2008

Talc **INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	**Unripened Cheese**	**GMP**	**3, E221, XS273, XS275**	
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, **XS208, XS278, D283**	2019

Tertiary Butylhydroquinone **INS 319: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.3.2	Beverage whiteners	100 mg/kg	15 ~~&~~195**, XS250 & XS252**	2007
01.5.2	**Milk and cream powder analogues**	**100 mg/kg**	**15, A251**	

Tocopherols **INS 307a, b, c: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Year adopted**
01.6.1	Unripened Cheese	200 mg/kg	168, ~~&~~351, **XS221, XS273**	2017

C.2.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

Food category 01.3.2 Beverage whiteners				
Additive	**INS**	**Year adopted**	**Max Level**	**Notes**
Acesulfame potassium	950	2008	2000 mg/kg	161**,** ~~&~~188**,** **XS250, XS252**
Ascorbyl esters	304, 305	2001	80 mg/kg	10, **XS250, XS252**
Aspartame	951	2008	6000 mg/kg	161**,** ~~&~~191, **XS250, XS252**

Butylated Hydroxyanisole	320	2007	100 mg/kg	15~~,~~ ~~&~~ 195~~,~~ **XS250, XS252**
Butylated Hydroxytoluene	321	2007	100 mg/kg	15~~,~~ ~~&~~ 195~~,~~ **XS250, XS252**
Caramel III, ammonia caramel	150c	2009	1000 mg/kg	**XS250, XS252**
Caramel IV, sulfite ammonia caramel	150d	2009	1000 mg/kg	**XS250, XS252**
Carotenes, beta-, vegetable	160a(ii)	2005	1000 mg/kg	**XS250, XS252**
Carotenoids	160a(i),a(iii),e,f	2011	100 mg/kg	**XS250, XS252**
Diacetyltartaric and fatty acid esters of glycerol	472e	2005	5000 mg/kg	**XS250, XS252**
Neotame	961	2008	65 mg/kg	161, **XS250, XS252**
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	2012	13000 mg/kg	33, **C250252**
Polysorbates	432-436	2007	4000 mg/kg	**XS250, XS252**
Propylene glycol esters of fatty acids	477	2001	1000 mg/kg	**XS250, XS252**
Riboflavins	101(i), (ii), (iii)	2005	300 mg/kg	**XS250, XS252**
Sodium ~~alumino~~ **aluminium** silicate	554	2013	570 mg/kg	6~~,~~ ~~&~~ 260~~,~~ **XS250, XS252**
Sorbates	200, 202, 203	2009	200 mg/kg	42, **XS250, XS252**
Sucralose (Trichlorogalactosucrose)	955	2008	580 mg/kg	161, **XS250, XS252**
Tertiary Butylhydroquinone	319	2007	100 mg/kg	15~~,~~ ~~&~~ 195~~,~~ **XS250, XS252**

Food category 01.5.2: Milk and cream powder analogues				
Additive	**INS**	**Year adopted**	**Max Level**	**Notes**
Acesulfame potassium	950	2008	1000 mg/kg	161~~,~~ ~~&~~ 188, **XS251**
Aspartame	951	2007	2000 mg/kg	161~~,~~ ~~&~~ 191,~~–~~ **XS251**
Butylated Hydroxyanisole	**320**		**100 mg/kg**	**15, A251**
Butylated Hydroxytoluene	**321**		**100 mg/kg**	**15, A251**
Caramel III, ammonia caramel	150c	2010	5000 mg/kg	**XS251**
Caramel IV, sulfite ammonia caramel	150d	2009	5000 mg/kg	**XS251**
Carotenes, beta-, vegetable	160a(ii)	2005	1000 mg/kg	**XS251**
Carotenoids	160a(i),a(iii),e,f	2011	100 mg/kg	~~209,~~ **XS251**
Diacetyltartaric and fatty acid esters of glycerol	472e	2005	10000 mg/kg	**XS251**
Grape skin extract	163(ii)	2011	150 mg/kg	181, 201~~,~~ ~~&~~ ~~209,~~ **XS251**
Neotame	961	2008	65 mg/kg	161, **XS251**

Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii) 450(i)-(iii),(v)-(vii),(ix) 451(i),(ii), 452(i)-(v), 542	2009	4440 mg/kg	33, 88, **B251, C251**
Polysorbates	432-436	2007	4000 mg/kg	**XS251**
Propylene glycol esters of fatty acids	477	2001	100000 mg/kg	**XS251**
Riboflavins	101(i), (ii), (iii)	2005	300 mg/kg	**XS251**
Sodium ~~alumino~~ **aluminium** silicate	554	2013	570 mg/kg	6 ~~& 259~~
Steviol glycosides	960a, 960b(i)	2011	330 mg/kg	26**,** ~~&~~ 201, **XS251**
Sucrose esters	473, 473a, 474	2016	5000 mg/kg	350, **XS251**
Tertiary butylhydroxyquinone	**319**		**100 mg/kg**	**15, A251**

Food category 01.6.1 Unripened cheese				
Additive	**INS**	**Year adopted**	**Max Level**	**Notes**
Annatto extracts – norbixin-based	**160b(ii)**		**25 mg/kg**	**185, AA221275, XS273**
Ascorbyl esters	**304, 305**		**500 mg/kg**	**10, XS221, XS273**
Aspartame	951	2008	1000 mg/kg	161**,** ~~& 191~~**,** **XS221, XS273, XS275**
Calcium silicate	**552**		**GMP**	**E221, XS273, XS275**
Canthaxanthin	161g	2011	15 mg/kg	201, **XS221, XS273, XS275**
Caramel III, ammonia caramel	150c	2012	15000 mg/kg	201, **XS221, XS273, XS275**
Caramel IV, sulfite ammonia caramel	150d	2011	50000 mg/kg	201, **XS221, XS273, XS275**
Carotenoids	160a(i),a(iii), e, f	2011	100 mg/kg	**F221, F275, XS273**
Chlorophylls and chlorophyllins, copper complexes	141(i), 141(ii)	2009	50 mg/kg	161, **A221, XS273, XS275**
Curcumin	**100(ii)**		**GMP**	**I221, XS273, XS275**
Diacetyltartaric and fatty acid esters of glycerol	**472e**		**10000 mg/kg**	**M275, XS221, XS273**
Indigotine (Indigo Carmine)	132	2009	200 mg/kg	3, **XS221, XS273, XS275**
Lauric arginate ethyl ester	243	2011	200 mg/kg	**XS221, XS273, XS275**
Magnesium silicate, synthetic	**553(i)**		**GMP**	**E221, XS273, XS275**
Natamycin (Pimaricin)	235	2006	40 mg/kg	3, ~~&~~ 80, **B221,**

				XS273, XS275
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	2012	4400 mg/kg	33, **C221, K273, L275**
Polysorbates	432-436	2008	80 mg/kg	38, **XS221, XS273, XS275**
Ponceau 4R (Cochineal red A)	124	2008	100 mg/kg	3, ~~&~~ 161, **XS221, XS273, XS275**
Potassium silicate	**560**		**GMP**	**E221, XS273, XS275**
Riboflavins	101(i), (ii), (iii)	2005	300 mg/kg	**G221, XS273, XS275**
Silicon dioxide, amorphous	**551**		**GMP**	**3, E221, XS273, XS275**
Sorbates	200, 202, 203	2012	1000 mg/kg	42**,** ~~&~~ 223, **H273275, J221**
Sunset yellow	110	2008	300 mg/kg	3, **XS221, XS273, XS275**
Talc	**553(iii)**		**GMP**	**3, E221, XS273, XS275**
Tocopherols	307a, b, c	2017	200 mg/kg	168, ~~&~~ 351, **XS221, XS273**

Food category 01.6.2 Ripened cheese				
Additive	**INS**	**Year adopted**	**Max Level**	**Notes**
Canthaxanthin	161g	2019	15 mg/kg	201, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS279, XS271, XS272, XS274, XS276, XS277, **XS208, XS221, XS283**
Curcumin	**100(i)**		**GMP**	**A283, XS208, XS278**
Lysozyme	1105	2019	GMP	XS274, XS276, XS277, **XS208, XS278**
Natamycin (Pimaricin)	235	2019	40 mg/kg	3, 80, XS274, XS276, XS277,-**XS208, XS278**
Nisin	234	2019	12.5 mg/kg	233, XS274, XS276, XS277, **XS208, XS278**
Nitrates	251, 252	2019	35 mg/kg	30, 464, XS274, XS276, XS277, **XS208, XS278**
Sorbates	200, 202, 203	2019	3000 mg/kg	42, 457, XS274, XS276, XS277, **XS208, B278, C283**

Food category 01.6.2.1 Ripened cheese, includes rind				
Additive	**INS**	**Year adopted**	**Max Level**	**Notes**
Annatto extracts – norbixin-based	160b(ii)	2019	25 mg/kg	185, 463, **I283, XS208, XS278**
Ascorbyl esters	304, 305	2019	500 mg/kg	10**,** 112**,** XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**

Calcium propionate	282	2019	GMP	3, 460, XS269, XS274, XS276, XS277, **XS208, XS278, E283**
Calcium silicate	552	2019	GMP	459, 461, XS274, XS276, XS277, **D283, XS208, XS278**
Caramel IV – sulfite ammonia caramel	150d	2019	50000 mg/kg	201, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278**
Carmines	120	2019	125 mg/kg	178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, H283**
Carotenes, Beta-, vegetable	160a(ii)	2019	600 mg/kg	463, **XS208, XS278**
Carotenoids	160a(i),a(iii),e,f	2019	100 mg/kg	458, **XS208, XS278, B283**
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	2019	15 mg/kg	62, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208**
Diacetyltartaric and fatty acid esters of glycerol	472e	2019	10000 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**
Hexamethylene tetramine	239	2019	25 mg/kg	66, 298, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278**
Lauric arginate ethyl ester	243	2019	200 mg/kg	XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, XS283**
Magnesium silicate, synthetic	553(i)	2019	GMP	459, 461, XS274, XS276, XS277, **XS208, XS278, D283**
Potassium silicate	**560**		**GMP**	**3, XS208, XS278, D283**
Propionic acid	280	2019	GMP	3, 460, XS269, XS274, XS276, XS277, **XS208, XS278, E283**
Riboflavins	101(i), (ii), (iii)	2019	300 mg/kg	462, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, **XS208, XS278, G283**
Silicon dioxide, amorphous	551	2019	GMP	459, 461, XS274, XS276, XS277, **XS208, XS278, D283**
Sodium propionate	281	2019	GMP	3, 460, XS269, XS274, XS276, XS277, **XS208, XS278, E283**
Talc	553(iii)	2019	GMP	459, 461, XS274, XS276, XS277, **XS208, XS278, D283**

NOTES TO THE GSFA

XS208: Excluding products conforming to the Group Standard for Cheeses in Brine (CXS 208-2001).

XS221: Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).

XS250: Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006).

XS251: Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006).

XS252: Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006).

XS273: Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).

XS275: Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).

XS278: Excluding products conforming to the Standard for Extra Hard Grating cheese (CXS 278-1978).

XS283: Excluding products conforming to the General Standard for Cheese (CXS 283-1978).

C250252: Except for use in products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) and the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 4,400 mg/kg as phosphorus.

A251 For use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006), singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroxyquinone (TBHQ, INS 319).

B251 Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)) for use as anticaking agents only.

C251 Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators only.

A221: Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.

AA221275 Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).

B221: Except for use in the surface treatment of sliced, cut, shredded, and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): at 20 mg/kg applied to the surface, added during kneading and stretching process.

C221: Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)) and trisodium diphosphate (INS 450(ii)), as stabilizers/thickeners at 1540 mg/kg as phosphorus, in cheese mass only.

E221: Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560),

singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.

F221: **Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg for carotenes, *beta*-, synthetic (INS 160a(i)) and 35 mg/kg for both carotenal, *beta*-apo-8' (INS 160e) and carotenoic acid, ethyl ester, *beta*-apo-08'- (INS 160f) only, i.e. no provision for carotenes, *beta*-, *Blakeslea trispora* (INS 160a(iii)).**

F275: **Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973), for carotenes, *beta*-, synthetic (INS 160a(i)), *beta*-, *Blakeslea trispora* (INS 160a(iii)), carotenal, *beta*-apo-8' (INS 160e) and carotenoic acid, ethyl ester, *beta*-apo-08'- (INS 160f), singly or in combination, at 35 mg/kg.**

G221: **Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at GMP.**

H273275: **For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203.**

I221: **For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.**

J221: **For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).**

K273: **Except for use in products conforming to the Standard for Cottage cheese (CXS 273-1968): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 1,300 mg/kg as phosphorus, in cheese mass only.**

L275: **Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, in cheese mass only.**

M275: **Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.**

A283: **Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).**

B278: **Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.**

B283: **Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 25 mg/kg for carotenes, *beta*-, synthetic (INS 160a(i)) and 35 mg/kg for both carotenal, *beta*-apo-8' (INS 160e) and carotenoic acid, ethyl ester, *beta*-apo-08'- (INS 160f) only, i.e. no provision for carotenes, *beta*-, *Blakeslea trispora* (INS 160a(iii)).**

C283: **For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the *General Standard for Cheese* (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid.**

D283: **Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560) as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.**

E283: **Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.**

G283: **Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP.**

H283: **Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP for red marbled cheeses only.**

I283: **Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.**

C.2.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

Amendments to Table 3 of the GSFA

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
260	Acetic acid	Acidity regulator, Preservative	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 275-1973**
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour	1999	**CS 251-2006, CS 275-1973**

		treatment agent, Sequestrant		
162	Beet Red	Colour	1999	**CS 221-2001, CS 283-1978**
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	**CS 273-1968, CS 275-1973**
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
302	Calcium ascorbate	Antioxidant	1999	**CS 275-1973**
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 283-1978**
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	**CS 250-2006, CS 251-2006, CS 252-2006**
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	**CS 273-1968, CS 275-1973**
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	**CS 273-1968, CS 275-1973**
352(ii)	Calcium malate, D,L	Acidity regulator	1999	**CS 273-1968, CS 275-1973**
282	Calcium propionate	Preservative	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
552	Calcium silicate	Anticaking agent	1999	**CS 251-2006**
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	**CS 221-2001 (for whipped products only), CS 275-1973**
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 221-2001, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973**
140	Chlorophylls	Colour	1999	**CS 221-2001, CS 283-1978 (for green marbled cheeses only)**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	**CS 275-1973**
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	**CS 275-1973**

575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	**CS 208-1999, CS 221-2001, CS 273-1968, CS 275-1973, CS 283-1978**
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
507	Hydrochloric acid	Acidity regulator	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	**CS 208-1999, CS 221-2001, CS 273-1968, CS 275-1973**
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Stabilizer, Thickener	1999	**CS 275-1973**
322(i)	Lecithin	Antioxidant, emulsifier	1999	**CS 250-2006, CS 251-2006, CS 252-2006, CS 275-1973**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	**CS 251-2006, CS 273-1968, CS 275-1973, CS 283-1978**
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	**CS 273-1968, CS 275-1973, CS 283-1978**
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	**CS 251-2006**
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	**CS 251-2006**
296	Malic acid	Acidity regulator, Sequestrant	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	**CS 221-2001, CS 283-1978 (for use in sliced, cut, shredded or grated cheese only)**
471	Mono- and diglycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	**CS 251-2006, CS 275-1973**
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	**CS 221-2001 (for whipped products only), CS 275-1973**
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968**
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	**CS 273-1968, CS 275-1973**
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**

501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973**
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	**CS 250-2006, CS 251-2006, CS 252-2006**
332(i)	Potassium dihydrogen citrate	Acidity regulator, Raising agent, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973**
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	**CS273-1968, CS 275-1973**
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973**
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	**CS 273-1968, CS 275-1973**
283	Potassium propionate	Preservative	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 221-2001, CS 283-1978 (for use in sliced, cut, shredded or grated cheese only)**
407a	Processed eucheuna seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	**CS 250-2006, CS 252-2006, CS 273-1968, CS 275 -1973**
280	Propionic acid	Preservative	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	**CS275-1973**
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	**CS275-1973**
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	**CS 251-2006**
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	**CS 273-1968, CS 275-1973**
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
301	Sodium ascorbate	Antioxidant	1999	**CS 251-2006, CS 275-1973**
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising Agent, Stabilizer, Thickener	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973**
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent,	1999	**CS 221-2001, CS 273-1968, CS 275-1973**

		Humectant, Stabilizer, Thickener		
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973**
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	1999	**CS 221-2001**
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising Agent, Stabilizer, Thickener	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973**
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	**CS 273-1968, CS 275-1973**
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	**CS 273-1968, CS 275-1973**
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	**CS 273-1968, CS 275-1973**
281	Sodium propionate	Preservative	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent,	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973**
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	**CS 251-2006**
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
171	Titanium dioxide	Colour	1999	**CS 221-2001, CS 275-1973, CS 283-1978**
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973**
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006**
331(iii)	Trisodium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006**
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	**CS 221-2001, CS 273-1968, CS 275-1973**

Amendments to Section 2 of the Annex to Table 3

01.3. 2	Beverage whiteners
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
Codex standards	Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006), Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006)

01.5. 2	Milk and cream powder analogues
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard
Codex standards	Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006)

01.6.1	Unripened Cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard
Codex standards	Unripened Cheese including Fresh Cheese (CXS 221-2001), Cottage Cheese (CXS 273-1968), Cream Cheese (CXS 275-1973)

01.6.2.1	Ripened Cheese, includes rind
	Only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to CXS 283-1978, and only certain acidity regulators in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to CXS 208-1999.
Codex standards	Cheeses in Brine (CXS 208-1999) General Standard for Cheese (CXS 283-1978)

C.3 Proposed amendments to table 1, 2 and 3 of the GSFA relating to fats and oils (CCFO)

(For adoption)

C.3.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

Annatto extracts, bixin based:

INS: 160b(i) Functional class: Colour

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.1	**Butter oil, anhydrous milkfat, ghee**	**10 mg/kg**	**8, A2-CXS19**	
02.1.2	**Vegetable oils and fats**	**10 mg/kg**	**8, A3-CXS19, A2-CXS19, XS33, XS210**	
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**10 mg/kg**	**8, A2-CXS19211, XS329**	
02.2.2	**Fat spreads, dairy fat spreads and blended spreads**	**100 mg/kg**	**8**	

Ascorbic acid, L-:
INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**GMP**	**XS19, XS211**	

Ascorbyl esters:
INS: 304, 305 Functional class: Antioxidant

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	500 mg/kg	10**, A-CXS19210, XS33**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	500 mg/kg	10, **A-CXS329**	2006

Benzoates:
INS: 210-213 Functional class: Preservative

Food Category No	Food Category	Max level	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	13, **B-CXS256**	2001

Butylated hydroxyanisole:

INS: 320 Functional class: Antioxidant

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.1	Butter oil, anhydrous milkfat, ghee	175 mg/kg	15, 133, 171, **C-CXS19**	2006
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, **C2-CXS19211**	2006

Butylated hydroxytoluene:

INS: 321 Functional class: Antioxidant

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.1	Butter oil, anhydrous milkfat, ghee	75 mg/kg	15, 133, 171, **C-CXS19**	2006
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, **C2-CXS19211**	2006

Caramel II - sulfite caramel:
INS: 150b Functional class: Colour

Food Category No	Food Category	Max level	Notes	Year Adopted
02.2.2	**Fat spreads, dairy fat spreads and blended spreads**	**500 mg/kg**	**A-CXS256**	

Carotenes, *beta*-, vegetable:

INS: 160a(ii) Functional class: Colour

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	1000 mg/kg	**A3-CXS19, E2-CXS19, XS33, XS210**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	**E2-CXS19211, XS329**	2006

Carotenoids:

INS:160a(i), a(iii),e,f Functional class: Colour

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	25 mg/kg	~~232,~~ **A3-CXS19, A2-CXS19, XS33, XS210**	2012
02.1.3	Lard, tallow, fish oil, and other animal fats	25 mg/kg	**A2-CXS19211, XS329**	2011

Citric acid:

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

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	GMP	15, ~~& 277,~~ **A-CXS19210, XS33**	2014

Citric and fatty acid esters of glycerol: **INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	Vegetable oils and fats	100 mg/kg	~~277~~**, A-CXS19210, G-CXS19210, XS33**	2015
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	~~322~~**, G-CXS19211**	2015

Curcumin: **INS: 100(i) Functional class: Colour**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	**Vegetable oils and fats**	**5 mg/kg**	**A3-CXS19, A2-CXS19, XS33, XS210**	
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**5 mg/kg**	**A2-CXS19211, XS329**	
02.2.2	**Fat spreads, dairy fat spreads and blended spreads**	**10 mg/kg**	**A-CXS256**	

Diacetyltartaric and fatty acid esters of glycerol: **INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	Vegetable oils and fats	10000 mg/kg	**XS19, XS33, XS210**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	**XS19, XS211**	2006

Fast green FCF: **INS: 143 Functional class: Colour**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	**XS19, XS211, XS329**	1999

Guaiac resin: **INS: 314 Functional class: Antioxidant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	Vegetable oils and fats	1000 mg/kg	**XS19, XS33, XS210**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	**XS19, XS211**	2006

Hydroxybenzoates, para-: **INS:214, 218 Functional class: Preservative**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	27, ~~**215,**~~ **XS256**	2012

Indigotine (Indigo carmine):

INS: 132 Functional class: Colour

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	161, **XS19, XS211, XS329**	2009

Isopropyl citrates:

INS: 384 Functional class: Antioxidant, Preservative, Sequestrant

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	200 mg/kg	**A-CXS19210, G-CXS19210, XS33**	2005
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	**G-CXS19211**	2001

Lecithin:

INS: 322(i) Functional class: Antioxidant, Emulsifier

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.1	**Butter oil, anhydrous milkfat, ghee**	**GMP**	**A-CXS19**	
02.1.2	Vegetable oils and fats	GMP	~~277,~~ **A-CXS19210, XS33, F-CXS19210**	2018

Mono- and di-glycerides of fatty acids:

INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.1	**Butter oil, anhydrous milkfat, ghee**	**GMP**	**A-CXS19**	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	~~408,~~ ~~XS211,~~ **I-CXS19211**	2018

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

Food Category No	Food Category	Max level	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33, **E-CXS256**	2009

Polydimethylsiloxane:

INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	10 mg/kg	**A-CXS19210, I-CXS19210, XS33**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	**I-CXS19, XS211**	2006

Polyglycerol esters of fatty acids:

INS: 475 Functional class: Emulsifier, Stabilizer

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	**Vegetable oils and fats**	**10000 mg/kg**	**A-CXS19210, XS33, ~~XS19~~**	

Polysorbates:

INS 432-436 Functional class: Emulsifier, Stabilizer

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	5000 mg/kg	102, **XS19, XS33, XS210**	2007
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	102, **XS19, XS211**	2007

Propyl gallate:

INS: 310 Functional class: Antioxidant

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	15, 133, 171, **C-CXS19**	2006
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, **C2-CXS19211**	2006

Propylene glycol esters of fatty acids:

INS: 477 Functional class: Emulsifier

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	10000 mg/kg	**XS19, XS33, XS210**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	**XS19, XS211**	2006

Sodium dihydrogen citrate:

INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	Vegetable oils and fats	GMP	~~277,~~ **A-CXS19210, XS33**	2015
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**GMP**	**H-CXS19211, XS329**	

Sorbates:
INS; 200, 202, -203 Functional class: Preservative

Food Category No	Food Category	Max level	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42, **B-CXS256**	2009

Sorbitan esters of fatty acids:

INS 491-495 Functional class: Emulsifier, Stabilizer

Food Category No	Food Category	Max level	Notes	Year Adopted
02.1.2	**Vegetable oils and fats**	**750 mg/kg**	**A-CXS19210, ~~XS19,~~ XS33**	

Stearoyl lactylates: **INS 481(i), 482(i) Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	**Vegetable oils and fats**	**300 mg/kg**	**A-CXS19210, ~~XS19,~~ XS33**	

Stearyl citrate: **INS 484 Functional class: Emulsifier, Sequestrant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	Vegetable oils and fats	GMP	**XS19, XS33, XS210**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	**XS19, XS211**	2006

Sunset yellow FCF: **INS: 110 Functional class: Colour**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	161, **XS19, XS211, XS329**	2008

Tertiary butylhydroquinone: **INS 319 Functional class: Antioxidant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.1	**Butter oil, anhydrous milkfat, ghee**	**120 mg/kg**	**15, 171, C-CXS19**	
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, **C2-CXS19211**	2006

Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids : **INS: 479 Functional class: Emulsifier**				
Food Category No	Food Category	**Max level**	**Notes**	**Year Adopted**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	**F-CXS256**	1999

Thiodipropionates: **INS 388, 389 Functional class: Antioxidant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	Vegetable oils and fats	200 mg/kg	46**, A-CXS19210, XS33**	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	46**, XS211**	2006

Tocopherols: **INS 307a, b, c Functional class: Antioxidant**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	171, **B-CXS19**	2006
02.1.2	Vegetable oils and fats	300 mg/kg	~~356,~~ ~~357,~~ **A-CXS19210**,	2016
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	~~358~~**, B-CXS329**	2016

Tricalcium citrate: **INS 333(iii) Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.1	**Butter oil, anhydrous milkfat, ghee**	**GMP**	**A-CXS19**	
02.1.2	Vegetable oils and fats	GMP	~~277,~~ **A-CXS19210,** XS33	2018
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**GMP**	**A-CXS19, XS211**	

Tripotassium citrate: **INS 332(ii) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.1	**Butter oil, anhydrous milkfat, ghee**	**GMP**	**A-CXS19**	
02.1.2	Vegetable oils and fats	GMP	~~277,~~ **A-CXS19210,** XS33	2018
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**GMP**	**A-CXS19, XS211**	

Trisodium citrate: **INS 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**				
Food Category No	**Food Category**	**Max level**	**Notes**	**Year Adopted**
02.1.2	Vegetable oils and fats	GMP	~~277,~~ **A-CXS19210, XS33**	2015
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**GMP**	**H-CXS19211, XS329**	

C.3.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

Food category 02.1.1 Butter oil, anhydrous milkfat, ghee				
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**
Annatto extracts, bixin based	**160b(i)**	**10 mg/kg**	**8, A2-CXS19**	
Butylated hydroxyanisole	320	175 mg/kg	15, 133, 171, **C-CXS19**	2006
Butylated hydroxytoluene	321	75 mg/kg	15, 133, 171, **C-CXS19**	2006
Lecithin	**322(i)**	**GMP**	**A-CXS19**	
Mono- and di-glycerides of fatty acids	**471**	**GMP**	**A-CXS19**	
Propyl gallate	310	100 mg/kg	15, 133, 171, **C-CXS19**	2006

Tertiary butylhydroquinone	**319**	**120**	**15, 171, C-CXS19**	
Tocopherols	307a, b, c	500 mg/kg	171, **B-CXS19**	2006
Tricalcium citrate	**333(iii)**	**GMP**	**A-CXS19**	
Tripotassium citrate	**332(ii)**	**GMP**	**A-CXS19**	

Food category 02.1.2 Vegetable oils and fats				
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**
Annatto extracts, bixin based	**160b(i)**	**10 mg/kg**	**8, A3-CXS19, A2-CXS19, XS33, XS210**	
Ascorbyl esters	304, 305	500 mg/kg	10**, A-CXS19210, XS33**	2006
Butylated hydroxyanisole	320	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
Butylated hydroxytoluene	321	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	**A3-CXS19, E2-CXS19, XS33, XS210**	2006
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	~~232,~~ **A3-CXS19, A2-CXS19, XS33, XS210**	2012
Citric acid	330	GMP	15, ~~277,~~ **A-CXS19210, XS33**	2014
Citric and fatty acid esters of glycerol	472c	100 mg/kg	~~277,~~ **A-CXS19210, G-CXS19210, XS33**	2015
Curcumin	**100(i)**	**5 mg/kg**	**A3-CXS19, A2-CXS19, XS33, XS210**	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	**XS19, XS33, XS210**	2006
Guaiac resin	314	1000 mg/kg	**XS19, XS33, XS210**	2006
Isopropyl citrates	384	200 mg/kg	**A-CXS19210, G-CXS19210, XS33**	2005
Lecithin	322(i)	GMP	~~277,~~ **A-CXS19210, XS33, F-CXS19210**	2018
Polydimethylsiloxane	900a	10 mg/kg	**A-CXS19210, I-CXS19210, XS33**	2006
Polyglycerol esters of fatty acids	**475**	**10000 mg/kg**	**A-CXS19210, ~~XS19,~~ XS33, ~~G-CXS210 A~~**	
Polysorbates	432-436	5000 mg/kg	102, **XS19, XS33, XS210**	2007
Propyl gallate	310	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
Propylene glycol esters of fatty acids	477	10000 mg/kg	**XS19, XS33, XS210**	2006
Sodium dihydrogen citrate	331(i)	GMP	~~277,~~**A-CXS19210, XS33**	2015
Sorbitan esters of fatty acids	**491-495**	**750 mg/kg**	**A-CXS19210, ~~XS19,~~ XS33, ~~G-CXS210 A~~**	
Stearoyl lactylates	**481(i), 482(i)**	**300 mg/kg**	**A-CXS19210, ~~XS19,~~ XS33**	

Stearyl citrate	484	GMP	**XS19, XS33, XS210**	2006
Tertiary butylhydroquinone	319	200 mg/kg	15, 130, **A-CXS19210, C2-CXS19210, XS33**	2006
Thiodipropionates	388, 389	200 mg/kg	46, **A-CXS19210, XS33**	2006
Tocopherols	307a, b, c	300 mg/kg	~~356 &~~ 357**, A-CXS19210**	2016
Tricalcium citrate	333(iii)	GMP	~~277~~**, A-CXS19210,** XS33	2018
Tripotassium citrate	332(ii)	GMP	~~277~~**, A-CXS19210,** XS33	2018
Trisodium citrate	331(iii)	GMP	~~277,~~ **A-CXS19210, XS33**	2015

Food category 02.1.3 Lard, tallow, fish oil, and other animal fats				
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**
Annatto extracts, bixin based	**160b(i)**	**10 mg/kg**	**8, A2-CXS19211, XS329**	
Ascorbic acid, L-	**300**	**GMP**	**XS19, XS211**	
Ascorbyl esters	304, 305	500 mg/kg	10, **A-CXS329**	2006
Butylated hydroxyanisole	320	200 mg/kg	15, 130, **C2-CXS19211**	2006
Butylated hydroxytoluene	321	200 mg/kg	15, 130, **C2-CXS19211**	2006
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	**E2-CXS19211, XS329**	2006
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	**A2-CXS19211, XS329**	2011
Citric and fatty acid esters of glycerol	472c	100 mg/kg	~~322~~**, G-CXS19211**	2015
Curcumin	**100(i)**	**5 mg/kg**	**A2-CXS19211, XS329**	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	**XS19, XS211**	2006
Fast green FCF	143	GMP	**XS19, XS211, XS329**	1999
Guaiac resin	314	1000 mg/kg	**XS19, XS211**	2006
Indigotine (Indigo carmine)	132	300 mg/kg	161, **XS19, XS211, XS329**	2009
Isopropyl citrates	384	200 mg/kg	**G-CXS19211**	2001
Mono- and di-glycerides of fatty acids	471	GMP	~~408, XS211~~ **I-CXS19211**	2018
Polydimethylsiloxane	900a	10 mg/kg	**I-CXS19, XS211**	2006
Polysorbates	432-436	5000 mg/kg	102, **XS19, XS211**	2007
Propyl gallate	310	200 mg/kg	15, ~~&~~ 130**, C2-CXS19211**	2006
Propylene glycol esters of fatty acids	477	10000 mg/kg	**XS19, XS211**	2006
Sodium dihydrogen citrate	**331(i)**	**GMP**	**H-CXS19211, XS329**	
Stearyl citrate	484	GMP	**XS19, XS211**	2006
Sunset yellow FCF	110	300 mg/kg	161, **XS19, XS211, XS329**	2008
Tertiary butylhydroquinone	319	200 mg/kg	15, 130**, C2-CXS19211**	2006
Thiodipropionates	388, 389	200 mg/kg	46**, XS211**	2006
Tocopherols	307a, b, c	300 mg/kg	~~358,~~ **B-CXS329**	2016

Tricalcium citrate	**333(iii)**	**GMP**	**A-CXS19, XS211**	
Tripotassium citrate	**332(ii)**	**GMP**	**A-CXS19, XS211**	
Trisodium citrate	**331(iii)**	**GMP**	**H-CXS19211, XS329**	

Food category 02.2.2 Fat spreads, dairy fat spreads and blended spreads				
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**
Annatto extracts, bixin based	**160b(i)**	**100 mg/kg**	**8**	
Benzoates	210-213	1000 mg/kg	13, **B-CXS256**	2001
Caramel II - sulfite caramel	**150b**	**500 mg/kg**	**A-CXS256**	
Curcumin	**100(i)**	**10 mg/kg**	**A-CXS256**	
Hydroxybenzoates, para-	214, 218	300 mg/kg	27, ~~215~~ **XS256**	2012
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i), (ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i), (ii), 452((i)-(v), 542	2200 mg/kg	33**, E-CXS256**	2009
Sorbates	200**, 202,** 203	2000 mg/kg	42, **B-CXS256**	2009
Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5000 mg/kg	**F-CXS256**	1999

NOTES TO THE GSFA

XS19 **Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CODEX STAN 19-1981).**

XS210 **Excluding products conforming to the Standard for Named Vegetable Oils (CODEX STAN 210-1999).**

XS211 **Excluding products conforming to the Standard for Named Animal Fats (CODEX STAN 211-1999).**

XS256 **Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).**

XS329 **Excluding products conforming to the Standard for Fish Oils (CODEX STAN 329-2017).**

A-CXS19 **For use in products conforming to the Standard for Edible fats and Oils Not Covered by Individual Standards (CXS 19-1981).**

A2-CXS19 **For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of restoring natural colour lost in processing, or standardizing colour only.**

A3-CXS19 **Excluding virgin and cold pressed oils in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981).**

A-CXS210 **Excluding virgin and cold pressed oils in products conforming to the *Standard for Named Vegetable Oils* (CXS 210-1999).**

A-CXS19210 **Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999).**

A2-CXS19211 **For use in products conforming to the Standard for Edible fats and oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) for the purposes of restoring natural colour lost in processing, or standardizing colour only.**

B-CXS19 **Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) at 300 mg/kg.**

C-CXS19	**Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.**
C2-CXS19210	**Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.**
C2-CXS19211	**Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999)): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.**
E2-CXS19	**Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.**
E2-CXS19211	**Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.**
F-CXS19210	**For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999) as an antioxidant only.**
G-CXS19210	**Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), the Standard for Named Vegetable Oils (CXS 210-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.**
G-CXS19211	**For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.**
H-CXS19211	**For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).**
I-CXS19	**For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), as an antifoaming agent in oils for deep frying only.**
I-CXS19210	**For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999), as an antifoaming agent in oils for deep frying only.**
I-CXS19211	**For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), as an antifoaming agent in oils for deep frying only.**
A-CXS329	**Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017) at 2500 mg/kg.**
B-CXS329	**Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017), singly or in combination at 6000 mg/kg.**
A-CXS256	**For use in products conforming to the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007).**

B-CXS256 **For use in products conforming to the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.**

E-CXS256 **Except for use in products conforming to the *Standard for Spreads and Blended Spreads* (CXS 256-2007): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 1000 mg/kg as phosphorus.**

F-CXS256 **For use in products conforming to the *Standard for Spreads and Blended Spreads* (CXS 256-2007); for use in fat emulsions for frying or baking purpose only.**

C.3.3 - Proposed amendments to Table 3 of the GSFA

Amendment to Section 2 of the Annex to Table 3

02.2.2	**Fat spreads, dairy fat spreads and blended spreads**
	Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packaging gases, preservatives, stabilizers and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standards	Fat Spreads and Blended Spreads (CXS 256-2007)

C.4 Proposed amendments to table 1, 2 and 3 of the GSFA relating to spices and culinary herbs (CCSCH)

(For adoption)

C.4.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

Food category 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)

Acesulfame Potassium: Functional Class: Flavour enhancer, Sweetener INS 950				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	2000	161, 188, **XS326, XS327, XS328**	2008

Ascorbyl Esters: Functional class: Antioxidant INS 304, 305				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	500	10, **XS326, XS327, XS328**	2001

Butylated Hydroxyanisole: Functional class: Antioxidant **INS 320**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, **XS326, XS327, XS328**	2005

Butylated Hydroxytoluene: Functional class: Antioxidant **INS 321**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, **XS326, XS327, XS328**	2006

Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer **INS 170(i)**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Calcium silicate: Functional class: Anticaking agent **INS 552**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Caramel IV – Sulfite Ammonia Caramel: Functional class: Colour **INS 150d**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	10000	**XS326, XS327, XS328**	2010

Ethylene Diamine Tetraacetates: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer **INS 385, 386**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	70	21, **XS326, XS327, XS328**	2001

Hydroxypropyl distarch phosphate: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener **INS 1442**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Isomalt (Hydrogenated Isomaltulose): Functional class: Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener **INS 953**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Magnesium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour retention agent **INS 504(i)**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Magnesium hydroxide carbonate: Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent **INS 504(ii)**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Magnesium oxide: Functional class: Acidity regulator, Anticaking agent **INS 530**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Magnesium silicate, synthetic: Functional class: Anticaking agent **INS 553(i)**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Magnesium Stearate: Functional class: Anticaking agent, Emulsifier, Thickener **INS 470(iii)**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener **INS 421**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Microcrystalline cellulose (Cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener **INS 460(i)**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Neotame: Functional class: Flavour enhancer, Sweetener **INS 961**				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	32	161, **XS326, XS327, XS328**	2008

Polysorbates: Functional class: Emulsifier, Stabilizer INS 432-436				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	Herbs and spices	2000	**XS326, XS327, XS328**	2008

Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener INS 460(ii)				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Propyl Gallate: Functional class: Antioxidant INS 310				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, **XS326, XS327, XS328**	2001

Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(i)				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(ii)				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Silicon Dioxide, Amorphous: Functional class: Anticaking agent, Antifoaming agent, Carrier INS 551				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Sodium carbonate: Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener INS 500(i)				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Sodium hydrogen carbonate: Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener INS 500(ii)				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Sodium sesquicarbonate: Functional class: Acidity regulator, Anticaking agent, Raising agent INS 500(iii)				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Sorbates: Functional class: Preservative INS 200, 202, 203				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	1000	42, **XS326, XS327, XS328**	2009

Sucrose esters: Functional class: Emulsifier INS 473, 473a, 474				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	Herbs and spices	2000	422, **XS326, XS327, XS328**	2018

Sucralose (Trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener INS 955				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	Herbs and spices	400	161, **XS326, XS327, XS328**	2008

Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative INS 220-225, 539				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	Herbs and spices	150	44, **A-CXS326, XS327, XS328**	2006

Talc: Functional class: Anticaking agent, Glazing agent, Thickener INS 553(iii)				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2.1	**Herbs and spices**	**GMP**	**A-CXS328**	

Tertiary Butylhydroquinone: Functional class: Antioxidant INS 319				
Food category No	**Food category**	**Max level**	**Notes**	**Year Adopted**
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200	15, 130, **XS326, XS327, XS328**	2005

C.4.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

Food category 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)				
Food additive	**INS**	**Maximum Level**	**Year Adopted**	**Notes**
ACESULFAME POTASSIUM	950	2000	2008	161, 188, **XS326, XS327, XS328**
ASCORBYL ESTERS	304, 305	500	2001	10, **XS326, XS327, XS328**

Food category 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)				
Food additive	**INS**	**Maximum Level**	**Year Adopted**	**Notes**
BUTYLATED HYDROXYANISOLE	320	200	2005	15, 130, **XS326, XS327, XS328**
BUTYLATED HYDROXYTOLUENE	321	200	2006	15, 130, **XS326, XS327, XS328**
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	10000	2010	**XS326, XS327, XS328**
ETHYLENE DIAMINE TETRA ACETATES	385, 386	70	2001	21, **XS326, XS327, XS328**
NEOTAME	961	32	2008	161, **XS326, XS327, XS328**
PROPYL GALLATE	310	200	2001	15, 130, **XS326, XS327, XS328**
SORBATES	200~~,~~-**202,** 203	1000	2009	42, **XS326, XS327, XS328**
TERTIARY BUTYLHYDROQUINONE	319	200	2005	15, 130, **XS326, XS327, XS328**

Food category 12.2.1 Herbs and spices				
Food additive	**INS**	**Maximum Level**	**Year Adopted**	**Notes**
CALCIUM CARBONATE	**170(i)**	**GMP**	**1999**	**A-CXS328**
CALCIUM SILICATE	**552**	**GMP**	**1999**	**A-CXS328**
HYDROXYPROPYL DISTARCH PHOSPHATE	**1442**	**GMP**	**1999**	**A-CXS328**
ISOMALT (HYDROGENATED ISOMALTULOSE)	**953**	**GMP**	**1999**	**A-CXS328**
MAGNESIUM CARBONATE	**504(i)**	**GMP**	**1999**	**A-CXS328**
MAGNESIUM HYDROXIDE CARBONATE	**504(ii)**	**GMP**	**1999**	**A-CXS328**
MAGNESIUM OXIDE	**530**	**GMP**	**1999**	**A-CXS328**
MAGNESIUM SILICATE, SYNTHETIC	**553(i)**	**GMP**	**1999**	**A-CXS328**
MAGNESIUM STEARATE	**470(iii)**	**GMP**	~~**2016**~~	**A-CXS328**
MANNITOL	**421**	**GMP**	**1999**	**A-CXS328**
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	**460(i)**	**GMP**	**1999**	**A-CXS328**
POLYSORBATES	432-436	2000	2008	**XS326, XS327, XS328**
POWDERED CELLULOSE	**460(ii)**	**GMP**	**1999**	**A-CXS328**
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	**470(i)**	**GMP**	**1999**	**A-CXS328**
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	**470(ii)**	**GMP**	**1999**	**A-CXS328**
SILICON DIOXIDE, AMORPHOUS	**551**	**GMP**	**1999**	**A-CXS328**
SODIUM CARBONATE	**500(i)**	**GMP**	**1999**	**A-CXS328**
SODIUM HYDROGEN CARBONATE	**500(ii)**	**GMP**	**1999**	**A-CXS328**
SODIUM SESQUICARBONATE	**500(iii)**	**GMP**	**1999**	**A-CXS328**
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	2008	161, **XS326, XS327, XS328**
SUCROSE ESTERS	473, 473a, 474	2000	2018	422, **XS326, XS327, XS328**
SULFITES	220-225, 539	150	2006	44, **A-CXS326, XS327, XS328**

TALC	**553(III)**	**GMP**	**1999**	**A-CXS328**

NOTES TO THE GSFA

XS326 **Excluding products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017).**

XS327 **Excluding products conforming to the Standard for Cumin (CXS 327-2017).**

XS328 **Excluding products conforming to the Standard for Dried Thyme (CXS 328-2017).**

A-CXS326 **For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers.**

A-CXS327 **For products conforming to the Standard for Cumin (CXS 327-2017), only for use in ground cumin.**

A-CXS328 **For herbs use is limited to herbs that have been ground or processed into powder only.**

C.4.3 - Proposed amendments to Table 3 of the GSFA

Amendments to the Table 3 of the GSFA

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272- 1968 (for use in cheese mass only for these standards), CS 249-2006, **CS 327-2017 (anticaking agents in ground cumin only)**
552	Calcium silicate	Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, **CS 327-2017 (anticaking agents in ground cumin only)**
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, **CS 327-2017 (anticaking agents in ground cumin only)**
953	Isomalt (Hydrogenated	Anticaking agent, Bulking agent,	1999	CS 117-1981 (anticaking agents in

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
	isomaltulose)	Glazing agent, Stabilizer, Sweetener, Thickener		dehydrated products only), CS 105-1981, CS 87-1981, **CS 327-2017 (anticaking agents in ground cumin only)**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for use in cheese mass only for these standards), **CS 327-2017 (anticaking agents in ground cumin only)**
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 291-2010, CS 319-2015, **CS 327-2017 (anticaking agents in ground cumin only)**
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, **CS 327-2017 (anticaking agents in ground cumin only)**
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, **CS 327-2017 (anticaking agents in ground cumin only)**
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 327-2017 (anticaking agents in ground cumin only)**
421	Mannitol	Anticaking agent, Bulking agent, Humectant,	1999	CS 117-1981 (anticaking agents in dehydrated products only),

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
		Stabilizer, Sweetener, Thickener		CS 105-1981, CS 87-1981, **CS 327-2017 (anticaking agents in ground cumin only)**
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 309R-2011, CS 263-1966, CS 264- 1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269- 1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards), **CS 327-2017 (anticaking agents in ground cumin only)**
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 309R-2011, CS 263-1966, CS 264- 1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269- 1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards), **CS 327-2017 (anticaking agents in ground cumin only)**
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 327-2017 (anticaking agents in ground cumin only)**
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, **CS 327-2017 (anticaking agents in ground cumin only)**
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, **CS 327-2017 (anticaking agents in ground cumin**

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				only)
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 249-2006, **CS 327-2017 (anticaking agents in ground cumin only)**
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 249-2006, **CS 327-2017 (anticaking agents in ground cumin only)**
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 291-2010, CS 319-2015, **CS 327-2017 (anticaking agents in ground cumin only)**
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, **CS 327-2017 (anticaking agents in ground cumin only)**

Amendments to Section 2 of the Annex to Table 3

12.2.1	**Herbs and spices (EXCLUDING SPICES)**
	Table 3 additives are not permitted for use in products conforming to this standard.
Codex Standards	Black, White and Green Peppers (CXS 326-2017)
	Anticaking agents listed in Table 3 are acceptable for use in ground cumin only, conforming to this standard.
Codex standards	Cumin (CXS 327-2017)

C.5 Amendments to the GSFA for alignment of tamarind seed polysaccharide for CXS 273-1968 & CXS 275-1973

(For adoption)

INS	Additive	Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
437	Tamarind seed polysaccharide	Emulsifier, Gelling agent, Stabilizer, Thickener	Adopted	2019	CS 66-1981 (as a thickener in table olives with stuffing) only), CS 94-1981, CS 117-1981, CS 119-1981, CS 243-2003, CS 249-2006, CS 256-2007, CS 273-1968 (~~as a stabilizer~~ in cheese mass only), CS 275-1973 (~~as an emulsifier, stabilizer and thickener~~ in cheese mass only), CS 288-1976, CS 296-2009, CS 309R-2011

C.6 Amendments forwarded from agenda item 5a

Methacrylate copolymer, basic (INS 1205), adding functional class of 'carrier' and 'glazing agent' to the Standard for Bouillons and Consommés (CXS 117-1981)

(For adoption)

Amendments to the Annex to Table 3

12.5	**Soups and broths**
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners, thickeners **and only certain carriers and glazing agents** listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Bouillons and consommés (CXS 117-1981)

PART D: PROVISIONS RELATED TO AGENDA ITEM 5a

(For adoption at Step 8 and Step 5/8)

D.1- Provisions from CX/FA 21/52/7 Appendix 1

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2021	10000 mg/kg	356, XS33, XS325R & B1
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2021	750 mg/kg	356, XS33, XS325R & B1
STEAROYL LACTYLATES	481(i), 482(i)	8	2021	300 mg/kg	356, XS33, XS325R & B1

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Notes
MAGNESIUM STEARATE	470(iii)	5/8	2021	GMP	B2
SILICON DIOXIDE, AMORPHOUS	551	5/8	2021	GMP	51 & B2

Notes to the General Standard for Food Additives

Note 51	For use in herbs only.
Note 356	Excluding virgin or cold pressed oils.
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note B1	For use as an emulsifier in cooking or solid oils conforming to the Standard for Named Vegetable Oils (CXS 210-1999) and the Standard for edible fats and oils not covered by individual standards (CXS 19-1981) only.
Note B2	For herbs use is limited to herbs that have been ground or processed into powder only.

D.2- Provisions from CX/FA 21/52/7 Appendix 2

INS	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards*
322(ii)	Lecithin, partially hydrolyzed	Emulsifier, Antioxidant	Adopted	2021	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006
161b(i)	Lutein from *Tagetes erecta*	Colour	Adopted	2021	CS 87-1981 (for use in surface decoration only)
1205	Methacrylate copolymer, basic	Glazing agent, carrier	Adopted	2021	CS 117-1981
161h(i)	Zeaxanthin (synthetic)	Colour	Adopted	2021	CS 87-1981 (for use in surface decoration only)

D.3- Provisions in Food Categories 04.1.1.2 and 04.2.1.2 from CX/FA 21/52/7 Appendix 4 and CX/FA 21/52/7 Add. 1 Appendix A

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8	2021	GMP	454
ACETYLATED DISTARCH PHOSPHATE	1414	8	2021	GMP	454
AGAR	406	8	2021	GMP	453 & 454
ALGINIC ACID	400	8	2021	GMP	454
AMMONIUM ALGINATE	403	8	2021	GMP	454
CALCIUM ALGINATE	404	8	2021	GMP	454
CARRAGEENAN	407	8	2021	GMP	454
GUM ARABIC (ACACIA GUM)	414	8	2021	GMP	453 & 454
HYDROXYPROPYL CELLULOSE	463	8	2021	GMP	454
HYDROXYPROPYL METHYL CELLULOSE	464	8	2021	GMP	454
LECITHIN	322(i)	8	2021	GMP	454
PECTINS	440	8	2021	GMP	454
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8	2021	GMP	454
SODIUM ALGINATE	401	8	2021	GMP	453 & 454

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

Additive	INS	Step	Year	Max Level	Notes
AGAR	406	8	2021	GMP	455 & 456
LECITHIN	322(i)	8	2021	GMP	455 & 456
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8	2021	GMP	456
SODIUM ALGINATE	401	8	2021	GMP	455 & 456

Notes to the General Standard for Food Additives

Note 453	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
Note 454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note 455	For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
Note 456	For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.

D.4- Provisions from CX/FA 21/52/7 Appendix 3

Food Category No. 01.1.2 Other fluid milk (plain)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	1000 mg/kg	410

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	XS250 & XS252

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 01.5.1 Milk powder and cream powder (plain)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	B3, XS207 & XS290

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	350 & XS251

Food Category No. 01.6.4 Processed cheese

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	3000 mg/kg	

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	360

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	102 & 363

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	1500 mg/kg	454

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	1500 mg/kg	XS314R

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & B3

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	97 & XS141

Food Category No. 05.1.2 Cocoa mixes (syrups)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	XS86

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	6000 mg/kg	

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

categories 05.1, 05.3 and 05.4

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	XS309R

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	12000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	387

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	370

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	4000 mg/kg	211

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	194

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	

Food Category No. 07.1 Bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	3000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	15, XS96 & XS97

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	15, 373, XS88, XS89 & XS98

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	4500 mg/kg	241

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	422, XS326, XS327 & XS328

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	423 & 424

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	2000 mg/kg	426

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	B4

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	127

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	10000 mg/kg	XS302

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	20000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	200 mg/kg	219

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	1000 mg/kg	176

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	431

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	B3

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	8	2021	5000 mg/kg	433

Notes to the General Standard for Food Additives

Note 15	On the fat or oil basis.
Note 97	On the final cocoa and chocolate product basis.
Note 102	For use in fat emulsions for baking purposes only.
Note 127	On the served to the consumer basis.
Note 176	For use in canned liquid coffee only.
Note 194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
Note 211	For use in noodles only.
Note 219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note 241	For use in surimi products only.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, typeI and type II (INS 473a) and sucroglycerides (INS 474).
Note 350	For use at 10,000 mg/kg in cream powder analogues only.

Note 360	In dairy fat spreads limited to products with < 70% fat content or baking purposes only.
Note 363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery
Note 370	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note 373	For use in sausage only.
Note 387	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note 410	Excluding lactose reduced milks.
Note 422	For use in curry roux only.
Note 423	For use in dashi and furikake only.
Note 424	For use as a glazing agent.
Note 426	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note 431	Excluding use in whiskey.
Note 433	For use in rice crackers and potato snacks only.
Note 454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
Note XS207	Excluding products conforming to the Standard for Standard for Milk Powders and Cream Powder (CODEX STAN 207-1999)
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
Note XS290	Excluding products conforming to the Standard for Standard for Edible Casein Products (CODEX STAN 290-1995).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
Note XS327	Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
Note XS328	Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
Note B3	For use as an emulsifier only.
Note B4	Except for use at 5000 mg/kg in products conforming to the Regional Standard for Chilli Sauce (CODEX STAN 306R-2011).
Note XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CODEX STAN 308R-2011).
Note XS321	Excluding products conforming to the Standard for Ginseng Products (CODEX STAN 321-2015)

D.5- Provisions from CX/FA 21/52/7 Appendix 4 excluding those provisions in FCs 04.1.1.2 and 04.2.1.21[1]

Food Category No. 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	234 & 235

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Step	Year	Max Level	Notes

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

TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	234

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	236

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	

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

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	XS38

Food Category No. 06.2.1 Flours

Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2021	GMP	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	211

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	256

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	241 & 327

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

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	8	2021r	200 mg/kg	333, XS189, XS222 & XS236

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

Additive	INS	Step	Year	Max Level	Notes
TAMARIND SEED POLYSACCHARIDE	437	5/8	2021	GMP	258

Food Category No. 12.1.1 Salt

Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2021	GMP	

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

Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233 & B5

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

Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233, XS306R & B5

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

Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233, XS302 & B5

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2021	5 mg/kg	233 & B5

Notes to the General Standard for Food Additives

Note 211	For use in noodles only.
Note 233	As nisin.
Note 234	For use as a stabilizer or thickener only.
Note 235	For use in reconstituted and recombined products only.
Note 236	Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN 288-1976).
Note 241	For use in surimi products only.
Note 256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
Note 258	Excluding maple syrup.
Note 311	For use in terrine only.
Note 327	For use in fish products cooked in soy sauce.
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS306R	Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011).
Note XS332R	Excluding products conforming to the Regional Standard for Doogh (CXS 332R-2018).
Note B5	For use in low oil content or refrigerated products only.

D.6- Provision from CX/FA 21/52/7 Appendix 4 for Adoption Pending Addition of the Functional Class of Flour Treatment Agent for Magnesium Carbonate (INS 504(i)) in the INS List under Agenda Item 6 (CX/FA 21/52/11)

Food Category No. 06.2.1 Flours

Additive	INS	Step	Year	Max Level	Notes
MAGNESIUM CARBONATE	504(i)	5/8	2021	1500 mg/kg	

D.7- Provisions from CX/FA 21/52/7 Appendix 6 Annex 1[2]

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

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

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2021r	100 mg/kg	477

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2021r	300 mg/kg	477

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

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2021r	40 mg/kg	477

Notes to the General Standard for Food Additives

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

D.8- Provisions from CX/FA 21/52/7 Appendix 6 Annex 3

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

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478

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

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	119 & 477

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478 & XS296

Food Category No. 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478 & XS160
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	119, 477 & XS160

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

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478, XS240 & XS314R

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

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478

ASPARTAME-ACESULFAME	962	5/8	2021	350 mg/kg	113 & 477

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	500 mg/kg	113 & 477

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478 & XS86
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	113, 477 & XS86
STEVIOL GLYCOSIDES	960a, 960b(i)	5/8	2021	350 mg/kg	26, 477 & XS86

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	20 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	500 mg/kg	113 & 477
STEVIOL GLYCOSIDES	960a, 960b(i)	5/8	2021	350 mg/kg	26 & 477

Food Category No. 05.2.1 Hard candy

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	40 mg/kg	114 & 478

Food Category No. 05.2.2 Soft candy

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	30 mg/kg	114, 478 & XS309R

Food Category No. 05.2.3 Nougats and marzipans

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	30 mg/kg	478

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	400 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	5000 mg/kg	113 & 477

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

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	20 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	500 mg/kg	113 & 477
STEVIOL GLYCOSIDES	960a, 960b(i)	5/8	2021	330 mg/kg	26 & 477

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	1000 mg/kg	119 & 477

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	350 mg/kg	113 & 477

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	12 mg/kg	478 & XS117
ASPARTAME-ACESULFAME	962	5/8	2021	110 mg/kg	113, 138, 477 & XS117

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

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	10 mg/kg	478
ASPARTAME-ACESULFAME	962	5/8	2021	600 mg/kg	119 & 477

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
ADVANTAME	969	5/8	2021	6 mg/kg	160 & 478
ASPARTAME-ACESULFAME	962	5/8	2021	600 mg/kg	119, 160 & 477

Notes to the General Standard for Food Additives

Note 26	As steviol equivalents.
Note 113	As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
Note 114	Except for use in microsweets and breath freshening mints at 100 mg/kg.
Note 119	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).
Note 138	For use in energy-reduced products only.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note 478	Some Codex Members allow use of additives with sweetener function in all foods within this Foo Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
Note XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).

D.9- Provisions from CX/FA 21/52/7 Add. 1 Appendix C

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
ERYTHRITOL	968	5/8	2021	16000 mg/kg	160, 381 & 478
MALTITOL	965(i)	5/8	2021	GMP	160 & 477
MALTITOL SYRUP	965(ii)	5/8	2021	GMP	160 & 477
THAUMATIN	957	5/8	2021	GMP	160 & 478

Notes to the General Standard for Food Additives

Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 381 As consumed.
Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.

D.10- Provisions from CX/FA 21/52/7 Add. 1 Appendix B[3]

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2021r	150 mg/kg	127
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	30 mg/kg	8 & 127
AZORUBINE (CARMOISINE)	122	8	2021	95 mg/kg	127
BRILLIANT BLACK (BLACK PN)	151	8	2021	10 mg/kg	127
CURCUMIN	100(i)	8	2021	60 mg/kg	127
PAPRIKA EXTRACT	160c(ii)	5/8	2021	30 mg/kg	39 & 127
QUINOLINE YELLOW	104	8	2021	70 mg/kg	127
SUNSET YELLOW FCF	110	8	2021r	100 mg/kg	127
TARTRAZINE	102	8	2021	100 mg/kg	127

Notes to the General Standard for Food Additives

Note 8 As bixin.
Note 39 On a total carotenoid basis.
Note 127 On the served to the consumer basis.

D.11- Provisions from CX/FA 21/52/7 Appendix 7[4]

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2021r	300 mg/kg	XS86
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	50 mg/kg	8 & XS86
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	30 mg/kg	185 & XS86
BRILLIANT BLUE FCF	133	8	2021r	100 mg/kg	XS86
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	XS86
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2021r	6.4 mg/kg	62 & XS86
CURCUMIN	100(i)	5/8	2021	300 mg/kg	XS86
PAPRIKA EXTRACT	160c(ii)	5/8	2021	95 mg/kg	39 & XS86
TARTRAZINE	102	5/8	2021	100 mg/kg	XS86

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	50 mg/kg	8 & 183
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	183
CURCUMIN	100(i)	5/8	2021	300 mg/kg	183
PAPRIKA EXTRACT	160c(ii)	5/8	2021	95 mg/kg	39 & 183
TARTRAZINE	102	5/8	2021	100 mg/kg	183

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

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	25 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	
CURCUMIN	100(i)	5/8	2021	300 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	95 mg/kg	39
TARTRAZINE	102	5/8	2021	100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
PONCEAU 4R (COCHINEAL RED A)	124	8	2021r	100 mg/kg	XS309R
SUNSET YELLOW FCF	110	8	2021r	300 mg/kg	XS309R

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
IRON OXIDES	172(i)-(iii)	8	2021r	5000 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	200 mg/kg	8 & B6
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	100 mg/kg	185 & B6
AZORUBINE (CARMOISINE)	122	8	2021	300 mg/kg	B6 & B7
BRILLIANT BLACK (BLACK PN)	151	8	2021	530 mg/kg	B6
BROWN HT	155	8	2021	300 mg/kg	B6
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	7500 mg/kg	
CURCUMIN	100(i)	8	2021	300 mg/kg	B6
PAPRIKA EXTRACT	160c(ii)	5/8	2021	100 mg/kg	39 & B6
QUINOLINE YELLOW	104	8	2021	300 mg/kg	B6 & B8
TARTRAZINE	102	8	2021	300 mg/kg	B6

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	5/8	2021	GMP	160 & 201

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	50000 mg/kg	
CURCUMIN	100(i)	5/8	2021	200 mg/kg	B9
TARTRAZINE	102	5/8	2021	500 mg/kg	B9

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Notes
BROWN HT	155	8	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	1000 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2021	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	10 mg/kg	39
TARTRAZINE	102	8	2021	200 mg/kg	

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	20 mg/kg	8
BROWN HT	155	8	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	1000 mg/kg	
CURCUMIN	100(i)	8	2021	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	10 mg/kg	39
TARTRAZINE	102	8	2021	200 mg/kg	

Food Category No. 14.2.5 Mead

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	5000 mg/kg	

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	30 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2021	200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	5000 mg/kg	
CURCUMIN	100(i)	8	2021	100 mg/kg	
TARTRAZINE	102	8	2021	200 mg/kg	

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2021	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2021	30 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2021	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2021	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2021	30 mg/kg	

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
BROWN HT	155	8	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2021	4000 mg/kg	
CURCUMIN	100(i)	8	2021	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2021	10 mg/kg	39
QUINOLINE YELLOW	104	8	2021	70 mg/kg	
TARTRAZINE	102	8	2021	200 mg/kg	

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 62	As copper.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 183	For use in surface decoration only.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note B6	For use in solid forms as sold to the consumer only.
Note B7	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note B8	Except for use in hard capsules and film coated tablets at 1800 mg/kg.
Note B9	For use in malt liquor only.

PART E: PROVISIONS RELATED TO AGENDA ITEM 5c

(for adoption at Step 8)

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	2000 mg/kg	188, 201, 478, XS250, XS252
ASPARTAME	951	8	2021	6000 mg/kg	191, 201, 478, XS250, XS252
NEOTAME	961	8	2021	65 mg/kg	201, 478, XS250, XS252
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	580 mg/kg	201, 478, XS250, XS252

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	1000 mg/kg	188, 478 & A7
ASPARTAME	951	8	2021	1000 mg/kg	191, 478 & A7
NEOTAME	961	8	2021	33 mg/kg	478 & A7
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	580 mg/kg	478 & A7

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	1000 mg/kg	188, 478, XS251 & A1
ASPARTAME	951	8	2021	2000 mg/kg	191, 478, XS251 & A1
NEOTAME	961	8	2021	65 mg/kg	478, XS251 & A1

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Step	Year	Max Level	Notes

ASPARTAME	951	8	2021	1000 mg/kg	191, 201, 478, XS221, XS262, XS273 & XS275

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

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188 & 478
ASPARTAME	951	8	2021	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	8	2021	350 mg/kg	113 & 477
CYCLAMATES	952(i), (ii), (iv)	8	2021	250 mg/kg	17 & 477
NEOTAME	961	8	2021	100 mg/kg	478

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

Additive	INS	Step	Year	Max Level	Notes
SACCHARINS	954(i)-(iv)	8	2021	100 mg/kg	477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	478

Food Category No. 04.1.2.1 Frozen fruit

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	500 mg/kg	188, 478 & A2
ASPARTAME	951	8	2021	2000 mg/kg	191, 478, & A2
NEOTAME	961	8	2021	100 mg/kg	478 & A2
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	478 & A2

Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	200 mg/kg	144 & 188
NEOTAME	961	8	2021	100 mg/kg	144

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188, 478 & XS319
ASPARTAME	951	8	2021	1000 mg/kg	191, 478 & XS319
ASPARTAME-ACESULFAME SALT	962	8	2021	350 mg/kg	113, 477 & XS319
CYCLAMATES	952(i), (ii), (iv)	8	2021	1000 mg/kg	17, 477 & XS319
NEOTAME	961	8	2021	33 mg/kg	478 & XS319
SACCHARINS	954(i)-(iv)	8	2021	200 mg/kg	477 & XS319
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	478 & XS319

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	500 mg/kg	188 & 478
ASPARTAME	951	8	2021	2000 mg/kg	191 & 478
NEOTAME	961	8	2021	100 mg/kg	478
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	1500 mg/kg	478

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188 & 478
ASPARTAME	951	8	2021	1000 mg/kg	191 & 478
NEOTAME	961	8	2021	100 mg/kg	478

SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	478

Food Category No. 04.2.2.2 — Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Notes
ASPARTAME	951	8	2021	1000 mg/kg	144, 191 & A3
NEOTAME	961	8	2021	33 mg/kg	144 & A3
SACCHARINS	954(i)-(iv)	8	2021	500 mg/kg	144 & A3
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	580 mg/kg	144 & A3

Food Category No. 04.2.2.3 — Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

Additive	INS	Step	Year	Max Level	Notes
ASPARTAME-ACESULFAME SALT	962	8	2021	200 mg/kg	113 & 144

Food Category No. 04.2.2.4 — Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188 & 478
ASPARTAME	951	8	2021	1000 mg/kg	191 & 478
NEOTAME	961	8	2021	33 mg/kg	478
SACCHARINS	954(i)-(iv)	8	2021	160 mg/kg	144 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	580 mg/kg	478

Food Category No. 04.2.2.5 — Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

Additive	INS	Step	Year	Max Level	Notes
ASPARTAME	951	8	2021	1000 mg/kg	191 & 478

Food Category No. 04.2.2.5 — Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

Additive	INS	Step	Year	Max Level	Notes
NEOTAME	961	8	2021	33 mg/kg	478
SACCHARINS	954(i)-(iv)	8	2021	160 mg/kg	477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	169 & 478

Food Category No. 04.2.2.6 — Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188 & 478
ASPARTAME	951	8	2021	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	8	2021	350 mg/kg	113 & 477
CYCLAMATES	952(i), (ii), (iv)	8	2021	250 mg/kg	17 & 477
NEOTAME	961	8	2021	33 mg/kg	478

SACCHARINS	954(i)-(iv)	8	2021	200	mg/kg	477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400	mg/kg	478

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

Additive	INS	Step	Year	Max Level		Notes
ASPARTAME	951	8	2021	2500	mg/kg	144 & 191
NEOTAME	961	8	2021	33	mg/kg	144
SACCHARINS	954(i)-(iv)	8	2021	200	mg/kg	144
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	580	mg/kg	144

Food Category No. 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Step	Year	Max Level	Notes
ASPARTAME	951	8	2021	1000 mg/kg	144, 191, 478 & A4
NEOTAME	961	8	2021	33 mg/kg	144, 478 & A4
SACCHARINS	954(i)-(iv)	8	2021	160 mg/kg	144, 477 & A4
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	150 mg/kg	144, 478 & A4

Food Category No. 05.1.2 Cocoa mixes (syrups)

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	97, 188 & 478
ASPARTAME	951	8	2021	1000 mg/kg	191 & 478
CYCLAMATES	952(i), (ii), (iv)	8	2021	250 mg/kg	17, 127 & 477
NEOTAME	961	8	2021	33 mg/kg	97 & 478
SACCHARINS	954(i)-(iv)	8	2021	80 mg/kg	477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	97 & 478

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	500 mg/kg	188 & 478
ASPARTAME	951	8	2021	3000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	8	2021	500 mg/kg	113 & 477
CYCLAMATES	952(i), (ii), (iv)	8	2021	500 mg/kg	17 & 477
NEOTAME	961	8	2021	100 mg/kg	478
SACCHARINS	954(i)-(iv)	8	2021	500 mg/kg	477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	800 mg/kg	478

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

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188 & 478
ASPARTAME	951	8	2021	1000 mg/kg	191 & 478
CYCLAMATES	952(i), (ii), (iv)	8	2021	250 mg/kg	17 & 477
NEOTAME	961	8	2021	33 mg/kg	478
SACCHARINS	954(i)-(iv)	8	2021	100 mg/kg	477

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

Additive	INS	Step	Year	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	478

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

Additive	INS	Step	Year	Max Level	Notes
NEOTAME	961	8	2021	80 mg/kg	165 & 478
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2008	700 mg/kg	165 & 478

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
SACCHARINS	954(i)-(iv)	8	2021	500 mg/kg	477 & A5

Food Category No. 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
NEOTAME	961	8	2021	10 mg/kg	144 & XS291

Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
NEOTAME	961	8	2021	10 mg/kg	144, XS3, XS37, XS70, XS90, XS94 & XS119

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

Additive	INS	Step	Year	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	1500 mg/kg	159 & 478

Food Category No. 12.3 Vinegars

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	2000 mg/kg	188, 478 & A6
ASPARTAME	951	8	2021	3000 mg/kg	191, 478 & A6
NEOTAME	961	8	2021	12 mg/kg	478 & A6
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	400 mg/kg	478 & A6

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

Additive	INS	Step	Year	Max Level	Notes
CYCLAMATES	952(i), (ii), (iv)	8	2021	500 mg/kg	17 & 477

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188 & 478
ASPARTAME	951	8	2021	350 mg/kg	166 & 478
CYCLAMATES	952(i), (ii), (iv)	8	2021	500 mg/kg	17 & 477
NEOTAME	961	8	2021	33 mg/kg	166 & 478
SACCHARINS	954(i)-(iv)	8	2021	200 mg/kg	166 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	1250 mg/kg	169 & 478

Food Category No. 14.1.3.2 Vegetable nectar

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	188 & 478
ASPARTAME	951	8	2021	600 mg/kg	191 & 478
CYCLAMATES	952(i), (ii), (iv)	8	2021	400 mg/kg	17 & 477
NEOTAME	961	8	2021	65 mg/kg	478
SACCHARINS	954(i)-(iv)	8	2021	80 mg/kg	477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	300 mg/kg	478

Food Category No. 14.1.3.4 Concentrates for vegetable nectar

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2021	350 mg/kg	127, 188 & 478

ASPARTAME	951	8	2021	600 mg/kg	127 & 478
CYCLAMATES	952(i), (ii), (iv)	8	2021	400 mg/kg	17, 127 & 477
NEOTAME	961	8	2021	65 mg/kg	127 & 478
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	300 mg/kg	127 & 478

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	700 mg/kg	478

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Step	Year	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2021	1000 mg/kg	478

Notes to the General Standard for Food Additives

Note 17	As cyclamic acid.
Note 97	On the final cocoa and chocolate product basis.
Note 113	As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
Note 127	On the served to the consumer basis.
Note 144	For use in sweet and sour products only.
Note 148	Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
Note 159	For use in pancake syrup and maple syrup only.
Note 165	For use in products for special nutritional use only.
Note 166	For use in milk-based sandwich spreads only.
Note 169	For use in fat-based sandwich spreads only.
Note 188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
Note 191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note 201	For use in flavoured products only.
Note 477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note 478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS319	Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
Note XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note A1	For use in flavoured and/or sweetened milk powder analogues only.
Note A2	For use in products in a syrup or juice only.
Note A3	For general use in dried seaweed only.
Note A4	For use in curried products only.

Note A5	For use in cooked products boiled with soy sauce only.
Note A6	For use in flavoured vinegar and in rice vinegar only.
Note A7	For use in flavoured and/or sweetened products only.

Appendix VII

GENERAL STANDARD FOR FOOD ADDITIVES

PROVISIONS FOR REVOCATION

(For adoption)

Part A: From agenda item 5a

A.1 Provisions from CX/FA 21/52/7 Appendix 3

Food Category No. 01.1.2 Other fluid milk (plain)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	1000 mg/kg	348, 410
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	1000 mg/kg	348, 410
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	1000 mg/kg	348, 410

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	5000 mg/kg	348

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	20000 mg/kg	348, XS250 & XS252
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	20000 mg/kg	348, XS250 & XS252
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	20000 mg/kg	348, XS250 & XS252

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 01.5.1 Milk powder and cream powder (plain)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2009	10000 mg/kg	

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	350

Food Category No. 01.6.4 Processed cheese

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	3000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	3000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	3000 mg/kg	348

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2019	5000 mg/kg	348 & 362
SUCROSE ESTERS OF FATTY ACIDS	473	8	2019	5000 mg/kg	348 & 362
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2019	5000 mg/kg	348 & 362

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348 & 360
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348 & 360

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Step	Year	Max Level	Notes
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348 & 360

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	102 & 363
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	102 & 363

SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	102 & 363

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 04.1.1.2 — Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2009	GMP	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	1500 mg/kg	348 & XS314R
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	1500 mg/kg	348 & XS314R

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

Additive	INS	Step	Year	Max Level	Notes
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	1500 mg/kg	348 & XS314R

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 04.2.2.6 — Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2009	5000 mg/kg	

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	97 & XS141

Food Category No. 05.1.2 Cocoa mixes (syrups)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	10000 mg/kg	348

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	10000 mg/kg	348 & XS86

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	10000 mg/kg	348

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	6000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	6000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	6000 mg/kg	348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	5000 mg/kg	348 & XS309R
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	5000 mg/kg	348 & XS309R
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	5000 mg/kg	348 & XS309R

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	12000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	12000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	12000 mg/kg	348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348

SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	5000 mg/kg	348 & 387

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	2000 mg/kg	348 & 370
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	2000 mg/kg	348 & 370
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	2000 mg/kg	348 & 370

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	4000 mg/kg	211 & 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	4000 mg/kg	211 & 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	4000 mg/kg	211 & 348

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	2000 mg/kg	194 & 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	2000 mg/kg	194 & 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	2000 mg/kg	194 & 348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	5000 mg/kg	348

Food Category No. 06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	20000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	20000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	20000 mg/kg	348

Food Category No. 07.1 Bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2017	3000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	3000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	3000 mg/kg	348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2016	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2016	10000 mg/kg	348

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2014	5000 mg/kg	15, XS96 & XS97
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	15, XS96 & XS97

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2014	5000 mg/kg	15, XS88, XS89 & XS98
SUCROSE ESTERS OF FATTY ACIDS	473	8	2016	5000 mg/kg	15, 373, XS96 & XS97

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	4500 mg/kg	241, 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	4500 mg/kg	241, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	4500 mg/kg	241, 348

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	2000 mg/kg	348, 422
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	2000 mg/kg	348, 422
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	2000 mg/kg	348, 422

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	20000 mg/kg	423, 424, 425
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	20000 mg/kg	423, 424, 425

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2015	2000 mg/kg	345
SUCROSE ESTERS OF FATTY ACIDS	473	8	2015	2000 mg/kg	345

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	2000 mg/kg	348, 426
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	2000 mg/kg	348, 426
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	2000 mg/kg	348, 426

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	348

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	127 & 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	127 & 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	127 & 348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	348 & XS302
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	348 & XS302
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	348 & XS302

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	20000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	20000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	20000 mg/kg	348

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	200 mg/kg	219, 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	200 mg/kg	219, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	200 mg/kg	219, 348

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	1000 mg/kg	176, 348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	1000 mg/kg	176, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	1000 mg/kg	176, 348

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348, 431

SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348, 431
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348, 431

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2012	5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018	5000 mg/kg	348, 433
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348, 433
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348, 433

Notes to the General Standard for Food Additives

Note 15	On the fat or oil basis.
Note 97	On the final cocoa and chocolate product basis.
Note 102	For use in fat emulsions for baking purposes only.
Note 127	On the served to the consumer basis.
Note 176	For use in canned liquid coffee only.
Note 194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
Note 211	For use in noodles only.
Note 219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note 241	For use in surimi products only.
Note 345	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): sucrose esters of fatty acids (INS 473), sucroglycerides (INS 474) singly or in combinationat 2000 mg/kg.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, typeI and type II (INS 473a) and sucroglycerides (INS 474).
Note 350	For use at 10,000 mg/kg in cream powder analogues only.
Note 356	Excluding virgin or cold pressed oils.
Note 360	In dairy fat spreads limited to products with < 70% fat content or baking purposes only.
Note 362	Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note 363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery
Note 370	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note 373	For use in sausage only.
Note 387	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note 410	Excluding lactose reduced milks.
Note 422	For use in curry roux only.
Note 423	For use in dashi and furikake only.
Note 424	For use as a glazing agent.
Note 425	Singly or in combination: Sucrose esters of fatty acids (INS 473), and Sucrose oligoester, Type I and Type II (INS 473a).
Note 426	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note 431	Excluding use in whiskey.
Note 433	For use in rice crackers and potato snacks only.
Note 454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).

Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).

A.2: Provisions from CX/FA 21/52/7 Appendix 6 Annex 1

Food Category No. 01.1.4 — Flavoured fluid milk drinks

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	100 mg/kg	161

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

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	100 mg/kg	161

Food Category No. 04.1.2.5 — Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	100 mg/kg	161

Food Category No. 05.1.2 — Cocoa mixes (syrups)

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	300 mg/kg	161

Food Category No. 05.1.3 — Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2016	300 mg/kg	161 & XS86

Food Category No. 05.1.4 — Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2017	300 mg/kg	161 & XS87

Food Category No. 05.1.5 — Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	300 mg/kg	161

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

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2017	300 mg/kg	161 & XS309R

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

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	300 mg/kg	161

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

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	200 mg/kg	159

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2015	40 mg/kg	161 & XS117

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

Additive	INS	Step	Year	Max Level	Notes
ALITAME	956	8	2007	300 mg/kg	

Notes to the General Standard for Food Additives

Note 159	For use in pancake syrup and maple syrup only.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS87	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).

A.3: Provisions from CX/FA 21/52/7 Appendix 7

Food Category No. 05.1.2 Cocoa mixes (syrups)

Additive	INS	Step	Year	Max Level	Notes
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2009	6.4 mg/kg	62 & 161

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
SUNSET YELLOW FCF	110	8	2008	300 mg/kg	161

Notes to the General Standard for Food Additives

Note 62	As copper.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Part B: From agenda item 5c

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2008	350 mg/kg	161 & 188
ASPARTAME	951	8	2008	1000 mg/kg	161 & 191
NEOTAME	961	8	2008	33 mg/kg	161

SACCHARINS	954(i)-(iv)	8	2008	100 mg/kg	161
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2008	500 mg/kg	161

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

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2008	1000 mg/kg	161 & 188
ASPARTAME	951	8	2008	1000 mg/kg	161 & 191
NEOTAME	961	8	2008	10 mg/kg	161

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Step	Year	Max Level	Notes
ACESULFAME POTASSIUM	950	8	2008	500 mg/kg	161 & 188
ASPARTAME	951	8	2008	2000 mg/kg	161 & 191
NEOTAME	961	8	2008	100 mg/kg	161
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2008	1500 mg/kg	161

Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Notes
ASPARTAME	951	8	2008	1000 mg/kg	161 & 191
NEOTAME	961	8	2008	33 mg/kg	161
SACCHARINS	954(i)-(iv)	8	2008	500 mg/kg	161
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2008	150 mg/kg	161

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
SACCHARINS	954(i)-(iv)	8	2014	500 mg/kg	161, XS96 & XS97

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
SACCHARINS	954(i)-(iv)	8	2014	500 mg/kg	161, XS88, XS89 & XS98

Notes to the General Standard for Food Additives

Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
Note 191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).

Appendix VIII

GENERAL STANDARD FOR FOOD ADDITIVES

DISCONTINUATION OF WORK

(For adoption)

Part A: Provisions from CX/FA 21/52/7 Appendix 1

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg	

Part B: Provisions in Food Categories 04.1.1.2 and 04.2.1.2 from CX/FA 21/52/7 Appendix 4 and CX/FA 21/52/7 Add. 1 Appendix A

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Notes
CAROB BEAN GUM	410	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
POTASSIUM ALGINATE	402	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
XANTHAN GUM	415	7		GMP	

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

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16

AMMONIUM ALGINATE	403	7		GMP	

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

Additive	INS	Step	Year	Max Level	Notes
CALCIUM CHLORIDE	509	7		800 mg/kg	58
CALCIUM SULFATE	516	7		800 mg/kg	58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16
HYDROXYPROPYL STARCH	1440	7		GMP	16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
XANTHAN GUM	415	7		GMP	

Part C: Provisions from CX/FA 21/52/7 Appendix 3

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	2		6000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	2		6000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	2		6000 mg/kg	348

Notes to the General Standard for Food Additives

Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).

Part D: Provisions from CX/FA 21/52/7 Appendix 4 excluding those provisions in FCs 04.1.1.2 and 04.2.1.2

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

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	333

Notes to the General Standard for Food Additives

Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 58	As calcium.
Note 333	In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and SmokeDried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.

Part E: Provisions from CX/FA 21/52/7 Appendix 7

Food Category No. 05.1 — Cocoa products and chocolate products including imitations and chocolate substitutes

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7		50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	
CURCUMIN	100(i)	7		300 mg/kg	183
QUINOLINE YELLOW	104	7		300 mg/kg	183
TARTRAZINE	102	7		300 mg/kg	183

Food Category No. 05.1.1 — Cocoa mixes (powders) and cocoa mass/cake

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

Food Category No. 05.1.2 — Cocoa mixes (syrups)

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

Food Category No. 05.1.3 — Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		100 mg/kg	

Food Category No. 05.1.4 — Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	183
BROWN HT	155	7		80 mg/kg	183
LYCOPENE, TOMATO	160d(ii)	3		6000 mg/kg	

Food Category No. 05.1.5 — Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	

BROWN HT	155	7		80 mg/kg	
LYCOPENE, TOMATO	160d(ii)	3		6000 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
CHLOROPHYLLS	140	4		25000 mg/kg	
LYCOPENE, TOMATO	160d(ii)	3		50000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
BROWN HT	155	7		100 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	

Food Category No. 14.1.4.1 Carbonated water-based flavoured drinks

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		30 mg/kg	39

Food Category No. 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		30 mg/kg	39

Food Category No. 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2		300 mg/kg	39

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	160

Food Category No. 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10 mg/kg	185
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		30 mg/kg	
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	

Food Category No.	14.2.6	Distilled spirituous beverages containing more than 15% alcohol			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	
BROWN HT	155	7		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 183	For use in surface decoration only.
Note 185	As norbixin.

PART F: Provisions from CX/FA 21/52/7 Appendix 7 on Lutein from Tagetes erecta (INS 161b(i)) and Zeaxanthin, synthetic (INS 161h(i))

Food Category No.		05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Lutein from *Tagetes erecta*	161b(i)	4		300	
Zeaxanthin, synthetic	161h(i)	4		100	

Food Category No.		05.3	Chewing Gum		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Zeaxanthin, synthetic	161h(i)	4		100	

Food Category No.		13.6	Food supplements		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Lutein from *Tagetes erecta*	161b(i)	4		300	
Zeaxanthin, synthetic	161h(i)	4		300	

Food Category No.		14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks)		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Lutein from *Tagetes erecta*	161b(i)	4		100	
Zeaxanthin, synthetic	161h(i)	4		100	

Food Category No.		14.2.2	Cider and perry		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Lutein from *Tagetes erecta*	161b(i)	4		200	

Food Category No.		14.2.4	Wines (other than grape)		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Lutein from *Tagetes erecta*	161b(i)	4		200	

Food Category No.		**14.2.7**	**Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers**		
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
Lutein from *Tagetes erecta*	161b(i)	4		200	

Appendix IX

GENERAL STANDARD FOR FOOD ADDITIVES

NEW FOOD ADDITIVE PROVISIONS

New Provisions from CX/FA 21/52/8 for Inclusion in the GSFA at Step 2

(for information)

Proposals for Revision of Adopted Food Additive Provisions[1]

Food Category Number	Food Category	Max Level	Notes	Step	Year
LAURIC ARGINATE ETHYL ESTER					
INS 243	Lauric arginate ethyl ester		Functional Class: Preservative		
01.6.2.1	Ripened Cheese, including rind	200	~~**XS263**~~ ~~**XS264**~~ ~~**XS265**~~ ~~**XS266**~~ ~~**XS267**~~ ~~**XS268**~~ ~~**XS269**~~ ~~**XS270**~~ ~~**XS271**~~ ~~**XS272**~~ XS274 XS276 XS277	Adopted	2019
SUCRALOSE					
INS 955	Sucralose		Functional Class: Sweetener		
07.2	Fine Bakery Wares	700	165, 478* **New Note: "wafer paper only"**	Adopted	2008
*The virtual Working Group on Note 161 recommended that the adopted provision for Sucralose in FC 07.2 be revised to remove Note 161 and to add Note 478. Proposal reflects the recommended change to adopted provision for consistency. The proposal for revision submitted to CL 2019/40-FA requested a new note to expand the adopted use and did not address the existing notes.					

Notes to the General Standard for Food Additives

Note 165: For use in products for special nutritional use only.

Note 478: Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.

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

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

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

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

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

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

Note XS269: Excluding products conforming to the Standard for Emmental (CXS 269-1966)

Note XS270: Excluding products conforming to the Standard for Tilsiter (CXS 270-1966)

Note XS271: Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1966)

Note XS272: Excluding products conforming to the Standard for Provolone (CXS 272-1966)

Note XS274: Excluding products conforming to the Standard for Coulommiers (CXS 274-1966)

[1] Proposals for addition to the existing adopted provision is shown in **bold text.** Proposals to remove existing notes from the adopted provision are shown in ~~strikethrough text~~

Note XS275: Excluding products conforming to the Standard for Camembert (CXS 275-1966)
Note XS276: Excluding products conforming to the Standard for Brie (CXS 276-1966)

Appendix X

PROPOSED REVISION TO THE *CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD ADDITIVES* (CXG 36-1986)

(For adoption at Step 5/8)

The INS list in numerical order is proposed to be updated for some food additives as listed. The changes and additions are highlighted with **bold/ underlined font.**

INS No.	Name of food additive	Functional class	Technological purpose
101(iv)	**Riboflavin from *Ashbya gossypii***	**Colour**	**Colour**
163(xi)	**Butterfly Pea Flower Extract**	**Colour**	**Colour**
183	**Jagua (genipin-glycine) blue**	**Colour**	**Colour**
301	Sodium ascorbate	Antioxidant **Flour treatment agent**	*Antioxidant* ***flour treatment agent***
322(i)	Lecithin	Antioxidant Emulsifier **Flour treatment agent**	*antioxidant* ***antioxidant synergist*** *emulsifier* ***flour treatment agent***
332(ii)	Tripotassium citrate	Acidity regulator **Antioxidant** Emulsifying salt Sequestrant Stabilizer	*acidity regulator* ***antioxidant synergist*** *emulsifying salt* *sequestrant* *stabilizer*
333(iii)	Tricalcium citrate	Acidity regulator **Antioxidant** Emulsifying salt Firming agent Sequestrant Stabilizer	*acidity regulator* ***antioxidant synergist*** *emulsifying salt* *firming agent* *sequestrant* *stabilizer*
504(i)	Magnesium carbonate	Acidity regulator Anticaking agent Color retention agent **Flour treatment agent**	*acidity regulator* *anticaking agent* *color retention agent* ***flour treatment agent***
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent Bulking agent **Flavour enhancer** Glazing agent Stabilizer Sweetener	*anticaking agent* *bulking agent* ***flavour enhancer*** ***flavour synergist*** *glazing agent* *stabilizer*

		Thickener	*sweetener* *texturizing agent*
960b	Steviol glycosides from fermentation	**Sweetener**	**Sweetener**
960c	**Enzymatically produced steviol glycosides**	**Sweetener**	**Sweetener**
960d	**Glucosylated steviol glycosides**	**Sweetener**	**Sweetener**

Appendix XI

PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

TABLE 1 LIST OF SUBSTANCES USED AS FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
1.	Anionic methacrylate copolymer (AMC) (INS 1207)	**Type of request**: Data pending to finalize safety evaluation **Proposed by**: JECFA **Supported by:** N/A **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request**: (see JECFA86 report or Table 1 of CX/FA 19/51/3) Additional data is required to clarify the *in vivo* carcinogenic potential of the residual monomer methyl acrylate. **Possible issues for trade:** currently unidentified	2
	Neutral methacrylate copolymer (NMC) (INS 1206)	**Type of request**: Data pending – suitable method of assay **Proposed by**: JECFA **Supported by:** N/A **Year requested:** 2019 (CCFA51) **Data availability**: To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request**: (see JECFA86 report or Table 1 of CX/FA 19/51/3) A suitable validated method for its assay is required to remove the tentative status of the specifications developed by JECFA. **Possible issues for trade:** currently unidentified	3
2.	Aspartame (INS 951)	**Type of request**: Re-evaluation of safety **Proposed by**: ICBA **Supported by:** Colombia; Costa Rica; United States of America **Year requested:** 2021 (CCFA52) **Data availability**: December 2021 **Data provider:** *Dietary Intake Assessment* Exponent Nga Tran, Dr.P.H., M.P.H. ntran@exponent.com Intertek Scientific & Regulatory Consultancy Danika Martyn, Ph.D. Danika.martyn@intertek.com *Systematic Assessment of Mechanistic Data in context of overall carcinogenicity assessment* ToxStrategies, Inc.	**Basis for request**: The request for re-evaluation is supported by the following: i. Refined intake assessments reflective of actual uses weighted according to market volume data to ensure quantitative representativeness for corresponding beverage types. ii. A systematic assessment of all available mechanistic data in the context of an overall carcinogenicity assessment for aspartame. The re-evaluation of this substance is subject to the advice from JECFA on sweeteners and colours, as described for INS 950, 954(i)-(iv), 123, and 160b(ii). **Possible issues for trade:** currently unidentified	1

No.	Substance(s)	General information	Comments about the request	Priority*
		Daniele Wikoff, Ph.D. dwikoff@toxstrategies.com ICBA, Maia Jack, Ph.D., mjack@americanbeverage.org		
	Acesulfame potassium (INS 950), Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), Annatto extracts, norbixin based (INS 160b(ii))	**Type of request**: Re-evaluation of exposure **Proposed by**: CCFA52 **Year requested:** 2021 (CCFA52) **Data availability**: Not applicable **Data provider:** ICBA, Maia Jack, Ph.D., mjack@americanbeverage.org	**Basis for request**: Based on CRD2, Recommendation 27, the JECFA has been asked the following questions: The VWG on the GSFA requests that the WG on the JECFA Priority List to CCFA52 consider inclusion of the following request into the Priority List of Substances proposed for evaluation by JECFA: Part 1: CCFA requests JECFA to comment on and discuss the following questions regarding the refined Budget Method and tiered-intake assessment approach presented by ICBA: a. Is the approach proposed by ICBA scientifically sound? How conservative is the dietary exposure assessment presented when applied to the sweeteners Acesulfame potassium (INS 950), Saccharins (INS 954(i)-(iv)), and the colours Amaranth (INS 123) and Annatto extracts, norbixin based (INS 160b(ii)? b. How appropriate is it to apply multiple refinement parameters (such as market share, the percentage of products containing the substance, etc.) into a Budget Method calculation? c. Are there any limitations, uncertainties, and applicability of the approach proposed by ICBA that CCFA should be made aware of? d. Is the approach presented by ICBA suitable for determining dietary exposure to colors and sweeteners in non-milk beverages for the purpose of comparing against the JECFA ADI to determine if a proposed maximum use level is safe? e. Is it appropriate for CCFA to use dietary exposure estimates provided for non-milk beverages from the refined Budget Method and the tiered-intake assessments as presented by ICBA to determine maximum use levels for sweeteners in GSFA Food Category 14.1.4 and 14.1.5, and colors in GSFA Food Category 14.1.4, to determine that the exposure would be below the established JECFA ADI? Part 2: CCFA requests that JECFA perform a dietary exposure estimate for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5, and Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), and Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4 to verify whether the max use levels under consideration do not result in an exceedance of the ADI in the context of overall exposure from	

No.	Substance(s)	General information	Comments about the request	Priority*
			all uses of the additive in the diet. While in general, lower levels of the food additives will be used, the proposed maximum levels are 600 mg/kg for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and 300 mg/kg ("on a sodium saccharin basis") for Saccharins (INS 954(i)-(iv)), 100 mg/kg for Amaranth (INS 123) and 50 mg/kg ("on a norbixin basis") for Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4. A proposal has been made to reduce the use levels for Saccharins (INS 954(i)-(iv)) to 230 mg/kg, Amaranth (INS 123) to 50 mg/kg and Annatto, norbixin based (INS 160b(ii)) to 30 mg/kg as norbixin in food category 14.1.4. Any comments from JECFA on the safety of these maximum use levels would be helpful. **Possible issues for trade:** currently unidentified	
3.	Azodicarbonamide (INS 927a)	**Type of request:** safety assessment and establishment of specifications **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request:** The Physical Working Group on Alignment noted the safety concern on this food additive and request the re-evaluation of this food additive.	1
4.	Bentonite (INS 558)	**Type of request**: Establishment of specifications (lead) **Proposed by**: CCFA52 **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA53 **Data provider**: to be confirmed at CCFA53	**Basis for request:** In view of the *Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)*, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. (Note: also captured under item 11 of Table 2 below, as it is used in fruit juice as a processing aid during clarification) **Possible issues for trade:** currently unidentified	3
5.	Black carrot extract (INS 163(vi))	**Type of request**: Data pending – characterization and toxicological information **Proposed by**: JECFA **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA53	**Basis for request**: JECFA prepared tentative specifications for black carrot extract as the powder form, at its 87th meeting. However, JECFA could not conclude on its safety or establish specifications. Additional	2

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Data provider: to be confirmed at CCFA53	characterization and toxicological data are required, namely: i. data regarding full characterization of the protein, carbohydrate, lipid, fibre, mineral and non-anthocyanin polyphenol components in five lots each of the liquid and powder forms of black carrot extract; and ii. at least a 90-day toxicological study on a well-characterized extract representative of the material in commerce. **Possible issues for trade:** currently unidentified	
6.	Butterfly Pea Flower Extract	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: IACM **Supported by:** Canada **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: IACM Sarah Codrea scodrea@iacmcolor.org Sensient Colors LLC Sue Ann McAvoy Sueann.macavoy@sensient.com	**Basis for request**: Safety assessment and establishment of specifications for use as a colour. **Possible issues for trade:** currently unidentified	2
7.	Carob bean gum (INS 410)	**Type of request**: Data pending – toxicological data from studies on neonatal animals, adequate to evaluate the safety for use in infant formulas **Proposed by**: JECFA **Year requested**: 2016 (CCFA48) **Data availability**: ongoing discussion with JECFA **Data provider**: ongoing discussion with JECFA	**Basis for request**: Although no confirmation was provided for carob bean gum (INS 410), JECFA indicated that there was ongoing discussion with industry and that the deadline for the submission of data could be extended and therefore carob bean gum was retained on the JECFA priority list subject to confirmation of provision of data by CCFA50. **Possible issues for trade:** currently unidentified	1
8.	L-cysteine hydrochloride (INS 920)	**Type of request**: safety evaluation and establishment of specifications **Proposed by**: CCFA51	**Basis for request**: (see CX/FA 19/51/6) It notes that two food additives, listed as flour treatment agents in CXS 152-1985 have not	3

No.	Substance(s)	General information	Comments about the request	Priority*
		Year requested: 2019 (CCFA51) **Data availability**: to be confirmed at CCFA53 **Data provider**: to be confirmed at CCFA53	been added to the GSFA provisions as part of the alignment work. These are L-cysteine hydrochloride (INS 920) and potassium ascorbate (INS 303). It agrees that both cannot be added to the GSFA since they do not have a JECFA specification. **Possible issues for trade**: currently unidentified	
9.	Dioctyl sodium sulfosuccinate (INS 480)	**Type of request:** Exposure assessment **Proposed by**: CCFA51 **Year requested:** 2019 (CCFA51) **Data availability:** to be confirmed at CCFA53 **Data provider:** to be confirmed at CCFA53	**Basic for request:** The Physical Working Group on GSFA discussed exposure to this food additive, some members noted that exposure of a small child could exceed the ADI. One observer noted that they had performed a budget calculation and that the calculation could be made available upon request. The WG agreed to request JECFA review the calculation, to be submitted by the observer, as well as other exposure information that maybe available.	1
10.	Flavouring substances (129 for safety evaluations + 29 for specifications updates = 158 total)	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: International Organization of the Flavour Industry (IOFI) **Supported by:** United States of America **Year requested:** 2019 to 2021 (CCFA51, CCFA52) **Data availability**: December 2021 **Data provider**: IOFI Sean V. Taylor, Ph.D. staylor@vertosolutions.net	**Basis for request**: Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable *Refer to tables of flavourings directly following Table 1* **Possible issues for trade:** currently unidentified	Not applicable
	Flavouring agents: (+)Carvone (no. 380.1) and (-)-Carvone (No. 380.2)	**Type of request**: Data pending to finalize exposure assessment and revise the JECFA specifications **Proposed by**: JECFA **Year requested:** 2019 (CCFA51) **Data availability**: December 2019 **Data provider**: Japan and IOFI codex@mext.go.jp Sean V. Taylor, Ph.D. staylor@vertosolutions.net	**Basis for request**: (see JECFA86 report or Table 2 of CX/FA 19/51/3) Additional data are required to complete the exposure assessment: • (+)-carvone: data on the oral exposure from all sources; • (-)-carvone: data on the oral exposure from all sources and toxicological data.	

No.	Substance(s)	General information	Comments about the request	Priority*
			Possible issues for trade: currently unidentified	
	Flavouring agents:(Ethyl 2-methyl pentanoate (No.214), cis-3-Hexen-1-ol (No.315), Menthol (No.427), l-Menthyl l-lactate (No.433), Myrcene (No.1327), Maltol (No.1480), 2-pentylfuran (No.1491), 3-(2-Furyl)acrolein (No.1497), 3-(5-Methyl-2-furyl)-butanal (No.1500), 2-Furyl methyl ketone (No.1503), 3-Acetyl-2,5-dimethylfuran (No.1506), (2-Furyl)-2-propanone (No.1508), 4-(2-furyl)-3-buten-2-one (No.1511), and Furfuryl methyl ether (No.1520))	**Type of request**: revise the JECFA specifications **Proposed by**: CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability**: April 2019 **Data provider**: Japan and IOFI codex@mext.go.jp Sean V. Taylor, Ph.D. staylor@vertosolutions.net	**Basis for request**: (see CX/FA 19/51/4 add.2) Requests reconsideration of the specifications for 16 flavouring agents that were considered at the 86th JECFA meeting (listed in either Annex 1 or Annex 2 of CX/FA 19/51/4) due to introduced gaps between the JECFA specification (some items therein) and the commercially available products for each compound.	
11.	Fulvic acid (carbohydrate derived)	**Type of request**: Data pending – (1) toxicological data required; and (2) data on manufacturing processes and chemical characterization of the products in commerce **Proposed by**: JECFA **Year requested:** 2021 (CCFA52) **Data availability**: To be confirmed at CCFA53 **Data provider**: To be confirmed at CCFA53	**Basis for request**: The 89th meeting of JECFA concluded that the toxicological information provided were inadequate to complete the safety evaluation, and that the chemical and technical information were insufficient to prepare specifications. The JECFA requests that additional data be provided. The toxicological data required include: i. Absorption, distribution, metabolism and excretion; ii. repeated-dose 90-day oral toxicity in rodents; iii. two-generation reproductive toxicity or extended one-generation reproductive toxicity; iv. prenatal developmental toxicity; v. additional studies, including an in vitro micronucleus test in mammalian cells, might be required, depending on elucidation of the article(s) of commerce and the provision of full information on their composition;	2

No.	Substance(s)	General information	Comments about the request	Priority*
			vi. information on the potential of the material to induce antimicrobial resistance; and, vii. Levels of use should be provided for estimating dietary exposure. The characterization data required include: i. Data on manufacturing processes; and, ii. Chemical characterization of the article(s) of commerce. **Possible issues for trade:** currently unidentified	
12.	Fungal amylase from *Aspergillus niger*	**Type of request:** safety assessment and establishment of specifications **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request**: During the discussions on the alignment of the food-additive provision in CXS 152-1985 with the relevant provisions of the GSFA, CCFA51 agreed to include the substance as flour treatment agent to the list.	2
13.	Gellan gum (INS 418)	**Type of request:** Data pending – data characterizing the three forms of gellan gum used in commerce. **Proposed by:** JECFA **Year requested:** 2021 (CCFA52) **Data availability:** December 2021 **Data provider:** EU Specialty Food Ingredients	**Basis for request**: JECFA developed tentative specifications and ADI at its 87th meeting; however, characterization data are required to finalize the specifications. JECFA is requesting the additional data be available by December 2021. The information must address: i. a method to differentiate the three commercial forms of gellan gum ii. a method to determine the degree of acylation iii. validation data for the above methods, including detailed description of the sample preparation iv. data from five non-consecutive commercial batches of material using the proposed validated methods for all three forms of gellan gum. **Possible issues for trade**: currently unidentified	3

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
14.	Lycopene (synthetic, INS 160d(i)); and from Blakeslea trispora, INS 160d(iii))	**Type of request:** Revision of JECFA specifications with regard to the parameter "solubility" **Proposed by:** EU Specialty Food Ingredients **Supported by**: United Kingdom **Year requested:** 2021 (CCFA52) **Data availability:** December 2021 **Data provider:** BASF SE Nicola Leinwetter Nicola.leinwetter@basf.com DSM Dirk Cremer dirk.cremer@dsm.com	**Basis for request**: Presently the specifications require the use of chloroform when determining this parameter of the specifications. As the use of chloroform should be avoided where possible, and a more suitable alternative had been identified, the applicants wish to get the monographs revised regarding this parameter. The solubility data of lycopene in an alternative solvent are available. Chloroform had been evaluated by JECFA at its 23rd session (TRS Report 648), a toxicological monograph been prepared (FAS 14-JECFA 23/24) and the ADI been determined as: "not to be used". **Possible issues for trade**: currently unidentified	3
15.	Natamycin (INS 235)	**Type of request**: Re-evaluation of safety and revision of specifications **Proposed by**: Russian Federation **Year requested:** 2017 (CCFA49) **Data availability**: To be confirmed at CCFA53 **Data provider**: Russian Federation Codex Contact Point codex@gsen.ru	**Basis for request**: The appropriateness of retaining natamycin in the GSFA should be re-evaluated, due to to emerging data on natamycin's role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora. It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects. Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety. **Possible issues for trade:** currently unidentified	1
	Nisin (INS 234)	**Type of request**: Re-evaluation of safety and revision of specifications **Proposed by**: Russian Federation **Year requested:** 2017 (CCFA49) **Data availability**: To be confirmed at CCFA53	**Basis for request**: The appropriateness of retaining nisin in the GSFA should be re-evaluated, due to to emerging data on nisin role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic	

No.	Substance(s)	General information	Comments about the request	Priority*
		Data provider: Russian Federation Codex Contact Point codex@gsen.ru	potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora. It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects. Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety. **Possible issues for trade:** currently unidentified	
16.	ortho-Phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232)	**Type of request**: Re-evaluation of ADI **Proposed by**: JECFA **Year requested:** 2019 (CCFA51) **Data availability**: To be confirmed at CCFA53 **Data provider**: To be confirmed at CCFA53	**Basis for request**: (see Appendix 1 of CX/FA 19/51/2 Add. 1) Analysis of all group food additives in the GSFA: The Codex Secretariat, in consultation with the JECFA Secretariats, undertake a review of all group food additives in the GSFA and prepare a more comprehensive document for consideration at CCFA51 including proposals on how to deal with the issue. It was noted that a re-evaluation of INS 231 and INS 232 may be needed as some studies indicate that the salt might be more toxic for human health than previously estimated. **Possible issues for trade:** currently unidentified	1
17.	Pentasodium triphosphate (INS 451(i))	**Type of request**: Revision of specifications with regards to (1) revising the assay as P_2O_5 to “not more than 59.0%”; and revising the maximum pH value to 10.2 **Proposed by**: CEFIC **Supported by**: Colombia; European Union **Year Requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: Frederic Martens	**Basis for request:** i. Align the assay as P2O5 to “not more than 59.0%” In the Pentasodium Triphosphate monograph prepared at the 55th JECFA (2000) and published in FNP 52 Add 8 (2000) the Assay values expressed as P2O5 not less than 56.0 % and not more than 58.0 %. This maximum value of 58.0 % is not realistic because it is the	3

No.	Substance(s)	General information	Comments about the request	Priority*
		Prayon S.A. rue Joseph Wauters 144 4480 Engis Belgique	theoretical P2O5 content of 100% pure Pentasodium triphosphate. In practice this value might be often exceeded. The request is to align the maximum value to 59.0 % P_2O_5 as mentioned in the EU Commission Regulation No EU/231/20125. ii. Align the maximum pH value to 10.2 The pH value in the FNP 52 Add 8 is 9.1 – 10.1 whereas the pH value in the EU legislation is 9.1 – 10.2. The difference in maximum value can mislead and it is requested to align the maximum value to 10.2 as mentioned in the EU commission Regulation EU/231/2012. **Possible issues for trade**: currently unidentified	
18.	Polyglycerol esters of fatty acids (INS 475)	**Type of request:** The completeness of the information for safety assessment Proposed by: CCFA51 **Year requested:** 2019 (CCFA51) **Data availability:** December 2021 **Data provider:** to be confirmed at CCFA52	**Basis for request:** The Physical Working Group on GSFA of CCFA 51 noted that there may be new information available which could raise the ADI of this food additive, request for eventual re-evaluation and a potential increase in the ADI.	3
19.	Polyglycerol Esters of Interesterified Ricinoleic Acid (INS 476)	**Type of request** Re-evaluation of safety **Proposed by**: FoodDrinkEurope **Supported by:** Colombia; European Union **Year requested:** 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: None identified – basis for re-evaluation subject to available data evaluated in EFSA 2017 re-evaluation	**Basis for request**: In 2017, the European Food Safety Authority (EFSA) has re-evaluated polyglycerol polyricinoleate (E 476) as a food additive, and considered that the available dataset give reason to revise the ADI of 7.5 mg/kg bw per day allocated by Scientific Committee for Foods (SCF) in 1978, to a new ADI of 25 mg/kg bw per day. **Possible issues for trade:** currently unidentified	1
20.	Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434), Polyoxyethylene (20) sorbitan monostearate (INS 435),	**Type of request:** Re-evaluation of safety **Proposed by**: JECFA **Year requested**: 2021 (CCFA52) **Data availability**: To be confirmed at CCFA53 **Data provider**: To be confirmed at CCFA53	**Basis for request:** JECFA noted during its 89th meeting that five polyoxyethylene sorbitan esters polysorbates) were evaluated by JECFA at its 17th meeting, and specifications were established. JECFA recommends that a new call for data be issued for their full evaluation. **Possible issues for trade**: currently unidentified	1

No.	Substance(s)	General information	Comments about the request	Priority*
	Polyoxyethylene (20) sorbitan tristearate (INS 436)			
21.	Proteolytic enzyme from *Bacillus subtilis*	**Type of request:** safety assessment and establishment of specifications **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA53 **Data provider:** To be confirmed at CCFA53	**Basis for request:** During the discussions on the alignment of the food-additive provision in CXS 152-1985 with the relevant provisions of the GSFA, CCFA51 agreed to include the substance as flour treatment agent to the list.	2
22.	Rosemary extract (INS 392)	**Type of request** Data pending – studies required for (1) the developmental toxicity of rosemary extract; and (2) determining whether the effects noted on rodent pup thyroid hormone levels can be replicated. **Proposed by**: JECFA **Year requested:** 2021(CCFA52) **Data availability**: December 2022 **Data provider**: To be confirmed at CCFA53	**Basis for request**: Additional studies on developmental toxicity and on noted effects on rodent pup thyroid hormone levels are required to complete the evaluation. JECFA requests a deadline of data submission by December 2021 for the additional data, or its ADI will be withdrawn. **Possible issues for trade:** currently unidentified	1
23.	Sorbitan monostearate (INS 491); Sorbitan tristearate (INS 492); Sorbitan monolaurate (INS 493), Sorbitan monooleate (INS 494); Sorbitan monopalmitate (INS 495)	**Type of request**: Safety re-evaluation and revision of specifications **Proposed by**: JECFA **Year requested:** 2021 (CCFA52) **Data availability**: To be confirmed at CCFA53 **Data provider**: To be confirmed at CCFA53	**Basis for request**: Previously, a request was made to revise the specifications for INS 491, 492 and 495 to replace the congealing range identification method as reported in the JECFA monographs for INS 491, 492 and 495 with the identification test “acid value, iodine value, gas chromatography”. However, JECFA recommends that a call for data be issued to conduct a safety re-evaluation of the group Sorbitan esters of fatty acids (INS 491 to 495). The specifications for the group can be revised pending the outcome of the safety re-evaluation. **Possible issues for trade:** currently unidentified	1
24.	Spirulina extract (INS 134)	**Type of request**: Data pending – analytical data **Proposed by**: JECFA **Supported by:** N/A **Year requested:** 2019 (CCFA51) **Data availability**: December 2019	**Basis for request**: (see JECFA86 report or Table 1 of CX/FA 19/51/3) JECFA86 received limited analytical data on spirulina extract. To remove the tentative	2

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Data provider: NATCOL secretariat@natcol.org	designation from the specifications, the following information on the products of commerce is requested by December 2019: • Full compositional characterization of commercial products in both liquid and powder forms. • Full compositional characterization of the aqueous extract before formulation/standardization. • Validated analytical methods for identification of the substance with a suitable specificity (including validation data and representative batch data). • Validated analytical methods for the determination of the purity of the substance with a suitable specificity (including validation data and representative batch data). **Possible issues for trade:** currently unidentified	
25.	Steviol glycosides	**Type of request:** Safety assessment **Proposed by**: ISC **Supported by**: Colombia; Peru **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 (already provided to JECFA) **Data provider**: ISC Maria Teresa Scardigli globaloffice@internationalsteviacouncil.org	**Basis for request:** The request is for the completion of the safety evaluation of those steviol glycosides produced via novel technologies that was initiated during the 87th JECFA meeting including bioconversion, fermentation and glucosylation. Nine (9) separate monographs were submitted to JECFA for review at the 87th meeting to support a “framework” for future safety evaluations and for the preparation of specifications for each new technology. These monographs were evaluated by the Committee and as part of this process “A framework was adopted for developing specifications for steviol glycosides by four different methods of production”. As a consequence, specifications for those steviol glycosides produced by novel production methods were developed. In addition, the Committee determined at the 87th meeting	2

No.	Substance(s)	General information	Comments about the request	Priority*
			that “no safety issues exist for steviol glycosides produced by any one of these methods resulting in products with ≥95% purity as per existing specifications”. While the Committee supported the fact that “no safety concerns exist” a formal safety opinion for each new technology was not conducted. The re-evaluation is therefore requested to build upon the extensive work conducted by the JECFA at the 87th meeting regarding the safety of each of the individual dossiers produced using the novel technologies. **Possible issues for trade**: currently unidentified.	
26.	Sucroglycerides (INS 474)	**Type of request**: exposure assessment **Proposed by:** CCFA 51 **Year requested:** 2019 (CCFA51) **Data availability:** To be confirmed at CCFA52 **Data provider:** To be confirmed at CCFA52	**Basis for request**: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.	1
27.	Sucrose esters of fatty acids (INS 473)	**Type of request:** Data pending - exposure assessment **Proposed by:** JECFA **Year requested:** 2021 (CCFA52) **Data availability:** December 2023 **Data provider**: Japan codex@mext.go.jp	**Basis for request**: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment. At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: i. typical or mean and high use levels for foods in which the food additives are used; and ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. The information should be as specific as possible, and the foods should be classified	1

No.	Substance(s)	General information	Comments about the request	Priority*
			according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation. **Possible issues for trade**: currently unidentified	
28.	Sucrose oligoesters ,type I and type II (INS 473a)	**Type of request:** Data pending - exposure assessment **Proposed by:** JECFA **Year requested:** 2021 (CCFA52) **Data availability:** December 2023 **Data provider**: Japan codex@mext.go.jp	**Basis for request**: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment. At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: i. typical or mean and high use levels for foods in which the food additives are used; and ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. Given the extent of the request for information, the JECFA proposes	1

No.	Substance(s)	General information	Comments about the request	Priority*
			that the data be available 2 years after the date of confirmation. **Possible issues for trade**: currently unidentified	
29.	Tannins (oenological tannins)	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA84 **Proposed by**: CCFA50 **Year requested:** 2018 (CCFA50) **Data availability**: To be confirmed at CCFA52 **Data provider**: To be confirmed at CCFA52	**Basis for request**: In order to complete its evaluation, JECFA requires information on: The following information is required: • Composition of tannins derived from the full range of raw materials as well as the processes used in their manufacture; • Validated analytical method(s) and relevant quality control data; • Analytical data from five batches of each commercial product including information related to impurities such as gums, resinous substances, residual solvents, sulfur dioxide content and metallic impurities (arsenic, lead, iron, cadmium and mercury); • Solubility of the products in commerce, according to JECFA terminology; and • Use levels, natural occurrence and food products in which tannins are used. **Possible issues for trade:** currently unidentified	2
30.	THAUMATIN II	**Type of request:** Safety evaluation **Proposed by**: CCC **Supported by**: Colombia; United States of America **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: NOMAD Bioscience GmbH Jurijus (Yuri) Gleba, Ph.D gleba@nomadbioscience.com Centre for regulatory Services Inc. Kristi O. Smedley, Ph.D. smedley@cfr-services.com	**Basis for request:** THAUMATIN II protein is a non-caloric natural sweetener and flavor enhancer produced recombinantly in green plants by NOMAD Bioscience. The vast majority of commercially available thaumatins are extracted from *Thaumatococcus daniellii* trees, which are not cultivated. Natural thaumatin mixtures are obtained by extraction of the aryls of the tree's fruit, which are harvested in the wild. Unpredictable supply and environmental concerns regarding current production practices have limited the expanded use of thaumatins, especially as sweeteners. NOMAD's manufacturing process does not deplete natural	2

No.	Substance(s)	General information	Comments about the request	Priority*
		DT/Consulting Group Daniel Tusé, Ph.D. daniel@dt-cg.com Calorie Control Council Robert Rankin rrankin@caloriecontrol.org	resources and can be scaled to meet increasing demand for thaumatin. THAUMATIN II is NOMAD Bioscience's single thaumatin-family protein produced recombinantly in green plants such as spinach, lettuce, red beet and Nicotiana benthamiana; all of which can be cultivated sustainably and in large scale. NOMAD's production process yields THAUMATIN II with the identical amino acid sequence as the thaumatin II (also referred to as thaumatin 2 or thaumatin B in the literature) in commercial products. NOMAD's process yields a highly pure product that meets the existing specifications and includes some trace impurities that have been demonstrated to be safe at the levels present. NOMAD requests an opinion from JEFCA with respect to the possibility of modifying the definition and expanding the specification of the current thaumatin compositions to also include the specification of THAUMATIN II. Although thaumatin II (thaumatin 2) is a component of thaumatin mixtures approved for marketing in the EU and is encompassed by the specification of E957, the process used by NOMAD for manufacturing THAUMATIN II recombinantly is different than the process employed to produce E957, albeit the thaumatin 2/THAUMATIN II proteins responsible for functionality are identical. The different processes yield thaumatin 2/II with different impurity profiles. NOMAD's product (THAUMATIN II and its associated impurities) has received GRAS classification by US FDA and is considered safe for use in all food classes defined for E957 and at the same rates of application (GRN 738). Thaumatin produced recombinantly has not been evaluated by EFSA. As such, it is NOMAD Bioscience's intent to seek review by JECFA of NOMAD's specification and	

No.	Substance(s)	General information	Comments about the request	Priority*
			safety determination, so that other regulatory jurisdictions can rely on this assessment **Possible issues for trade**: currently unidentified.	
31.	Titanium dioxide (INS 171)	**Type of request:** Re-evaluation of safety, and revision of specifications if necessary **Proposed by**: JECFA **Year requested**: 2021 (CCFA52) **Data availability**: Not applicable **Data provider**: Not applicable	**Basis for request**: The EFSA has recently published a re-evaluation of titanium dioxide, with the key messages: • Taking into account all available scientific studies and data, the Panel concluded that titanium dioxide can no longer be considered safe as a food additive. • The assessment was conducted following a rigorous methodology and taking into consideration many thousands of studies, including new scientific evidence and data on nanoparticles. • Although the evidence for general toxic effects was not conclusive, on the basis of the new data and strengthened methods the panel could not rule out a concern for genotoxicity and consequently could not establish a safe level for daily intake of the food additive. The JECFA Secretariat has clarified since the publication of CL 2021/61-FA that JECFA aims first to establish criteria for the data necessary for the re-evaluation of titanium dioxide (likely in 2022) and then issue a corresponding call for data (likely in 2023). **Possible issues for trade**: The use of titanium dioxide as a food additive is expected to be banned in the European Union. The EU will soon inform trading partners via a Sanitary and Phytosanitary (SPS) Notification advising of measures to be taken. This revocation presents significant potential for trade disruption.	1

* CCFA50[1] endorsed the ranking system for prioritization of entries, in order from highest (1) to lowest (3) priority:
(1) Re-evaluation of an additive, based on an identified safety concern;
(2) Evaluation of a new additive that is intended to be included in the GSFA; and
(3) Evaluation of a change to the specifications.

Priority list of 61 flavourings proposed for inclusion on the JECFA Priority List to be considered at the 52nd session of the Codex Committee on Food Additives submitted in reply to CL 2019/41-FA

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Structural class
Submitted at CCFA52	4902		22122-36-7	3-Methyl-2(5*H*)-furanone	III
Submitted at CCFA52	4915		2142634-65-7	(5*Z*)-3,4-Dimethyl-5-propylidene2(5*H*)-furanone	III
Submitted at CCFA52	4927		934534-30-2	4,7-Decadienal	I
Submitted at CCFA52	4887		56219-03-5	*cis*-9-Dodecenal	I
Submitted at CCFA52	4918		68820-38-2	Tridec-5-enal	I
Submitted at CCFA52	4886		126745-61-7	*cis*-6-Dodecenal	I
Submitted at CCFA52	4904		115018-39-8	*trans*-Tetradec-4-enal	I
Submitted at CCFA52	4905		2119671-25-7	2,6-Dimethylheptenyl formate	I
Submitted at CCFA52	4885		68820-34-8	*trans*-5-Dodecenal	I
Submitted at CCFA52	4898		41547-29-9	*trans*-5-Octenal	I
Submitted at CCFA52	4891		2088117-65-9	(*E*)-3-Methyl-4-dodecenoic acid	I
Submitted at CCFA52	4917		22032-47-9	(*Z*)-9-Dodecenoic acid	I
Submitted at CCFA52	4926		65398-36-9	(*Z*)-8-Pentadecenal	I
Submitted at CCFA52	4841		16676-96-3	*cis*-5-Dodecenyl acetate	I
Submitted at CCFA52	4784		57548-36-4	(±)-4-Hydroxy-6-methyl-2-heptanone	I
Submitted at CCFA52	4939		2180135-09-3	*S*-Methyl 5-(1-ethoxyethoxy)decanethioate	I
Submitted at CCFA52	4894		116229-37-9	2-Mercapto-3-methyl-1-butanol	I
Submitted at CCFA52	4883		556-27-4	*S*-Allyl-*L*-cysteine sulfoxide	II
Submitted at CCFA52	4935		98139-71-0	3-Methylbutane-1,3-dithiol	III
Submitted at CCFA52	4916		124831-34-1	2-Methyl-3-butene-2-thiol	I
Submitted at CCFA52	4938		2180135-08-2	*S*-Methyl 5-(1-ethoxyethoxy)tetradecanethioate	I
Submitted at CCFA52	4901		2097608-89-2	*O*-Ethyl *S*-(3-methylbut-2-en-1-yl)thiocarbonate	I
Submitted at CCFA52	4900		64580-54-7	Hexyl propyl disulphide	I
Submitted at CCFA52	4914		24963-39-1	bis-(3-Methyl-2-butenyl)disulphide	III
Submitted at CCFA52	4889		3877-15-4	Methyl propyl sulphide	I
Submitted at CCFA52	4903		26516-27-8	Ethyl 3-methyl-2-oxopentanoate	I
Submitted at CCFA52	4804		61789-44-4	Mixture of Ricinoleic acid, Linoleic acid, and Oleic acid	
Submitted at CCFA52	4930		159017-89-7	4-Isopropoxycinnamaldehyde	I

[1] REP 18/FA, para 156.

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Structural class
Submitted at CCFA52	4888		1945993-01-0; 828265-08-3	Mixture of 5-hydroxy-4-(4´-hydroxy3´-methoxyphenyl)-7-methylchroman-2-one and 7-hydroxy-4-(4´-hydroxy3´-methoxyphenyl)-5-methylchroman-2-one	III
Submitted at CCFA52	4879		21145-77-7	1-(3,5,5,6,8,8-Hexamethyl-5,6,7,8- tetrahydronaphthalen-2- yl)ethanone	II
Submitted at CCFA52	4893		4912-58-7	2-Ethoxy-4-(hydroxymethyl)phenol	I
Submitted at CCFA52	4892		4707-61-3	*cis*-2-Hexylcyclopropaneacetic acid	II
Submitted at CCFA52	4890		27841-22-1	3-*p*-Menthen-7-al	I
Submitted at CCFA52	4928		554-14-3	2-Methylthiophene	II
Submitted at CCFA52	4839		163460-99-9; 163461-01-6	Mixture of 3- and 4-butyl-2-thiophenecarboxyaldehyde	II
Submitted at CCFA52	4813		1612888-42-2	2-(5-Isopropyl-2-methyltetrahydrothiophen-2-yl)ethanol	II
Submitted at CCFA52	4884		1569-60-4	6-Methyl-5-hepten-2-ol	I
Submitted at CCFA52	4827		6090-09-1	1-(4-Methyl-3-cyclohexen-1-yl)-ethanone	I
Submitted at CCFA52	4869		886449-15-6	4-(*L*-Menthoxy)-2-butanone	II
Submitted at CCFA52	4844		118026-67-8	(2*E*,4*E*)-2,4-Decadien-1-ol acetate	I
Submitted at CCFA52	4747		91212-78-1	(±)-2,5-Undecadien-1-ol	II
Submitted at CCFA52	4913		18478-46-1	3,7-Dimethyl-2-methyleneoct-6-en-1-ol	II
Submitted at CCFA52	4785		25234-33-7	2-Octyl-2-dodecenal	II
Submitted at CCFA52	4786		13893-39-5	2-Hexyl-2-decenal	II
Submitted at CCFA52	4929		60857-05-8	4-Methylidene-2-(2-methylprop-1-enyl)oxane	III
Submitted at CCFA52	4920		220462-51-9	1-Ethyl-2-(1-pyrrolylmethyl)pyrrole	III
Submitted at CCFA52	4832		108715-62-4	2-(3-Benzyloxypropyl)pyridine	III
Submitted at CCFA52	4829		616-45-5	2-Pyrrolidone	I
Submitted at CCFA52	4818		1370711-06-0	*trans*-1-ethyl-2-methylpropyl 2-2-butenoate	I
Submitted at CCFA52	4867		18374-76-0	(3*S*,5*R*,8*S*)-3,8-Dimethyl-5-prop-1-en-2-yl-3,4,5,6,7,8-hexahydro-2*H*-azulen-1-one	II
Submitted at CCFA52	4840		38427-80-4	Tetrahydronootkatone	II
Submitted at CCFA52	4807		1078-95-1	Pinocarvyl acetate	II
Submitted at CCFA52	4906		36687-82-8	*L* -Carnitine tartrate	III
Submitted at CCFA52	4868		61315-75-1	4-(4-Methyl-3-penten-1-yl)-2(5*H*)–furanone	III
Submitted at CCFA52	4896		2186611-08-3	*N*-(2-Hydroxy-2-phenylethyl)-2-isopropyl-5,5-dimethylcyclohexane-1-carboxamide	III
Submitted at CCFA52	4882		1857330-83-9	*N*-(4-(Cyanomethyl)phenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
Submitted at CCFA52	4899		1622458-34-7; 2079034-28-7	*N*-(1-((4-amino-2,2-dioxido-1*H*-benzo[c][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)-2,6-dimethylisonicotinamide	III
Submitted at CCFA52	4880		2015168-50-8	2-(4-Ethylphenoxy)-*N*-(1*H*-pyrazol-3-yl)-*N*-(thiophen-2-ylmethyl)acetamide	III
Submitted at CCFA52	4881		1857331-84-0	*N*-(3-Hydroxy-4-methoxyphenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
Submitted at CCFA52	4877		76733-95-4	(*E*)-3-(3,4-Dimethoxyphenyl)-*N*-[2-(3-methoxyphenyl)-ethyl]-acrylamide	III

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Structural class
Submitted at CCFA52	4835		877207-36-8	2,4-Dihydroxy-*N*-[(4-hydroxy-3-methoxyphenyl)methyl]benzamide	III

Priority list of 68 flavours previously proposed for inclusion on the JECFA Priority List to be considered <u>for safety evaluation</u> at the 52nd session of the Codex Committee on Food Additives, identified in reply to CL 2020/37-FA

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Structural class
Submitted at CCFA43	4074		6321-45-5	Allyl valerate	II
Submitted at CCFA43	4072		20474-93-5	Allyl crotonate	II
Submitted at CCFA45	4688		105-82-8	1,1-Dipropoxyethane	I
Submitted at CCFA43	4432		25334-93-4	(±) Acetaldehyde ethyl isopropyl acetal	I
Submitted at CCFA43	4528		6986-51-2	Acetaldehyde ethyl isobutyl acetal	I
Submitted at CCFA43	4527		5669-09-0	Acetaldehyde di-isobutylacetal	I
Submitted at CCFA43	4335		10486-19-8	Tridecanal	I
Submitted at CCFA43	4334		1002-84-2	Pentadecanoic acid	I
Submitted at CCFA43	4336		638-53-9	Tridecanoic acid	I
Submitted at CCFA43	4010		123-63-7	Paraldehyde	III
Submitted at CCFA45	4685		7370-92-5	(±)-6-Octahyltetrahydro-2*H*-pyran-2-one	I
Submitted at CCFA45	4673		7370-44-7	*delta*-Hexadecalactone	I
Submitted at CCFA45	4749		35852-42-7	4-Methylpentyl4-methylvalerate	I
Submitted at CCFA45	4346		180348-60-1	5-Methylhexyl acetate	I
Submitted at CCFA45	4347		850309-45-4	4-Methylpentyl isovalerate	I
Submitted at CCFA45	4343		25415-67-2	Ethyl 4-methylpentanoate	I
Submitted at CCFA45	4344		2983-38-2	Ethyl 2-ethylbutyrate	I
Submitted at CCFA45	4345		2983-37-1	Ethyl 2-ethylhexanoate	I
Submitted at CCFA45	4735		13552-95-9	(4*Z*, 7*Z*)-Trideca-4,7-dienal	I
Submitted at CCFA45	4682		23333-91-7	Octahydro-4,8a-dimethyl-4a(2*H*)-naphthol	I
Submitted at CCFA45	4742		917750-72-2	1-(2-Hydroxy-4-methylcyclohexyl)ethanone	III
Submitted at CCFA45	4687		544409-58-7	(±)-3-Hydroxy-3-methyl-2,4-nonanedione	II
Submitted at CCFA51	4836		137363-86-1	10% solution of 3,4-dimethyl-2,3-dihydrothiophene-2-thiol	III
Submitted at CCFA51	4842		911212-28-7	2,4,5-Trithiaoctane	III
Submitted at CCFA51	4817		38634-59-2	*S*-[(methylthio)methyl]thioacetate	I
Submitted at CCFA51	4870		17564-27-1	2-Ethyl-4-methyl-1,3-dithiolane	II
Submitted at CCFA51	4828		729602-98-6	1,1-Propanedithioacetate	III
Submitted at CCFA51	4824		1658479-63-0	2-(5-Isopropyl-2-methyl-tetrahydrothiophen-2-yl)-ethyl acetate	III
Submitted at CCFA51	4843		1838169-65-5	3-(Allyldithio)butan-2-one	III
Submitted at CCFA51	4822		61407-00-9	2,6-Dipropyl-5,6-dihydro-2*H*-thiopyran-3-carboxaldehyde	II

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Structural class
Submitted at CCFA51	4823		33368-82-0	1-Propenyl 2-propenyl disulfide	II
Submitted at CCFA51	4782		1679-06-7; 1633-90- 5	2(3)-Hexanethiol	I
Submitted at CCFA51	4779		1416051-8-1	(±)-2-Mercapto-5-methylheptan-4-one	I
Submitted at CCFA51	4792		548740-99-4	(±)-3-Mercapto-1-pentanol	I
Submitted at CCFA51	4791		22236-44-8	3-(Acetylthio)hexanal	III
Submitted at CCFA51	4769		851768-51-9	5-Mercapto-5-methyl-3-hexanone	I
Submitted at CCFA51	4730		1241905-19-0	*O*-Ethyl *S*-1-methoxyhexan-3-yl carbonothioate	III
Submitted at CCFA51	4734		1256932-15-6	3-(Methylthio)-decanal	I
Submitted at CCFA51	4733		1006684-20-3	(±)-2-Mercaptoheptan-4-ol	III
Submitted at CCFA51	4761		75631-91-3	Prenyl thioisovalerate	I
Submitted at CCFA51	4760		53626-94-1	Prenyl thioisobutyrate	I
Submitted at CCFA45	4745		62439-41-2	(±)-6-Methoxy-2,6-dimethylheptanal	I
Submitted at CCFA45	4765		1367348-37-5	Ethyl 5-formyloxydecanoate	III
Submitted at CCFA45	4719		110-15-6	Succinic acid	I
Submitted at CCFA51	4871		1962956-83-7	2-Phenoxyethyl 2-(4-hydroxy-3-methoxyphenyl)acetate	I
Submitted at CCFA51	4826		10525-99-8	3-Phenylpropyl 2-(4-hydroxy-3-methoxy-phenyl)acetate	I
Submitted at CCFA51	4810		60563-13-5	Ethyl-2-(4-hydroxy-3-methoxy-phenyl)acetate	I
Submitted at CCFA45	4750		65405-77-8	*cis*-3-Hexenyl salicylate	I
Submitted at CCFA45	4700		614-60-8	*o-trans*-Coumaric acid	III
Submitted at CCFA43	4622		61683-99-6	Piperonal propyleneglycol acetal	III
Submitted at CCFA43	4606		930587-76-1	4-Formyl-2-methoxyphenyl 2–hydroxypropanoate	I
Submitted at CCFA43	4627		6414-32-0	Anisaldehyde propyleneglycol acetal	III
Submitted at CCFA43	4435		673-22-3	2-Hydroxy-4-methoxybenzaldehyde	I
Submitted at CCFA43	4430		99-50-3	3,4-Dihydroxybenzoic acid	I
Submitted at CCFA43	4431		99-06-9	3-Hydroxybenzoic acid	I
Submitted at CCFA43	4618		23495-12-7	2-Phenoxyethyl propionate	III
Submitted at CCFA43	4625		6314-97-2	Phenylacetaldehyde diethyl acetal	I
Submitted at CCFA43	4629		5468-05-3	Phenylacetaldehyde propyleneglycol acetal	III
Submitted at CCFA43	4620		122-99-6	2-Phenoxyethanol	III
Submitted at CCFA43	4619		92729-55-0	Propyl 4-*tert*-butylphenylacetate	I
Submitted at CCFA43	4314		61810-55-7	Phenethyl decanoate	I
Submitted at CCFA43	2860		94-47-3	Phenethyl benzoate	I
Submitted at CCFA43	4438		591-11-7	*beta*-Angelicalactone	I
Submitted at CCFA43	4195		87-41-2	Phthalide	III
Submitted at CCFA45	4768		67936-13-4	2,6,10-Trimethyl-9-undecenal	I
Submitted at CCFA45	4612		645-62-5	2-Ethyl-2-hexenal	II
Submitted at CCFA45	4616		13019-16-4	2-Hexylidenehexanal	II

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Structural class
Submitted at CCFA45	4486		5694-82-6	Citral glyceryl acetal	I

Priority list of 29 flavours proposed for inclusion on the JECFA Priority List to be considered for revision of specifications at the 52nd session of the Codex Committee on Food Additives submitted in reply to CL 2020/37-FA

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Most Recent Specification Evaluation (Year (session No.))	Proposed Specification Update
Old	3862	489		*S*-Methyl hexanethioate	2003 (session 61)	CAS number should be 2432-77-1; update the chemical formula and molecular weight
Old	4047	1383	67746-30-9	(*E*)-2-hexenal diethyl acetal	2004 (Session 63)	The specification requires clarity. 92% 2E-isomer and 3-5% 2Z-isomer
Old	3333	1170	551-08-6	3-Butylidenephthalide	2003 (Session 61)	The assay value is currently not reflective of the material in commerce
Old	2962	755		Isopulegol	2000 (Session 55)	The currently listed CAS number is for the L-isomer but the substance is a mixture of D and L-isomers, which are better represented by CAS 7786-67-6
Old	3658	1233	470-67-7	1,4-Cineole	2003 (Session 61)	The Specific Gravity and Refractive index do not reflect the material currently in commerce.
Old	3791	1166	4430-31-3	Octahydrocoumarin	2003 (Session 61)	Specific gravity in the database does not reflect the material currently in commerce
Old	3849	1411	195863-84-4	3-(*L*-Menthoxy)-2- methylpropane-1,2-diol	2004 (Session 63)	Specific gravity in the database does not reflect the material currently in commerce
Old	4053	1416	42822-86-6	p-Menthane-3,8-diol	2004 (Session 63)	Specific gravity in the database does not reflect the material currently in commerce.
Old	3927	808	645-13-6	*p*-Isopropylacetophenone	2001 (Session 57)	Clarity on the positional isomer description
Old	2005	810	100-06-1	Acetanisole	2001 (Session 57)	Clarity on the positional isomer description
Old	3839	1343	502-61-4	Farnesene (alpha and beta)	2004 (Session 63)	The CAS number 688330-26-9 better described the mixture of alpha and beta-farnesene
Old	3478	511		1-Butanethiol	1999 (Session 53)	The CAS number currently in the database does not represent 1-Butanethiol. The CAS no. That does is 109-79-5
Old	3886	1226		8-Ocimenyl acetate	2003 (Session 61)	The CAS number for this substance is 197098-61-0. There currently is not one listed in the database

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Most Recent Specification Evaluation (Year (session No.))	Proposed Specification Update
Old	3790	493		Methylthio 2-(propionyloxy)propionate	2002 (Session 59)	The CAS number for this substance is 93940-60-4. There currently is not one listed in the database
Old	3503	520		2, 3, or 10-Mecaptopinane	2000 (Session 55)	The CAS numbers for this substance are 23832-18-0; 6588- 78-9; 72361-41-2. There currently is not one listed in the database
Old	3865	571		Methyl 3-methyl-1-butenyl disulfide	2003 (Session 61)	The CAS number for this substance is 233666-09-6. There is currently not one listed in the database
Old	3752	933		Potassium 2-(1'- ethoxy)ethoxypropanoate	2001 (Session 57)	The CAS number for this substance is 100743-68-8. There is currently not one listed in the database
Old	3806	444	156329-82-2	(-)-Menthol 1- and 2-propylene glycol carbonate	1998 (Session 51)	The CAS number currently listed in the database has been deleted by the registry. The current CAS No. is 30304-82-6
Old	2611	930	598-82-3	Lactic acid	2001 (Session 57)	The CAS number currently listed in the database has been deleted by the registry. The CAS Nos. that represent this substance are 10326-41-7; 79-33-4; 50-21-5
Old	2044	9	7439-76-7	Allyl 10-undecenoate	1996 (Session 46)	There is a typographical error in the CAS number. It should be 7493-76-7
Old	2514	54	1005-86-2	Geranyl formate	2003 (Session 61)	There is a typographical error in the CAS number. It should be 105-86-2
Old	2031	4	142-91-8	Allyl heptanoate	1996 (Session 46)	There is a typographical error in the CAS number. It should be142-19-8
Old	2040	1	2408-70-0	Allyl propionate	2000 (Session 55)	There is a typographical error in the CAS number. It should be 2408-20-0
Old	3353	1272	151824	3-Hexenyl formate (*cis* and *trans* mixture)	2003 (Session 61)	There is a data error in the CAS number field. The correct CAS number is 33467-73-1
Old	3493	135	34942-91-1	*trans*-3-Heptenyl acetate	1997 (Session 49)	The CAS number for the trans-isomer is 1576-77-8
Old	4479	1973	5413-49-0	Ethyl levulinate propylene glycol	2010 (Session 73)	The correct CAS number is 57197-36-1
Old	2721	216	2412-24-1	Methyl 4-methylvalerate	2000 (Session 55)	The correct CAS number is 2412-80-8
Old	2390	273	1321-89-7	2,6-Dimethyloctanal	2001 (Session 57)	The correct CAS number is 7779-07-9
Old	3809	506	109-79-5	Menthone-8-thioacetate	1999 (Session 53)	The current CAS number in the database is for a different substance. The correct CAS number is 94293-57-9

TABLE 2 LIST OF SUBSTANCES USED AS PROCESSING AIDS PROPOSED FOR EVALUATION BY JECFA

No	*Substance(s)*	*General information*	*Comments about the request*
1.	Acid prolyl endopeptidase from *Aspergillus niger* expressing a gene from *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: DSM Food Specialties Mrs. Paola Montaguti paola.montaguti@dsm.com	**Basis for request**: The enzyme is used in the processes of: brewing beer to reduce the amount gluten/gliadins; potable alcohol production to optimize fermentation; protein processing to produce protein hydrolysates without bitter flavour; starch processing to degrade peptides which would negatively affect the production process and reduce the amount of gluten/gliadins. **Possible issues for trade:** currently unidentified
2.	Activated carbon (activated charcoal)	**Type of request**: Revision of specifications (lead) **Proposed by**: CCFA52 **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA53 **Data provider**: to be confirmed at CCFA53	**Basis for request:** In view of the *Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)*, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. **Possible issues for trade:** currently unidentified
3.	Adenosine-5'-monophosphate deaminase from *Aspergillus oryzae*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: Japan **Year requested:** 2018 (CCFA50) **Data availability**: December 2018 **Data provider**: Shin Nihon Chemical Co., Ltd. Dr. Ashley Roberts ashley.roberts@intertek.com	**Basis for request:** AMP deaminase from *Aspergillus oryzae* is intended for use during food and beverage processing to increase the content of 5'-monophosphate (5'-IMP) in food, beverages or food ingredients to impart or enhance flavour. **Possible issues for trade:** currently unidentified
4.	Alpha-amylase from *Bacillus licheniformis* expressing a modified alpha-amylase gene from *Geobacillus stearothermophilus*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Danisco US Inc Ms. Lisa Jensen lisa.jensen@dupont.com	**Basis for request**: The enzyme is a thermostable starch hydrolysing alpha-amylase, which quickly reduced viscosity of gelatinized starch, allowing for processing of materials with high solid levels. **Possible issues for trade:** currently unidentified

5.	Alpha-amylase from *Bacillus stearothermophilus* expressed in *Bacillus licheniformis*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2015 (CCFA47) **Data availability**: December 2018 **Data provider**: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com	**Basis for request**: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. **Possible issues for trade:** currently unidentified
6.	Alpha-amylase from *Rhizomucor pusillus* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2015 (CCFA47) **Data availability**: December 2018 **Data provider**: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com	**Basis for request**: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. **Possible issues for trade:** currently unidentified
7.	Amyloglucosidase from *Talaromyces emersonii* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Novozymes A/S Mr. Peter Hvass phva@novozymes.com	**Basis for request**: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. **Possible issues for trade:** currently unidentified
8.	Asparaginase from *Aspergillus niger* expressing a modified gene from *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2014 (CCFA46) **Data availability**: December 2018 **Data provider**: DSM Food Specialties Dr. Mariella Kuilman mariella.kuilman@dsm.com	**Basis for request**: The enzyme is used in cereal- and potato-based products to convert asparagine to aspartic acid, to reduce acrylamide formation during processing. **Possible issues for trade:** currently unidentified
9.	Asparaginase from *Pyrococcus furiosus* expressed in *Bacillus subtilis*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2015 (CCFA47) **Data availability**: December 2018	**Basis for request**: The enzyme is indicated as a thermotolerant enzyme used to convert asparagine to aspartic acid to reduce acrylamide formation in the course of baking processes, cereal-based processes, fruit and vegetable processing, and coffee and cocoa processing.

		Data provider: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com	**Possible issues for trade:** currently unidentified
10.	Beta-amylase from *Bacillus flexus* expressed in *Bacillus licheniformis*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Novozymes A/S Mr. Peter Hvass phva@novozymes.com	**Basis for request**: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. **Possible issues for trade:** currently unidentified
11.	Bentonite (INS 558)	**Type of request**: Establishment of specifications (lead) **Proposed by**: CCFA52 **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA53 **Data provider**: to be confirmed at CCFA53	**Basis for request:** In view of the *Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)*, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. (Note: also captured under item 3 of Table 1 above) **Possible issues for trade:** currently unidentified
12.	Chymosin from *Camelus dromedaries* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: Chr-Hansen A/S Christina Westphal Christensen dkchwe@chr-hansen.com	**Basis for request**: The chymosin catalyze the hydrolysis, at a very particular site in the amino acid chain, of κ-casein - the main protein in milk. This is the absolute first key step in all cheese-making, through which the liquid milk is coagulated (precipitated) and converted to a semi-solid form by the catalytic action of coagulants, such as chymosin. Therefore, the most important production process in which chymosin is used is the production of cheese. Moreover, chymosin can be used in the production of fermented milk products, where it can be used to increase the viscosity of the preparation. Quarg (quark) is an example of fermented milk product in which coagulants, like chymosins, are used to increase the final viscosity of the product. **Possible issues for trade:** currently unidentified

13.	Diatomaceous earth	**Type of request**: Revision of specifications (lead) **Proposed by**: CCFA52 **Year requested**: 2021 (CCFA52) **Data availability**: to be confirmed at CCFA53 **Data provider**: to be confirmed at CCFA53	**Basis for request:** In view of the *Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)*, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. **Possible issues for trade:** currently unidentified
14.	Endo-1,4-ß-xylanase from *Bacillus subtilis* produced by *B. subtilis* LMG S-28356	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret omaigret@puratos.com	**Basis for request**: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. **Possible issues for trade:** currently unidentified
15.	Endo-1,4-ß-xylanase from *Pseudoalteromonas haloplanktis* produced by *B. subtilis*, strain LMG S-24584	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret omaigret@puratos.com	**Basis for request**: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. **Possible issues for trade:** currently unidentified
16.	Endo-1,4-ß-xylanase from *Thermotoga maritima* produced by *B. subtilis*, strain LMG S-27588	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret omaigret@puratos.com	**Basis for request**: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. **Possible issues for trade:** currently unidentified
17.	Glucose oxidase from *Penicillium chrysogenum* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2014 (CCFA46) **Data availability**: December 2018	**Basis for request**: The enzyme is used in baking, as it forms inter-protein bonds in dough, strengthening the dough and increasing its gas-retaining capacity and improving its handling properties. **Possible issues for trade:** currently unidentified

		Data provider: DSM Food Specialties Dr. Jack Reuvers jack.reuvers@dsm.com	
18.	Glutaminase from *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: Japan **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: Nobuo Okado, Shin Nihon Chemical Co., Ltd. c/o: Intertek Shahrzad Tafazoli, MASc (Eng.), MSc, PhD +1 905 542-2900 ext. 0268	**Basis for request**: The enzyme catalyzes the conversion L-glutamine to L-glutamate, and is used in the manufacture of glutamic acid-rich yeast extracts and glutamic acid-rich protein hydrolysates. These, in turn, are added to other foods, including beverages, to impart savoury or umami taste. **Possible issues for trade:** currently unidentified
19.	Inulinase from *Aspergillus ficuum* produced by *Aspergillus oryzae*, strain MUCL 44346	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret omaigret@puratos.com	**Basis for request**: The enzyme catalyzes the hydrolysis of inulin to produce fructo-oligosaccharides, theoretically from all food materials that naturally contain inulin. **Possible issues for trade:** currently unidentified
20.	Lactase from *Bifidobacterium bifidum* expressed in *Bacillus licheniformis*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Novozymes A/S Mr. Peter Hvass phva@novozymes.com	**Basis for request**: The lactase enzyme preparation is used as a processing aid during food manufacture for hydrolysis of lactose during processing of milk and other lactose containing dairy products, e.g. in order to obtain lactose-reduced milk products for lactose-intolerant individuals as well as dairy products with better consistency and increased sweetness due hydrolysis of lactose to form glucose and galactose. **Possible issues for trade:** currently unidentified
21.	Lipase from *Aspergillus oryzae* expressing a modified gene from *Thermomyces lanuginosus*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Novozymes A/S Mr. Peter Hvass	**Basis for request**: The enzyme is used as a processing aid during food manufacture for hydrolysis of lipids during processing of lipid-containing foods, e.g., in order to improve dough strength and stability in baking and other cereal based processes. **Possible issues for trade:** currently unidentified

		phva@novozymes.com	
22.	Phosphodiesterase from *Penicillium citrinum*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: Japan **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Amano Enzyme Inc. Mr. Tomonari Ogawa tomonari_ogawa@amano-enzyme.com	**Basis for request**: The enzyme is used in processing yeast products by hydrolysing RNA, thereby increasing ribonucleotide levels and improving umami flavour. **Possible issues for trade:** currently unidentified
23.	Phospholipase A2 from pig pancreas expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2014 (CCFA46) **Data availability**: December 2018 **Data provider**: DSM Food Specialties Dr. Mariella Kuilman mariella.kuilman@dsm.com	**Basis for request**: The enzyme hydrolyzes natural phospholipids present in foodstuffs resulting in the formation of lyso-phospholipids that have emulsifying properties. This may be of benefit in baking and in egg processing for superior emulsifying properties (e.g. useful in dressings, spreads, sauces). In addition, the enzyme preparation is used during degumming of vegetable oils, where phospholipids can be separated more effectively from the oil. **Possible issues for trade:** currently unidentified
24.	Protease Aqualysin 1 from *Thermus aquaticus* produced by *B. subtilis*, strain LMGS 25520	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV Mr. Olivier Maigret omaigret@puratos.com	**Basis for request**: The enzyme preparation is used as a processing aid during production of bakery products. The food enzyme catalyses hydrolyzes of the peptide bonds. The addition of enzyme provides several benefits during the production of bakery products: - Faster dough development upon mixing; - Better dough machinability; - Reduced dough rigidness; - Improved dough's structure and extensibility during the shaping or moulding step; - Uniform shape of the bakery product; - Regular batter viscosity, and - Improved short-bite of certain products like hamburger breads **Possible issues for trade:** currently unidentified
25.	Transglucosidase/alpha-glucosidase from *Trichoderma reesei* expressing an Alpha-glucosidase gene from *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2016 (CCFA48) **Data availability**: December 2018 **Data provider**: Danisco US Inc	**Basis for request**: The food enzyme catalyzes both hydrolytic and transfer reactions on incubation with α-D-gluco-oligosaccharides. In molasses, non-fermentable sugars including raffinose and stachyose are converted to sucrose, galactose, glucose and fructose, which can then be fermented into alcohol. The enzyme preparation is intended for use in the production of isomalto-oligosaccharides and in

		Dr. Vincent J. Sewalt vincent.sewalt@dupont.com	the manufacture of potable alcohol, lysine, lactic acid and MSG. **Possible issues for trade:** currently unidentified
26.	Xylanase from *Bacillus licheniformis* expressed in *B. licheniformis*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2015 (CCFA47) **Data availability**: December 2018 **Data provider**: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com	**Basis for request**: The enzyme catalyzes the endo-hydrolysis of 1,4-beta-D-xylosidic linkages in xylans, including arabinoxylans in various plant materials including the cell walls and endosperm of cereals, such as wheat, barley, oats and malt. It is used in baking processes and other cereal based processes where it improves characteristics and handling of the dough. **Possible issues for trade:** currently unidentified
27.	Xylanase from *Talaromyces emersonii* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2014 (CCFA46) **Data availability**: December 2018 **Data provider**: DSM Food Specialties Dr. Jack Reuvers jack.reuvers@dsm.com	**Basis for request**: The enzyme is used in brewing processes to hydrolyze arabinoxylans in cereal cell walls, to reduce wort viscosity and improve filtration. The enzyme is also used in baking processes to improve dough characteristics and handling. **Possible issues for trade:** currently unidentified

Appendix XII

Guideline on avoiding future divergence of food additive provisions in the GSFA with Commodity Standards

Background

CCFA has agreed that the GSFA needs to be the single source of Codex food additive provisions. This requires the food additive provisions in commodity standards to be 'aligned'; that is removed from the commodity standards and added to the GSFA with any relevant amendments or notes as required. This work is undertaken by a CCFA EWG using a decision tree approach and is ongoing[1]. When commodity standards have been aligned a general reference is added to the food additives section of the commodity standard referring to the appropriate sections of the GSFA.

While Commodity Committees have the right to develop specific food additive lists for commodity standards and it is recognised that the food additive provisions may be revised as necessary in light of the risk assessment by JECFA or of changing technological need and justification for use (e.g. add or remove food additive provisions, amend functional classes, or alter conditions of use of the food additives), any changes to the food additive provisions applicable to commodity standards, which have already been aligned with the GSFA, should be done in the GSFA and not in the commodity standards to ensure that the GSFA stays current and is maintained as the single source of food additive provisions. Therefore it is recommended that if any changes are sought relating to food additive provisions by commodity committees such requests need to be made to CCFA so changes can be made to the GSFA, and if needed, changes to the general reference to the GSFA in the commodity standard.

This draft guidance document has been written with the aim to ensure there is no divergence of food additive provisions in the GSFA with commodity standards after alignment has been completed.

Commodity committees

Active commodity committees (with physical meetings)

A general reference to the GSFA should be maintained in commodity standards, which have been aligned with the GSFA. The commodity committee should make any request for the addition, removal or change tobe introduced to the GSFA, for a food additive provision applicable to the commodity standard, directly to CCFA after considering the technological need and justification for use for each food additive.

Abolished commodity committee

The responsibility for new or changed food additive provisions rests with CCFA.

Adjourned commodity committees and active commodity committees (working by correspondence only)

- Adjourned commodity committees: It is the responsibility of CCFA to make new or changed food additive provisions.
- Active commodity committees (*working by correspondence only*): commodity committees working by correspondence, if they only work on a specific task (e.g. development of a standard), it is the responsibility of CCFA to make new or changed food additive provisions, unless the specific mandate for the committee includes the consideration of food additive provisions. In this latter case, the committee should work in conjunction with CCFA and be considered as an active commodity committee.

Technological justification

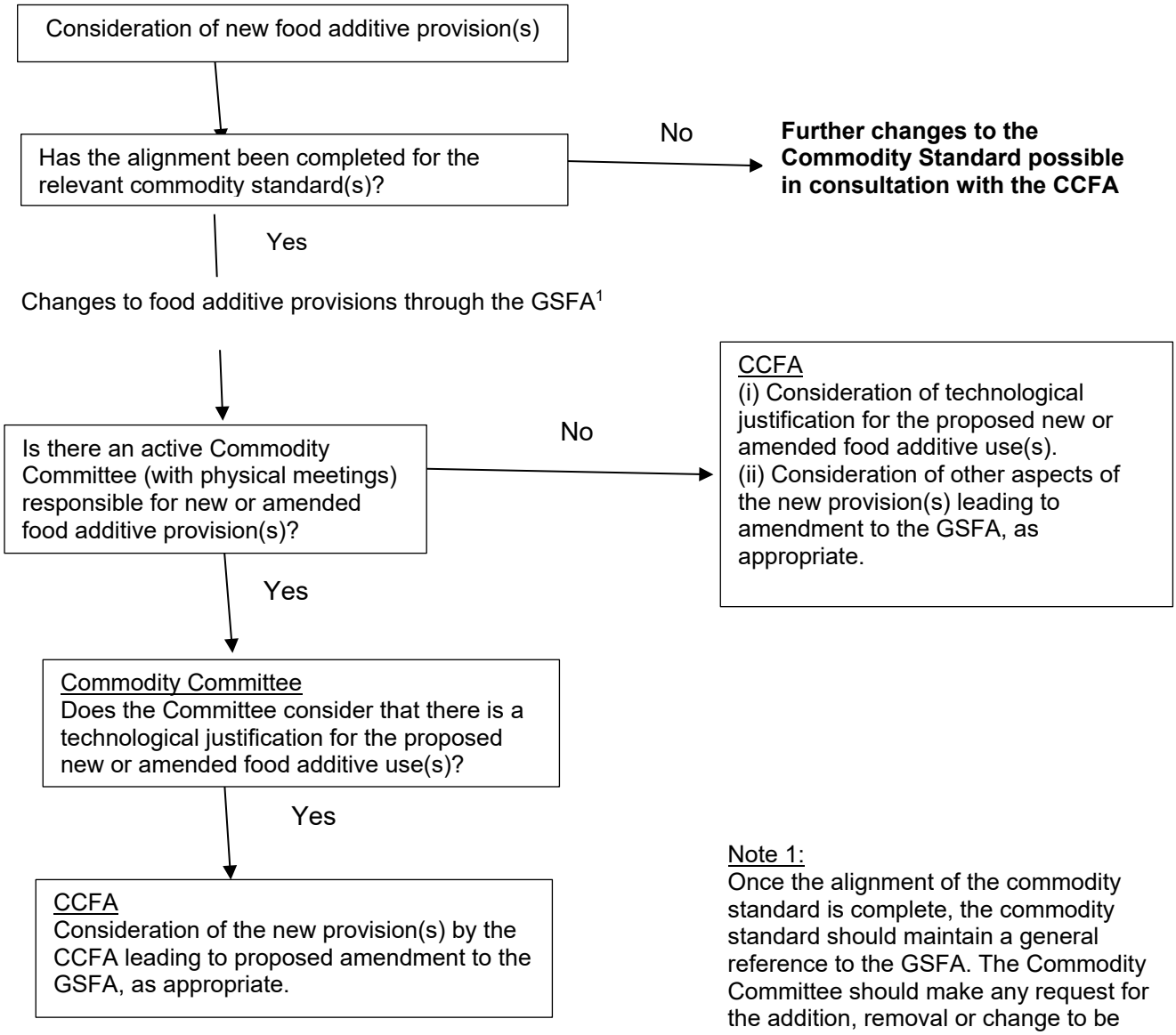
Where there is an *active* commodity committee relevant to the food additive provision under consideration, it is recognised that they are in the best position to decide on whether the use of a particular food additive is technologically justified in the commodities standards under their purview. Furthermore it is recognised that they have expertise to confirm the need, and where necessary, clarify the technological function(s) undertaken by each food additive(s). This important role will contribute to an understanding of the nature/purpose of the provisions.

Functional Class

It is long established practice to include a list of specific functional classes in the general reference to the GSFA within the commodity standards, as part of the alignment work. Where there is an *active* commodity committee, any suggestion to include a new or amended functional class should be made in consultation with CCFA.

[1] Guidance to commodity committees on the alignment of food additive provisions, http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf

A concise decision tree to facilitate understanding of this guidance is given below.



Note 1:
Once the alignment of the commodity standard is complete, the commodity standard should maintain a general reference to the GSFA. The Commodity Committee should make any request for the addition, removal or change to be introduced to the GSFA, for a food additive provision applicable to the commodity standard, directly to CCFA after considering the technological need and justification for use for each food additive. As a consequence, the general reference to the GSFA in the commodity standard may need to be updated.

Appendix XIII

WORKPLAN FOR THE FUTURE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS

Codex Stds (CXS) numbers	**Commodity Committee**	**Number of Stds**	**CCFA53 2022**	**CCFA54 2023**	**CCFA55 2024**	**CCFA56 2025**
207, 243, 253, 262, 281, 282, 288, 290, 331	CCMMP[2]	31	**9** Other milks and the rest 207, 243,253, 262, 281, 282, 288, 290, 331	**[4**[i] 279, 280, 284, 289]		
17, 60, 62, 78, 99, 145, 241, 242, 297 (Canned) 38, 52, 67, 75, 115, 130, 143, 160, 177, 223, 240, 296 (the rest) 39, 69, 76, 103, 131, 321 [Already aligned: 66, 260, 320] Endorsement: 160, 294R, 306R, Canned dried fruits , canned mixed fruits	CCPFV[2]	35 [3, already aligned]	**3** Endorsement Stds CCPFV: 160, 294R, 306R	**11** Canned 17, 60, 62, 78, 99, 145, 241, 242, 297 Endorsement, Stds CCPFV: Canned dried fruits & canned mixed fruits	**11** The rest, split 38, 52, 67, 75, 115, 130, 143, 177, 223, 240, 296	**9** Others 39, 69, 76, 103, 131, 321 [Already aligned (3) 66, 260, 320]
72, 73, 74, 156, 181, 203, guideline RUTF	CCNFSDU[1]	6	**7** 72, 73, 74, 156, 181, 203, Guideline RUTF			
Total			**19**	**15**	**11**	**9**
Any unfinished still to be completed				As required	As required	Any others?
All regional CS CCAFRICA 325R CCASIA 294R, 298R, 301R, 313R, 322R, 323R CCNEA	CCAFRICA[1] CCASIA[1] CCNEA[1] CCLAC[1] CCEURO[1]	1 7 5 1 1	2 40R, 325R	An appropriate split **5** 308R, 313R, 314R, 323R, 324R	As required, the rest **6** 257R, 258R, 298R, 301R, 309R, 322R	Any others?

Codex Stds (CXS) numbers	Commodity Committee	Number of Stds	CCFA53 2022	CCFA54 2023	CCFA55 2024	CCFA56 2025
257R, 258R, 308R, 309R, 314R CCLAC 324R CCEURO 40R						
247	TFFJ[3]	1			**1** 247	
Total			**21**	**20**	**18**	**9**

Notes
1 Active committee
2 Adjourned *sine die*
3 Abolished or dissolved
4 Working by correspondence

[i] Subject to confirmation

Appendix XIV

INFORMATION DOCUMENT/TABLE ON INS FOR DELETED AND RE-USED NUMBERS

In order of INS number

Name changes of food additives are not included in this list.

INS No.	Name of food additive	Functional class	Comments
128	Red 2G	colour	Deleted in 2019
160a(iv)	Carotenes, beta, algae	colour	In 2019, this number was deleted and re-used for β-carotene-rich extract from *Dunaliella salina*
164	Saffron	colour	Deleted in 1992; this number has been re-used for the colour Gardenia yellow in 2001
306	Mixed tocopherols concentrate	Antioxidant	Deleted in 2007 to assign a new number 307b under the umbrella of 307 tocopherols
307	Tocopherol, alpha	Antioxidant	In 2007, this number changed to umbrella number 307 tocopherols, when 307a d-alpha tocopherol concentrate and 307c dl-alpha tocopherol were introduced.
414a	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	In 2011, the additive received another number 423
445i	Glyceryl abietate	Emulsifier, stabiliser	Deleted in 1990; this number 445(i) has been re-used in 2010 for glycerol ester of gum rosin
445ii	Ester gum	Emulsifier, stabiliser	Deleted in 1990; this number 445(ii) has been re-used in 2010 for glycerol ester of tall oil rosin
452(vi)	Sodium potassium tripolyphosphate	Acidity regulator, emulsifier, moisture retention agent, raising agent, sequestrant, stabilizer	In 2012, the INS number of this food additive was changed to another INS number (451(iii)) and the number 452(vi) was reused the same year for sodium potassium hexametaphosphate
472f	Mixed tartaric, acetic and fatty acid esters of glycerol	Emulsifier, stabilizer, sequestrant	Deleted in 2005
498	Cross-Linked Sodium Carboxymethyl-Cellulose	Stabilizer, binder	Deleted in 2008 because it was a duplication of 466
907	Refined wax	Release agent	Deleted in 1990; this number has been re-used for the glazing agent hydrogenated poly-1-decenes in 1996
924a	Potassium bromate	Flour treatment agent	Deleted in 2012
924b	Calcium bromate	Flour treatment agent	Deleted in 2012
930	Monoisopropyl citrate	Preservative	Deleted in 1990, when this number was re-used for the flour treatment agent calcium peroxide

943	butane	propellant	Replaced in 1990 by 943a butane when 943b isobutene was added
952(iii)	Potassium cyclamate	sweetener	Deleted in 2009
960	stevioside	sweetener	Deleted in 2005 for immediate reuse for steviol glycosides
962	D-tagatose	sweetener	In 2004, D-tagatose was allocated a new INS number of 963 to re-use number 962 for acesulfame-aspartame salt to align with the EU number
1411	Distarch glycerol	Emulsifier, stabliser, thickener	Deleted in 2019
1420	Starch acetate esterified with acetic anhydride	Thickener	In 2006, 1420 and 1421 were combined to 1420 starch acetate
1421	Starch acetate esterified with vinyl acetate	Thickener	
1423	Acetylated Distarch Glycerol	Stabilizer, Thickener	Deleted in 2007 as these additives are no longer manufactured
1443	Hydroxypropyl Distarch Glycerol	Stabilizer, Thickener	

Proposed criteria for re-use of INS-numbers:

1. The deleted INS number can only be re-assigned to another food additive if it belongs to the same functional class as the deleted one.