

comisión del codex alimentarius



ORGANIZACIÓN DE LAS NACIONES
UNIDAS PARA LA AGRICULTURA
Y LA ALIMENTACIÓN

ORGANIZACIÓN
MUNDIAL
DE LA SALUD



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ALINORM 01/12A

PROGRAMA CONJUNTO FAO/OMS SOBRE NORMAS ALIMENTARIAS

COMISIÓN DEL CODEX ALIMENTARIUS

24º período de sesiones

Ginebra, Suiza, 2-7 de julio de 2001

INFORME DE LA 33ª REUNIÓN DEL COMITÉ DEL CODEX SOBRE ADITIVOS ALIMENTARIOS Y CONTAMINANTES DE LOS ALIMENTOS

La Haya, Países Bajos

12-16 de marzo de 2001

Nota: Este informe incluye la circular del Codex CL 2001/13-FAC.

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CX 4/30.2

CL 2001/13-FAC
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- A:** - Puntos de contacto del Codex
- Organismos internacionales interesados
- DE:** Secretario, Programa Conjunto FAO/OMS sobre Normas Alimentarias, FAO,
Viale delle Terme di Caracalla, 00100 Roma, Italia
- ASUNTO:** **Distribución del Informe de la 33ª reunión del Comité del Codex sobre Aditivos Alimentarios y Contaminantes de los Alimentos (ALINORM 01/12A)**

Se adjunta a la presente el Informe de la 33ª reunión del Comité del Codex sobre Aditivos Alimentarios y Contaminantes de los Alimentos (ALINORM 01/12A). Este informe será examinado por la Comisión del Codex Alimentarius en su 24º período de sesiones (Ginebra, Suiza, 2-7 de julio de 2001).

PARTE A: ASUNTOS QUE SE SOMETEN A LA APROBACIÓN DE LA COMISIÓN DEL CODEX ALIMENTARIUS EN SU 24º PERÍODO DE SESIONES

Proyectos de normas y textos afines en los trámites 5/8 u 8

- 1. Enmiendas al Anexo del Cuadro 3 (Categorías de alimentos o alimentos individuales excluidos de las condiciones generales del Cuadro 3) de la Norma General del Codex para Aditivos Alimentarios, en el Trámite 5/8 (párr. 50 y Apéndice VI)**
- 2. Proyecto de Disposiciones sobre aditivos alimentarios en el Cuadro 1 de la Norma General para los Aditivos Alimentarios, en el Trámite 8 (párr. 64 y Apéndice II)**
- 3. Especificaciones de referencia del Codex para la identidad y pureza de los aditivos alimentarios (párr. 93 y Apéndice VIII)**
- 4. Proyecto de Enmiendas al Sistema Internacional de Numeración del Codex para Aditivos Alimentarios en el Trámite 8 (párr. 99 y Apéndice IX).**
- 5. Proyecto de nivel máximo para la aflatoxina M₁ en la leche, en el Trámite 8 (párr. 132 y apéndice X)**
- 6. Anteproyecto de Plan revisado de muestreo del cacahuete (Maní) destinado a elaboración posterior, en el Trámite 5/8 (párr. 139 y Apéndice XI)**
- 7. Anteproyecto de Código de Prácticas sobre las Medidas Aplicables en el Origen para Reducir la Contaminación de los Alimentos con Sustancias Químicas, en el Trámite 8 (párr. 153 y Apéndice XIII)**
- 8. Proyecto de niveles máximos para el plomo en los zumos (jugos) de frutas, en el Trámite 8 (párr. 163 y Apéndice XIV)**
- 9. Proyecto de nivel de referencia para el cadmio en cereales, legumbres y leguminosas, en el Trámite 8 (párr. 166 y Apéndice XV)**
- 10. Proyecto de Revisión de la Norma del Codex para la Sal de Calidad Alimentaria: envasado, transporte y almacenamiento, en el Trámite 8 (párr. 196 y Apéndice XVII)**

Los gobiernos que deseen proponer enmiendas o hacer observaciones respecto de los proyectos de normas y textos afines más arriba reseñados podrán hacerlo por escrito de conformidad con el Procedimiento uniforme para la elaboración de normas del Codex y textos afines (en los Trámites 5/8 u 8) (*Manual de Procedimiento del Codex Alimentarius*, 11ª edición, págs. 20-22) y enviarlas al Secretario de la Comisión del Codex Alimentarius, FAO, Viale delle Terme di Caracalla, 00100 Roma, Italia (telefax: +39.06.5705.4593; Correo electrónico: codex@fao.org) para el 1º de junio de 2001, a más tardar.

Proyectos de normas y textos afines en el Trámite 5 del Procedimiento acelerado

11. Enmiendas al Cuadro 3 (Aditivos con una ingestión diaria aceptable "no especificada") de la Norma General del Codex para Aditivos Alimentarios (párr. 48 y Apéndice V)

Los gobiernos que deseen proponer enmiendas o hacer observaciones respecto de las consecuencias que el proyecto de norma más arriba reseñado o cualquiera de las disposiciones en él contenidas puedan tener para sus intereses económicos deberán hacerlo por escrito de conformidad con el Procedimiento uniforme acelerado para la elaboración de normas del Codex y textos afines (en el Trámite 5) (*Manual de Procedimiento del Codex Alimentarius*, undécima edición, págs. 23-24) y enviarlas al Secretario de la Comisión del Codex Alimentarius, FAO, Viale delle Terme di Caracalla, 00100 Roma, Italia (telefax: +39.06.5705.4593; Correo electrónico: codex@fao.org) para el 1º de junio de 2001, a más tardar.

Proyectos de normas y textos afines en el Trámite 5

12. Anteproyecto de Disposiciones sobre aditivos alimentarios en el Cuadro 1 de la Norma General del Codex para los Aditivos Alimentarios, en el Trámite 5 (párr. 64 y Apéndice III)

13. Anteproyecto de Revisión de la Norma General del Codex para Alimentos Irradiados, en el Trámite 5 (párr. 85 y Apéndice VII)

14. Anteproyecto de nivel máximo para la ocratoxina A en el trigo, la cebada, el centeno y los productos derivados, en el Trámite 5 (párr. 145 y Apéndice XII)

15. Anteproyecto de niveles máximos para el cadmio en la fruta, granos de trigo y arroz (incluido el salvado y el germen), soja y cacahuete (maní), carne de vacuno, de aves de corral, de porcino y ovino, carne de caballo, crustáceos (con exclusión de la langosta y carne marrón de cangrejo), hortalizas (con exclusión de las hortalizas de hoja, hierbas frescas, hortalizas de tallo y raíz, setas, tomates y patatas (papas) peladas), patatas (papas) peladas, hortalizas de tallo y raíz (excluido el apio nabo) y hortalizas de hoja, hierbas frescas, setas y apio nabo, en el Trámite 5 (párrs. 168-169 y Apéndice XV)

Los gobiernos que deseen proponer enmiendas o hacer observaciones respecto de las consecuencias que los anteproyectos de normas y los textos afines más arriba reseñados o cualquiera de las disposiciones en ellos contenidas, puedan tener para sus intereses económicos deberán hacerlo por escrito de conformidad con el Procedimiento uniforme acelerado para la elaboración de normas del Codex y textos afines (en el Trámite 5) (*Manual de Procedimiento del Codex Alimentarius*, 11ª edición, págs. 20-22) y enviarlas al Secretario de la Comisión del Codex Alimentarius, FAO, Viale delle Terme di Caracalla, 00100 Roma, Italia (telefax: +39.06.5705.4593; Correo electrónico: codex@fao.org) para el 1º de junio de 2001, a más tardar.

PARTE B: PETICIÓN DE OBSERVACIONES E INFORMACIÓN

Los gobiernos y organismos internacionales interesados que deseen presentar observaciones sobre los temas que se indican a continuación quedan invitados a hacerlo **antes del 1º de octubre de 2001** a las direcciones siguientes: Sr. E.F.F. Hecker, Presidente del Comité, Ministerio de Agricultura, Gestión y Pesca, P.O. Box 20401, 2500 EK La Haya, Países Bajos (telefax No. 31.70.378.6141; E.F.F.Hecker@vvm.agro.nl), con copia al Secretario de la Comisión del Codex Alimentarius, , FAO, Viale delle Terme di Caracalla, 00100 Roma, Italia.

1. Proyecto de Disposiciones sobre aditivos alimentarios en el Cuadro 1 de la Norma General del Codex para los Aditivos Alimentarios, en el Trámite 6 (párr. 65 y Apéndice IV).

El Comité acordó que se mantuvieran en el Trámite 6 varios niveles máximos para determinadas categorías de aditivos alimentarios para recabar más observaciones y para su examen en la 34ª reunión del CCFAC.

2. Documento de examen sobre coadyuvantes de elaboración (párr. 71)

El Comité acordó que se pidieran observaciones sobre el documento CX/FAC 01/10 para su examen por el grupo de redacción.

3. Número SIN 452 iv) del Codex para el tripolifosfato de potasio de sodio (párr. 99 y Apéndice IX)

El Comité acordó distribuir el número SIN 452 iv) para el tripolifosfato de potasio de sodio como emulsionante, estabilizante, regulador de la acidez, leutante, secuestrante y agente de retención del agua en el Trámite 3 del Procedimiento acelerado, con sujeción a la aprobación de la Comisión.

4. Sistema Internacional de Numeración del Codex para Aditivos Alimentarios (párrs. 96 – 99)

El Comité acordó recabar observaciones sobre las cuestiones siguientes relacionadas con el Sistema Internacional de Numeración del Codex para Aditivos Alimentarios:

- armonización de términos empleados por el JECFA y el CCFAC en el Sistema SIN del Codex por lo que respecta a las funciones tecnológicas y a las categorías/subcategorías funcionales;
- examen de los aditivos "de combinación" dentro del sistema SIN de numeración del Codex;
- examen de la necesidad de tres distintos números SIN del Codex para el aceite mineral de calidad alimentaria, y;
- revisiones adicionales del sistema SIN del Codex.

5. Proyecto de nivel máximo para el plomo en la mantequilla (párr. 159)

El Comité acordó recabar observaciones sobre la necesidad de un nivel máximo para el plomo en la mantequilla

6. Proyecto de niveles máximos para el plomo en el pescado, los crustáceos y los moluscos bivalvos (párr. 162 y Apéndice XIV)

El Comité acordó devolver el proyecto de niveles máximos para el plomo en el pescado, los crustáceos y moluscos bivalvos con objeto de obtener más observaciones en el Trámite 6.

7. Anteproyecto de niveles máximos para el cadmio en el hígado (de vacuno, aves de corral, porcino y ovino) y moluscos (párr. 170).

El Comité devolvió el anteproyecto de niveles máximos para el cadmio en el hígado (de vacuno, aves de corral, porcino y ovino) (0,5 mg/kg), riñones (de vacuno, aves de corral, porcino y ovino) (1,0 mg/kg) y moluscos (1,0 mg/kg) al Trámite 3 para distribuirlo, recabar observaciones y someterlo a nuevo examen en su siguiente reunión.

8. Información sobre métodos de análisis para las dioxinas y los BPC análogos a las dioxinas (párr. 176)

El Comité pidió a las delegaciones que presentaran a la delegación de los Países Bajos todos los datos disponibles sobre métodos de análisis para las dioxinas y los BPC análogos a las dioxinas en alimentos y piensos.

9. Lista de prioridades de aditivos alimentarios, contaminantes y sustancias tóxicas naturalmente presentes en los alimentos, propuesta para su evaluación por el JECFA (párr. 187 y Apéndice XVI)

El Comité acordó recabar observaciones adicionales para adiciones o enmiendas a su lista de prioridades, para su examen en su siguiente reunión.

10. Métodos de muestreo (párr. 194)

La Secretaría del JECFA señaló a la atención del Comité la necesidad de adecuar los planes de muestreo además de los métodos de análisis, e invitó a los países miembros a aportar la información pertinente sobre muestreo.

RESUMEN Y CONCLUSIONES

En la 33ª reunión del Comité del Codex sobre Aditivos Alimentarios y Contaminantes de los Alimentos se llegó a las conclusiones siguientes:

ASUNTOS QUE SE SOMETEN A LA APROBACIÓN DE LA COMISIÓN DEL CODEX ALIMENTARIUS EN SU 24º PERÍODO DE SESIONES:

- Remitió a la Comisión varias enmiendas al **Cuadro 3 (Aditivos con una ingestión diaria aceptable "no especificada")** de la Norma General del Codex para los Aditivos Alimentarios (NGAA), a la Comisión para su aprobación definitiva en el Trámite 5 del Procedimiento acelerado (párr. 48);
- Remitió a la Comisión, varias enmiendas al **Anexo del Cuadro 3 (Categorías de alimentos o alimentos individuales excluidos de las condiciones generales del Cuadro 3)** de la NGAA, para su aprobación definitiva en el Trámite 5/8 (párr. 50);
- Remitió a la Comisión, el proyecto de niveles máximos para **aditivos alimentarios en categorías específicas de alimentos** de la Norma General del Codex para Aditivos Alimentarios, para su aprobación definitiva en el Trámite 8 (párr. 64);
- Remitió a la Comisión el anteproyecto de niveles máximos para **todos los aditivos alimentarios en el Trámite 3** de la Norma General del Codex para Aditivos Alimentarios, para su aprobación provisional en el Trámite 5 (párr. 64);
- Remitió a la Comisión el anteproyecto de **Revisión de la Norma General del Codex para Alimentos Irradiados**, para su aprobación provisional en el Trámite 5 (párr. 85);
- Remitió a la Comisión 59 especificaciones de aditivos alimentarios y 262 especificaciones de aromatizantes, para su aprobación como **Especificaciones consultivas del Codex** (párr. 93);
- Remitió a la Comisión proyectos de enmiendas al **Sistema Internacional de Numeración del Codex para Aditivos Alimentarios** aprobados por el Comité Ejecutivo en el Trámite 5, para su aprobación definitiva en el Trámite 8 (párr. 99);
- Remitió a la Comisión, el proyecto de nivel máximo de 0,5 µg/kg para la **aflatoxina M₁ en la leche**, para su aprobación definitiva en el Trámite 8 (párr. 132);
- Remitió a la Comisión el anteproyecto de **Plan revisado de muestreo para el contenido total de aflatoxinas en el cacahuete (maní) destinado a elaboración posterior**, para su aprobación definitiva en el Trámite 5/8, con la recomendación de omitir los trámites 6 y 7 (párr. 139);
- Remitió a la Comisión el anteproyecto de nivel máximo de 5 µg/kg de **ocratoxina A en el trigo, la cebada, el centeno y los productos derivados**, para su aprobación provisional en el Trámite 5 (párr. 145);
- Remitió a la Comisión el proyecto de **Código de Prácticas para Medidas Aplicables en el Origen para Reducir la Contaminación de Alimentos con Sustancias Químicas**, para su aprobación definitiva en el Trámite 8 (párr. 153);
- Remitió a la Comisión el proyecto de **nivel máximo para el plomo en zumos (jugos) de frutas** para su aprobación definitiva en el Trámite 8 (párr. 163);
- Remitió a la Comisión el proyecto de **nivel de referencia para el cadmio en cereales, legumbres y leguminosas**, para su aprobación definitiva en el Trámite 8 (párr. 166);
- Remitió a la Comisión el anteproyecto de **niveles máximos para el cadmio** en la fruta, granos de trigo y arroz (incluido el salvado y el germen), soja y cacahuete (maní), carne de vacuno, de aves de corral, de porcino y ovino, carne de caballo, crustáceos (con exclusión de la langosta y la carne marrón de cangrejo), hortalizas (con exclusión de las hortalizas de hoja, hierbas frescas, hortalizas de tallo y raíz, tomates y patatas (papas) peladas), patatas (papas) peladas, hortalizas de tallo y raíz (excluido el apio nabo), hortalizas de hojas, hierbas frescas, setas y apio nabo, para su aprobación provisional en el Trámite 5 (párrs. 168-169), Y;

- Remitió a la Comisión el proyecto de **Revisión de la Norma del Codex para la Sal de Calidad Alimentaria: envasado, transporte y almacenamiento**, para su aprobación definitiva en el Trámite 8 (párr. 196).

ASUNTOS QUE SE SOMETEN AL EXAMEN DE LA COMISIÓN DEL CODEX ALIMENTARIUS EN SU 24º PERÍODO DE SESIONES:

- Examinó y aprobó, con enmiendas y observaciones, **disposiciones para aditivos alimentarios en normas para productos**, elaboradas por el Comité para la Leche y los Productos Lácteos, el Comité de Productos del Cacao y el Chocolate, el Comité sobre Sopas y Caldos, el Comité sobre Frutas y Hortalizas Elaboradas y el Comité sobre Pescado y Productos Pesqueros (párrs. 30 - 42);
- Decidió que la División Mixta FAO/OIEA de Técnicas Nucleares en la Alimentación y la Agricultura **revisara el Código Internacional Recomendado de Prácticas para la Elaboración Mediante Radiación de los Alimentos** con el fin de distribuirlo, recabar observaciones y someterlo a nuevo examen en la 34ª reunión del CCFAC. El Comité señaló que esta iniciativa **necesitaría la aprobación de la Comisión como labor nueva** (párr. 89);
- Acordó distribuir el **Número 452 iv) SIN para el tripolifosfato de potasio de sodio** en el Trámite 3 del Procedimiento acelerado para recabar observaciones, con sujeción a la aprobación de la Comisión (párr. 99);
- Examinó y aprobó, con enmiendas y observaciones, **las disposiciones sobre contaminantes en las normas para productos**, elaboradas por los Comités del Codex sobre la Leche y los Productos Lácteos, los Productos del Cacao y el Chocolate, las Sopas y Caldos y las Aguas Minerales Naturales (párrs. 100-110);
- Acordó que un grupo de redacción bajo la dirección de Australia y Francia elaborara un anteproyecto de Anexo de la Norma General del Codex Aplicable a los Contaminantes y Toxinas en los Alimentos sobre **Principios para la evaluación de la exposición de contaminantes y toxinas en los alimentos** para distribuirlo, recabar observaciones y someterlo a nuevo examen en su siguiente reunión, y en el entendimiento de que esta iniciativa tendría que ser aprobada por la Comisión como **labor nueva**. El Comité señaló que el **Anexo Técnico sobre curvas de distribución de los contaminantes en los productos alimenticios** se examinaría para incorporarlo al anteproyecto de Anexo (párrs. 122 y 126); y
- Convino en la **Lista de prioridades de aditivos alimentarios, contaminantes y sustancias tóxicas naturalmente presentes en los alimentos, propuesta para su evaluación por el JECFA** (párr. 187).

ASUNTOS DE INTERÉS PARA EL 24º PERÍODO DE SESIONES DE LA COMISIÓN DEL CODEX ALIMENTARIUS Y PARA OTROS COMITÉS DEL CODEX:

- Acordó que un grupo de trabajo bajo la dirección de los Estados Unidos de América revisara el **Documento de examen sobre la aplicación de los principios de análisis de riesgos para los aditivos alimentarios y los contaminantes de los alimentos** para distribuirlo, recabar observaciones adicionales y someterlo a nuevo examen en su siguiente reunión (párr. 29);
- Acordó el restablecimiento del **Grupo Oficioso de Control de Calidad de la NGAA** para la revisión de las fuentes de datos presentados para diversos aditivos alimentarios (párrs. 51-53);
- Decidió volver a convocar al **Grupo Especial de Trabajo sobre la Norma General del Codex para los Aditivos Alimentarios** antes de su siguiente reunión, bajo la presidencia de los Estados Unidos de América (párr. 55);
- Acordó que un grupo de redacción bajo la dirección de los Estados Unidos de América preparara un **documento de examen sobre las relaciones entre las normas del Codex para productos y la Norma General del Codex para los Aditivos Alimentarios, incluido el examen del Sistema de Clasificación de Alimentos**, para distribuirlo, recabar observaciones y someterlo a nuevo examen en su siguiente reunión (párrs. 57 y 62);
- Acordó revisar el **Sistema de Clasificación de Alimentos** de la Norma General del Codex para los Aditivos Alimentarios (párr. 60);

- Retuvo en el Trámite 6 varios proyectos de niveles máximos para los **aditivos alimentarios en determinadas categorías de alimentos**, para recabar más información y someterlos a nuevo examen en su siguiente reunión (párr. 65);
- Acordó que un grupo de redacción bajo la dirección de Nueva Zelandia preparara un **documento de examen sobre coadyuvantes de elaboración en el contexto de la Norma General del Codex para los Aditivos Alimentarios**, para distribuirlo, recabar observaciones y someterlo a ulterior examen en su siguiente reunión (párrs. 67 y 71);
- Decidió volver a convocar al **Grupo Especial de Trabajo sobre Especificaciones** antes de su siguiente reunión bajo la presidencia de los Estados Unidos de América (párr. 94);
- Acordó volver a examinar el anteproyecto de **niveles máximos para el estaño** en su siguiente reunión (párr. 112);
- Decidió volver a convocar bajo la presidencia de Dinamarca el **Grupo Especial de Trabajo sobre Contaminantes y Toxinas** antes de su siguiente reunión (párr. 113);
- Decidió informar al Comité del Codex sobre Residuos de Plaguicidas de que no se observaba contradicción alguna entre los principios utilizados por el CCPR para el **establecimiento de límites máximos de residuos extraños** para determinadas sustancias y los principios para el establecimiento de límites de contaminantes en los alimentos por el CCFAC (párr. 115);
- Acordó que los Países Bajos elaboraran la **Lista 1 de la Norma General del Codex para Contaminantes y Toxinas Presentes en los Alimentos** para su examen en su siguiente reunión (párr. 118);
- Pidió a la FAO y la OMS que organizaran conjuntamente un **Seminario sobre carcinógenos genotóxicos** con ocasión de la 34ª reunión del CCFAC, con el fin de facilitar una mejor comprensión de estas cuestiones tan complejas (párr. 133);
- Acordó que el Reino Unido revisara el anteproyecto de **Código de Prácticas para la Prevención de la Contaminación por Patulina del Zumo (Jugo) de Manzana e Ingredientes del Zumo (Jugo) de Manzana en Otras Bebidas** para distribuirlo, recabar observaciones en el Trámite 3 y someterlo a nuevo examen en su 34ª reunión (párr. 147);
- Acordó que un grupo de redacción bajo la dirección de los Estados Unidos de América revisara el anteproyecto de **Código de Prácticas para la Prevención de la Contaminación por Micotoxinas en Cereales, incluidos los anexos sobre ocratoxina A, zearalenona, fumonisina y tricotecenos** para distribuirlo, recabar observaciones y someterlo a nuevo examen en su siguiente reunión (párr. 151);
- Decidió suspender los trabajos sobre el **Formato normalizado para Códigos de Prácticas**, en el entendimiento de que el Comité volvería a examinar el tema en el futuro de ser necesario (párr. 155);
- Decidió devolver al Trámite 6 el proyecto de **niveles máximos para el plomo en el pescado, los crustáceos y los moluscos bivalvos** para recabar ulteriores observaciones (párr. 162);
- Devolvió al Trámite 3 el proyecto de **niveles máximos para el cadmio** en el hígado de vacuno, aves de corral, porcino y ovino, riñones de vacuno, aves de corral, porcino y ovino y moluscos, para distribuirlo, recabar observaciones y someterlo a nuevo examen en su siguiente reunión (párr. 170);
- Acordó que los Países Bajos revisaran el **Documento de posición sobre las dioxinas y los BPC análogos a las dioxinas** para distribuirlo, recabar observaciones y someterlo a examen en su siguiente reunión (párr. 177);
- Acordó que un grupo de redacción bajo la dirección Alemania revisara el anteproyecto de **Código de Prácticas para Medidas Aplicables en el Origen para Reducir la Contaminación de los Alimentos por Dioxinas y BPC Análogos a las Dioxinas**, para distribuirlo, recabar observaciones y someterlo a nuevo examen en su siguiente reunión (párr. 180);

- Acordó que un grupo de redacción bajo la dirección del Reino Unido revisara el **Documento de posición sobre cloropropanoles**, para distribuirlo, recabar observaciones y someterlo a nuevo examen en su siguiente reunión (párr. 182);
- Acordó remitir varios **métodos de análisis para la determinación de aditivos alimentarios y contaminantes de los alimentos** al Comité del Codex sobre Métodos de Análisis y Toma de Muestras para su examen (párr. 193);
- Acordó que un grupo de redacción dirigido por Bélgica elaborara un **documento de examen sobre el deoxinivalenol** para su examen en su siguiente reunión (párr. 197);
- Acordó que Irán, en colaboración con Suecia, preparara un **documento de examen sobre aflatoxinas en el pistacho** para su examen en su siguiente reunión (párr. 198), y;
- Acordó que un grupo de redacción dirigido por Dinamarca preparara un **documento de examen sobre el cloro activo** para su examen en su siguiente reunión (párr. 204).

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INTRODUCCIÓN

1. La 33ª reunión del Comité del Codex sobre Aditivos Alimentarios y Contaminantes de los Alimentos se celebró en La Haya, Países Bajos, del 12 al 16 de marzo de 2001, por amable invitación del Gobierno de los Países Bajos. Fue presidida por el Sr. Edwin Hecker, del Ministerio de Agricultura, Gestión de la Naturaleza y Pesca de los Países Bajos, y asistieron 260 participantes en representación de 48 países miembros y 40 organizaciones internacionales.

APERTURA DE LA REUNIÓN

2. La reunión fue inaugurada por el Sr. Laurens Jan Brinkhorst, Ministro de Agricultura, Gestión de la Naturaleza y Pesca de los Países Bajos. El Sr. Brinkhorst destacó la importancia de la Comisión del Codex Alimentarius en general y del CCFAC en particular para elaborar normas internacionales de protección de los consumidores y facilitar el comercio internacional de alimentos. Hizo referencia expresamente a cuestiones relativas a la labor sobre contaminantes llevada a cabo por el CCFAC, y en particular a los principios de análisis de riesgos y a las preocupaciones de los consumidores.

APROBACIÓN DEL PROGRAMA (Tema 1 del programa)¹

3. El Comité aprobó el programa provisional propuesto y acordó debatir el uso del cloro activo en la elaboración de los alimentos dentro del tema 18 del programa: Otros asuntos y trabajos futuros. El Comité acordó reunir grupos oficiosos especiales de trabajo sobre el Sistema Internacional de Numeración (SIN) (Tema 11 del programa) y sobre prioridades (Tema 17 del programa) bajo la presidencia de Finlandia y los Países Bajos, respectivamente. El Presidente manifestó su preocupación por lo tarde que habían llegado los documentos y observaciones.

NOMBRAMIENTO DEL RELATOR (Tema 2 del programa)

4. Conforme a la sugerencia del Presidente, el Comité acordó nombrar Relator de la reunión al Dr. Bruce Lauer (Canadá). El Presidente dio las gracias al Dr. Simon Brooke-Taylor (Australia), por haber realizado satisfactoriamente esta labor durante varios años.

ASUNTOS REMITIDOS POR OTROS COMITÉS DEL CODEX (Tema 3 del programa)²

5. Además de la información presentada en el documento de trabajo, el Comité quedó informado de las cuestiones planteadas en la 23ª reunión del Comité sobre Métodos de Análisis y Toma de Muestras.

6. Respecto de los métodos de análisis para los contaminantes remitidos para su examen por el CCFAC en su 31ª y 32ª reuniones, el CCMAS ratificó el Método 139 NMKL (1991) para plomo, cadmio, cobre, hierro y zinc en los alimentos por espectrofotometría de absorción atómica (EAA) después de incineración en seco, y el método idéntico AOAC 999.111 como método del Tipo II; así como el Método 161 NMKL (1998) por EAA tras digestión por microondas y el método idéntico AOAC 991.10, como método del Tipo III. El CCMAS también había ratificado cinco métodos generales para la detección de alimentos irradiados³. El Comité señaló que otras cuestiones remitidas por el CCMAS se examinarían al tratar de los correspondientes temas del programa

INFORMES RESUMIDOS DE LAS REUNIONES 55ª Y 56ª DEL COMITÉ MIXTO FAO/OMS DE EXPERTOS EN ADITIVOS ALIMENTARIOS (JECFA) (Tema 4a del programa)⁴

7. El Comité de Expertos, en su 55ª reunión, evaluó 11 aditivos alimentarios, 124 aromatizantes en cuatro grupos respectivos, y dos contaminantes. Se prepararon en total 383 especificaciones (345 aromatizantes y 38 aditivos alimentarios). Ochenta y seis especificaciones fueron clasificadas como “provisionales” y 297 como “completas”. Se habían hecho buenos avances en aromatizantes, ya que se habían elaborado especificaciones “completas” para el 74% de los 758 aromatizantes que se habían ido examinando desde la 46ª reunión. El

¹ CX/FAC 01/1

² CX/FAC 01/2

³ ALINORM 01/23, párrs. 86, 106 y Ap. IV

⁴ Resumen y conclusiones de la 55ª reunión (Ginebra, 6 a 15 de junio de 2000) y de la 56ª reunión (Ginebra, 6 a 15 de febrero de 2001) del JECFA

JECFA esperaba actualizar la mayoría de las especificaciones “provisionales” restantes en la 57ª reunión, que había de celebrarse en junio de 2001 si se le facilitaba información completa.

8. Entre los aditivos alimentarios que fueron evaluados hubo remisiones del CCFAC para examinar la ampliación de los usos del peróxido de benzoilo, óxido nitroso y tartrato de estearilo en el Proyecto de Norma General para los Aditivos Alimentarios, además de los usos que habían sido aprobados anteriormente por el JECFA. En vista de que no se habían facilitado datos toxicológicos relativos a la evaluación de la inocuidad de estos usos adicionales, al Comité no le fue posible examinarlos.

9. Se mantuvo la ingestión semanal tolerable provisional (ISTP) de 7 µg/kg de peso corporal para el cadmio. Aunque desde la evaluación anterior se había puesto a disposición información que indicaba que una proporción de la población general podía sufrir un mayor riesgo de disfunción tubular provocada por el cadmio, el Comité no tenía una buena base para modificar la ISTP porque las estimaciones del riesgo que podían hacerse actualmente eran imprecisas. Se pidieron más datos.

10. Se volvió a evaluar la toxicidad aguda del estaño, pero los datos para establecer una dosis de referencia aguda eran insuficientes. El Comité reiteró la opinión expresada anteriormente de que concentraciones de 150 mg/kg en las bebidas enlatadas y de 250 mg/kg en otros alimentos enlatados podían producir manifestaciones agudas de irritación gástrica en determinadas personas.

11. En su 56ª reunión, el Comité había evaluado varias micotoxinas: aflatoxina M₁, fumonisinas, ocratoxina A, y el tricoteceno deoxinivalenol, así como las toxinas T-2 y HT-2. Se llevaron a cabo evaluaciones integradas, en las que se determinaron las fuentes de contaminación, se evaluaron los estudios disponibles sobre metabolismo, toxicológicos y epidemiológicos, fueron revisados métodos analíticos, protocolos de muestreo y los efectos de la elaboración. La ingestión fue estimada sobre la base de datos de vigilancia y consumo, y se determinaron procedimientos de prevención y control.

12. Se estimaron la potencia carcinógena y el riesgo de la población de la aflatoxina M₁ basándose principalmente en datos toxicológicos y epidemiológicos disponibles sobre la aflatoxina B₁, suponiendo que la aflatoxina M₁ tiene una potencia de un décimo de la aflatoxina B₁, y en estimaciones de la ingestión relativas a la dieta regional europea. Se compararon los efectos de la contaminación en los dos niveles máximos propuestos de 0,05 y 0,5 µg/kg en la leche. En la hipótesis del peor caso, los riesgos de cáncer de hígado pronosticados al pasar de 0,05 a 0,5 µg/kg eran muy pequeños y no serían mensurables.

13. Se asignó una ingestión diaria tolerable máxima provisional (IDMTP) de grupo de 2 µg/kg de peso corporal a las fumonisinas B₁, B₂ y B₃. Las estimaciones de la ingestión basadas en datos disponibles sobre el consumo nacional estaban muy por debajo de este valor.

14. Se mantuvo la ingestión semanal tolerable provisional (ISTP) de 100 ng/kg de peso corporal para la ocratoxina que se había establecido anteriormente. Al examinar los efectos de los dos límites máximos propuestos de 5 y 20 µg/kg en los cereales, de los datos se desprendía que no habría una diferencia importante en la ingestión por término medio. Los consumidores de cereales del 95 percentilo podían aproximarse a la ISTP.

15. Se asignó una IDMTP de 1 µg/kg de peso corporal al deoxinivalenol. La estimación de la ingestión dietética de este tricoteceno sobre la base de concentraciones medias y las dietas regionales del programa SIMUVIMA/Alimentos arrojaron valores que superaban aquel valor en cuatro de las cinco dietas regionales.

16. Se asignó una IDMTP de grupo de 60 ng/kg de peso corporal, sola o en combinación, a las toxinas T-2 y HT-2. De la información limitada disponible se desprendía que las dosis de ingestión no superarían este valor.

MEDIDAS QUE ES NECESARIO ADOPTAR COMO CONSECUENCIA DE LOS CAMBIOS EN EL ESTADO DE APROBACIÓN DE LAS IDA Y DE OTRAS RECOMENDACIONES TOXICOLÓGICAS (Tema 4b del programa)⁵

17. El Comité tomó nota de las medidas que había de adoptar el CCFAC como consecuencia de cambios en el estado de las dosis de ingestión diaria aceptable (IDA) y/o el establecimiento de nuevas IDA para aditivos alimentarios, u otras recomendaciones toxicológicas para contaminantes, como había recomendado el JECFA en su 55ª reunión.

18. La Secretaría de la OMS explicó que la recomendación del JECFA de que el “uso de la oleoresina de pimentón como especia era aceptable” se debía al hecho de que la sustancia era autolimitante como extracto de especia. La Secretaría de la OMS señaló también que el JECFA en su 55ª reunión era consciente del uso de la oleoresina de pimentón como color alimentario, pero que en la evaluación no se consideraban los usos como color alimentario.

19. El Comité observó que la información que figuraba en el documento debía ser examinada por los Grupos de Trabajo Especiales sobre la Norma General del Codex para los Aditivos Alimentarios y sobre la Norma General del Codex para los Contaminantes y las Toxinas Presentes en los Alimentos cuando examinara las enmiendas a las respectivas normas generales.

20. A este informe se adjunta como Apéndice XVIII el cuadro en que se resumen las “Medidas necesarias como consecuencia de cambios en el estado de formulación de las IDA y otras recomendaciones toxicológicas formuladas por el JECFA en su 55ª reunión.

DOCUMENTO DE EXAMEN SOBRE LA APLICACIÓN DE LOS PRINCIPIOS DE ANÁLISIS DE RIESGOS A LOS ADITIVOS ALIMENTARIOS Y CONTAMINANTES DE LOS ALIMENTOS (Tema 5 del programa)⁶

21. El CCFAC, en su 32ª reunión, acordó que el documento fuera revisado por un grupo de redacción dirigido por los Estados Unidos de América, partiendo de las observaciones presentadas y los debates del Comité, y distribuido para recabar observaciones y sometido luego a ulterior examen en su siguiente reunión⁷. El documento revisado fue presentado por los Estados Unidos de América.

22. La delegación de Suecia, hablando en representación de los países miembros de la UE, destacó las propuestas presentadas en las observaciones de la CE, entre otras que algunos apartados deberían redactarse nuevamente para aclarar los requisitos relativos a la disponibilidad y presentación de datos; indicar que el establecimiento de prioridades era una labor de gestión de riesgos y, por consiguiente, responsabilidad del CCFAC; reconocer que el JECFA no debería recomendar al CCFAC niveles ALARA, puesto que esto era una opción de gestión de riesgos; y eliminar la definición de “perfil de riesgos”.

23. La delegación de Marruecos indicó que había que examinar más detenidamente varias cuestiones, incluida la comunicación de riesgos con el público; la independencia y la selección geográfica de expertos; la protección de los consumidores en relación con las prácticas comerciales leales (además de las preocupaciones para la salud); la relación entre el establecimiento de prioridades en el CCFAC y la labor del JECFA; la necesidad de tener en cuenta las diferencias geográficas en las dietas cuando se establece la IDA; y cómo asegurar que los datos de los países en desarrollo estuvieran disponibles para el proceso de evaluación de riesgos, como había recomendado la Comisión.

24. La delegación de Brasil propuso que se enmendaran las recomendaciones del Anexo 2 para reflejar que el Comité solamente debería ratificar los aditivos para los cuales el JECFA había establecido especificaciones de identidad y pureza, puesto que todo ello era necesario para realizar la evaluación de riesgos.

⁵ CX/FAC 01/3

⁶ CL 2000/40-FAC y observaciones presentadas por Indonesia, Nueva Zelandia (CX/FAC 01/4), Argentina y Uruguay (CRD 12)

⁷ ALINORM 01/12, párr. 25

25. La delegación de Noruega señaló que, aunque el título del documento hacía referencia a la Política de Evaluación de Riesgos, este aspecto no estaba suficientemente desarrollado y la cuestión de la comunicación del riesgo debería elaborarse más a fondo.

26. La delegación de la India, respaldada por algunas delegaciones, propuso omitir la referencia a “otros factores legítimos” en las recomendaciones del Anexo II, al propio tiempo que observó que se mencionaba como antecedente en otras partes del documento. Otras delegaciones y el observador de la Organización Internacional de Asociaciones de Consumidores subrayaron la importancia de abordar otros factores y observaron que actualmente el Comité del Codex sobre Principios Generales (CCGP) estaba debatiendo esta cuestión.

27. El Comité observó que los Principios Prácticos Generales para el Análisis de Riesgos y la consideración de “otros factores legítimos” eran responsabilidad del CCGP, como había decidido la Comisión. Además, el Comité Ejecutivo había confirmado que no era necesario que otros Comités adoptaran ulteriores medidas en relación con el debate actual en el seno del CCGP. La Secretaría recordó que la Comisión había pedido a los Comités del Codex pertinentes que identificaran los elementos del análisis de riesgos utilizados en el proceso de decisión y que la Comisión examinaría un informe sobre los trabajos de análisis de riesgos en la labor del Codex.

28. La Secretaría del JECFA recordó que éste proporcionaba evaluaciones de riesgos y asesoramiento técnico en ámbitos como aditivos alimentarios y contaminantes, residuos de medicamentos veterinarios y alérgenos a los Comités del Codex pertinentes (CCFAC, CCRVDF, CCCFL). En relación con la selección de expertos, la lista de expertos del JECFA había sido publicada en la página web de la FAO, y en la última reunión del JECFA sobre micotoxinas se había hecho una convocatoria entre los países miembros para conseguir expertos. La Secretaría del JECFA subrayó que los expertos eran seleccionados sobre la base de su competencia e independencia, teniendo en cuenta la representación geográfica para procurar que todas las regiones estuvieran representadas. A los expertos se les pedía también que presentaran una declaración de intereses. La disponibilidad de datos de los países en desarrollo era una gran preocupación reconocida por la FAO y la OMS, y ambas organizaciones disponían de programas de asistencia técnica que podían contribuir al desarrollo de la capacidad nacional para la evaluación de riesgos.

29. El Comité acordó que la delegación de los Estados Unidos de América., con asistencia de Australia, Países Bajos, Noruega, Reino Unido, Suecia y Tailandia, revisaría el documento (Documento de examen sobre la aplicación de los principios de análisis de riesgos para los aditivos alimentarios y los contaminantes de los alimentos), basándose en las observaciones recibidas y el debate anterior, a fin de distribuirlo para recabar observaciones adicionales y someterlo luego a examen en su siguiente reunión.

RATIFICACIÓN Y/O REVISIÓN DE LAS DOSIS MÁXIMAS DE ADITIVOS ALIMENTARIOS EN LAS NORMAS DEL CODEX (Tema 6 del programa)⁸

30. El Comité examinó las disposiciones sobre aditivos en las normas para productos que estaban elaborando el Comité para la Leche y los Productos Lácteos (CCMPD), el Comité de Productos del Cacao y el Chocolate (CCCPC), el Comité sobre Sopas y Caldos (CCSB), el Comité sobre Frutas y Hortalizas Elaboradas (CCPFV) y el Comité sobre Pescado y Productos Pesqueros (CCCFPP). El Comité ratificó las disposiciones para aditivos propuestas con las enmiendas y observaciones siguientes.

Proyecto de Norma de Grupo para el Queso no Maduro, Incluido el Queso Fresco

31. El Comité reafirmó que no deberían recomendarse dosis de uso según los BPF para los aditivos que tienen una IDA numérica, y por consiguiente no ratificó el uso de la curcumina (100) según los BPF debido a su IDA provisional de 0-1 mg/kg de peso corporal.

32. El Comité observó que la oleoresina de pimentón (160c) había sido evaluada por el JECFA como aromatizante (extracto de especia), no como color, por lo que no ratificó su uso como color. El Comité observó que el JECFA había establecido una IDA “no especificada” para el gluconato de sodio (576) y confirmó su uso de acuerdo con los BPF.

33. El Comité acordó que la pimaricina (235) fuese ratificada temporalmente en espera de su reevaluación por el JECFA, de acuerdo con la decisión adoptada en la 32ª reunión del CCFAC⁹ respecto a este aditivo.

⁸ CX/FAC 01/5, CX/FAC 01/5-Add.1 y Add.2

Anteproyecto de Norma Revisada para el Suero en Polvo

34. La Secretaría del JECFA informó al Comité de que el JECFA no había establecido una IDA para el peróxido de benzoilo (928) y había recomendado una dosis máxima de uso de 40 mg/kg para el tratamiento de las harinas. Por consiguiente, no fue ratificada la dosis propuesta de 100 mg/kg para el suero en polvo.

Anteproyecto de Norma para el Chocolate y los Productos de Chocolate

35. El Comité ratificó las disposiciones sobre aditivos alimentarios propuestas, pero no ratificó la dosis según los BPF para la vainillina y la vainillina de etilo en vista de su IDA numérica.

36. La delegación de los Estados Unidos de América propuso omitir el ácido ciclámico (952), puesto que en su legislación nacional no estaba permitido debido a razones de inocuidad. Otras delegaciones apoyaron su inclusión ya que actualmente estaba permitido en varios países. El Comité acordó mantener la sección actual sobre edulcorantes. La delegación de Estados Unidos de América, apoyada por las delegaciones de Canadá y Tailandia, manifestó que por motivos de inocuidad de los alimentos no estaba de acuerdo en que se incluyera este aditivo.

37. La Secretaría del JECFA informó al Comité de que no se había asignado una IDA al oro (175) y plata (174); sin embargo, el JECFA había acordado que, dados su uso y consumo muy limitados, no se consideraban un peligro para la salud. Por consiguiente, el Comité acordó ratificar el uso de oro y plata en el chocolate y los productos de chocolate.

Proyecto de Norma Revisada para Cacao en Polvo (cacaos) y Mezclas Desecadas de Cacao y Azúcares

38. La delegación del Japón, haciendo referencia a sus observaciones¹⁰ por escrito, y de acuerdo con los debates anteriores en el CCCPC, presentó la justificación técnica para que se incluyera un emulsionante y varios estabilizantes y espesantes en la Norma.

39. La delegación de Suiza, respaldada por algunas delegaciones, manifestó su opinión de que muchos emulsionantes ya estaban permitidos en los cacaos en polvo según el nivel de BPF y la adición de otras sustancias podía incrementar de manera significativa la ingestión de aditivos, y propuso que el tema se remitiera al CCCPC para su ulterior examen. También se señaló que aunque los ésteres de ácidos grasos de propilenglicol (475) ya estaban incluidos en la NGAA para una serie de alimentos, en el cacao y los productos de chocolate no había disposiciones para este aditivo.

40. Otras delegaciones señalaron que el papel del Comité era asegurar el uso inocuo de los aditivos y no había ninguna razón para limitar el uso de aditivos inocuos cuando se había presentado una justificación tecnológica como era ahora el caso. El Comité acordó añadir los aditivos propuestos por la delegación del Japón a las secciones sobre emulsionantes, estabilizantes y espesantes (CX/FAC 01/5, páginas 18-19).

Proyecto de Norma Revisada para Caldos y Consomé

41. El Comité ratificó las disposiciones para aditivos propuestas, pero, de acuerdo con su decisión anterior sobre la oleoresina de pimentón (160c), el Comité acordó no ratificarla como color sino incluirla en la sección de aromatizantes, ya que había sido evaluada por el JECFA como aromatizante (extracto de especia) (véase también párrafo 32 *supra*).

Otras disposiciones

42. El Comité ratificó las disposiciones para aditivos en las normas siguientes según habían sido propuestas:

- Anteproyecto de norma revisada para los productos de caseína comestibles
- Anteproyecto de norma revisada para las cremas (natas), cremas batidas y cremas fermentadas
- Proyecto de norma revisada para la masa de cacao (cacao) (licor de cacao/chocolate) y bizcocho de cacao.
- Proyecto de norma para galletas “cracker” de pescado, crustáceos y moluscos de agua salada y agua dulce

⁹ ALINORM 01/12, párr.29.

¹⁰ CX/FAC 01/5, páginas 18 a 19

- Anteproyecto de norma para el arenque del Atlántico en salazón y espadín en salazón
- Proyecto de norma revisada para la compota de manzana enlatada
- Proyecto de norma revisada para las peras enlatadas
- Proyecto de norma para el “Kimchi”
- Proyecto de norma para brotes de bambú enlatados
- Anteproyecto de norma para frutas de hueso enlatadas

EXAMEN DE LA NORMA GENERAL DEL CODEX PARA LOS ADITIVOS ALIMENTARIOS (Tema 7 del programa)

INFORME DEL GRUPO ESPECIAL DE TRABAJO SOBRE LA NORMA GENERAL DEL CODEX PARA LOS ADITIVOS ALIMENTARIOS (Tema 7a del programa)¹¹

43. En su 32ª reunión, el CCFAC decidió volver a convocar al Grupo Especial de Trabajo sobre la Norma General del Codex para los Aditivos Alimentarios antes de su 33ª reunión, bajo la presidencia de los Estados Unidos de América.¹² El Grupo Especial de Trabajo estuvo presidido por el Dr. D. Keefe (EE.UU.), y la Sra. Fabech (Dinamarca) y el Sr. N. Kildermark (Dinamarca) actuaron como relatora y relator, respectivamente. El Comité expresó su agradecimiento al Dr. A. Rulis por su orientación y dirección del Grupo de Trabajo sobre la Norma General para los Aditivos Alimentarios.

44. El Presidente del Grupo de Trabajo resumió brevemente las conclusiones de su debate y propuso varias recomendaciones generales al Comité:

Aditivos con una ingestión diaria aceptable “no especificada” (Cuadro 3 de la NGAA)

45. El Comité recordó que, en su 32ª reunión, había acordado distribuir para recabar observaciones el anteproyecto de enmiendas al Cuadro 3 (Aditivos con una ingestión diaria aceptable “no especificada”) en el Trámite 3 del Procedimiento acelerado, con sujeción a su confirmación por la 47ª reunión del Comité Ejecutivo¹³. La 47ª reunión del Comité Ejecutivo aprobó las enmiendas al Cuadro 3 de la NGAA conforme al Procedimiento acelerado¹⁴. Las observaciones presentadas en respuesta a la circular CL 2000/10-FAC sobre el anteproyecto de enmiendas al Cuadro 3 figuraban en los documentos CX/FAC 01/8 y los Documentos de Sala 5 y 14.

46. La Secretaría del JECFA informó al Comité de que la IDA temporal “no especificada” para la gamma ciclodextrina (SIN 458) había sido revisada por la 53ª reunión del JECFA para convertirla en una IDA completa “no especificada”. El Comité acordó remitir las sustancias siguientes que tenían una IDA completa “no especificada” del JECFA a la Comisión en su 24º período de sesiones para su aprobación definitiva en el Trámite 5 del Procedimiento acelerado como enmiendas al Cuadro 3 de la NGAA:

- Carboximetilcelulosa sódica, hidrolizada por encima (SIN 469)
- Gamma ciclodextrina (SIN 458)
- Jarabe de poliglicitol (SIN 964)
- Eritritol (SIN 968)

47. El Comité acordó también remitir a la Comisión en su 24º período de sesiones las sustancias que se indican a continuación con una IDA temporal “no especificada” del JECFA, para su adopción final en el Trámite 5 del Procedimiento acelerado como enmiendas al Cuadro 3 de la NGAA, en el entendimiento de que estas sustancias no serían incorporadas en el Cuadro 3 a no ser que en la 57ª reunión del JECFA se les asignara una IDA completa “no especificada”:

- Alga Eucheuma elaborada (SIN 407a)
- Curdlan (SIN 424)
- Sulfato de sodio (SIN 514)

¹¹ CRD 1

¹² ALINORM 01/12, párr. 50

¹³ ALINORM 01/12, párr. 45 y Apéndice VI

¹⁴ ALINORM 01/3, Apéndice 3

48. Las enmiendas al Cuadro 3 de la NGAA remitidas a la Comisión para su adopción final en el Trámite 5 del Procedimiento acelerado se adjuntan a este informe como Apéndice V.

Categorías de Alimentos o Alimentos individuales excluidos de las condiciones generales del Cuadro 3 (Anexo al Cuadro 3 de la NGAA)

49. El Comité quedó informado de que mediante la circular 2000/33-FAC se habían pedido propuestas para el uso de aditivos del Cuadro 3 de las categorías de alimentos que figuran en el Anexo al Cuadro 3. El Comité se mostró de acuerdo con las recomendaciones (Apéndice 2 del CRD 1) del GT relativas a las revisiones del Anexo al Cuadro 3 de la NGAA. El Comité observó que, de resultas de esta decisión, las disposiciones para los aditivos del Cuadro 3 que figuraban en los Cuadros 1 y 2 serían revisadas en consonancia con ello.

50. El Comité remitió las enmiendas al Anexo del Cuadro 3 a la Comisión para su adopción en el Trámite 5/8. El Anexo revisado al Cuadro 3 se adjunta a este informe como Apéndice VI.

Grupo de Control de la Calidad para la Norma General para los Aditivos Alimentarios

51. El Comité convino con la recomendación del GT de que las disposiciones sobre aditivos alimentarios para los nitratos, nitritos y fosfatos fueran enmendadas en la próxima revisión del proyecto de NGAA a fin de tener en cuenta las recomendaciones del Grupo de Control de la Calidad para la NGAA en el sentido de corregir los errores de sistema en la base informativa para que guardara coherencia con dicha base de la IDA del JECFA. Australia observó que el nivel propuesto para los fosfatos en el vino tal vez era innecesariamente restrictivo, por lo que aportaría datos para modificar los niveles propuestos.

52. El Comité se mostró también de acuerdo con la recomendación del Grupo de Trabajo de que los aditivos restantes priorizados (Categoría V), así como los benzoatos, BHA, BHT, sulfitos y TBHQ (Apéndice 5 al CRD 1) fueran examinados en su siguiente reunión y, a este respecto, que se distribuyeran las recomendaciones del Grupo de Control de la Calidad y un resumen de los datos de base para estos aditivos con la próxima revisión del proyecto de NGAA.

53. El Comité estuvo de acuerdo con la recomendación del Grupo de Trabajo de que se restableciera el Grupo Oficioso de Control de la Calidad para la NGAA (Australia, Brasil, Estados Unidos de América, Japón, Sudáfrica, y la CE) y que repasara los datos básicos sobre el peróxido de benzoilo, tartrato de estearilo, óxido nitroso y aceite mineral a fin de esclarecer sus usos propuestos.

Observaciones generales

54. Nueva Zelandia expresó su opinión sobre la necesidad de aplicar la metodología sobre la evaluación de la exposición para asegurar que la ingestión de aditivos no excediera de la IDA. La delegación de Suecia, hablando en nombre de los Estados Miembros de la UE y respaldada por otras delegaciones, Suiza y el observador de la Organización Internacional de Asociaciones de Consumidores, opinó que en general el uso de aditivos alimentarios debía ser mínimo y que las dosis debían ser tan bajas como fuera posible técnicamente. También se sugirió que en los alimentos frescos básicos y alimentos sin elaborar no deberían autorizarse aditivos alimentarios y que debería restringirse el uso de aditivos en preparados para lactantes y alimentos de destete.

Carácter futuro del Grupo Especial de Trabajo sobre la Norma General del Codex para los Aditivos Alimentarios

55. El Comité decidió volver a convocar al Grupo Especial de Trabajo sobre la Norma General del Codex para los Aditivos Alimentarios para que se reuniera antes de su siguiente reunión, bajo la presidencia de los Estados Unidos de América., y manifestó su aprecio por la diligente labor realizada por el Grupo de Trabajo y su presidente, el Dr. D. Keefe. El Comité transmitió también su agradecimiento especial a la Sra. B. Fabech, quien había prestado excepcionales servicios como relatora del GT a lo largo de los años.

DOCUMENTO DE EXAMEN SOBRE LAS RELACIONES ENTRE LAS NORMAS DEL CODEX PARA PRODUCTOS Y LA ULTERIOR ELABORACIÓN DE LA NORMA GENERAL DEL CODEX PARA ADITIVOS ALIMENTARIOS (Tema 7b del programa)¹⁵

56. El CCFAC, en su 32ª reunión, aceptó el ofrecimiento de la Secretaría del Codex de preparar un documento de examen sobre la relación entre las Normas del Codex para Productos y la elaboración futura de la NGAA¹⁶ para distribuirlo, recabar observaciones y examinarlo en su 33ª reunión. Debido a limitaciones de tiempo no se recabaron observaciones.

57. El Comité reafirmó el principio de que las disposiciones para aditivos alimentarios de todas las normas del Codex deberían incluirse en la NGAA y, por consiguiente, la cuestión no era la de qué disposiciones tenían preferencia sino solamente de que las respectivas disposiciones fueran coherentes. A fin de asegurar la coherencia entre las disposiciones para aditivos alimentarios de las normas del Codex y las disposiciones de la NGAA, el Comité aceptó el ofrecimiento de los Estados Unidos de América., con la asistencia de Canadá, India, Japón, Suiza, Tailandia, CIAA, Francia, Dinamarca, Italia, Suecia (coordinados por la CEE), ELC, FIL y OIV, de preparar un “Documento de examen sobre la relación entre las normas del Codex para productos y la Norma General del Codex para los Aditivos Alimentarios, incluido el examen del Sistema de Clasificación de Alimentos” para distribuirlo, recabar observaciones y examinarlo a examen en la 34ª reunión del CCFAC.

58. El Comité acordó que el documento de examen debería estar basado en el documento CX/FAC 01/6 y que en él se deberían examinar el Preámbulo a la NGAA, las disposiciones del Manual de Procedimiento del Codex Alimentarius con respecto a las relaciones entre los Comités del Codex y el Documento de examen sobre la aplicación de los principios de análisis de riesgos para los aditivos alimentarios y contaminantes de los alimentos (CI 2000/40-FAC). También se acordó que el Grupo de Redacción examinara especialmente el Sistema de Clasificación de los Alimentos (SCA) de la NGAA para asegurar una interpretación coherente de las categorías de alimentos del SCA en relación con las Normas del Codex para Productos (véase también el tema 7c del programa).

OBSERVACIONES SOBRE EL SISTEMA DE CLASIFICACIÓN DE ALIMENTOS DE LA NORMA GENERAL DEL CODEX PARA ADITIVOS ALIMENTARIOS (Tema 7c del programa)¹⁷

59. El CCFAC, en su 32ª reunión, acordó que el Sistema de Clasificación de los Alimentos de la NGAA se distribuyera para recabar observaciones y fuera sometido a examen en su siguiente reunión¹⁸.

60. El Comité acordó revisar el Sistema de Clasificación de los Alimentos de acuerdo con las recomendaciones del Grupo de Trabajo (Apéndice 3 al CRD 1) en el sentido de que se introduzcan las siguientes enmiendas:

- La “Cuajada de soja” fue eliminada como ejemplo de la categoría 04.2.2.6 (Pulpa y preparados de hortalizas, y nueces y semillas) y pasada a una nueva categoría de alimentos 6.8 – Productos de soja.
- La categoría 05.1.1 – Mezclas de cacao (polvos) fue ampliada a “mezclas de cacao (polvos) y masa/torta de cacao”.
- La categoría 11.1 – Azúcares refinados fue ampliada a “Azúcar refinado y sin elaborar”.

61. La delegación de Suecia, hablando en nombre de los Estados miembros de la UE, propuso hacer un cambio en la categoría de alimentos 6.4 – Pastas y fideos, para reflejar las diferencias en el uso de aditivos en otros productos. Otras delegaciones manifestaron su preocupación por los cambios propuestos ya que estas categorías de alimentos se interpretaban de forma diferente en las distintas regiones del mundo, por ejemplo diferencias de composición entre las dos observadas por otras delegaciones.

¹⁵ CX/FAC 01/6, CX/FAC 01/6-Add. 1 (no publicado) y observaciones no solicitadas entregadas por la FIL (CRD 5)

¹⁶ ALINORM 01/12, párr. 35

¹⁷ Observaciones presentadas por CEFS, WSRO (CX/FAC 01/7), España, Tailandia, FIL, IOCCC (CRD 5) y OID (CRD 14)

¹⁸ ALINORM 01/12, párr. 37 y Apéndice VIII

62. El Comité confirmó que el Grupo de Redacción (véase el tema 7b del programa) examinaría también la asignación de alimentos al Sistema de Clasificación de Alimentos, incluyendo ejemplos de alimentos y su asignación en las categorías de alimentos de la Norma General. El Comité acordó también que el documento debería contener un análisis completo de la diferencia entre las pastas y fideos.

OBSERVACIONES SOBRE EL CUADRO 1 REVISADO, INCLUIDOS LOS BENZOATOS, DE LA NORMA GENERAL DEL CODEX PARA ADITIVOS ALIMENTARIOS (Tema 7d del programa)¹⁹

63. El CCFAC, en su 32ª reunión, remitió el anteproyecto de disposiciones para aditivos alimentarios del Cuadro 1 al Comité Ejecutivo para su aprobación en el Trámite 5²⁰. En su 47ª reunión, el Comité Ejecutivo adoptó el anteproyecto de disposiciones para aditivos alimentarios en el Trámite 5²¹. El CCFAC, en su 32ª reunión, acordó también remitir los niveles máximos para benzoatos al Trámite 6 para recabar observaciones adicionales y examinarlas en su presente reunión²².

64. Australia y Nueva Zelandia señalaron los bajísimos niveles para los ácidos málico y láctico en el vino y acordaron recabar mayores niveles mediante la justificación tecnológica que presentarán. El Comité se mostró de acuerdo con la recomendación del GT de remitir los niveles máximos para aditivos alimentarios en categorías específicas de alimentos (Apéndice IV, CRD 1) a la Comisión para su adopción en el Trámite 8 (véase el Apéndice II). El Comité acordó también que todos los aditivos alimentarios del Trámite 3 (CL 2000/33-FAAC, Apéndice II) fueran remitidos a la Comisión para su adopción en el Trámite 5 (véase el Apéndice III). Por lo que respecta a los niveles máximos en el Trámite 5 no examinados por el Comité, se acordó que se retuviese toda la información relativa a esos niveles.

65. El Comité se mostró de acuerdo con la recomendación del Grupo de Trabajo de que varios niveles máximos para aditivos alimentarios de categorías específicas de alimentos se mantuvieran en el Trámite 6 para recabar observaciones adicionales y examinarlas en la 34ª reunión del CCFAC (véase el Apéndice IV). Al tomar esta decisión, el Comité acordó que las delegaciones que figuraban en el Apéndice IV se encargaran de proporcionar la justificación tecnológica y demostrar la necesidad del uso de los respectivos aditivos, incluidas las dosis máximas propuestas, para que el CCFAC examinara todo ello en su 34ª reunión.

OBSERVACIONES SOBRE EL USO DE ADITIVOS ALIMENTARIOS COMO SUSTANCIAS INERTES (Tema 7e del programa)²³

66. El CCFAC, en su 32ª reunión, acordó pedir observaciones sobre el uso de aditivos como sustancias inertes para examinarlas en su presente reunión²⁴.

67. El Comité decidió que las sustancias inertes se incluyeran en la NGAA. En vista de esta decisión, el Comité acordó que un Grupo de Trabajo dirigido por Nueva Zelandia, y con la asistencia de Australia, Canadá, Dinamarca, Italia, Japón, Países Bajos, Reino Unido, AMFEP, CE, IDF, IFT, preparara un documento de examen sobre los coadyuvantes de elaboración y sustancias inertes en el contexto de la NGAA para distribuirlo, recabar observaciones y someterlo a examen en su siguiente reunión (véase también el tema 8 del programa). El Comité acordó que el documento incluyese un debate y propuesta de definición para las sustancias inertes, la posible enmienda de la definición que se da en el Codex sobre coadyuvantes de elaboración, la forma en que las sustancias se utilizan en la elaboración de alimentos, y las analogías y diferencias entre ellos.

¹⁹ CL 2000/33-FAC y observaciones presentadas por Canadá, China, Estados Unidos, India, Indonesia, AAC, CEFIC, CE, ELC, IFU, FIAM, IPPC, ISDC, ISA (CX/FAC 01/8), Argentina, Brasil, Dinamarca, Tailandia, Uruguay, IFAC, IOCCC, NATCOL (CRD 5) y Corea, Singapur y Suiza (CRD 14)

²⁰ ALINORM 01/12, párr. 49 y Apéndice V.

²¹ ALINORM 01/3, Apéndice IV.

²² ALINORM 01/12, párr. 48 y Apéndice IV.

²³ Observaciones presentadas por Canadá, Estados Unidos, Nueva Zelandia, CEFIC e ISDC (CX/FAC 01/9)

²⁴ ALINORM 01/12, párr. 32

DOCUMENTO DE EXAMEN SOBRE COADYUVANTES DE ELABORACIÓN (Tema 8 del programa)²⁵

68. El CCFAC, en su 32ª reunión, acordó que el Documento de examen sobre coadyuvantes de elaboración sería enmendado por Nueva Zelandia, en colaboración con la Secretaría del Codex, se distribuiría para recabar observaciones y se sometería a examen en la presente reunión²⁶. Debido a falta de tiempo, no se habían pedido observaciones y por consiguiente no se había publicado el documento CX/FAC 01/10-Add. 1.

69. En la presentación del documento de examen, la delegación de Nueva Zelandia observó que en el documento se examinaban las secciones del Manual de Procedimiento de la Comisión del Codex Alimentarius relativas a los coadyuvantes de elaboración, las definiciones actuales del Codex sobre aditivos alimentarios y coadyuvantes de elaboración, y varias opciones relativas al examen futuro de los coadyuvantes de elaboración, así como la opción de incluir éstos en la Norma General del Codex para los Aditivos Alimentarios.

70. El Comité acordó que el documento era un buen punto de partida para que el CCFAC siguiera examinando los coadyuvantes de elaboración. Se debatió el futuro del Inventario de coadyuvantes de elaboración. Se observó que el Inventario no era una lista positiva y que no todas las sustancias que figuraban en él habían sido necesariamente evaluadas. El Comité reconoció que el uso de las sustancias utilizadas como coadyuvantes de elaboración debía ser inocuo, pero reconoció que llevar a cabo evaluaciones específicas de todos los compuestos de la lista supondría una tarea ingente.

71. En vista de su debate sobre las sustancias inertes en el marco del Tema 7(e) del programa, el Comité confirmó que el grupo de redacción (véase párr. 67) prepararía un Documento de examen sobre los coadyuvantes de elaboración y sustancias inertes en el contexto de la Norma General del Codex para los Aditivos Alimentarios a fin de distribuirlo, recabar observaciones y someterlo a examen en su siguiente reunión. El Comité también acordó que se pidieran observaciones sobre el documento CX/FAC 01/10 en la circular adjunta a este informe para su examen por el Grupo de Redacción.

ANTEPROYECTO DE REVISION DE LA NORMA GENERAL DEL CODEX PARA ALIMENTOS IRRADIADOS (Tema 9a del programa)²⁷

72. El CCFAC, en su 32ª reunión, pidió a la OMS que, en colaboración con la FAO y el OIEA, revisara la Norma General del Codex para los Alimentos Irradiados para distribuirla, recabar observaciones y someterla a examen en la presente reunión²⁸. El Comité observó que la Norma General había sido revisada sobre la base de las observaciones escritas y orales presentadas en la 32ª reunión del CCFAC.

73. En la presentación del documento, el representante de la OMS observó que la FAO, el OIEA y la OMS habían confirmado su confianza en las conclusiones del Grupo de Estudio Mixto FAO/OIEA/OMS de que los alimentos irradiados a una dosis apropiada para lograr el objetivo técnico deseado eran inocuos para el consumo y adecuados nutricionalmente²⁹. Observó que se habían manifestado preocupaciones en torno a la inocuidad del 2-dodecilciclobutanone (2-DCB), pero que de las pruebas científicas disponibles no se desprendería que el 2-DCB supusiese un riesgo para la salud pública. El representante de ICGFI observó que antes de noviembre de 2001 se habrían terminado otros estudios sobre la toxicidad potencial del 2-DCB y que los resultados preliminares eran negativos en cuanto a genotoxicidad y citotoxicidad.

74. El representante de la Organización Internacional de Asociaciones de Consumidores puso en tela de juicio la necesidad de una dosis elevada de irradiación pues internacionalmente se comercian sólo unos pocos productos que causen graves problemas patógenos a los consumidores.

²⁵ CX/FAC 01/10 y CX/FAC 01/10-Add. 1 (no publicado)

²⁶ ALINORM 01/12, párr. 61.

²⁷ CX/FAC 01/11 y observaciones recibidas de los Estados Unidos de América. (CX/FAC 01/11-Add. 1), Canadá, México, CE, (CRD 6) y Filipinas, OMS (CRD 14).

²⁸ ALINORM 01/12, párr. 65

²⁹ Informe del Grupo Mixto FAO/OIEA/OMS de Estudio sobre irradiación a dosis elevadas, Serie de Informes Técnicos de a OMS 890, OMS, Ginebra (1999)

75. El Comité se mostró en general de acuerdo con el documento presentado y lo examinó sección por sección como sigue:

Sección 2.2 – Dosis absorbida

76. Algunas delegaciones apoyaron la propuesta de suprimir la sección 2.2 por lo que respecta a la limitación de la dosis media global de 10 kg y en vista de la recomendación hecha por el Informe de 1999 del Grupo de Estudio Mixto FAO/OIEA/OMS. Dado que otras delegaciones opinaban que la dosis media global absorbida por un alimento sometido a un proceso de irradiación debería expresarse como un requisito mínimo y proporcionar directrices útiles a los gobiernos, el Comité acordó mantener entre corchetes la declaración de que “La dosis media global absorbida por un alimento sometido a un proceso de irradiación no debería exceder de 10 kg y” para que la sección pudiese ser examinada en la siguiente reunión del CCFAC partiendo de los debates del ICGFI que se celebrarían en noviembre de 2001. La delegación de los Estados Unidos de América observó que el concepto de dosis media global no era útil ni significativo pues no era una cantidad mensurable y que las referencias a las dosis absorbidas debían expresarse como valores máximo o mínimos.

77. El Comité acordó servirse de una nota a pie de página simplificada para la declaración relativa a las dosis absorbidas mínimas y máximas que haría meramente referencia al Informe de 1999 del Grupo de Estudio Mixto FAO/OIEA/OMS.

Sección 2.3 – Instalaciones y control del procedimiento

78. El Comité decidió omitir el término “nacional” en todo el texto, puesto que los controles llevados a cabo por las autoridades competentes podían ser realizados por autoridades superiores o inferiores a la autoridad nacional. La delegación de la India se opuso a esta decisión.

Sección 3 – Higiene de los alimentos irradiados

79. El Comité acordó que el Código Internacional Recomendado de Prácticas del Codex – Principios Generales de Higiene de los Alimentos (CAC/RCP 1-1969, Rev. 3, 1997), incluido el Anexo sobre el Sistema de Análisis de Riesgos y de Puntos Críticos de Control (HACCP) y las Directrices para su aplicación, debería aplicarse para este procedimiento. Sin embargo, en vista de que la irradiación se utilizaba para controlar otros factores además de la inocuidad de los alimentos (como por ejemplo prevención de brotes y cuarentena), el Comité acordó aclarar que el HACCP solamente debería utilizarse “cuando procediera a efectos de inocuidad de los alimentos”.

Sección 4.1 – Requisito general

80. El Comité acordó añadir la frase “es beneficioso para los consumidores” a esta sección como una justificación más para el uso de la irradiación.

Sección 5 – Irradiación repetida

81. La delegación de Australia planteó algunas preguntas sobre la irradiación repetida de los alimentos de bajo contenido de humedad, de suerte que se eviten pérdidas nutricionales (apartado 5.1).

82. En vista de su decisión relativa a la Sección 2.2 – Dosis absorbida, el Comité acordó también mantener entre corchetes la declaración “La dosis absorbida media global que se haya acumulado no debería exceder de 10 kg y como consecuencia de una irradiación repetida” para que este requisito pudiera debatirse más detenidamente en la siguiente reunión del CCFAC.

Sección 6.2 - Alimentos preenvasados destinados al consumo directo

83. El representante de la Organización Internacional de Asociaciones de Consumidores señaló que debían etiquetarse no sólo los alimentos preenvasados sino todos los irradiados.

Nueva Sección 7.0 – Métodos de análisis y muestreo

84. El Comité acordó añadir una nueva sección 7.0 – Métodos de análisis y muestreo como una adición futura a la Norma.

Estado de tramitación del Anteproyecto de Revisión a la Norma General del Codex para Alimentos Irradiados

85. El Comité convino en las revisiones al texto examinadas anteriormente así como en otras enmiendas menores, y remitió el Anteproyecto de Revisión a la Norma General del Codex para Alimentos Irradiados a la Comisión para su aprobación provisional en el Trámite 5 (véase el Apéndice VII). La delegación de Alemania expresó sus reservas a esta decisión.

ANTEPROYECTO DE REVISIÓN DEL CÓDIGO INTERNACIONAL DE PRACTICAS RECOMENDADO PARA EL FUNCIONAMIENTO DE LAS INSTALACIONES DE IRRADIACIÓN UTILIZADAS PARA EL TRATAMIENTO DE ALIMENTOS (Tema 9b del programa)³⁰

86. El CCFAC, en su 32ª reunión, acordó pedir al Comité Ejecutivo que examinara como nueva labor el Anteproyecto de Revisión del Código Internacional de Prácticas Recomendado para el Funcionamiento de las Instalaciones de Irradiación Utilizadas para el Tratamiento de los Alimentos para que guardara coherencia con la revisión en curso de la Norma General para Alimentos Irradiados e incorporar a los principios del sistema HACCP³¹. El Comité Ejecutivo, en su 47ª reunión, aprobó la revisión al Código como nueva labor³².

87. El representante de la ICGFI presentó el Anteproyecto Revisado de Código de Prácticas, incluidas las observaciones presentadas por escrito. Señaló que era necesario hacer amplias revisiones porque el Código existente hacía hincapié en el funcionamiento de las instalaciones de irradiación en vez de hacerlo en aspectos relativos a la inocuidad de los alimentos, por lo que el título del Código fue modificado por “Código Internacional de Prácticas Recomendado para el Tratamiento de los Alimentos por Irradiación”. La Secretaría del Codex indicó que, en vista de que el título y el contenido del texto revisado había sido muy ampliado, la elaboración del nuevo texto dependía de su aprobación como nueva tarea por la Comisión del Codex Alimentarius.

88. El Comité llegó a las siguientes conclusiones iniciales relativas al Código:

- El Comité acordó que el apartado 2 de la sección de Introducción se omitiera, puesto que era una información poco pertinente en el contexto de un código de prácticas.
- La expresión “enfermedades transmitidas por los alimentos” debería sustituirse en todo el Código por “patógenos transmitidos por los alimentos”.
- El Comité acordó suprimir los Anexos 1 y 2 al Código actual porque ya no eran pertinentes.
- Sin embargo, dado que se estimaba que la información del Anexo 1 era de utilidad para algunas delegaciones, el Comité acordó que debería añadirse una nota a pie de página al apartado 3 de la sección 2.1 – Ámbito de aplicación, para indicar que la información sobre gamas de dosis técnicas de referencia podía obtenerse solicitándola al OIEA.
- El Comité acordó sustituir el primer apartado de la sección 2.1 – Ámbito de aplicación por el texto sugerido por los Estados Unidos de América. en sus observaciones por escrito³³.
- En la Sección 2.3 –Definiciones, el Comité omitió la definición de “Concesión de licencia a instalaciones”, ya que los requisitos de concesión de licencia eran responsabilidad de las autoridades nacionales. El Comité acordó también que la definición de Registro de instalaciones debía modificarse para que diga “Mantenimiento de un registro de las instalaciones de irradiación de alimentos autorizadas por las autoridades normativas competentes”.

³⁰ CX/FAC 01/12 y observaciones recibidas de los Estados Unidos de América. (CX/FAC 01/12-Add. 1), Canadá, México, CE, (CRD 6) y Filipinas (CRD 14).

³¹ ALINORM 01/12, párr. 65

³² ALINORM 01/3, Apéndice III

³³ “Este Código se refiere a los alimentos tratados con rayos gamma, rayos X o electrones acelerados para obtener, entre otras cosas, los efectos siguientes: control de patógenos transmitidos por los alimentos e infestación por insectos, inhibición de la germinación de tubérculos y prolongación de la duración en almacén de alimentos perecederos”.

Estado de tramitación del Anteproyecto de Revisión del Código Internacional Recomendado de Prácticas para el Funcionamiento de las Instalaciones de Irradiación Utilizadas para el Tratamiento de los Alimentos

89. El Comité decidió que el Código Internacional Recomendado de Prácticas para el Tratamiento de los Alimentos por Irradiación fuese revisado por la División Mixta FAO/OIEA de Técnicas Nucleares en Alimentos y Agricultura basándose para ello en los debates anteriores y en las observaciones por escrito, y fuese presentado para distribuirlo, recabar observaciones y someterlo luego a examen en la 34ª reunión de CCFAC. El Comité observó que esta iniciativa tendría que ser aprobada por la Comisión como nueva tarea.

ESPECIFICACIONES DE IDENTIDAD Y PUREZA DE LOS ADITIVOS ALIMENTARIOS FORMULADAS POR LA 55ª REUNIÓN CONJUNTA FAO/OMS DE EXPERTOS EN ADITIVOS ALIMENTARIOS (JECFA) (Tema 10 del programa)³⁴

90. El CCFAC, en su 32ª reunión, decidió volver a convocar, bajo la presidencia de los Estados Unidos de América, al Grupo Especial de Trabajo sobre Especificaciones antes de su presente reunión (ALINORM 01/12, párr. 71). El Grupo Especial de Trabajo estuvo presidido por el Dr. P. Kuznesof (EE.UU.); actuó como relatora la Sra. H. Wallin (Finlandia), mientras que la Sra. I. Meyland (Dinamarca) actuó de verificadora de la clasificación.

91. El Comité señaló que las especificaciones de identidad y pureza de los aditivos alimentarios formuladas por la 55ª reunión del JECFA (FAO/FNP 52 – Add. 8) se habían distribuido para la formulación de observaciones de acuerdo con el CX/FAC 01/13. El Comité remitió al JECFA un aditivo alimentario y dos aromatizantes de la Categoría III para obtener un nuevo asesoramiento al respecto. Se informó al Comité de que el JECFA había decidido retirar las especificaciones provisionales para 16 aditivos alimentarios porque no se había recibido ninguna información al respecto a pesar de reiteradas peticiones para que se presentaran datos.

92. Se informó al Comité de que se esperaba que las especificaciones del JECFA contenidas en el documento FNP 52 y sus apéndices 1 a 7 se pondrían a disposición de los interesados en forma electrónica para agosto de 2001. El GT fue informado también por la Secretaría de que la Guía de Especificaciones (FNP 5) sería examinada nuevamente y revisada. Se pidió a todos los interesados que presentaran datos de interés para la revisión de documento FNP 5.

Estado de tramitación de las Especificaciones de identidad y pureza de los aditivos alimentarios formuladas en la 55ª reunión del JECFA

93. El Comité acordó remitir a la Comisión 59 especificaciones sobre aditivos alimentarios y 262 especificaciones sobre aromatizantes de la Categoría, para su aprobación como especificaciones consultivas del Codex. De las 59 especificaciones sobre aditivos alimentarios, 31 especificaciones para emulsionantes fueron remitidas a efectos de aprobación de nuevos límites para el arsénico y el plomo, según procediese, y se suprimieron los límites para los metales pesados (como el plomo) (véase el Apéndice VIII).

94. El Comité agradeció al Grupo Especial de Trabajo sus esfuerzos y acordó volver a convocar dicho Grupo para que se reuniera bajo la presidencia de los Estados Unidos de América, antes de la 34ª reunión del CCFAC.

PROYECTO DE ENMIENDAS AL SISTEMA INTERNACIONAL DE NUMERACIÓN, INCLUIDAS LAS FUNCIONES TECNOLÓGICAS Y LAS CATEGORÍAS/SUBCATEGORÍAS FUNCIONALES (Tema 11 del programa)³⁵

95. El CCFAC, en su 32ª reunión, remitió al Comité Ejecutivo el anteproyecto de revisiones al sistema de SIN para su adopción preliminar en el Trámite 5, y acordó pedir observaciones para llevar a cabo revisiones adicionales al sistema SIN con carácter permanente. El Comité acordó pedir también observaciones específicas

³⁴ CX/FAC 01/13; Informe del Grupo Especial de Trabajo sobre Especificaciones (CRD 2) y observaciones presentadas por Finlandia (CX/FAC 01/13 add.1) y Japón (CRD 7)

³⁵ Observaciones presentadas por Canadá, IFAC (CX/FAC 01/14) y los Estados Unidos de América. (CRD 8)

sobre las funciones tecnológicas y las categorías/subcategorías³⁶ funcionales. El Comité Ejecutivo, en su 47ª reunión, adoptó el anteproyecto de revisiones al sistema SIN en el Trámite 5³⁷.

96. En respuesta a la petición de observaciones específicas sobre las funciones tecnológicas y las Categorías/Subcategorías funcionales al sistema SIN, el Comité acordó en principio que los términos utilizados en el sistema SIN debían corresponderse con los términos utilizados por el JECFA al evaluar los aditivos. El Comité acordó que se pidieran observaciones sobre este tema.

97. El Comité se mostró de acuerdo con la recomendación del Grupo Especial Oficioso de Trabajo presidido por Finlandia de que se necesitaba un criterio para identificar nuevos aditivos constituidos por combinaciones de aditivos que ya tenían asignados números SIN; p. ej. sal de acesulfamo-aspartamo. Se observó que al aditivo de “combinación” se le podía asignar un número totalmente nuevo, o alternativamente podían combinarse los números existentes de cada uno de los dos aditivos en cuestión (SIN 950/951). El Comité acordó que se recabaran observaciones al respecto.

98. El Comité expresó también su acuerdo con la recomendación del Grupo Especial Oficioso de Trabajo de que se pidieran observaciones sobre la necesidad de tres números de SIN diferentes para el aceite mineral, de calidad alimentaria (SIN 905a), ya que se observó que el JECFA había evaluado tres aceites minerales por separado y les había asignado valores de IDA y especificaciones diferentes.

Estado de tramitación de las enmiendas al Sistema Internacional de Numeración, incluidas las funciones tecnológicas y las categorías/subcategorías funcionales

99. El Comité remitió el proyecto de enmiendas al sistema SIN adoptado por el Comité Ejecutivo (en el Trámite 5) a la 24ª reunión de la Comisión para su aprobación final en el Trámite 8. El Comité acordó también hacer circular, para recabar observaciones, el número SIN 452 (vi) para el tripolifosfato de sodio y potasio como emulsionante, estabilizante, regulador de la acidez, leudante, secuestrante y agente de retención del agua en el Trámite 3 del Procedimiento acelerado, con sujeción a su aprobación por la Comisión (véase apéndice IX). El Comité acordó también pedir observaciones para hacer revisiones adicionales al SIN con carácter permanente.

RATIFICACIÓN Y/O REVISIÓN DE NIVELES MÁXIMOS PARA CONTAMINANTES EN LAS NORMAS DEL CODEX (Tema 12 del programa)³⁸

100. El Comité examinó las disposiciones para los contaminantes en varias normas de productos que se estaban elaborando o revisando en el Comité para la Leche y los Productos Lácteos (CCMP), el Comité sobre Productos del Cacao y el Chocolate (CCCPC), el Comité sobre Sopas y Caldos (CCSB), y el Comité sobre Aguas Minerales Naturales (CCNMW).

101. La delegación de los Estados Unidos de América, recordando debates anteriores sobre este tema, expresó el punto de vista de que el nivel de 1 mg/kg para el plomo propuesto en relación con varios productos era demasiado elevado y debía reducirse considerablemente. La delegación de Australia manifestó que, como norma, solamente deberían establecerse límites máximos para los productos que contribuyan de manera significativa a la ingestión de cada contaminante, sobre la base de la evaluación de la exposición. Salvo que fuera ese el caso, el límite máximo podría considerarse como norma de calidad más que como norma relacionada con la salud.

Anteproyecto de Norma Revisada para Productos de Caseína Comestibles Proyecto de Norma para Suero en Polvo

102. El Comité recordó que en su última reunión se había aprobado un nivel máximo para el plomo en la leche, añadiendo una nota a pie de página al efecto de que “para los productos lácteos debería aplicarse un factor de concentración apropiado”. El Comité acordó que, en vista de dicha decisión, no era necesario establecer niveles específicos en los productos lácteos y no ratificó los niveles propuestos en las normas.

³⁶ ALINORM 01/12 párr. 74 y Apéndice VII

³⁷ ALINORM 01/3, Apéndice IV

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

Proyecto de Norma Revisada para la Manteca de Cacao

103. La delegación de Malasia, apoyada por otras delegaciones, manifestó que el nivel de 0,1 mg/kg para el plomo en la manteca de cacao no estaba justificado y obstaculizaría el comercio sino se reducía de manera considerable el riesgo para la salud.

104. La delegación de Suiza, hablando en nombre de la Secretaría suiza del CCCPC, indicó que la reducción del nivel del plomo había sido propuesta y debatida ampliamente en el CCCPC, y que estaba en consonancia con los niveles de plomo para los aceites vegetales aprobados por el Comité en su última reunión. El Comité decidió que no había necesidad de aprobar los niveles máximos de plomo en la manteca de cacao, pues ya se habían incluido en el proyecto de niveles máximos para el plomo en aceites vegetales que se había presentado a la Comisión para su aprobación en el Trámite 8 (ALINORM 01/12, Apéndice XI).

Proyecto de Norma Revisada para la Masa de Cacao (Licor de Cacao/Chocolate) y Torta de Cacao Proyecto de Norma para Cacaos en Polvo (Cacaos) y Mezclas Secas de Cacao y Azúcares

105. Suiza, interviniendo en nombre de la Secretaría Suiza del CCCPC, informó al Comité de que el CCCPC había reducido el nivel máximo de plomo de 2 a 1 mg/kg y que se recomendaban los altos niveles de plomo en el cacao en grano debido a que la contaminación derivaba de la contaminación ambiental y del suelo, por lo que el CCCPC indicaba que 1 mg/kg era el nivel mínimo asequible. Algunas delegaciones indicaron que se necesitaba más información sobre la evaluación de la exposición para decidir si debían establecerse niveles específicos para los productos de chocolate a fin de atender las preocupaciones respecto de la inocuidad de los alimentos. El Comité decidió no ratificar los niveles máximos propuestos para el plomo en esos productos (incluidos el chocolate y los productos de chocolate) pues todo ello se examinaría en el marco de la Norma General del Codex para Contaminantes y Toxinas Presentes en los Alimentos.

Anteproyecto de Norma Revisada para el Chocolate y los Productos del Chocolate

106. El Comité recomendó que el cobre pasara de la sección de los contaminantes a la de “Composición y factores de calidad” en la norma, a la luz de su decisión anterior (ALINORM 99/12A, párr. 96) y para asegurar la coherencia con otras normas del Codex. El Comité decidió retirar el nivel para el arsénico a la luz de su decisión anterior de interrumpir la labor sobre los niveles para el arsénico, puesto que no disponía de métodos adecuados (ALINORM 99/12A, párr. 137).

107. La delegación de Alemania propuso establecer un nivel para el cadmio en el chocolate y productos del chocolate; el Comité acordó examinar esta cuestión en relación con el tema 16d del programa que trataba de los niveles de cadmio.

Anteproyecto de Norma Revisada para Caldos y Consomé

108. Algunas delegaciones expresaron la opinión de que el nivel propuesto para el plomo en productos desecados era demasiado elevado. El Comité mantuvo un intercambio de puntos de vista sobre la necesidad de un nivel para el plomo en los productos enlatados. El Comité decidió no ratificar los niveles máximos para el plomo pues éstos se examinarían en el marco de la Norma General para los Contaminantes y las Toxinas Presentes en los Alimentos.

109. El Comité acordó no ratificar el nivel para el estaño, puesto que todavía se estaba examinando el establecimiento de niveles máximos para el estaño en los alimentos enlatados.

Norma para las Aguas Minerales Naturales

110. El Comité ratificó los niveles de las sustancias relacionadas con la salud en la Norma para las Aguas Minerales Naturales (ALINORM 01/20, Apéndice III), observando que el Comité sobre Aguas Minerales Naturales los había establecido de acuerdo con los niveles de las Directrices de la OMS para el Agua Potable.

NORMA GENERAL DEL CODEX PARA LOS CONTAMINANTES Y LAS TOXINAS PRESENTES EN LOS ALIMENTOS (Tema 13 del programa)

INFORME DEL GRUPO ESPECIAL DE TRABAJO SOBRE CONTAMINANTES Y TOXINAS (Tema 13a del programa)³⁹

111. El CCFAC, en su 32ª reunión, decidió reconvocar el Grupo Especial de Trabajo sobre Contaminantes y Toxinas antes de su 33ª reunión⁴⁰. El Grupo Especial de Trabajo estuvo presidido por el Dr. Torsten Berg (Dinamarca). El Dr. Luba Tomaska (Australia) y el Sr. Niels B. Lucas Luijckx (Países Bajos) actuaron como relatores.

Proyecto de niveles máximos para el estaño

112. El Comité observó que la Comisión, en su 23ª reunión, decidió⁴¹ mantener los anteproyectos de niveles máximos para el estaño en el Trámite 5, en espera de que el JECFA reevaluara la toxicidad aguda del estaño. Teniendo en cuenta que el JECFA, en su 55ª reunión (junio de 2000), había examinado la toxicología y dosis aguda de referencia aguda del estaño, el Comité estuvo de acuerdo con la recomendación del Grupo de Trabajo de que los anteproyectos de niveles para el estaño deberían ser reexaminados en su 34ª reunión.

Futuro del Grupo Especial de Trabajo sobre Contaminantes y Toxinas Presentes en los Alimentos

113. El Comité decidió volver a convocar bajo la presidencia de Dinamarca al Grupo Especial de Trabajo sobre Contaminantes y Toxinas Presentes en los Alimentos antes de su siguiente reunión.

OBSERVACIONES ACERCA DE LA POSICIÓN ACORDADA DEL COMITÉ DEL CODEX SOBRE RESIDUOS DE PLAGUICIDAS RESPECTO DEL ESTABLECIMIENTO DE LÍMITES MÁXIMOS PARA RESIDUOS EXTRAÑOS (LMRE) (Tema 13b del programa)⁴²

114. El CCFAC, en su 32ª reunión, acordó⁴³ distribuir para recabar observaciones sobre la “Posición acordada del Comité del Codex sobre Residuos de Plaguicidas respecto del establecimiento de límites máximos para residuos extraños” (ALINORM 99/24A, Apéndice VIII) y examinarlas en su 33ª reunión.

115. El Comité decidió informar al Comité del Codex sobre Residuos de Plaguicidas (CCPR) que no se había observado ninguna contradicción entre los principios utilizados por el CCPR en el establecimiento de LMRE para determinadas sustancias y los principios utilizados por el CCFAC para el establecimiento de límites de contaminantes en los alimentos.

116. El Comité decidió que, en aras de una mayor armonización entre los dos órganos, en el futuro la Secretaría del Codex mantendría informados a ambos Comités de los avances relativos a esta cuestión, incluidos los principios para la evaluación de la exposición utilizados por ambos órganos, a fin de asegurar que no hubiera contradicciones.

LISTA 1 DEL ANTEPROYECTO DE NORMA GENERAL DEL CODEX PARA LOS CONTAMINANTES Y LAS TOXINAS PRESENTES EN LOS ALIMENTOS (Tema 13c del programa)⁴⁴

117. El CCFAC, en su 32ª reunión, convino⁴⁵ en establecer una nueva lista de la Norma General del Codex para los Contaminantes y las Toxinas Presentes en los Alimentos que contenga todos los niveles máximos o de referencia para los contaminantes en los alimentos así como su estado de tramitación. Debido a problemas de tiempo, no se había publicado el documento CX/FAC 01/17.

118. El Comité decidió reiterar su recomendación de que los Países Bajos elaborasen la Lista 1 de la Norma General del Codex para los Contaminantes y las Toxinas Presentes en los Alimentos (NGCT) para que fueran objeto de examen en su siguiente reunión. Se acordó que la Lista 1 incluiría todos los niveles máximos y de

³⁹ CRD 3

⁴⁰ ALINORM 01/12, párr. 80

⁴¹ ALINORM 99/37, párrs. 185 a 186

⁴² CX/FAC 01/16, CX/FAC 01/16-Add.1 (no publicado) y observaciones presentadas por Brasil (CRD 14)

⁴³ ALINORM 01/12, párr. 8

⁴⁴ CX/FAC 01/17 (no publicado)

⁴⁵ ALINORM 01/12, párr. 79.

referencia para los contaminantes en los alimentos que actualmente estaban sometidos al examen del Comité, así como los niveles máximos y de referencia actuales indicados en las normas para los productos del Codex con una nota sobre su estado de tramitación.

OBSERVACIONES SOBRE LA METODOLOGÍA Y PRINCIPIOS PARA LA EVALUACIÓN DE LA EXPOSICIÓN EN LA NORMA GENERAL DEL CODEX PARA LOS CONTAMINANTES Y LAS TOXINAS PRESENTES EN LOS ALIMENTOS (Tema 14a del programa)⁴⁶

119. En su 32ª reunión, el CCFAC decidió⁴⁷ unir como Anexo I (Metodología y Principios para la Evaluación de la Exposición en la Norma General del Codex para los Contaminantes y las Toxinas Presentes en los Alimentos) a su informe para distribuirlo, recabar observaciones en el Trámite 3 y someterlo a nuevo examen en la 33ª reunión del CCFAC.

120. La metodología propuesta en el Anexo fue redactada por el Reino Unido como medio de supervisión de la evaluación de riesgos a fin de utilizarla en el establecimiento de niveles máximos para su inclusión en la Norma General para los Contaminantes y las Toxinas Presentes en los Alimentos. Sobre la base de observaciones recibidas antes de la presente reunión del CCFAC, el Comité decidió suspender la labor respecto de dicho documento.

121. Como criterio alternativo, el Comité examinó la metodología propuesta en un Taller FAO/OMS sobre metodología para la evaluación de la exposición a contaminantes y toxinas, que se celebró en la Sede de la OMS del 7 al 8 de junio de 2000. Los resultados de este Taller fueron presentados por la delegación de Australia a los miembros del Grupo Especial de Trabajo sobre Contaminantes y Toxinas, y el informe se puso a disposición del Comité en la presente reunión.

122. El Comité decidió elaborar un Anteproyecto de Anexo a la Norma General para Contaminantes y Toxinas Presentes en los Alimentos sobre la evaluación de la exposición mediante la elaboración del Anexo 4 al Informe del Taller FAO/OMS sobre la evaluación de la exposición a contaminantes y toxinas presentes en los alimentos y el Anexo técnico sobre curvas de distribución de contaminantes en los productos alimenticios (CX/FAC 00/15-Add. 15), en el entendimiento de que el Anexo tendría que ser aprobado como nueva tarea por la Comisión. El Comité decidió que el Grupo de Redacción dirigido por Australia y Francia, y asistido por China, Dinamarca, los Estados Unidos de América., Filipinas, Irlanda, Italia, Japón, Noruega, Países Bajos, Reino Unido, Tailandia e IFT elaborara el Anteproyecto de Principios para la evaluación de la exposición a contaminantes y toxinas presentes en los alimentos para distribuirlo, recabar observaciones y examinarlo en su siguiente reunión.

123. El Comité acordó que el Grupo de Redacción elaborara los principios para la evaluación de la exposición sobre los contaminantes y las toxinas Presentes en los alimentos como parte integrante del análisis de riesgos. El Comité decidió que el documento contuviese parámetros para la política de evaluación de riesgos en sentido general, confirmara que el JECFA era el órgano responsable de la evaluación de riesgos, y se basara en la premisa de que la aplicación de la metodología apropiada necesaria en cada situación sería flexible. El Comité subrayó también que el documento fuese preparado en estrecha colaboración con la FAO y la OMS y enviado al JECFA para recabar observaciones.

OBSERVACIONES RESPECTO DEL ANEXO TÉCNICO SOBRE LAS CURVAS DE DISTRIBUCIÓN DE CONTAMINANTES EN PRODUCTOS ALIMENTICIOS (Tema 14b del programa)⁴⁸

124. En su 32ª reunión, el CCFAC acordó que se pidieran observaciones relativas a los datos sobre la contaminación real de los alimentos respecto del Anexo técnico sobre las curvas de distribución de contaminantes en productos alimenticios (CX/FAC 0015-Add. 1), con la intención de que oportunamente se

⁴⁶ Observaciones presentadas en respuesta a la circular CL 2000/10-FAC por parte de Australia, Canadá, Dinamarca, España, Noruega (CX/FAC 01/18), Australia (CRD 4), Tailandia (CRD 9), Francia y CE (CRD 14).

⁴⁷ ALINORM 01/12, párr. 85 y Apéndice XVII.

⁴⁸ Observaciones presentadas en respuesta a la circular CL 2000/10-FAC de Canadá (CX/FAC 01/19), Canadá (CRD 9) y Francia, CE (CRD 14).

incorporara el documento al Anexo 1 de la Norma General del Codex para los Contaminantes y las Toxinas Presentes en los Alimentos⁴⁹.

125. La delegación de Francia señaló que las curvas de distribución se habían elaborado para evaluar la exposición y ayudar en el proceso de establecimiento de límites máximos, lo cual debía ser el objetivo principal del Comité. Francia observó que el marco establecido para la evaluación de la exposición debía ser flexible.

126. Teniendo en cuenta el debate sostenido en el marco del tema 14a del programa *supra*, el Comité confirmó que el Anexo técnico sería objeto de examen para su inclusión en el Anteproyecto de Principios para la evaluación de la exposición a contaminantes y toxinas presentes en los alimentos.

MICOTOXINAS EN LOS ALIMENTOS Y LOS PIENSOS (Tema 15 del programa)

OBSERVACIONES SOBRE EL PROYECTO DE NIVEL MÁXIMO PARA LA AFLATOXINA M1 EN LA LECHE (Tema 15a del programa)⁵⁰

127. El CCFAC, en su 32ª reunión, decidió devolver el proyecto de nivel máximo de 0,05 µg/kg para la Aflatoxina M1 en la leche al Trámite 6 para recabar observaciones adicionales y someterlo a examen en su 33ª reunión. El CCFAC, en su 32ª reunión, pidió también a la 56ª reunión del JECFA (febrero de 2001) que examinara la exposición a la Aflatoxina M1 y llevara a cabo una evaluación cuantitativa del riesgo para comparar los niveles de 0,05 µg/kg y 0,5 µg/kg en la leche⁵¹.

128. Varias delegaciones y el representante de la OMS subrayaron la importancia de recibir datos de seguimiento de todas las regiones, ya que la mayoría de datos para la Aflatoxina M1 en la leche habían sido presentados por los Estados Miembros de la Unión Europea. Se observó que la FAO y la OMS contaban ya con programas destinados a prestar asistencia técnica a los países en desarrollo para la supervisión y el seguimiento.

129. Varias delegaciones expresaron su preocupación sobre el nivel de 0,5 µg/kg para la Aflatoxina M1 debido a que, en el caso de sustancias carcinógenas genotóxicas, la exposición a cualquier nivel podía entrañar un riesgo para la salud de los consumidores, y por consiguiente el nivel debía ser todo lo bajo que razonablemente fuera posible. Estas delegaciones indicaron que de la mayoría de los datos enviados al JECFA se desprendería que podía lograrse el nivel de 0,05 µg/kg. La delegación de Suecia, hablando en nombre de los Estados Miembros de la UE, subrayó que el nivel propuesto era más elevado que el nivel vigente en la CE y que no sería aceptable para sus consumidores por razones de salud.

130. Otras delegaciones puntualizaron que del informe del JECFA resultaba que el riesgo adicional teórico de cáncer de hígado pronosticado si se pasaba de 0,05 a 0,5 µg/kg era insignificante. El Secretario de la OMS para el JECFA comentó que el análisis presumía que toda la leche estaba contaminada y que, si se aplicara un análisis de distribución, el riesgo sería aún menor. Algunas delegaciones observaron que el nivel de 0,05 µg/kg parecía no poder lograrse en varias regiones del mundo y que bastaba un nivel de 0,5 µg/kg para la protección de la salud de los consumidores, que podía ser alcanzado razonablemente por todos los países. Se manifestó también que una reducción del nivel máximo podía suponer una reducción significativa de la disponibilidad de leche en los países en desarrollo y, por consiguiente, tener consecuencias negativas desde el punto de vista nutricional.

131. Algunas delegaciones propusieron que se interrumpiera el examen de la Aflatoxina M1 en la leche, ya que no existía consenso sobre el nivel propuesto y debido a que el comercio internacional de leche fresca era limitado. Otras delegaciones señalaron que el comercio internacional de productos derivados de la leche era bastante importante y que, por consiguiente, convenía establecer un nivel para la Aflatoxina M1 en la leche a fin de asegurar la protección de los consumidores.

Estado de tramitación del proyecto de nivel máximo para la aflatoxina M1 en la Leche

132. El Comité remitió el proyecto de nivel máximo de 0,5 µg/kg para la Aflatoxina M1 en la leche el 24º período de sesiones de la Comisión para su aprobación en el Trámite 8 (véase el Apéndice X). La delegación de

⁴⁹ ALINORM 01/12, párr. 85.

⁵⁰ Observaciones presentadas en respuesta a la circular CL 2000/10-FAC por Canadá, Noruega, CE (CX/FAC 01/20) y España, Noruega, Uruguay, (CRD 10)

⁵¹ ALINORM 01/12, párrs. 89 a 90 y Apéndice X.

Suecia, hablando en nombre de los Estados Miembros de la UE Presentes en la reunión (Irlanda, Francia, Bélgica, Dinamarca, Italia, Portugal, España, Suecia, Alemania, Austria, Finlandia, Reino Unido y Países Bajos), y las delegaciones de la República Checa, Hungría, República de Corea, Noruega, Polonia, República de Eslovaquia, Sudáfrica y Suiza manifestaron sus reservas a esta decisión por las razones indicadas anteriormente. El observador de la Organización Internacional de Asociaciones de Consumidores manifestó también su desacuerdo con la decisión.

Otros asuntos

133. El Comité acordó que se examinasen más detenidamente las cuestiones siguientes en el caso de las sustancias carcinógenas genotóxicas: la definición de la política de evaluación de riesgos; la relación entre las opciones de evaluación de riesgos y gestión de riesgos, especialmente el concepto ALARA; así como cuestiones de comunicación de riesgos, incluida la inspección de los consumidores. A tal fin, el Comité pidió a la FAO y la OMS que organizaran un taller mixto con ocasión de la 34ª reunión del CCFAC a fin de propiciar un mejor entendimiento sobre estos asuntos tan complejos.

ANTEPROYECTO DE PLAN REVISADO DE MUESTREO PARA EL CACAHUETE (MANÍ) (Tema 15b del programa)⁵²

134. El CCFAC, en su 32ª reunión, decidió⁵³ que un grupo de redacción bajo la dirección de los Países Bajos preparara un texto revisado del Plan de muestreo para el cacahuete (maní) para distribuirlo, recabar observaciones y someterlo a examen en la 33ª reunión del CCFAC.

Introducción

135. A propuesta de la delegación de Tailandia, apoyada por otras delegaciones, el Comité explicó que el plan de muestreo se aplicaba generalmente al cacahuete (maní) descascarado y que una sola muestra de laboratorio de 20 kg de cacahuete sin cáscara correspondía a 27 kg. de cacahuete con cáscara.

Sección A: Definiciones

136. El Comité intercambió opiniones sobre la propuesta de la delegación de la India de enmendar la definición de Muestra de laboratorio y acordó especificar al final de la definición que “La muestra debería molerse finamente y mezclarse por completo utilizando un proceso que se aproxime a la mayor homogeneización posible”.

Sección B: Muestreo

137. Se sugirió que en el Cuadro 1 el término inglés “Groundnuts” se cambiara por “Peanuts”(Cacahuetes/Maní). El Comité se mostró de acuerdo con varios cambios para mayor claridad en las secciones sobre "Número de muestras incrementales" y "Peso de muestras incrementales" como había propuesto la delegación de Nueva Zelanda.

Sección C: Preparación de la muestra

138. La referencia a “todo el material recibido por el laboratorio” se cambió por “todas las muestras de laboratorio obtenidas de una muestra global”, como había propuesto la delegación de la India y de acuerdo con la recomendación del CCMAS.

Estado de tramitación del anteproyecto de Plan revisado de muestreo para el contenido total de aflatoxinas en el cacahuete (maní) destinado a elaboración posterior

139. El Comité acordó remitir a la Comisión en su 24º período de sesiones el Anteproyecto de Plan de muestreo para el contenido total de aflatoxina en el cacahuete (maní) para elaboración posterior, para su aprobación en el Trámite 5/8, con la recomendación de omitir los trámites 6 y 7 (véase Apéndice XI).

⁵² CX/FAC 01/21 y observaciones presentadas por el Reino Unido, CE (CX/FAC 01/21-Add. 1) y México, Nueva Zelanda, Senegal y Tailandia (CRD 10).

⁵³ ALINORM 01/12, párr. 10.

OBSERVACIONES SOBRE EL ANTEPROYECTO DE NIVEL MÁXIMO PARA LA OCRATOXINA A EN LOS CEREALES Y LOS PRODUCTOS DE CEREALES (Tema 15c del programa)⁵⁴

140. En su 32ª reunión, el CCFAC decidió devolver el anteproyecto de nivel máximo de 5 µg/kg de ocratoxina A en los cereales y productos de cereales al Trámite 3 para recabar más observaciones⁵⁵.

141. El Comité observó que el JECFA había realizado en su 56ª reunión (febrero de 2001) una evaluación de riesgos sobre los niveles de 5 y 20 µg/kg de ocratoxina A en los cereales y los productos de cereales como le había pedido el CCFAC en su 31ª reunión, y había llegado a la conclusión de que se desconocía todo mecanismo de cancerogeneidad. La Secretaría del JECFA señaló que se estaban realizando otros estudios sobre esta cuestión y que la ocratoxina A se evaluaría en 2004. Por consiguiente, la reunión el JECFA había retenido la ISTP de 100 ng/kg de peso corporal por semana establecida precedentemente. Los consumidores de cereales correspondientes al 95º percentil tendrían una ingestión cercana a la ISTP, independientemente del límite (5 ó 20 µg/kg) de ocratoxina A que se utilizara en los cálculos de la ingestión de cereales y productos de cereales. La Secretaría del JECFA observó que, sobre la base de los datos disponibles, no era importante la diferencia en cuanto a exposición a esos dos niveles. El Comité tomó nota también de que la mayoría de los datos provenían de Europa, dado que la contaminación de los cereales con ocratoxina A era más frecuente en esta región.

142. La delegación de los Estados Unidos de América, respaldada por varias delegaciones, indicó que, debido a que la diferencia en el riesgo para la salud entre los dos límites propuestos era insignificante, en cuanto a inocuidad de los alimentos podía ser conveniente un nivel de 20 µg/kg. Por otra parte, la delegación observó que el trigo y la cebada eran los cereales que más contribuían a la ingestión de ocratoxina A, mientras que la contribución de otros cereales a la ingestión total era menos importante y no justificaba el establecimiento de un nivel máximo aplicable a todos los cereales.

143. La delegación de Suecia, hablando en nombre de los Estados Miembros de la UE, y el observador de la Organización Internacional de Asociaciones de Consumidores, subrayó que dado que la ingestión debida al consumo de cereales se cercaba a la ISTP, y que muchos otros alimentos contribuían a la ingestión total de ocratoxina, el nivel debía mantenerse lo más bajo que fuera posible. La delegación indicó también que el centeno contribuía en medida considerable a la ingestión de ocratoxina en Europa. Algunas delegaciones indicaron que los niveles observados en los cereales en Europa justificarían el establecimiento de un nivel incluso más bajo, como de 3 µg/kg, en los productos de cereales.

144. Tras un amplio debate, el Comité acordó que sería aceptable en general y viable el establecimiento de un nivel máximo de 5 µg/kg para la ocratoxina A en los cereales trigo, cebada y centeno, y sus derivados.

Estado de tramitación del anteproyecto de nivel máximo para la ocratoxina A en el trigo, la cebada, el centeno y los productos derivados

145. El Comité acordó remitir el anteproyecto de nivel máximo de 5 µg/kg para la ocratoxina A en el trigo, la cebada, el centeno y los productos derivados a la Comisión del Codex Alimentarius, en su 24º período de sesiones, para su aprobación en el Trámite 5 del Procedimiento (véase Apéndice XII).

ANTEPROYECTO DE CÓDIGO DE PRÁCTICAS PARA LA PREVENCIÓN DE LA CONTAMINACIÓN POR PATULINA DEL ZUMO (JUGO) DE MANZANA Y LOS INGREDIENTES DE ZUMO (JUGO) DE MANZANA EN OTRAS BEBIDAS (Tema 15d del programa)⁵⁶

146. El CCFAC, en su 32ª reunión, acordó elaborar un anteproyecto de Código de Prácticas para la Prevención de la Contaminación por Patulina del Zumo (Jugo) de Manzana y los Ingredientes de Zumo (Jugo) de Manzana en otras Bebidas para distribuirlo, recabar observaciones y examinarlo en la 33ª reunión del CCFAC⁵⁷. El Comité Ejecutivo, en su 47ª reunión, aprobó la propuesta de elaborar el Código de Prácticas como

⁵⁴ Observaciones presentadas en respuesta a la circular CL 2000/10-FAC por Canadá, Noruega, la CE (CX/FAC 01/20) y Uruguay (CRD 10).

⁵⁵ ALINORM 01/12, párr. 96 y Apéndice X.

⁵⁶ CX/FAC 01/23, CX/FAC 01/23-Add. 1 (no publicado) y observaciones presentadas por Tailandia y Uruguay (CRD 10).

⁵⁷ ALINORM 01/12, párr. 105.

nuevo trabajo⁵⁸. La preparación del Código de Prácticas estuvo dirigida por el Reino Unido con la asistencia del IFU.

147. El Comité acordó que la delegación del Reino Unido revisara el anteproyecto de Código de Prácticas para la Prevención de la Contaminación por Patulina del Zumo (Jugo) de Manzana y los Ingredientes de Zumo (jugo) de Manzana en Otras Bebidas, para distribuirlo, recabar observaciones en el Trámite 3 y someterlo a nuevo examen en la 34ª reunión.

ANTEPROYECTO DE CÓDIGO DE PRÁCTICAS PARA LA PREVENCIÓN DE LA CONTAMINACIÓN DE LOS CEREALES POR MICOTOXINAS, INCLUIDOS LOS ANEXOS SOBRE ACROTOXINA A, ZEARALENONA Y FUMONISINAS (Tema 15e del programa)⁵⁹

148. En su 32ª reunión, el CCFAC había decidido preparar un solo Código General de Prácticas para la Prevención de la Contaminación de los Cereales por Micotoxinas, bajo la dirección de los Estados Unidos de América, para distribuirlo, recabar observaciones y someterlo a examen en la 33ª reunión del CCFAC⁶⁰. El CCFAC, en su 32ª reunión había pedido también a Suecia (ocratoxina A), Noruega (zearalenona) y los Estados Unidos de América. (fumonisina) que elaboraran anexos al Código General de Prácticas a fin de proporcionar información y recomendaciones relacionadas con la prevención de la contaminación de los cereales por micotoxinas específicas⁶¹. En su 47ª reunión, el Comité Ejecutivo aprobó la elaboración del Código de Prácticas y los Anexos como nuevo trabajo⁶².

149. La delegación de Noruega señaló, con referencia a la zearalenona, que la preparación de un documento de posición suponía una labor considerable y contenía información de utilidad que no debía perderse en el proceso, y propuso incluir una referencia al documento en el Código. La delegación propuso también que estaba dispuesta a trabajar en un anexo adicional sobre los tricotecenos.

150. El Comité observó que las referencias a los documentos de posición no estaban incluidas en las normas o códigos de prácticas del Codex. El representante de la OMS observó que las últimas actualizaciones de los documentos de posición y examen existentes se habían puesto a disposición de los interesados en la página web de la OMS. Se observó también que todos los documentos de trabajo del Codex, incluidos los documentos de posición, se podían obtener solicitándolos a la Secretaría del Codex en Roma.

Estado de tramitación del anteproyecto del Código de Prácticas para la Prevención de la Contaminación de los Cereales por Micotoxinas, Incluidos los Anexos sobre Ocratoxina A, Zearalenona, Fumonisina y Tricotecenos

151. El Comité acordó remitir el anteproyecto de Código al Trámite 2 para su nueva redacción por la delegación de los Estados Unidos de América., en cooperación con Noruega y Suecia, teniendo en cuenta las observaciones recibidas así como los resultados de la evaluación del JECFA en su 56ª reunión. El Comité acordó que el Código incluyera un nuevo anexo sobre tricotecenos. El Comité acordó informar al Grupo de Acción Especial sobre Alimentación Animal acerca de la labor en curso sobre el Código.

⁵⁸ ALINORM 01/3, Apéndice III.

⁵⁹ CX/FAC 01/24 y observaciones presentadas por el Reino Unido, la CE (CX/FAC 01/24-Add. 10) y Canadá (CRD 10).

⁶⁰ ALINORM 01/12, párr. 93.

⁶¹ ALINORM 01/12, párr. 93, 100 y 109, respectivamente.

⁶² ALINORM 01/3, Apéndice III.

CONTAMINANTES DE ORIGEN INDUSTRIAL Y MEDIOAMBIENTAL EN LOS ALIMENTOS (Tema 16 del programa)

OBSERVACIONES SOBRE EL PROYECTO DE CÓDIGO DE PRÁCTICAS PARA MEDIDAS APLICABLES EN EL ORIGEN PARA REDUCIR LA CONTAMINACIÓN DE LOS ALIMENTOS CON SUSTANCIAS QUÍMICAS (Tema 16a del programa)⁶³

152. En su 32ª reunión, el CCFAC remitió el anteproyecto de Código de Prácticas sobre las Medidas Aplicables en el Origen para Reducir la Contaminación de los Alimentos con Sustancias Químicas al Comité Ejecutivo para su adopción en el Trámite 5⁶⁴. En su 47ª reunión, el CCEXC aprobó el anteproyecto de Código de Prácticas en el Trámite 5 y expresó la opinión de que el tema correspondía al mandato del CCFAC⁶⁵.

Estado de tramitación del proyecto del Código de Prácticas sobre las Medidas Aplicables en el Origen para Reducir la Contaminación de los Alimentos con Sustancias Químicas

153. El Comité remitió el proyecto de Código de Prácticas a la Comisión para su aprobación en el Trámite 8 (véase Apéndice XIII).

FORMATO NORMALIZADO PARA LOS CÓDIGOS DE PRÁCTICAS (Tema 16b del programa)⁶⁶

154. El CCFAC, en su 32ª reunión, aceptó el ofrecimiento de los Países Bajos de contribuir a la preparación de un documento por Suecia en el que se describiera un formato normalizado para los Códigos de Prácticas como un útil instrumento de gestión, a fin de su distribución para recabar observaciones y examinarlo en su siguiente reunión⁶⁷.

155. El Comité mantuvo un breve debate sobre el tema y debido a la dificultad para elaborar un formato normalizado aplicable a la amplia variedad de contaminantes decidió suspender la labor. Esta decisión se tomó en el entendimiento de que el Comité podía abordar de nuevo esta cuestión en el futuro si era necesario.

OBSERVACIONES SOBRE EL PROYECTO DE NIVELES MÁXIMOS PARA EL PLOMO (Tema 16c del programa)⁶⁸

156. El CCFAC, en su 32ª reunión, acordó remitir el proyecto de niveles máximos para el plomo en el pescado, los crustáceos, moluscos, zumos (jugos) de fruta al Trámite 6 para recabar observaciones adicionales y someterlo a nuevo examen en la siguiente reunión⁶⁹.

157. La delegación de Filipinas informó al Comité de que, de acuerdo con la petición de la 32ª reunión del CCFAC, en Filipinas y otros países de la ASEAN se habían recopilado datos pertinentes, relevantes, que estaban siendo analizados para presentarlos a la siguiente reunión del Comité. Filipinas señaló también que el método 972.23 de la AOAC para el plomo en el pescado no era lo suficientemente sensible para medir el plomo en el nivel propuesto.

158. Varias delegaciones expresaron su opinión de que era necesario mantener el nivel para el pescado en el Trámite 6, debido a que la base de datos sobre supervisión era insuficiente por falta de métodos analíticos validados oficialmente que tuvieran un límite de detección al nivel propuesto. Otras delegaciones observaron que el nivel de 0,2 mg/kg era conveniente para determinadas especies de pescado, pero que otras especies necesitaban un nivel más elevado de 0,4 ó 0,5 mg/kg; a este respecto varias delegaciones señalaron que podían decidirse niveles individuales para especies o clases de pescado específicas. La delegación del Perú pidió que los límites correspondiesen a especies y a su distribución geográfica.

⁶³ CX/FAC 01/25 (no publicado) y observaciones presentadas en respuesta a la CL 2000/15 GEN de Tailandia (CRD 11)

⁶⁴ ALINORM 01/12, párr. 112 y Apéndice XVIII

⁶⁵ ALINORM 01/3, párrs. 54 a 55 y Apéndice III.

⁶⁶ CX/FAC 01/26 (no publicado) y CX/FAC 01/26-Add. 1 (no publicado)

⁶⁷ ALINORM 01/12, párr. 114.

⁶⁸ Observaciones presentadas en respuesta a la circular CL 2000/10-FAC por parte de Canadá, Portugal, España, CE (CX/FAC 01/27), España, Tailandia, Uruguay (CRD 11) y Filipinas (CRD 14).

⁶⁹ ALINORM 01/12, párr. 122 y Apéndice 12.

159. La delegación de la India expresó su opinión de que no era necesario un nivel máximo de 0,5 mg/kg en la Norma del Codex para la Mantequilla, puesto que la contribución a la ingestión dietética total no era importante. El Comité acordó que se pidieran observaciones sobre la necesidad de un nivel máximo para el plomo en la mantequilla.

160. El Comité confirmó también que no se necesitaba un nivel máximo para el plomo en el azúcar, porque la contribución a la ingestión dietética total no era importante.

161. La delegación de Suiza, hablando en nombre de la Secretaría suiza ante el CCCPC/CCSB, pidió que se explicaran los principios del CCFAC aplicables con relación a la ratificación de los niveles de los contaminantes en las normas para productos. La Secretaría explicó que no había cambios en los procedimientos de ratificación del CCFAC, que el CCFAC tenía la responsabilidad de ratificar y/o establecer niveles máximos o de referencia para los contaminantes. El Comité observó que los gobiernos proporcionaban a los Comités de productos y al CCFAC información sobre la evaluación de la exposición, para justificar los distintos niveles propuestos, y que en los casos en que se requería una evaluación de la exposición real, esa tarea la realizaba el JECFA.

Estado de tramitación del proyecto de niveles máximos para el plomo

162. El Comité decidió devolver el proyecto de niveles máximos para el plomo en el pescado, los crustáceos y los moluscos para recabar observaciones adicionales en el Trámite 6 (véase Apéndice XIV) y acordó que los niveles se incorporaran en la Lista I de la NGCT (véase el tema 13c del programa). El Comité convino en que se pidieran observaciones sobre los niveles de plomo en subespecies de pescado específicas por su nombre en latín y/o por hábitat o comportamiento y que Dinamarca hiciese una recopilación de los datos sobre pescado transmitidos. También se acordó que se pediría información a la FAO y a la OMS a este respecto.

163. El Comité acordó remitir a la Comisión para su aprobación en el Trámite 8 el proyecto de nivel máximo para el plomo en los zumos (jugos) de frutas, con una nota a pie de página indicando que el nivel se refería al producto “ listo para beber”.

OBSERVACIONES SOBRE EL PROYECTO DE NIVEL DE REFERENCIA Y LOS ANTEPROYECTOS DE NIVELES MÁXIMOS PARA EL CADMIO (Tema 16d del programa)⁷⁰

164. El CCFAC, en su 32ª reunión, acordó devolver el proyecto de nivel de referencia para el cadmio en los cereales, legumbres y leguminosas al Trámite 6 y otros anteproyectos de niveles máximos al Trámite 3 para distribuirlos, recabar observaciones y someterlos a nuevo examen en la presente reunión⁷¹. La delegación de Dinamarca señaló también que en el CRD 11 había aportado datos de supervisión del cadmio procedentes de varias regiones del mundo.

165. Al debatirse la cuestión de la evaluación del cadmio en la 55e reunión del JECFA, el Cosecretario por parte de la OMS explicó que se había mantenido la anterior ISTP de 7 µg/kg de peso corporal y que el JECFA había estimado que se necesitaban estudios adicionales para poder realizar una evaluación completa. La delegación del Japón se remitió a sus observaciones por escrito (CX/FAC 01/28), en las que indicaba que los resultados de los estudios pedidos por el JECFA estarían terminados antes del final de 2002 y, por consiguiente, el Comité debía esperar los resultados finales de la evaluación del JECFA antes de seguir adelante, observación que contó con el apoyo de varias delegaciones. La delegación de los Estados Unidos de América declaró que para avanzar en los niveles relativos al cadmio debía esperarse a que se dispusiera de la evaluación de la exposición por el JECFA, que estaba en prensa, para adoptar una decisión bien informada en el seno del CCFAC.

166. El Comité mantuvo un largo debate sobre el proyecto de niveles individuales de referencia y niveles máximos. El Comité decidió remitir el proyecto de nivel de referencia de 0,1 mg/kg para los cereales, las legumbres y leguminosas (Trámite 7) a la Comisión para su aprobación en el Trámite 8, en el entendimiento de que el salvado y el germen quedaban excluidos, así como los granos de trigo, arroz, soja y cacahuete (maní), porque para estos productos se habían propuesto proyectos de niveles máximos diferentes. Por otra parte, el

⁷⁰ Observaciones presentadas en respuesta a la circular CL 2000/10-FAC de Canadá, Japón, CE (CX/FAC 01/28) y Dinamarca, Uruguay (CRD 11).

⁷¹ ALINORM 01/12, párr. 124 y Apéndice XIII.

Comité observó que, en vista de la cuestión planteada sobre la aplicabilidad del nivel máximo a la semilla de lino, ésta era una semilla oleaginosa, y las semillas oleaginosas constituían una categoría de alimentos diferente en el sistema de clasificación de alimentos aplicado para la NGCT.

167. La delegación de Alemania pidió al Comité que tuviera en cuenta el establecimiento de niveles máximos para el chocolate y productos del chocolate, ya que de su información se desprendía que había posibilidad de contaminación elevada de estos productos dando lugar a una gran exposición. El Comité acordó pedir información sobre el anteproyecto de niveles en la circular que acompaña a este informe.

Estado de tramitación del anteproyecto del nivel de referencia y el anteproyecto de niveles máximos para el cadmio

168. El Comité decidió remitir el anteproyecto de niveles máximos para el cadmio en la fruta (0,05 mg/kg), los granos de trigo y el arroz, (incluidos el salvado y el germen) (0,2 mg/kg), soja y cacahuets (maní) (0,2 mg/kg), carne de vacuno, aves de corral, porcino y ovino (0,05 mg/kg), carne de caballo (0,2 mg/kg), y crustáceos, (con exclusión de la langosta y la carne marrón de cangrejo) (0,5 mg/kg) a la Comisión para su aprobación en el Trámite 5 (véase Apéndice XV). La delegación de Australia informó al Comité que esto excluiría del comercio internacional una proporción importante de su producción de crustáceos.

169. El Comité decidió remitir a la Comisión, para su aprobación en el Trámite 5, el anteproyecto de niveles máximos para el cadmio en las hortalizas (con exclusión de las hortalizas de hoja, hierbas frescas, hortalizas de tallo y raíz, tomates y patatas peladas) (0,05 mg/kg), patatas peladas, hortalizas de tallo y raíz (excluido el apio nabo) (0,1 mg/kg) y hortalizas de hoja, hierbas frescas, hongos y apio nabo (0,2 mg/kg) (véase Apéndice XV). Se observó que la Categoría de los tomates se había excluido de todos los niveles hasta que se dispusiera de más información. La delegación del Japón señaló que los niveles máximos para las hortalizas y otros alimentos se basaban en datos científicos y que se debían aplicar siempre los Principios ALARA.

170. El Comité remitió el anteproyecto de niveles máximos para el cadmio en el hígado de vacuno, aves de corral, porcino y ovino (0,5 mg/kg), hígado de vacuno, aves de corral, porcino y ovino (1,0 mg/kg) y moluscos (1,0 mg/kg) al Trámite 3 para su distribución, recabar observaciones y su ulterior examen en la siguiente reunión. Con relación a la última categoría, los moluscos, varias delegaciones observaron que diversas subespecies contenían niveles de cadmio naturalmente presentes en las mismas, que excedían de 1,0 mg/kg y se observó que podía ser necesario subdividir y/o explicar más esta categoría, pero que hacía falta más información para su elaboración posterior. Suecia, hablando en nombre de los Estados miembros de la UE, propuso que se fijaran también niveles máximos para el cadmio en el pescado.

171. El Comité acordó que se examinasen los niveles de cadmio teniendo en cuenta todos los niveles científicos disponibles, incluidos los resultados de los estudios japoneses.

DOCUMENTO DE POSICIÓN SOBRE LAS DIOXINAS Y LOS BPC ANÁLOGOS A LAS DIOXINAS (Tema 16e del programa)⁷²

172. El CCFAC, en su 32ª reunión, pidió a los Países Bajos que elaboraran un Documento de Posición sobre las Dioxinas y los BPC Análogos a las Dioxinas para someterlo a examen en la presente reunión⁷³.

173. Las delegaciones de Bélgica, Francia y los Países Bajos se mostraron favorables a elaborar límites máximos para las dioxinas en los alimentos y piensos.

174. La Secretaría del JECFA animó a que se presentaran datos sobre alimentos, piensos y leche materna lo antes posible, a fin de facilitar el examen de las dioxinas y los BPC análogos a las dioxinas en la 57ª reunión del JECFA en junio de 2001. La Secretaría del JECFA subrayó la importancia de asegurar la calidad de los datos entregados al JECFA y la necesidad de información sobre métodos de análisis y planes de muestreo. El representante de la OMS informó al Comité acerca del manual para la presentación electrónica de datos preparado por la OMS en el marco del programa SIMUVIMA/Alimentos, y señaló que convendría presentar datos en ese formato.

⁷² CX/FAC 01/29 y observaciones presentadas por Bélgica, el Reino Unido, FEFAC (CX/FAC 01/29-Add. 1), Austria, Canadá, México, Uruguay (CRD 11) y Brasil, Suecia, CE (CRD 14).

⁷³ ALINORM 01/12, párr. 130.

175. El Comité quedó informado de que, a raíz de su petición⁷⁴ al CCMAS de que facilitara información sobre los métodos de análisis para las dioxinas, el CCMAS acordó⁷⁵ examinar esta cuestión en su siguiente reunión y pedir a la delegación de Alemania que recopilara información sobre métodos de análisis. El Comité observó también que el Grupo de Acción sobre Alimentación Animal examinaría la metodología para los contaminantes de los piensos en su siguiente reunión⁷⁶.

176. El Comité pidió a las delegaciones que enviaran toda la información disponible sobre métodos de análisis para las dioxinas y los BPC análogos a las dioxinas en los alimentos y piensos a la delegación de los Países Bajos.

177. El Comité acordó que la delegación de los Países Bajos revisara el Documento de Posición sobre las Dioxinas y los BPC Análogos a las Dioxinas para distribuirlo, recabar observaciones y examinarlo en la 34ª reunión del CCFAC, teniendo en cuenta las observaciones recibidas así como los resultados de la evaluación del JECFA sobre dioxinas y BPC análogos a las dioxinas, prevista para la 57ª reunión del JECFA en junio de 2001. El Comité acordó informar al Grupo de Acción Intergubernamental Especial del Codex sobre Alimentación Animal de sus debates relativos a las dioxinas y a los BPC análogos a las dioxinas.

ANTEPROYECTO DE CÓDIGO DE PRÁCTICAS SOBRE LAS MEDIDAS APLICABLES EN ORIGEN PARA REDUCIR LA CONTAMINACIÓN DE LOS ALIMENTOS CON DIOXINAS (Tema 16f del programa)⁷⁷

178. El CCFAC pidió en su 32ª reunión a Alemania que, con la asistencia de Bélgica, los Estados Unidos de América, Japón y los Países Bajos, elaborara un Código de Prácticas sobre las Medidas Aplicables en el Origen para Reducir la Contaminación de los Alimentos con Dioxinas, para distribuirlo, recabar observaciones y someterlo a examen en la 33ª reunión del CCFAC⁷⁸. El Comité Ejecutivo, en su 47ª reunión, aprobó la formulación del Código como nuevo trabajo, y confirmó que esta materia correspondía al mandato del CCFAC⁷⁹.

179. Recordando que los BPC análogos a las dioxinas representaban una preocupación seria para la salud en Noruega y otros países, la delegación de Noruega propuso, y el Comité estuvo de acuerdo con ello, que el Código de Prácticas abordara los BPC análogos a las dioxinas y que el título se enmendara consecuentemente.

Estado de tramitación del anteproyecto de Código de Prácticas sobre las Medidas Aplicables en el Origen para Reducir la Contaminación de los Alimentos con Dioxinas y BPC análogos a las Dioxinas

180. El Comité acordó devolver el anteproyecto de Código de Prácticas al Trámite 2 y que el grupo de redacción dirigido por Alemania, con la asistencia de Bélgica, Estados Unidos de América, Japón y los Países Bajos, lo revisara partiendo de las observaciones presentadas, para distribuirlo, recabar observaciones y someterlo a nuevo examen en la 34ª reunión del CCFAC.

DOCUMENTO DE POSICIÓN SOBRE CLOROPROPANOS (Tema 16g del programa)⁸⁰

181. El CCFAC, en su 32ª reunión, había pedido a la delegación del Reino Unido que, con la ayuda de Canadá y los Estados Unidos de América., preparara un Documento de posición sobre cloropropanos para que se hiciera circular, se recabaran observaciones y se sometiera a examen en la 33ª reunión del CCFAC⁸¹.

⁷⁴ ALINORM 01/12, párr. 132.

⁷⁵ ALINORM 01/23, párrs. 13 a 15.

⁷⁶ ALINORM 01/38A, párrs. 28-29 y 66.

⁷⁷ CX/FAC 01/30 y observaciones presentadas por el Japón, FEFAC (CX/FAC 01/30-Add. 1) y México, Tailandia, ENCA (CRD 11).

⁷⁸ ALINORM 01/12, párr. 131.

⁷⁹ ALINORM 01/3, párrs. 54-55 y Apéndice III.

⁸⁰ CX/FAC 01/31 y observaciones presentadas por Dinamarca, Reino Unido (CX/FAC 01/31-Add. 1), Tailandia, Uruguay, AIIBP (CRD 11) y Reino Unido (CRD 14).

⁸¹ ALINORM 01/12, párr. 150.

182. El Comité acordó que este mismo grupo de redacción revisara el Documento de posición sobre los cloropropanoles, teniendo en cuenta las observaciones presentadas (incluidas las de la CE) y los resultados de la evaluación del JECFA de los cloropropanoles prevista para la 57ª reunión de junio de 2001, y lo distribuyera para recabar observaciones adicionales y someterlo a examen en la 34ª reunión del CCFAC.

PROPUESTAS PARA LA EVALUACIÓN PRIORITARIA DE ADITIVOS ALIMENTARIOS Y CONTAMINANTES POR EL JECFA (Tema 17 del programa)⁸²

183. En su 32ª reunión, el CCFAC acordó pedir observaciones adicionales a fin de realizar adiciones o enmiendas a su lista de prioridades para examinarlas en la 33ª reunión del CCFAC⁸³.

184. El Sr. J. Dornseiffen (Países Bajos) presentó el informe del Grupo Especial Oficioso de Trabajo sobre Prioridades. El Presidente reiteró la importancia de que hubiera una clara comunicación entre el CCFAC y el JECFA, sobre todo al plantear cuestiones al JECFA para su evaluación. El Comité acordó que a la lista de prioridades se añadiesen un gran número de aromatizantes, carboximetil celulosa sódica reticulada, cadmio y arsénico.

185. La delegación de Suecia propuso que al cuestionario que habían de compilar las delegaciones se añadiera un punto más en que se pidiera la adición de contaminantes a la lista de prioridades para asegurar que se aportaran suficientes datos al JECFA para su evaluación. El Comité acordó que a los contaminantes debería añadirse la cuestión que se indica a continuación, subrayando que la información solicitada era deseable pero no obligatoria: *lista de personas de contacto, con sus nombres y direcciones, que proporcionan datos de vigilancia con información sobre la garantía de la calidad, preferiblemente para tres o más regiones del mundo.*

186. El Comité observó la tardía disponibilidad de los informes y monografías del JECFA y animó a que se publicaran con más rapidez, sobre todo en formato electrónico. La Secretaría del JECFA informó al Comité de que pronto se dispondría de especificaciones sobre la página web de la FAO (www.fao.org) y que las monografías toxicológicas elaboradas por el JECFA estaban disponibles en el CD-ROM IPCS INCHEN (Información disponible en www.who.int/pcs). Actualmente este CD-ROM solamente podía adquirirse por suscripción, pero el Programa Internacional sobre la Seguridad de los Productos Químicos (IPCS) estaba recaudando fondos que permitirían su distribución gratuita. Miembros del Comité observaron que la información detallada proporcionada en el resumen de la 56ª reunión del JECFA era muy útil.

187. El Comité se mostró de acuerdo sobre la Lista de prioridades de aditivos alimentarios, contaminantes y sustancias tóxicas naturalmente presentes en los alimentos, propuesta para Evaluación por el JECFA y que se había presentado en el Apéndice XVI, y que los contaminantes de mayor prioridad eran el nitrato y el carbamato de etilo. El Comité acordó también pedir observaciones adicionales a fin de realizar adiciones o enmiendas a su Lista de Prioridades para someterla a examen en su siguiente reunión.

OTROS ASUNTOS Y TRABAJOS FUTUROS (Tema 18 del programa)

OBSERVACIONES SOBRE LOS MÉTODOS DE ANÁLISIS PARA DETERMINAR LA PRESENCIA DE ADITIVOS ALIMENTARIOS Y CONTAMINANTES DE LOS ALIMENTOS (Tema 18a del programa)⁸⁴

188. El CCFAC, en su 32ª reunión, acordó pedir observaciones sobre métodos adicionales de análisis para determinar la presencia de aditivos alimentarios y contaminantes en los alimentos en su presente reunión⁸⁵.

189. El Comité tomó nota de que el CCMAS había examinado el método NMKL para determinar la presencia de ocratoxina A en los cereales presentado por el CCFAC en su última reunión y reconoció que el método parecía ser adecuado para los productos especificados. Sin embargo, el CCMAS había acordado que no sería correcto, en cuanto a procedimiento, ratificar un método antes de que se hubiera finalizado la correspondiente

⁸² CX/FAC 01/32, y CX/FAC 01/32 Add. 1 (no publicado), observaciones presentadas por Japón (CRD 13), Suecia (CRD 14) y el informe del Grupo Especial Oficioso de Trabajo sobre Prioridades (CRD 15).

⁸³ ALINORM 01/12, párr. 136 y Apéndice XVI.

⁸⁴ CX/FAC 01/33 (no publicado).

⁸⁵ ALINORM 01/12, párr. 139.

disposición del Codex. El CCMAS observó también que actualmente se estaban validando otros métodos para la ocratoxina A y que también el CCFAC podría examinarlos⁸⁶.

190. El observador de la AOAC propuso examinar los métodos de la AOAC para la determinación de la patulina en el zumo (jugo) y puré de manzana, la aflatoxina M1 en la leche, la ocratoxina A en la cebada y las fumonisinas en el trigo, el cloropropanol (3-monocloropropano-1,2-diol; 3-MPCD) en los alimentos y remitirlos al CCMAS para su examen.

191. El Comité recordó que los métodos seleccionados debían ser directamente pertinentes a la norma del Codex a la que estaban destinados como se especifica en el Manual de Procedimiento. El Presidente indicó que en estos momentos en el procedimiento de trámites para las fumonisinas y los cloropropanoles no se estaban examinando límites máximos y propuso enviar los métodos propuestos para los otros contaminantes al CCMAS.

192. El observador de AOAC, respaldado por algunas delegaciones, expresó la opinión de que la labor sobre los métodos de análisis debería iniciarse en un estadio temprano, incluso cuando no existieran disposiciones del Codex y recordó que el CCMAS podía examinar problemas de muestreo y análisis específicos remitidos por otros Comités. El Comité observó que los métodos generales aprobados por el CCMAS, tales como aflatoxinas, metales pesados o irradiación, estaban todos relacionados con las disposiciones vigentes del Codex. La elaboración de métodos podía iniciarse cuando se estuvieran elaborando todavía los límites pertinentes, como en el caso de la ocratoxina; sin embargo, el Comité no había decidido todavía abordar la elaboración de niveles máximos para las fumonisinas y los cloropropanoles.

Estado de tramitación de los Métodos de análisis para la determinación de aditivos alimentarios y contaminantes de los alimentos

193. El Comité acordó que solamente se elaboraran los métodos relacionados con los límites máximos objeto de examen, por lo que convino en remitir al CCMAS los métodos siguientes para su examen:

- Método 2000.02 AOAC (Método LC): Patulina en zumo (jugo) claro y turbio y puré de manzana
- Método 995.10 AOAC Patulina en zumo (jugo) de manzana método LC
- Método 974.18 AOAC Patulina en zumo (jugo) de manzana método TLC
- Método 2000.08 AOAC Aflatoxina M1 en la leche método LC
- Método 2000.03 AOAC Ocratoxina A en la cebada método LC

194. La Secretaría del JECFA señaló a la atención del Comité la importancia de unos planes de muestreo adecuados además de los métodos de análisis, especialmente en el caso de las micotoxinas, e invitó a los países miembros a que aportaran información pertinente sobre muestreo.

OBSERVACIONES SOBRE EL PROYECTO DE REVISIÓN DE LA NORMA DEL CODEX PARA LA SAL DE CALIDAD ALIMENTARIA: ENVASADO, TRANSPORTE Y ALMACENAMIENTO (Tema 18b del programa)⁸⁷

195. El CCFAC, en su 32ª reunión, remitió al CCEXEC para su aprobación en el Trámite 5⁸⁸ el anteproyecto de Revisión de la Norma del Codex para la Sal de Calidad Alimentaria en relación con la adición de una nueva sección relativa al envasado, transporte y almacenamiento. El Comité Ejecutivo aprobó, en su 47ª reunión el anteproyecto de texto en el Trámite 5⁸⁹.

Estado de tramitación del Proyecto de revisión de la Norma del Codex para la Sal de Calidad Alimentaria: Envasado, Transporte y Almacenamiento

196. El Comité acordó remitir a la Comisión del Codex Alimentarius en su 24º período de sesiones el Proyecto de Revisión de la Norma del Codex para la Sal de Calidad Alimentaria: envasado, transporte y almacenamiento para su aprobación en el Trámite 8 (véase el Apéndice XVII).

⁸⁶ ALINORM 01/23, párr. 87.

⁸⁷ CX/FAC 01/34 (no publicado).

⁸⁸ ALINORM 01/12, párr. 142 y Ap. XIV.

⁸⁹ ALINORM 01/3, Ap. V.

TRABAJOS FUTUROS

Deoxinivalenol

197. La delegación de Bélgica hizo referencia a la evaluación del JECFA sobre el deoxinivalenol y, debido a las preocupaciones por la ingestión, el Comité acordó que Bélgica elaborara con la asistencia de Alemania, Canadá, Dinamarca, Estados Unidos de América, Países Bajos, Suiza, y la CE un documento de examen para su examen en la 34ª reunión.

Pistacho

198. La delegación del Irán propuso establecer límites máximos para la aflatoxina B1 y el total de aflatoxinas en el pistacho para su ulterior elaboración y el pistacho para consumo directo. El Comité acordó que la delegación del Irán prepararía, en colaboración con la delegación de Suecia, un documento de examen que proporcionara datos de apoyo e información pertinente para el establecimiento de dichos niveles, que se examinaría en la 34ª reunión del CCFAC.

Uso de cloro activo

199. La delegación de Dinamarca propuso examinar la toxicidad del cloro activo que se utilizaba ampliamente en la industria de la alimentación en contacto directo con los alimentos, sobre todo para productos de pescado y para frutas y hortalizas, y que podía tener efectos perjudiciales para la salud. La delegación manifestó que la cuestión del uso del cloro activo sería abordada más adecuadamente por el CCFAC, por lo que propuso colocar el cloro activo en la lista de prioridades del JECFA.

200. La Secretaría informó al Comité de que el uso de agua clorada en el pescado y productos pesqueros había sido abordado en el Comité sobre Pescado y Productos Pesqueros. El CCFPP en su última reunión había examinado un documento preparado por la OMS en colaboración con la FAO, incluido un estudio de las prácticas actuales en los países miembros. El documento recordaba que el agua clorada se utilizaba ampliamente para prevenir la contaminación microbiológica y concluía que, mientras se recomendaba llevar a cabo trabajos adicionales sobre esta materia, las pruebas científicas actuales no garantizaban el cambio del nivel de 10mg/l recomendado por el Codex (Código de Prácticas para los Camarones Congelados). El CCFPP aceptó las conclusiones del documento de la FAO/OMS y concluyó que no era necesario adoptar más medidas sobre esta cuestión⁹⁰.

201. El Comité observó también que, en general, la limpieza y desinfección estaban regulados por los Principios Generales de la Higiene de los Alimentos. Además, el CCFH estaba elaborando actualmente un anteproyecto de Código de Prácticas para la Producción Primaria y el Envasado de Frutas y Hortalizas Frescas (adelantado al Trámite 5) y los países miembros tenían oportunidad de hacer las propuestas pertinentes a ese Comité en relación con la limpieza y desinfección.

202. El representante de la OMS hizo referencia a las Directrices de la OMS para el Agua Potable e indicó que no era probable que el cloro activo utilizado en ella representara un peligro para la salud y que desde el punto de vista científico sería difícil evaluar la exposición de los consumidores a sustancias afines.

203. Con relación a la lista de prioridades del JECFA, varias delegaciones señalaron que la lista de prioridades ya había sido establecida en la presente reunión y que se necesitaban datos de apoyo para poder incluir cualquier sustancia en dicha lista para su evaluación por el JECFA; no había ninguna indicación clara sobre cuáles sustancias químicas era necesario evaluar.

204. El Presidente y algunas delegaciones observaron que el uso de agua clorada y de coadyuvantes de elaboración eran cuestiones relacionadas entre sí, y podían ser abordadas de manera conveniente en el documento de examen sobre coadyuvantes de elaboración, sobre todo en vista del denso volumen de trabajo del Comité y para limitar el número de nuevos documentos objeto de debate. No obstante, la delegación de Dinamarca subrayó que era un problema específico y debía abordarse por separado. El Comité acordó que la delegación de Dinamarca prepararía, en colaboración con las delegaciones de Noruega, Finlandia y la OMS, un documento de trabajo para su examen en la siguiente reunión.

⁹⁰ ALINORM 01/18, párrs 146 a 149.

FECHA Y LUGAR DE LA SIGUIENTE REUNIÓN (Tema 19 del programa)

205. El Presidente anunció que la celebración de la 34ª reunión del CCFAC estaba prevista provisionalmente para los días 11 a 15 de marzo de 2002 en los Países Bajos, a reserva de las correspondientes negociaciones entre los Países Bajos y la Secretaría del Codex, así como a la aprobación de la Comisión.

**COMITÉ DEL CODEX SOBRE ADITIVOS ALIMENTARIOS
Y CONTAMINANTES DE LOS ALIMENTOS**

RESUMEN DEL ESTADO DE LOS TRABAJOS

ASUNTO	TRÁMITE	ENCOMENDADO A	DOCUMENTO DE REFERENCIA*
Proyecto de disposiciones sobre aditivos alimentarios en el Cuadro 1 de la Norma General del Codex para Aditivos alimentarios	8	24º período de sesiones de la Comisión del Codex Alimentarius	Párr. 64 y Apéndice II
Proyecto de enmiendas al Sistema Internacional de Numeración del Codex para Aditivos Alimentarios	8	24º p.s. de la Comisión	Párr. 99 y Apéndice IX
Proyecto de nivel máximo para la aflatoxina M ₁ en la leche	8	24º p.s. de la Comisión	Párr. 132 y Apéndice X
Proyecto de Código de Prácticas para Medidas Aplicables en el Origen para Reducir la Contaminación de Alimentos con Sustancias Químicas	8	24º p.s. de la Comisión	Párr. 153 y Apéndice XIII
Proyecto de nivel máximo para el plomo en zumos (jugos) de frutas	8	24º p.s. de la Comisión	Párr. 163 y Apéndice XIV
Proyecto de nivel de referencia para el cadmio en cereales, legumbres y leguminosas	8	24º p.s. de la Comisión	Párr. 166 y Apéndice XV
Proyecto de Revisión a la Norma del Codex para Sal de Calidad Alimentaria: Envasado, Transporte y Almacenamiento	8	24º p.s. de la Comisión	Párr. 196 y Apéndice XVII
Enmiendas al Cuadro 3 (Aditivos con una ingestión diaria admisible "no especificada") de la Norma General del Codex para los Aditivos Alimentarios	5**	24º p.s. de la Comisión	Paras. 46 – 48 y Apéndice V
Enmiendas al Anexo del Cuadro 3 (Categorías de alimentos o alimentos individuales excluidos de las condiciones generales del Cuadro 3) de la Norma General del Codex para Aditivos Alimentarios	5/8	24º p.s. de la Comisión	Párr. 50 y Apéndice VI
Anteproyecto de Especificaciones de referencia del Codex para la identidad y pureza de aditivos alimentarios	5/8	24º p.s. de la Comisión	Párr. 93 y Apéndice VIII
Anteproyecto de Plan revisado de muestreo para el cacahuete (maní) destinado a elaboración posterior	5/8	24º p.s. de la Comisión	Párr. 139 y Apéndice XI

ASUNTO	TRÁMITE	ENCOMENDADO A	DOCUMENTO DE REFERENCIA *
Anteproyecto de disposiciones sobre aditivos alimentarios en la Norma General del Codex para Aditivos Alimentarios	5	24º p.s. de la Comisión	Párr. 64 y Apéndice III
Anteproyecto de Revisión de la Norma General del Codex para Alimentos Irrradiados	5	24º p.s. de la Comisión	Párr. 85 y Apéndice VII
Anteproyecto de nivel máximo para la ocratoxina A en el trigo, la cebada, el centeno y sus derivados	5	24º p.s. de la Comisión	Párr. 145 y Apéndice XII
Anteproyecto de nivel máximo para el cadmio	5	24º p.s. de la Comisión	Paras. 168 – 169 y Apéndice XV
Proyecto de disposiciones para aditivos alimentarios en la Norma General del Codex para Aditivos Alimentarios	6	Observaciones 34ª reunión del CCFAC	Párr. 65 y Apéndice IV
Proyecto de niveles máximos para el plomo en el pescado, los crustáceos y moluscos bivalvos	6	Observaciones 34ª CCFAC	Párr. 162 y Apéndice XIV
Anteproyecto de niveles máximos para el estaño	4/5	34ª CCFAC	Párr. 112
Anteproyecto de enmienda al Sistema Internacional de Numeración del Codex para Aditivos Alimentarios	3**	24º p.s. de la Comisión Observaciones 34ª CCFAC	Párr. 99 y Apéndice IX
Revisiones al Sistema Internacional de Numeración del Codex para Aditivos Alimentarios	3	Observaciones 34ª CCFAC	Párrs. 96 – 99
Anteproyecto de niveles máximos para el cadmio	3	Observaciones 34ª CCFAC	Párr. 170
Anteproyecto de Código de Prácticas para la prevención de la contaminación por patulina en los zumos (jugos) de manzana e ingredientes de zumos (jugos) de manzana en otras bebidas	2/3	Reino Unido Observaciones 34ª CCFAC	Párr. 147
Anteproyecto de Código de Prácticas para la prevención de la contaminación por micotoxinas en cereales, incluidos anexos sobre ocratoxina A, zearalenona, fumonisina y tricotecenos	2/3	Estados Unidos de América Observaciones 34ª CCFAC	Párr. 151
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Anteproyecto de Código Internacional Recomendado de Prácticas para el Tratamiento de los Alimentos con Radiación	1/2	24 ^o p.s. de la Comisión FAO/OIEA Observaciones 34 ^a CCFAC	Párr. 89
Anteproyecto de Principios para la Evaluación de la Exposición a Contaminantes y Toxinas Presentes en los Alimentos	1/2	24 ^o p.s. de la Comisión AUL/FRA Observaciones 34 ^a CCFAC	Párrs. 122 y 126
Documento de examen sobre la aplicación de los principios de análisis de riesgos para aditivos alimentarios y contaminantes de los alimentos	-----	Estados Unidos de América Observaciones 34 ^a CCFAC	Párr. 29
Documento de examen sobre las relaciones entre las normas del Codex para productos y la Norma General del Codex para Aditivos Alimentarios, incluido el examen del Sistema de Clasificación de Alimentos.	-----	Estados Unidos de América Observaciones 34 ^a CCFAC	Párrs. 57 y 62
Documento de examen sobre coadyuvantes de elaboración y sustancias inertes	-----	Nueva Zelanda Observaciones 34 ^a CCFAC	Párrs. 67 y 71
Lista 1 de la Norma General del Codex para Contaminantes y Toxinas Presentes en los Alimentos	-----	Países Bajos 34 ^a CCFAC	Párr. 118
Métodos de análisis para las dioxinas y BPC análogos a las dioxinas	-----	Observaciones 34 ^a CCFAC	Párr. 176
Documento de posición sobre dioxinas y BPC análogos a las dioxinas	-----	Países Bajos Observaciones 34 ^a CCFAC	Párr. 177
Documento de posición sobre cloropropanoles	-----	Reino Unido Observaciones 34 ^a CCFAC	Párr. 182
Lista de prioridades de aditivos alimentarios, contaminantes y sustancias tóxicas naturalmente presentes en los alimentos propuesta para su evaluación por el JECFA	-----	Observaciones 34 ^a CCFAC	Párr. 187 y Apéndice XVI
Métodos de análisis para la determinación de aditivos alimentarios y contaminantes de los alimentos	-----	CCMAS	Párr. 193
Documento de examen sobre deoxinivalenol	-----	Bélgica 34 ^a CCFAC	Párr. 197

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Documento de examen sobre aflatoxinas en el pistacho	-----	Irán/Suecia 34 ^a CCFAC	Párr. 198
Documento de examen sobre la utilización de cloro activo	-----	Dinamarca 34 ^a CCFAC	Párr. 204

* Todas las referencias corresponden al informe de la 33^a reunión del Comité del Codex sobre Aditivos Alimentarios y Contaminantes de los Alimentos, ALINORM 01/12A.

** Procedimiento acelerado.

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Allinorm 01/12A Appendix II

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



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

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate

INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

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

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

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

ASCORBYL ESTERS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

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

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

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

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

BENZOATES

Benzoic Acid

INS: 210

Sodium Benzoate

INS: 211

Potassium Benzoate

INS: 212

Calcium Benzoate

INS: 213

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

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

CANDELILLA WAX

Candelilla Wax

INS: 902

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

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

CARNAUBA WAX

Carnauba Wax

INS: 903

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

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

SHELLAC

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

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

Notes to the Comments for the Revised Draft General Standard for Food Additives (33rd CCFAC)

Note 1: As adipic acid

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

Note 3: Surface treatment.

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

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

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: NOT USED.

Note 15: Fat or oil basis.

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

Note 17: As cyclamic acid.

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

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

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

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

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

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

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Level in cocoa nibs.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

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

Note 40: Use in packing medium only.

Note 41: Use in breadings or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO₂.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.
Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: For use in tocino (fresh, cured sausage) only.
Note 79: For use on nuts only.
Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.

Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.

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

Note 83: Excluding foods for infants and young children.

Note 84: Use in alcohol-free beer only.

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

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

Note 87: Treatment level.

Note 88: Carryover from the ingredient.

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

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

Note 91: By weight of defoamer.

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

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

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

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

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

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

Note 98: For dust control.

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

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

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

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

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

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

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

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

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

Note 108: For use on coffee beans only.

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

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

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

ACID TREATED STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

ADIPATES

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

Function: Acidity Regulator, Firming Agent, Raising Agent

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

AGAR

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

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

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

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

ALGINIC ACID

Alginate Acid

INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

ALKALINE TREATED STARCH

Alkaline Treated Starch

INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

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

AMARANTH

Amaranth

INS: 123

Function: Colour

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

AMMONIUM ALGINATE

Ammonium Alginate

INS: 403

Function: Emulsifier, Thickener, Stabilizer

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

ANNATTO EXTRACTS

Annatto Extracts

INS: 160b

Function: Colour

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

ASCORBIC ACID

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

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

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

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

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

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

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

BEET RED

Beet Red

INS: 162

Function: Colour

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

BENZOATES

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

Function: Preservative

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

BHA

Butylated Hydroxyanisole	INS: 320
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Function: Antioxidant

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

BHT

Butylated Hydroxytoluene	INS: 321
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Function: Adjuvant, Antioxidant

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

BHT

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Antioxidant

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

BLEACHED STARCH

Bleached Starch

INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

CALCIUM ACETATE

Calcium Acetate

INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

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

CALCIUM ALGINATE

Calcium Alginate

INS: 404

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

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

CALCIUM ASCORBATE

Calcium Ascorbate

INS: 302

Function: Antioxidant

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

CALCIUM CITRATE

Calcium Citrate

INS: 333

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

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

CALCIUM LACTATE

Calcium Lactate

INS: 327

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

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

CANDELILLA WAX

Candelilla Wax

INS: 902

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

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

CANTHAXANTHIN

Canthaxanthin

INS: 161g

Function: Colour

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

CARBON DIOXIDE

Carbon Dioxide

INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

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

CARNAUBA WAX

Carnauba Wax

INS: 903

CARRAGEENAN

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Filler, Stabilizer, Thickener

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

CASTOR OIL

Castor Oil

INS: 1503

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

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

CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium and Potassium Salts

INS: 141ii

Function: Colour

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

CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

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

CITRIC ACID

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Sequestrant

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

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

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

CYCLAMATES

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

Function: Flavour Enhancer, Sweetener

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

CYCLODEXTRIN, BETA-

Cyclodextrin, Beta- INS: 459

Function: Stabilizer, Binder

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

DEXTRINS, WHITE AND YELLOW, ROASTED STARCH

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Antioxidant, Preservative, Sequestrant

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

ENZYME TREATED STARCH

Enzyme Treated Starch INS: 1405

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

FAST GREEN FCF

Fast Green FCF INS: 143

Function: Colour

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

FERROCYANIDES

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

Function: Anticaking Agent

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

GALLATE, PROPYL

Gallate, Propyl INS: 310

Function: Antioxidant

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

GELLAN GUM

Gellan Gum INS: 418

GELLAN GUM

DRAFT GSFA - TABLE ONE

Function: Thickener, Stabilizer

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

GLUCONO DELTA-LACTONE

Glucono Delta-Lactone

INS: 575

Function: Acidity Regulator, Raising Agent

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

GRAPE SKIN EXTRACT

Grape Skin Extract

INS: 163ii

Function: Colour

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

GUAR GUM

Guar Gum

INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

GUM ARABIC

Gum Arabic

INS: 414

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

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

HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate

INS: 214

Propyl p-Hydroxybenzoate

INS: 216

Methyl p-Hydroxybenzoate

INS: 218

Function: Preservative

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

HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate

INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

KONJAC FLOUR

Konjac Flour

INS: 425

Function: Emulsifier, Stabilizer, Thickener

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

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

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

INS: 270

Function: Acidity Regulator

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

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol

INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

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

LECITHIN

Lecithin INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

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

MALIC ACID (DL-)

Malic Acid (DL-) INS: 296

Function: Acidity Regulator, Sequestrant

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

MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose INS: 460i

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

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

MICROCRYSTALLINE WAX

Microcrystalline Wax

INS: 905ci

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

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

MINERAL OIL

Mineral Oil

INS: 905a

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

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

MINERAL OIL (HIGH VISCOSITY)

Mineral Oil (High Viscosity)

INS: 905a

Function: Glazing Agent, Release Agent

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

MONO- AND DIGLYCERIDES

Mono- and Diglycerides

INS: 471

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

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

MONOAMMONIUM GLUTAMATE, L-

Monoammonium Glutamate, L-

INS: 624

Function: Flavour Enhancer

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

MONOSODIUM GLUTAMATE, L-

Monosodium Glutamate, L- INS: 621

Function: Flavour Enhancer

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

MONOSTARCH PHOSPHATE

Monostarch Phosphate INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

NITROGEN

Nitrogen INS: 941

Function: Propellant

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

NITROUS OXIDE

Nitrous Oxide INS: 942

Function: Propellant

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

OXIDIZED STARCH

Oxidized Starch INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

OXYSTEARIN

Oxystearin INS: 387

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

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

PAPAIN

Papain

INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

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

PECTINS (AMIDATED AND NON-AMIDATED)

Pectins (Amidated and Non-Amidated)

INS: 440

Function: Emulsifier, Stabilizer, Thickener

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

PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate

INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

PHOSPHATES

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

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

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

POLYDIMETHYLSILOXANE

Polydimethylsiloxane INS: 900a

Function: Anticaking Agent, Antifoaming Agent

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

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids INS: 475

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

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

POLYOXYETHYLENE STEARATES

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

Function: Emulsifier, Stabilizer

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

POLYSORBATES

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

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

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

POLYVINYLPIRROLIDONE

Polyvinylpyrrolidone INS: 1201

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

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

PONCEAU 4R

Ponceau 4R INS: 124

Function: Colour

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

POTASSIUM ACETATES

Potassium Acetates INS: 261

Function: Acidity Regulator

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

POTASSIUM ALGINATE

Potassium Alginate INS: 402

Function: Emulsifier, Stabilizer, Thickener

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

POTASSIUM ASCORBATE

Potassium Ascorbate

INS: 303

Function: Antioxidant

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

POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate

INS: 332i

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

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

POTASSIUM LACTATE

Potassium Lactate

INS: 326

Potassium Lactate (Solution)

INS: 326

Function: Acidity Regulator, Antioxidant

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

POWDERED CELLULOSE

Powdered Cellulose

INS: 460ii

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

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

PROCESSED EUCHEUMA SEAWEED

Processed Eucheuma Seaweed

INS: 407a

Function: Stabilizer, Thickener

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

SACCHARIN**DRAFT GSFA - TABLE ONE**

Function: Flavour Enhancer, Sweetener

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

SHELLAC

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

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

SODIUM ACETATE

Sodium Acetate

INS: 262i

Function: Acidity Regulator, Preservative, Sequestrant

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

SODIUM ALGINATE

Sodium Alginate

INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic

INS: 541i

Sodium Aluminium Phosphate-Basic

INS: 541ii

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

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

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate INS: 554

Function: Anticaking Agent

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

SODIUM CARBONATE

Sodium Carbonate INS: 500i

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

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

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose INS: 466

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

SODIUM DIACETATE

Sodium Diacetate INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

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

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate INS: 331i

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

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

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate INS: 500ii

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

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

SODIUM LACTATE

Sodium Lactate INS: 325

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

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

SODIUM SESQUICARBONATE

Sodium Sesquicarbonate INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

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

SORBATES

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

Function: Antioxidant, Preservative, Stabilizer

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

SORBITAN ESTERS OF FATTY ACIDS

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

Function: Emulsifier, Stabilizer

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

SORBITOL (INCLUDING SORBITOL SYRUP)

Sorbitol and Sorbitol Syrup INS: 420

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

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

STARCH ACETATE

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

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate INS: 1450

Function: Emulsifier, Stabilizer, Thickener

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

STEAROYL-2-LACTYLATES

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

Function: Emulsifier, Stabilizer, Thickener

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

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

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

SULPHITES

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

SULPHITES

DRAFT GSFA - TABLE ONE

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

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

TANNIC ACID (TANNINS, FOOD GRADE)

Tannic Acid (Tannins, Food Grade) INS: 181

Function: Colour

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

TARA GUM

Tara Gum INS: 417

Function: Thickener, Stabilizer

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

TARTRATES

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

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

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

TBHQ

Tertiary Butylhydroquinone	INS: 319
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Function: Antioxidant

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

THAUMATIN

Thaumatococcus	INS: 957
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Function: Sweetener, Flavour Enhancer

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

TOCOPHEROLS

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

DRAFT GSFA - TABLE ONE

Function: Antioxidant

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

TRAGACANTH GUM

Tragacanth Gum

INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

TRIPOTASSIUM CITRATE

Tripotassium Citrate

INS: 332ii

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

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

TRISODIUM CITRATE

Trisodium Citrate

INS: 331iii

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

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

XANTHAN GUM

Xanthan Gum

INS: 415

Function: Thickener, Stabilizer

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

XANTHAN GUM

DRAFT GSFA - TABLE ONE

Function: Thickener, Stabilizer

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

Notes to the Comments for the Revised Draft General Standard for Food Additives (33rd CCFAC)

Note 1: As adipic acid

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

Note 3: Surface treatment.

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

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

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: NOT USED.

Note 15: Fat or oil basis.

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

Note 17: As cyclamic acid.

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

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

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

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

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

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

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Level in cocoa nibs.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

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

Note 40: Use in packing medium only.

Note 41: Use in breadings or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO₂.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.
Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: For use in tocino (fresh, cured sausage) only.
Note 79: For use on nuts only.
Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.

Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.

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

Note 83: Excluding foods for infants and young children.

Note 84: Use in alcohol-free beer only.

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

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

Note 87: Treatment level.

Note 88: Carryover from the ingredient.

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

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

Note 91: By weight of defoamer.

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

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

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

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

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

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

Note 98: For dust control.

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

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

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

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

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

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

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

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

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

Note 108: For use on coffee beans only.

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

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

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

Allinorm 01/12A Appendix IV

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



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

ACESULFAME POTASSIUM

Acesulfame Potassium

INS: 950

Function: Flavour Enhancer, Sweetener

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

Function: Flavour Enhancer, Sweetener

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

ACESULFAME POTASSIUM

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

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

ACETIC ACID, GLACIAL

Acetic Acid, Glacial

INS: 260

Function: Acidity Regulator, Preservative

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

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Acetic and Fatty Acid Esters of Glycerol

INS: 472a

Function: Emulsifier, Stabilizer, Sequestrant

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

Function: Emulsifier, Stabilizer, Sequestrant

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

ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate

INS: 1422

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate

INS: 1414

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

ACETYLATED DISTARCH PHOSPHATE

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

ACID TREATED STARCH

Acid Treated Starch

INS: 1401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

ADIPATES

Adipic Acid

INS: 355

Sodium Adipate

INS: 356

Potassium Adipate

INS: 357

Ammonium Adipate

INS: 359

Function: Acidity Regulator, Firming Agent, Raising Agent

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

Function: Acidity Regulator, Firming Agent, Raising Agent

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

AGAR

Agar

INS: 406

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

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

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

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

ALGINIC ACID

Alginate Acid

INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

ALITAME

Alitame

INS: 956

Function: Sweetener

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

Function: Sweetener

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

ALKALINE TREATED STARCH

Alkaline Treated Starch

INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

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

ALLURA RED AC

Allura Red AC

INS: 129

Function: Colour

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

Function: Colour

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

Function: Colour

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

ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

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

Function: Adjuvant, Enzyme, Flour Treatment Agent

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

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate

INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 6	6	
06.2	Flours and starches	GMP	Notes 6 & 26	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Notes 2 & 6	6	

ALUMINIUM SILICATE

Aluminium Silicate

INS: 559

Function: Adjuvant, Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
12.1	Salt	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

AMARANTH

Amaranth

INS: 123

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	300 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	100 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.4.1	Cooked fish and fish products	300 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	Note 50	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.3.4	Aromatized wine	100 mg/kg		6	
14.2.4	Fruit wine	30 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	30 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	

AMMONIUM ALGINATE

Ammonium Alginate

INS: 403

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	

AMMONIUM ALGINATE

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	

AMMONIUM CARBONATE

Ammonium Carbonate

INS: 503i

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.2	Weaning foods for infants and growing children	GMP		6	

AMMONIUM HYDROGEN CARBONATE

Ammonium Hydrogen Carbonate

INS: 503ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.2	Weaning foods for infants and growing children	GMP		6	

ANNATTO EXTRACTS

Annatto Extracts

INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	Note 8	6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	50 mg/kg		6	
01.6.1	Unripened cheese	50 mg/kg	Note 74	6	
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg		6	
01.6.2.2	Rind of ripened cheese	50 mg/kg	Note 74	6	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	Note 74	6	
01.6.3	Whey cheese	50 mg/kg	Note 74	6	
01.6.4	Processed cheese	50 mg/kg	Note 74	6	
01.6.5	Cheese analogues	50 mg/kg	Note 74	6	
01.6.6	Whey protein cheese	50 mg/kg	Note 74	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
02.1	Fats and oils essentially free from water	10 mg/kg	Note 9	6	
02.2.1	Emulsions containing at least 80% fat	100 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	30 mg/kg	Note 9	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 9	6	
04.1.1.2	Surface-treated fresh fruit	20 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	20 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	10 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	25 mg/kg	Note 9	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	25 mg/kg	Note 9	6	
05.3	Chewing gum	1000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30 mg/kg	Note 9	6	
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note 9	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	12 mg/kg	Note 8	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	15 mg/kg	Note 9	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	40 mg/kg	Note 9	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15 mg/kg	Note 9	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	20 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	Note 9	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 9 & 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	60 mg/kg	Note 9	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 9	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 9	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	

ANNATTO EXTRACTS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Notes 9 & 22	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	10 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	30 mg/kg	Note 9	6	
12.4	Mustards	100 mg/kg	Note 8	6	
12.5	Soups and broths	150 mg/kg	Note 8	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 8	6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note 8	6	
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note 8	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	400 mg/kg		6	
12.9	Protein products	GMP		6	
13.6	Food supplements	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.3	Wines	GMP		6	
14.2.6	Spirituos beverages	10 mg/kg		6	
15.0	Ready-to-eat savouries	300 mg/kg	Note 9	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg		6	

ASCORBIC ACID

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1	Fresh fruit	500 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	500 mg/kg		6	
04.2.2.1	Frozen vegetables	100 mg/kg		6	
06.2	Flours and starches	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	2000 mg/kg		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	

ASCORBIC ACID

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	3000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	540 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	400 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 10	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	500 mg/kg	Note 10	6	
12.1	Salt	500 mg/kg	Note 10	6	
12.8	Yeast and like products	200 mg/kg	Note 10	6	

ASPARTAME

Aspartame

INS: 951

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	600 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg		6	
01.3.2	Beverage sweeteners	GMP	Note 2	6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
01.4.3	Clotted cream	GMP		6	
01.4.4	Cream analogues	1000 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	GMP		6	
01.5.2	Milk and cream powder analogues	2000 mg/kg		6	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.5	Cheese analogues	1000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	3000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	

ASPARTAME

DRAFT GSFA - TABLE ONE

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	3000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	3000 mg/kg		6	
04.1.2.1	Frozen fruit	GMP		6	
04.1.2.2	Dried fruit	3000 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg		6	
04.1.2.7	Candied fruit	2000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		6	
04.1.2.10	Fermented fruit products	2000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	3000 mg/kg		6	
04.1.2.12	Cooked or fried fruit	2000 mg/kg		6	
04.2.2.1	Frozen vegetables	1000 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1000 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	1000 mg/kg		6	
04.2.2.7	Fermented vegetable products	2500 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	3000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	3000 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2500 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	3000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	10000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg		6	
07.1	Bread and ordinary bakery wares	4000 mg/kg		6	
07.2	Fine bakery wares	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3000 mg/kg		6	

ASPARTAME

DRAFT GSFA - TABLE ONE

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	2000 mg/kg		6	
12.4	Mustards	350 mg/kg		6	
12.5	Soups and broths	600 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	350 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	350 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	800 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg		6	
13.6	Food supplements	5500 mg/kg		6	
14.1.2	Fruit and vegetable juices	2000 mg/kg		6	
14.1.3	Fruit and vegetable nectars	2000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	600 mg/kg	Note 85	6	
14.2.2	Cider and perry	600 mg/kg		6	
14.2.3	Wines	600 mg/kg	Note 85	6	
14.2.4	Fruit wine	700 mg/kg		6	
14.2.5	Mead	700 mg/kg		6	
14.2.6	Spirituos beverages	700 mg/kg	Note 85	6	
15.0	Ready-to-eat savouries	500 mg/kg		6	

AZORUBINE

Azorubine

INS: 122

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	57 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	50 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

BEE T RED

Beet Red

INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

BENZOATES

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

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.2	Dried fruit	800 mg/kg	Note 13	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 13	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	1000 mg/kg	Note 13	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 13	6	
05.1.1	Cocoa mixes (pow ders and syrups)	1500 mg/kg	Note 13	6	
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13	6	
05.1.4	Imitation chocolate, chocolate substitue products	1500 mg/kg	Note 13	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13	6	
05.3	Chewing gum	1500 mg/kg	Note 13	6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	1500 mg/kg	Note 13	6	
06.2	Flours and starches	500 mg/kg	Note 13	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 13	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13	6	
07.0	Bakery w ares	1000 mg/kg	Note 13	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	GMP	Note 13	6	
07.2	Fine bakery w ares	1000 mg/kg	Note 13	6	
08.2.1.4	Cured (including salted) non heat treated processed meat, poultry, and game products in w hole pieces or cuts	1000 mg/kg	Notes 13 & 16	6	

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 13	6	
08.2.2	Heat treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 13 & 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 13 & 16	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	750 mg/kg	Note 13	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 13 & 16	6	
08.3.2	Heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 13	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 13	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2000 mg/kg	Note 13	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg	Note 13	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	2500 mg/kg	Note 13	6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	2000 mg/kg	Note 13	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 13	6	
10.2.1	Liquid egg products	5000 mg/kg	Note 13	6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 13	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	600 mg/kg	Note 13	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 13	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 13	6	
12.3	Vinegars	1000 mg/kg	Note 13	6	
12.4	Mustards	1500 mg/kg	Note 13	6	
12.5	Soups and broths	1000 mg/kg	Note 13	6	
12.6	Sauces and like products	1000 mg/kg	Note 13	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1500 mg/kg	Note 13	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Notes 13 & 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 13	6	
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 13	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 13	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	2000 mg/kg	Note 13	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	2100 mg/kg	Note 13	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1400 mg/kg	Note 13	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 13	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	2000 mg/kg	Note 13	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 13	6	

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	500 mg/kg	Note 13	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1000 mg/kg	Note 13	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 13	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Note 13	6	
14.2.1	Beer and malt beverages	200 mg/kg	Notes 13, 84 & 85	6	
14.2.1	Beer and malt beverages	1000 mg/kg	Notes 13 & 85	6	
14.2.2	Cider and perry	200 mg/kg	Note 13	6	
14.2.2	Cider and perry	1000 mg/kg	Note 13	6	
14.2.3	Wine	800 mg/kg	Notes 13 & 85	6	
14.2.3	Wine	1000 mg/kg	Notes 13 & 85	6	
14.2.4	Fruit wine	800 mg/kg	Note 13	6	
14.2.4	Fruit wine	1000 mg/kg	Note 13	6	
14.2.5	Mead	200 mg/kg	Note 13	6	
14.2.5	Mead	1000 mg/kg	Note 13	6	
14.2.6	Spirituous beverages	400 mg/kg	Notes 13 & 85	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg	Note 13	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	Note 13	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13	6	

BENZOYL PEROXIDE

Benzoyl Peroxide

INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2.1	Total ripened cheese, includes rind	1000 mg/kg	Note 55	6	
01.8	Whey and whey products, excluding whey cheeses	GMP		6	
06.2	Flours and starches	300 mg/kg		6	

BHA

Butylated Hydroxyanisole

INS: 320

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
01.3.2	Beverage w hiteners	100 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Note 15	6	
01.5.2	Milk and cream powder analogues	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2 mg/kg		6	
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15	6	
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	32 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2 mg/kg		6	
04.1.2.12	Cooked or fried fruit	100 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	100 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	90 mg/kg	Note 2	6	
05.1.4	Imitation chocolate, chocolate substitute products	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	750 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	90 mg/kg	Note 2	6	
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2 mg/kg		6	
07.1.1	Breads and rolls	50 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg		6	
07.1.5	Steamed breads and buns	50 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	25 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	25 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	Note 15	6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	2 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg		6	

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	6	
12.4	Mustards	200 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg	Note 15	6	
12.5.2	Mixes for soups and broths	300 mg/kg	Note 15	6	
12.6	Sauces and like products	200 mg/kg	Note 15	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.8	Yeast and like products	1000 mg/kg		6	
13.6	Food supplements	400 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 15	6	

BHT

Butylated Hydroxytoluene

INS: 321

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
01.3.2	Beverage w hiteners	100 mg/kg		6	
01.5	Milk powder and cream powder	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2	6	
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15	6	
02.2.1	Emulsions containing at least 80% fat	200 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	6	
04.1.2.12	Cooked or fried fruit	100 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76	6	
05.1.1	Cocoa mixes (powders and syrups)	90 mg/kg		6	
05.3	Chewing gum	750 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	50 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	6	
07.1.1	Breads and rolls	50 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg		6	

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg		6	
07.1.5	Steamed breads and buns	50 mg/kg		6	
07.2	Fine bakery wares	25 mg/kg		6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg		6	
12.4	Mustards	100 mg/kg		6	
12.5	Soups and broths	100 mg/kg		6	
12.6	Sauces and like products	100 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	100 mg/kg		6	
12.8	Yeast and like products	100 mg/kg		6	
13.6	Food supplements	400 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	6	

BLEACHED STARCH

Bleached Starch

INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

BRILLIANT BLACK PN

Brilliant Black PN

INS: 151

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	12 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

BRILLIANT BLUE FCF

Brilliant Blue FCF

INS: 133

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1	Fermented milks (plain)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	244 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.1	Bread and ordinary bakery wares	100 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	100 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

BROMELAIN

Bromelain

INS: 1101iii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		6	
14.2.3	Wines	GMP		6	

BROWN HT

Brown HT

INS: 155

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	50 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	80 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery w ares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and w eight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized w ine	200 mg/kg		6	
14.2.4	Fruit w ine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CALCIUM ACETATE

Calcium Acetate

INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	1500 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

CALCIUM ALGINATE

Calcium Alginate

INS: 404

CALCIUM ALGINATE

DRAFT GSFA - TABLE ONE

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w whipping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2.1	Liquid egg products	6000 mg/kg		6	
10.2.2	Frozen egg products	6000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	5000 mg/kg		6	
14.2.3	Wines	4000 mg/kg		6	

CALCIUM ALUMINIUM SILICATE (SYNTHETIC)

Calcium Aluminium Silicate (Synthetic) INS: 556

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

CALCIUM ASCORBATE

Calcium Ascorbate INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1	Fresh fruit	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	3000 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	GMP		6	

CALCIUM CARBONATE

Calcium Carbonate

INS: 170i

Function: Anticaking Agent, Acidity Regulator, Colour, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	2220 mg/kg		6	
06.2	Flours and starches	GMP	Note 57	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1500 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
12.1	Salt	20000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	3500 mg/kg		6	

CALCIUM CHLORIDE

Calcium Chloride

INS: 509

Function: Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	4000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	3200 mg/kg		6	

CALCIUM CITRATE

Calcium Citrate

INS: 333

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1	Fats and oils essentially free from water	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

CALCIUM GLUCONATE

Calcium Gluconate

INS: 578

Function: Acidity Regulator, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	6	

CALCIUM GLUTAMATE, DI-L-

Calcium Glutamate, DI-L-

INS: 623

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM GUANYLATE, 5'-

Calcium Guanylate, 5'-

INS: 629

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM HYDROXIDE

Calcium Hydroxide

INS: 526

Function: Acidity Regulator, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

CALCIUM INOSINATE, 5'-

Calcium Inosinate, 5'-

INS: 633

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM LACTATE

Calcium Lactate

INS: 327

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		6	
12.1	Salt	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

CALCIUM MALATE

Calcium Malate

INS: 352ii

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

CALCIUM OXIDE

Calcium Oxide

INS: 529

Function: Acidity Regulator, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	

CALCIUM RIBONUCLEOTIDES, 5'-

Calcium Ribonucleotides, 5'-

INS: 634

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM SILICATE

Calcium Silicate

INS: 552

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

CALCIUM SULPHATE

Calcium Sulphate

INS: 516

Function: Acidity Regulator, Bulking Agent, Firming Agent, Flour Treatment Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	3500 mg/kg		6	
06.2	Flours and starches	GMP	Note 57	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54	6	
14.2.3	Wines	2000 mg/kg		6	

CANDELILLA WAX

Candelilla Wax

INS: 902

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

CANTHAXANTHIN

Canthaxanthin

INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
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CANTHAXANTHIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.6	Cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.0	Fats and oils, and fat emulsions (type w ater-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	8.2 mg/kg		6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg		6	
05.3	Chew ing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	35 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.0	Bakery w ares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	100 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	15 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.1	Cooked fish and fish products	200 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	

CANTHAXANTHIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	30 mg/kg		6	
12.5.2	Mixes for soups and broths	100 mg/kg		6	
12.6	Sauces and like products	100 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5 mg/kg		6	
14.1.4.1	Carbonated drinks	GMP		6	
14.1.4.2	Non-carbonated, including punches and ades	5 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	5 mg/kg		6	
14.2.3	Wines	5 mg/kg		6	
14.2.6	Spirituous beverages	5 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	Note 2	6	

CARAMEL COLOUR, CLASS I

Caramel Colour, Class I - Plain

INS: 150a

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	150 mg/kg	Note 12	6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

CARAMEL COLOUR, CLASS I

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

CARAMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia INS: 150c
Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
14.1.2	Fruit and vegetable juices	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	

CARAMEL COLOUR, CLASS IV

Caramel Colour, Class IV - Ammonia INS: 150d
Sulphite Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4.1	Plain processed cheese	GMP		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
06.7	Rice cakes (Oriental type only)	GMP		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
12.3	Vinegars	1000 mg/kg		6	
14.1.2	Fruit and vegetable juices	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	

CARBON DIOXIDE

Carbon Dioxide

INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP	Note 59	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	6	
01.4.1	Pasteurized cream	GMP	Note 59	6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP	Note 59	6	
04.1.1	Fresh fruit	GMP	Note 59	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP	Note 59	6	
04.2.2.1	Frozen vegetables	GMP	Note 59	6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 59	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	Note 69	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	6	
14.2.3	Wines	GMP	Note 60	6	

CARMINES

Carmines

INS: 120

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2	Fat emulsions mainly of type water-in-oil	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	300 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	1020 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	50 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wine	GMP	Note 96	6	
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CARNAUBA WAX

Carnauba Wax

INS: 903

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2	Processed fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
12.6	Sauces and like products	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

CAROB BEAN GUM

Carob Bean Gum

INS: 410

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	5000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

CAROTENES, VEGETABLE

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

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	600 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	600 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.2.2	Emulsions containing less than 80% fat (e.g., margarine)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmalades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	4 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	4 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable products	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	120 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	120 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	400 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.2	Fine bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP	Note 16	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	

CAROTENES, VEGETABLE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP		6	
12.6.3	Mixes for sauces and gravies	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituous beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

CAROTENOIDS

Beta-Carotene (Synthetic)	INS: 160ai	Beta-Apo-8'-Carotenal	INS: 160e
Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f		

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	100 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	35 mg/kg		6	
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	

CAROTENOIDS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.6	Whey protein cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.1	Fats and oils essentially free from water	25 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	25 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg		6	
07.1.1	Breads and rolls	35 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	GMP		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	GMP		6	
07.1.5	Steamed breads and buns	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	

CAROTENOIDS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg		6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.2	Egg products	GMP		6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	35 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	

CAROTENOIDS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	100 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	35 mg/kg		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	100 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.3	Fortified wine and liquor wine	GMP	Note 96	6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CARRAGEENAN

Carrageenan

INS: 407

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	10000 mg/kg		6	
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	500 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	1000 mg/kg		6	
14.2.3	Wines	GMP		6	

CASTOR OIL

Castor Oil

INS: 1503

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		6	
05.3	Chewing gum	GMP		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	

CHLOROPHYLLS

Chlorophylls

INS: 140

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 4 & 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium
and Potassium Salts

INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	15 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type w ater-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.1	Frozen fruit	100 mg/kg	Note 62	6	
04.1.2.2	Dried fruit	100 mg/kg	Note 62	6	
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 62	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg	Note 62	6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg	Note 62	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 62	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	100 mg/kg	Note 62	6	
04.1.2.10	Fermented fruit products	100 mg/kg	Note 62	6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 62	6	
04.1.2.12	Cooked or fried fruit	100 mg/kg	Note 62	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	100 mg/kg	Note 62	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	100 mg/kg	Notes 62 & 89	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	100 mg/kg	Note 62	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	Note 62	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	100 mg/kg	Note 62	6	
04.2.2.7	Fermented vegetable products	100 mg/kg	Note 62	6	
04.2.2.8	Cooked or fried vegetables and seaw eeds	100 mg/kg	Note 62	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	30 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	700 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	Note 62	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	6.4 mg/kg	Note 62	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sw eet rolls, scones, and muffins)	GMP		6	
07.2.3	Mixes for fine bakery w ares (e.g., cakes, pancakes)	GMP		6	
08.0	Meat and meat products, including poultry and game	GMP	Note 16	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 62	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	64 mg/kg	Note 62	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	400 mg/kg		6	
12.5.2	Mixes for soups and broths	GMP		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandw ich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	GMP		6	
14.2.3	Wines	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	100 mg/kg	Note 15	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 15	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	25000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	700 mg/kg		6	

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol

INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

CURCUMIN

Curcumin

INS: 100i

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.1	Total ripened cheese, includes rind	GMP		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.6.6	Whey protein cheese	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1	Fats and oils essentially free from water	5 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	10 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	5 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	

CURCUMIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

CURCUMIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	Note 96	6	
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CYCLAMATES

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

CYCLAMATES

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg	Note 17	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	250 mg/kg	Note 17	6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	Note 17	6	
03.0	Edible ices, including sherbet and sorbet	250 mg/kg	Note 17	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 17	6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 17	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg	Note 17	6	
04.1.2.7	Candied fruit	500 mg/kg	Note 17	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	Note 17	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	250 mg/kg	Note 17	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	100 mg/kg	Note 17	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	250 mg/kg	Note 17	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 17	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 17	6	
05.3	Chewing gum	3000 mg/kg	Note 17	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 17	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250 mg/kg	Note 17	6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	1600 mg/kg	Note 17	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 17	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1600 mg/kg	Note 17	6	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg	Note 17	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 17	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 17	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Note 17	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	500 mg/kg	Note 17	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1300 mg/kg	Note 17	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1300 mg/kg	Note 17	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	1300 mg/kg	Note 17	6	
13.6	Food supplements	1250 mg/kg	Note 17	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1500 mg/kg	Note 17	6	
14.2.1	Beer and malt beverages	250 mg/kg	Note 17	6	
14.2.2	Cider and perry	250 mg/kg	Note 17	6	
14.2.3	Wines	250 mg/kg	Note 17	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	250 mg/kg	Note 17	6	

DEXTRINS, WHITE AND YELLOW, ROASTED STARCH

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 90	6	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.3	Clotted cream	GMP		6	
01.4.4	Cream analogues	GMP		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.1	Total ripened cheese, includes rind	GMP		6	
01.6.4	Processed cheese	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.2	Dried fruit	GMP		6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.10	Fermented fruit products	GMP		6	
04.1.2.12	Cooked or fried fruit	GMP		6	

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	50000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.0	Bakery wares	10000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	GMP		6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16	6	
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	GMP		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.3	Dried and/or heat coagulated egg products	GMP		6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1 mg/kg		6	

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.3	Vinegars	GMP		6	
12.4	Mustards	10000 mg/kg		6	
12.5	Soups and broths	GMP		6	
12.6	Sauces and like products	10000 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	

DIMETHYL DICARBONATE

Dimethyl Dicarbonate

INS: 242

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.2	Cider and perry	250 mg/kg	Note 18	6	
14.2.4	Fruit wine	250 mg/kg	Note 18	6	
14.2.5	Mead	200 mg/kg	Note 18	6	

DIOCTYL SODIUM SULFOSUCCINATE

Dioctyl Sodium Sulfosuccinate

INS: 480

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	25 mg/kg	Note 19	6	
01.3.1	Condensed milk (plain)	GMP		6	
01.6.1	Unripened cheese	5000 mg/kg	Note 20	6	
01.6.4	Processed cheese	5000 mg/kg	Note 20	6	

DIOCTYL SODIUM SULFOSUCCINATE

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	4000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	200 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	25 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 20	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	10 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	10 mg/kg		6	

DIPHENYL

Diphenyl

INS: 230

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	70 mg/kg	Note 49	6	

DIPOTASSIUM GUANYLATE, 5'-

Dipotassium Guanylate, 5'-

INS: 628

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DIPOTASSIUM INOSINATE, 5'-

Dipotassium Inosinate, 5'-

INS: 632

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISODIUM GUANYLATE, 5'-

Disodium Guanylate, 5'-

INS: 627

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISODIUM INOSINATE, 5'-

Disodium Inosinate, 5'-

INS: 631

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISODIUM RIBONUCLEOTIDES, 5'-

Disodium Ribonucleotides, 5'-

INS: 635

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISTARCH PHOSPHATE

Distarch Phosphate

INS: 1412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate

INS: 385

Disodium Ethylene Diamine Tetra Acetate

INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	250 mg/kg	Notes 21 & 110	6	
12.6.3	Mixes for sauces and gravies	75 mg/kg	Note 21	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	75 mg/kg	Note 21	6	

ENZYME TREATED STARCH

Enzyme Treated Starch

INS: 1405

ENZYME TREATED STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

ERYTHORBIC ACID

Erythorbic Acid

INS: 315

Isoascorbic Acid

INS: 315

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	100 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52	6	
04.1.1	Fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	500 mg/kg		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

ERYTHROSINE

Erythrosine

INS: 127

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	27 mg/kg	Note 12	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	400 mg/kg		6	

ERYTHROSINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	200 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	GMP	Notes 3 & 4	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.4.1	Cooked fish and fish products	300 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		6	
12.9	Protein products	100 mg/kg	Note 92	6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	

ERYTHROSINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	300 mg/kg	Note 2	6	

ETHYL MALTOL

Ethyl Maltol

INS: 637

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		6	
05.3	Chew ing gum	1000 mg/kg		6	
07.2	Fine bakery w ares	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.2	Cider and perry	100 mg/kg		6	
14.2.3	Wines	100 mg/kg	Note 93	6	
14.2.4	Fruit w ine	100 mg/kg		6	

FAST GREEN FCF

Fast Green FCF

INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	100 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	100 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	100 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.0	Bakery w ares	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg		6	

FUMARIC ACID

Fumaric Acid

INS: 297

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 2	6	
14.2.3	Wines	3000 mg/kg		6	

GALLATE, PROPYL

Gallate, Propyl

INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 15	6	

GELLAN GUM

Gellan Gum

INS: 418

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg		6	

GLUCONO DELTA-LACTONE

Glucono Delta-Lactone

INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	

GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)

Glucose Oxidase (Aspergillus niger var.) INS: 1102

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

GLUTAMIC ACID (L(+)-)

Glutamic Acid (L(+)-) INS: 620

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

GLYCEROL

Glycerol INS: 422

Function: Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

GRAPE SKIN EXTRACT

Grape Skin Extract

INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1.2	Cocoa-based spreads, including fillings	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.0	Bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP	Note 16	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP		6	
12.6.3	Mixes for sauces and gravies	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	

GRAPE SKIN EXTRACT

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	
14.2.3.3	Fortified w ine and liquor w ine	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	
14.2.4	Fruit w ine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10 mg/kg		6	

GUAIAIC RESIN

Guaiac Resin

INS: 314

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.6	Sauces and like products	600 mg/kg		6	

GUANYLIC ACID, 5'-

Guanylic Acid, 5'-

INS: 626

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

GUAR GUM

Guar Gum

INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	20000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	20000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg		6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

GUM ARABIC

Gum Arabic

INS: 414

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	15000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1	Fresh vegetables, and nuts and seeds	83000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

GUM ARABIC

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

HYDROCHLORIC ACID

Hydrochloric Acid

INS: 507

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
06.2	Flours and starches	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate

INS: 214

Propyl p-Hydroxybenzoate

INS: 216

Methyl p-Hydroxybenzoate

INS: 218

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2	Ripened cheese	500 mg/kg	Note 27	6	
01.6.4	Processed cheese	300 mg/kg	Note 27	6	
01.6.5	Cheese analogues	500 mg/kg	Note 27	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	120 mg/kg	Note 27	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 27	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	300 mg/kg	Note 27	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	300 mg/kg	Note 27	6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 27	6	
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 27	6	
04.1.1.3	Peeled or cut fresh fruit	12 mg/kg	Note 27	6	
04.1.2.1	Frozen fruit	800 mg/kg	Note 27	6	
04.1.2.2	Dried fruit	800 mg/kg	Note 27	6	
04.1.2.3	Fruit in vinegar, oil, or brine	800 mg/kg	Note 27	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 27	6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 27	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 27	6	
04.1.2.7	Candied fruit	1000 mg/kg	Note 27	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	Note 27	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	800 mg/kg	Note 27	6	
04.1.2.10	Fermented fruit products	800 mg/kg	Note 27	6	
04.1.2.11	Fruit fillings for pastries	800 mg/kg	Note 27	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	12 mg/kg	Note 27	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	12 mg/kg	Note 27	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	1000 mg/kg	Note 27	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	300 mg/kg	Note 27	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 27	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	1000 mg/kg	Note 27	6	
04.2.2.7	Fermented vegetable products	300 mg/kg	Note 27	6	
05.1.1	Cocoa mixes (powders and syrups)	700 mg/kg	Note 27	6	
05.1.2	Cocoa-based spreads, including fillings	300 mg/kg	Note 27	6	
05.1.4	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 27	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 27	6	
05.3	Chewing gum	300 mg/kg	Note 27	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	Note 27	6	
07.2	Fine bakery wares	300 mg/kg	Note 27	6	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 27	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Notes 3 & 27	6	
08.4	Edible casings (e.g., sausage casings)	36 mg/kg	Note 27	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 27	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	100 mg/kg	Note 27	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg	Note 27	6	
12.3	Vinegars	100 mg/kg	Note 27	6	
12.4	Mustards	300 mg/kg	Note 27	6	
12.5	Soups and broths	300 mg/kg	Note 27	6	
12.6	Sauces and like products	1000 mg/kg	Note 27	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	300 mg/kg	Note 27	6	
14.1.2	Fruit and vegetable juices	1000 mg/kg	Note 27	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	100 mg/kg	Note 27	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg	Note 27	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	200 mg/kg	Note 27	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	200 mg/kg	Note 27	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 27	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	450 mg/kg	Note 27	6	
14.2.1	Beer and malt beverages	1000 mg/kg	Notes 27 & 96	6	
14.2.2	Cider and perry	200 mg/kg	Note 27	6	
14.2.3	Wines	1000 mg/kg	Notes 27 & 96	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.4	Fruit wine	200 mg/kg	Note 27	6	
14.2.5	Mead	200 mg/kg	Note 27	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg	Notes 27 & 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	Note 27	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	Note 27	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 27	6	

HYDROXYPROPYL CELLULOSE

Hydroxypropyl Cellulose

INS: 463

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate

INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

HYDROXYPROPYL METHYL CELLULOSE

Hydroxypropyl Methyl Cellulose

INS: 464

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

HYDROXYPROPYL STARCH

Hydroxypropyl Starch

INS: 1440

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	

HYDROXYPROPYL STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

INDIGOTINE

Indigotine

INS: 132

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	6 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	

INDIGOTINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	450 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	450 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	

INDIGOTINE

DRAFT GSFA - TABLE ONE

Function: Colour

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

INOSINIC ACID, 5'-

Inosinic Acid, 5'-

INS: 630

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

INSOLUBLE POLYVINYLPIRROLIDONE

Insoluble Polyvinylpyrrolidone

INS: 1202

Function: Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	7190 mg/kg	Note 18	6	

IRON OXIDES

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

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1.2	Cocoa-based spreads, including fillings	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	6000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.2	Fine bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	

IRON OXIDES

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Note 72	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5	Soups and broths	GMP		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituous beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	

IRON OXIDES

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

ISOMALT

Isomalt

INS: 953

Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

KARAYA GUM

Karaya Gum

INS: 416

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	200 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	500 mg/kg		6	

KONJAC FLOUR

Konjac Flour

INS: 425

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	10000 mg/kg	Note 54	6	

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

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

INS: 270

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	15000 mg/kg		6	
14.2.3	Wines	GMP		6	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol

INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	10000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	10000 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP		6	
02.1.2	Vegetable oils and fats	GMP		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	80000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Sequestrant, Stabilizer

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

LACTITOL

Lactitol

INS: 966

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

LECITHIN

Lecithin

INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	30000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
06.2	Flours and starches	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

LECITHIN

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.1	Infant formulae and follow-on formulae	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

LYSOZYME HYDROCHLORIDE

Lysozyme Hydrochloride

INS: 1105

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese	GMP		6	
14.2.2	Cider and perry	500 mg/kg		6	
14.2.3	Wines	500 mg/kg		6	
14.2.4	Fruit wine	500 mg/kg		6	

MAGNESIUM CARBONATE

Magnesium Carbonate

INS: 504i

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.2	Flours and starches	GMP	Note 57	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

MAGNESIUM CARBONATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MAGNESIUM CHLORIDE

Magnesium Chloride

INS: 511

Function: Colour Retention Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2260 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MAGNESIUM GLUTAMATE, DI-L-

Magnesium Glutamate, DI-L-

INS: 625

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MAGNESIUM HYDROGEN CARBONATE

Magnesium Hydrogen Carbonate

INS: 504ii

Function: Acidity Regulator, Anticaking Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MAGNESIUM HYDROXIDE

Magnesium Hydroxide

INS: 528

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

MAGNESIUM HYDROXIDE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

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

MAGNESIUM OXIDE

Magnesium Oxide

INS: 530

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.1	Salt	20000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	GMP		6	

MAGNESIUM SILICATE (SYNTHETIC)

Magnesium Silicate (Synthetic)

INS: 553i

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

MALIC ACID (DL-)

Malic Acid (DL-)

INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
02.1.2	Vegetable oils and fats	100 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
12.1	Salt	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3500 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	

MALIC ACID (DL-)

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

MALTITOL and MALTITOL SYRUP

Maltitol and Maltitol Syrup

INS: 965

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

MALTOL

Maltol

INS: 636

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		6	
05.3	Chewing gum	200 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.2	Cider and perry	250 mg/kg		6	
14.2.3	Wines	250 mg/kg		6	
14.2.4	Fruit wine	250 mg/kg		6	

MANNITOL

Mannitol

INS: 421

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

METHYL CELLULOSE

Methyl Cellulose

INS: 461

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

METHYL ETHYL CELLULOSE

Methyl Ethyl Cellulose

INS: 465

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

METHYL ETHYL CELLULOSE

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose

INS: 460i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MINERAL OIL

Mineral Oil

INS: 905a

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.2	Dried fruit	5000 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	

MINERAL OIL

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 97	6	
05.0	Confectionery	3000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg	Note 98	6	
06.2	Flours and starches	3000 mg/kg		6	
07.0	Bakery wares	3000 mg/kg	Note 3	6	
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg	Note 67	6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	Note 3	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	30 mg/kg	Note 67	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	Note 3	6	
08.4	Edible casings (e.g., sausage casings)	50000 mg/kg		6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg		6	
12.3	Vinegars	GMP	Note 99	6	
12.8	Yeast and like products	1500 mg/kg		6	
13.6	Food supplements	6000 mg/kg		6	
14.2.3	Wines	GMP	Note 99	6	

MINERAL OIL (HIGH VISCOSITY)

Mineral Oil (High Viscosity)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	30000 mg/kg		6	

MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)

Mineral Oil (Medium & Low Viscosity, Class I)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		6	

MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASSES II & III)

Mineral Oil (Medium & Low Viscosity, Classes II & III)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	10000 mg/kg		6	

MONO- AND DIGLYCERIDES

Mono- and Diglycerides

INS: 471

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	2000 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1000 mg/kg		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	20000 mg/kg		6	
02.1.2	Vegetable oils and fats	20000 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	100000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	30000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	6000 mg/kg		6	
12.1	Salt	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	6	
12.8	Yeast and like products	5000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	15000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	18 mg/kg		6	

MONOAMMONIUM GLUTAMATE, L-

Monoammonium Glutamate, L-

INS: 624

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MONOPOTASSIUM GLUTAMATE, L-

Monopotassium Glutamate, L-

INS: 622

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	

MONOPOTASSIUM GLUTAMATE, L-

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MONOSODIUM GLUTAMATE, L-

Monosodium Glutamate, L-

INS: 621

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MONOSTARCH PHOSPHATE

Monostarch Phosphate

INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

NISIN

Nisin

INS: 234

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.3	Clotted cream	10 mg/kg	Note 28	6	
01.6.1	Unripened cheese	12.5 mg/kg	Note 28	6	
01.6.2	Ripened cheese	12.5 mg/kg	Note 28	6	
01.6.3	Whey cheese	12.5 mg/kg	Note 28	6	
01.6.4	Processed cheese	250 mg/kg	Note 28	6	
01.6.5	Cheese analogues	12.5 mg/kg	Note 28	6	
01.6.6	Whey protein cheese	12.5 mg/kg	Note 28	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	Note 28	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	Note 28	6	
07.2	Fine bakery wares	250 mg/kg	Note 28	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	GMP	Note 28	6	

NITRATES

Sodium Nitrate

INS: 251

Potassium Nitrate

INS: 252

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese	37 mg/kg	Note 30	6	
08.1	Fresh meat, poultry, and game	146 mg/kg	Note 30	6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	1598 mg/kg	Note 30	6	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.2	Heat-treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.3	Frozen processed meat, poultry, and game products in w hole pieces or cuts	218 mg/kg	Note 30	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1254 mg/kg	Note 30	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.4	Edible casings (e.g., sausage casings)	146 mg/kg	Note 30	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	365 mg/kg	Notes 22 & 30	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	218 mg/kg	Note 30	6	
14.2.6.2	Spiritous beverages containing less than 15% alcohol	73 mg/kg	Notes 30 & 31	6	

NITRITES

Potassium Nitrite

INS: 249

Sodium Nitrite

INS: 250

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	17 mg/kg	Note 32	6	
01.6.2	Ripened cheese	17 mg/kg	Note 32	6	
01.6.3	Whey cheese	17 mg/kg	Note 32	6	
01.6.4	Processed cheese	17 mg/kg	Note 32	6	
01.6.5	Cheese analogues	34 mg/kg	Notes 32 & 36	6	
01.6.6	Whey protein cheese	17 mg/kg	Note 32	6	
08.1	Fresh meat, poultry, and game	134 mg/kg	Note 32	6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	416 mg/kg	Note 32	6	

NITRITES

DRAFT GSFA - TABLE ONE

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	134 mg/kg	Note 32	6	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	134 mg/kg	Note 32	6	
08.2.2	Heat-treated processed meat, poultry, and game products in w hole pieces or cuts	167 mg/kg	Notes 32 & 36	6	
08.2.3	Frozen processed meat, poultry, and game products in w hole pieces or cuts	167 mg/kg	Notes 32 & 36	6	
08.3	Processed comminuted meat, poultry, and game products	134 mg/kg	Note 32	6	
08.4	Edible casings (e.g., sausage casings)	134 mg/kg	Note 32	6	
09.2.4.1	Cooked fish and fish products	50 mg/kg	Notes 32 & 36	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	134 mg/kg	Notes 22 & 32	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	5 mg/kg	Notes 32 & 36	6	

NITROGEN

Nitrogen

INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP	Note 59	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	6	
01.4.1	Pasteurized cream	GMP	Note 59	6	
04.1.1	Fresh fruit	GMP	Note 59	6	
04.2.2.1	Frozen vegetables	GMP	Note 59	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	6	
14.2.3	Wines	GMP	Note 59	6	

NITROUS OXIDE

Nitrous Oxide

INS: 942

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.1.2	Vegetable oils and fats	GMP		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.1	Untreated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	GMP		6	

NITROUS OXIDE

DRAFT GSFA - TABLE ONE

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.2	Flours and starches	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1	Fresh meat, poultry, and game	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.1	Fresh eggs	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.3	Honey	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.1.1	Natural mineral waters and source waters	GMP	Note 68	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

OXIDIZED STARCH

Oxidized Starch

INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

OXIDIZED STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	
14.2.3.4	Aromatized wine	GMP		6	

OXYSTEARIN

Oxystearin INS: 387

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.2	Vegetable oils and fats	1250 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1250 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1250 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1250 mg/kg		6	

PAPAIN

Papain INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
14.2.3	Wines	GMP		6	

PECTINS (AMIDATED AND NON-AMIDATED)

Pectins (Amidated and Non-Amidated) INS: 440

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	20000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate

INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

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

PHOSPHATES

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

PHOSPHATES

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	440 mg/kg	Note 33	6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	660 mg/kg	Note 33	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	440 mg/kg	Note 33	6	
01.3.1	Condensed milk (plain)	660 mg/kg	Notes 33 & 34	6	
01.3.2	Beverage w hiteners	11000 mg/kg	Note 33	6	
01.4	Cream (plain) and the like	1100 mg/kg	Note 33	6	
01.5.1	Milk powder and cream powder (plain)	2200 mg/kg	Note 33	6	
01.5.2	Milk and cream powder analogues	440 mg/kg	Note 33	6	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	440 mg/kg	Note 33	6	
01.6.1	Unripened cheese	10000 mg/kg	Note 33	6	
01.6.2	Ripened cheese	440 mg/kg	Note 33	6	
01.6.3	Whey cheese	440 mg/kg	Note 33	6	
01.6.4	Processed cheese	10000 mg/kg	Note 33	6	
01.6.5	Cheese analogues	6600 mg/kg	Note 33	6	
01.6.6	Whey protein cheese	440 mg/kg	Note 33	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	4400 mg/kg	Note 33	6	
01.8	Whey and whey products, excluding whey cheeses	440 mg/kg	Note 33	6	
02.1.1	Butter oil, anhydrous milkfat, ghee	22 mg/kg	Note 33	6	
02.1.2	Vegetable oils and fats	110 mg/kg	Note 33	6	
02.1.3	Lard, tallow, fish oil, and other animal fats	110 mg/kg	Note 33	6	
02.2.1.1	Butter and concentrated butter	440 mg/kg	Note 33	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	110 mg/kg	Note 33	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 33	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1100 mg/kg	Note 33	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	7000 mg/kg	Note 33	6	
03.0	Edible ices, including sherbet and sorbet	12000 mg/kg	Note 33	6	
04.1.2.1	Frozen fruit	200 mg/kg	Note 33	6	
04.1.2.2	Dried fruit	10 mg/kg	Note 33	6	
04.1.2.3	Fruit in vinegar, oil, or brine	240 mg/kg	Note 33	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 33	6	
04.1.2.5	Jams, jellies and marmelades	275 mg/kg	Note 33	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	240 mg/kg	Note 33	6	
04.1.2.7	Candied fruit	10 mg/kg	Note 33	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7000 mg/kg	Note 33	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	Note 33	6	
04.1.2.11	Fruit fillings for pastries	7000 mg/kg	Note 33	6	
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	200 mg/kg	Note 33	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	880 mg/kg	Notes 16 & 33	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	220 mg/kg	Note 33	6	
04.2.2.1	Frozen vegetables	5000 mg/kg	Notes 33 & 76	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Notes 33 & 76	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2200 mg/kg	Note 33	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	2200 mg/kg	Note 33	6	

PHOSPHATES

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1 mg/kg	Note 33	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2200 mg/kg	Note 33	6	
04.2.2.7	Fermented vegetable products	1 mg/kg	Note 33	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	2200 mg/kg	Note 33	6	
05.1.1	Cocoa mixes (powders and syrups)	6000 mg/kg	Note 33	6	
05.1.2	Cocoa-based spreads, including fillings	2200 mg/kg	Note 33	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2200 mg/kg	Note 33	6	
05.1.4	Imitation chocolate, chocolate substitute products	2200 mg/kg	Note 33	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1300 mg/kg	Note 33	6	
05.3	Chewing gum	22000 mg/kg	Note 33	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	Note 33	6	
06.1	Whole, broken, or flaked grain, including rice	220 mg/kg	Note 33	6	
06.2	Flours and starches	9900 mg/kg	Note 33	6	
06.3	Breakfast cereals, including rolled oats	1100 mg/kg	Note 33	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2200 mg/kg	Note 33	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	Note 33	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	3000 mg/kg	Note 33	6	
07.1.1	Breads and rolls	9300 mg/kg	Note 33	6	
07.1.2	Crackers, excluding sweet crackers	8000 mg/kg	Note 33	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	8000 mg/kg	Note 33	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	8000 mg/kg	Note 33	6	
07.1.5	Steamed breads and buns	8000 mg/kg	Note 33	6	
07.2	Fine bakery wares	8000 mg/kg	Note 33	6	
08.1	Fresh meat, poultry, and game	1100 mg/kg	Note 33	6	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33	6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1540 mg/kg	Note 33	6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33	6	
08.3	Processed comminuted meat, poultry, and game products	1100 mg/kg	Note 33	6	
08.4	Edible casings (e.g., sausage casings)	1100 mg/kg	Note 33	6	
09.1.1	Fresh fish	GMP	Note 33	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33	6	
09.2.4.1	Cooked fish and fish products	1100 mg/kg	Note 33	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 22 & 33	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	220 mg/kg	Note 33	6	

PHOSPHATES

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1100 mg/kg	Note 33	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	220 mg/kg	Note 33	6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1100 mg/kg	Note 33	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
10.2.1	Liquid egg products	2200 mg/kg	Note 33	6	
10.2.2	Frozen egg products	1100 mg/kg	Note 33	6	
10.2.3	Dried and/or heat coagulated egg products	GMP	Note 33	6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	220 mg/kg	Note 33	6	
10.4	Egg-based desserts (e.g., custard)	7000 mg/kg	Note 33	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3300 mg/kg	Notes 33 & 56	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	220 mg/kg	Note 33	6	
12.1	Salt	5500 mg/kg	Note 33	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4400 mg/kg	Note 33	6	
12.4	Mustards	660 mg/kg	Note 33	6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	4600 mg/kg	Note 33	6	
12.5.2	Mixes for soups and broths	6000 mg/kg	Note 33	6	
12.6	Sauces and like products	8000 mg/kg	Note 33	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP	Note 33	6	
12.9	Protein products	4400 mg/kg	Note 33	6	
13.0	Foodstuffs intended for particular nutritional uses	1100 mg/kg	Note 33	6	
14.1.1.2	Table waters and soda waters	660 mg/kg	Note 33	6	
14.1.2	Fruit and vegetable juices	2500 mg/kg	Notes 33 & 88	6	
14.1.3	Fruit and vegetable nectars	2500 mg/kg	Notes 33 & 88	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	12000 mg/kg	Note 33	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	440 mg/kg	Note 33	6	
14.2.1	Beer and malt beverages	12000 mg/kg	Notes 33 & 96	6	
14.2.2	Cider and perry	440 mg/kg	Note 33	6	
14.2.3	Wines	12000 mg/kg	Notes 33 & 96	6	
14.2.4	Fruit wine	220 mg/kg	Note 33	6	
14.2.5	Mead	220 mg/kg	Note 33	6	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	220 mg/kg	Note 33	6	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	12000 mg/kg	Notes 33 & 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1300 mg/kg	Note 33	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1100 mg/kg	Note 33	6	
15.3	Snacks - fish based	1100 mg/kg	Note 33	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Note 33	6	

PHOSPHATIDIC ACID, AMMONIUM SALT

Phosphatidic Acid, Ammonium Salt

INS: 442

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
07.1.1	Breads and rolls	GMP		6	

POLYDEXTROSE

Polydextroses A and N

INS: 1200

Function: Bulking Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
11.3	Honey	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

POLYDIMETHYLSILOXANE

Polydimethylsiloxane

INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	50 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	50 mg/kg		6	

POLYDIMETHYLSILOXANE

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	50 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg		6	
07.0	Bakery wares	10 mg/kg	Notes 3 & 36	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	50 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg		6	
10.2	Egg products	50 mg/kg		6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	50 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	50 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	50 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	50 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10 mg/kg		6	
12.6.3	Mixes for sauces and gravies	10 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	50 mg/kg		6	
12.8	Yeast and like products	50 mg/kg		6	
13.0	Foodstuffs intended for particular nutritional uses	50 mg/kg		6	
14.1.3	Fruit and vegetable nectars	50 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg		6	
14.2.6	Spirituous beverages	50 mg/kg		6	

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids

INS: 475

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.2.1	Fermented milks (plain)	30000 mg/kg		6	
01.3.2	Beverage whiteners	5000 mg/kg		6	
01.4	Cream (plain) and the like	10000 mg/kg		6	
01.5	Milk powder and cream powder	10000 mg/kg		6	
01.6.4	Processed cheese	5000 mg/kg		6	
01.6.5	Cheese analogues	5000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	20000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		6	

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	9000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	10000 mg/kg		6	
06.2	Flours and starches	10000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	10000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	9000 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	10000 mg/kg		6	
07.1.1	Breads and rolls	10000 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	6000 mg/kg		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg		6	
07.1.5	Steamed breads and buns	6000 mg/kg		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.0	Meat and meat products, including poultry and game	5000 mg/kg		6	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
10.2	Egg products	5000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	9000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	10000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	9000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	
14.2.1	Beer and malt beverages	500 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.3	Wines	500 mg/kg		6	
14.2.4	Fruit wine	500 mg/kg		6	
14.2.5	Mead	500 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	5000 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	5000 mg/kg		6	

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.0	Ready-to-eat savouries	10000 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified Ricinoleic Acid INS: 476

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4	Cream (plain) and the like	5000 mg/kg		6	
01.5	Milk powder and cream powder	10000 mg/kg		6	
01.6.4	Processed cheese	5000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	10000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg		6	
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	5000 mg/kg		6	
07.0	Bakery wares	5000 mg/kg		6	
08.0	Meat and meat products, including poultry and game	5000 mg/kg		6	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2	Egg products	5000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6	Sauces and like products	5000 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	4000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.1	Beer and malt beverages	1000 mg/kg		6	
14.2.2	Cider and perry	1000 mg/kg		6	
14.2.3	Wines	1000 mg/kg		6	
14.2.4	Fruit wine	1000 mg/kg		6	
15.0	Ready-to-eat savouries	1000 mg/kg		6	

POLYOXYETHYLENE STEARATES

Polyoxyethylene (8) Stearate

INS: 430

Polyoxyethylene (40) Stearate

INS: 431

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.2.3	Wines	GMP		6	

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432

Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan

INS: 434

Polyoxyethylene (20) Sorbitan

INS: 435

Monopalmitate

Monostearate

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	3000 mg/kg		6	
01.4.4	Cream analogues	5000 mg/kg		6	
01.5.2	Milk and cream powder analogues	4000 mg/kg		6	
01.6.1	Unripened cheese	80 mg/kg	Note 38	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	6000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	30 mg/kg	Notes 7 & 100	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	3000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	5000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	10000 mg/kg		6	

POLYSORBATES

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	10000 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5000 mg/kg	Note 2	6	
07.1.1	Breads and rolls	500 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6	
07.2	Fine bakery wares	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	10000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	1500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.1	Salt	10 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4600 mg/kg		6	
12.5	Soups and broths	1000 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4600 mg/kg		6	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	4600 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	2000 mg/kg		6	
12.8	Yeast and like products	4 mg/kg		6	
12.9	Protein products	4000 mg/kg	Note 15	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	360 mg/dos		6	
13.6	Food supplements	790 mg/kg	Note 101	6	
14.1.4.1	Carbonated drinks	500 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	45000 mg/kg	Note 102	6	
14.2.6	Spirituous beverages	120 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg		6	

PONCEAU 4R

Ponceau 4R

INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	48 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	150 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.0	Bakery w ares	200 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	30 mg/kg		6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	200 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	200 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	200 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	

POTASSIUM ASCORBATE

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	300 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	500 mg/kg	Note 70	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

POTASSIUM CARBONATE

Potassium Carbonate

INS: 501i

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

POTASSIUM CHLORIDE

Potassium Chloride

INS: 508

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	GMP		6	

POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate

INS: 332i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	

POTASSIUM DIHYDROGEN CITRATE

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate INS: 501ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

POTASSIUM HYDROXIDE

Potassium Hydroxide INS: 525

Function: Acidity Regulator, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

PROCESSED EUCHEUMA SEAWEED

DRAFT GSFA - TABLE ONE

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.1	Cooked fish and fish products	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	1000 mg/kg		6	
14.2.3	Wines	GMP		6	

PROPYLENE GLYCOL

Propylene Glycol

INS: 1520

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	6000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	25000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	25000 mg/kg		6	
04.1.2.2	Dried fruit	50000 mg/kg		6	
04.1.2.7	Candied fruit	50000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	200000 mg/kg		6	
04.2.2	Processed vegetables, seaw eeds, and nuts and seeds	50000 mg/kg	Note 79	6	
05.0	Confectionery	240000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg	Note 72	6	
07.1	Bread and ordinary bakery w ares	10000 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	50000 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sw eet rolls, scones, and muffins)	10000 mg/kg		6	
07.2.3	Mixes for fine bakery w ares (e.g., cakes, pancakes)	10000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 22	6	
12.1	Salt	350 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	970000 mg/kg		6	
12.4	Mustards	15000 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	500 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	800 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brow n gravy)	500 mg/kg		6	
14.1.4.1	Carbonated drinks	3000 mg/kg		6	

PROPYLENE GLYCOL

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.4.2	Non-carbonated, including punches and ades	3000 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	200000 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	50000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	50000 mg/kg		6	

PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate

INS: 405

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	3000 mg/kg		6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	5000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.3	Clotted cream	5000 mg/kg		6	
01.4.4	Cream analogues	2500 mg/kg		6	
01.6.1	Unripened cheese	9000 mg/kg		6	
01.6.2.1	Total ripened cheese, includes rind	9000 mg/kg		6	
01.6.2.2	Rind of ripened cheese	9000 mg/kg		6	
01.6.2.3	Cheese pow der (for reconstitution; e.g., for cheese sauces)	16000 mg/kg		6	
01.6.3	Whey cheese	9000 mg/kg		6	
01.6.4	Processed cheese	9000 mg/kg		6	
01.6.5	Cheese analogues	9000 mg/kg		6	
01.6.6	Whey protein cheese	9000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	11000 mg/kg		6	
02.2.1	Emulsions containing at least 80% fat	3000 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg		6	
04.1.2.1	Frozen fruit	10000 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	20000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	5000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	10000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	6000 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 39	6	

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	50000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7500 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg		6	
07.0	Bakery wares	5000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	20000 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 40	6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg		6	
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	8000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	8000 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	8000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1200 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1200 mg/kg		6	
13.6	Food supplements	1000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2500 mg/kg		6	
14.2.1	Beer and malt beverages	3000 mg/kg		6	
14.2.6	Spirituous beverages	10000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	3000 mg/kg		6	

PROTEASE (A. ORYZAE VAR.)

Protease (Aspergillus oryzae var.)

INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1	Fresh meat, poultry, and game	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

QUINOLINE YELLOW

Quinoline Yellow

INS: 104

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	18 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

QUINOLINE YELLOW

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

RED 2G

Red 2G

INS: 128

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	30 mg/kg	Note 12	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	30 mg/kg	Note 12	6	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
14.2.6	Spirituous beverages	GMP		6	

RIBOFLAVINES

Riboflavin 5'-Phosphate, Sodium

INS: 101i

Riboflavin 5'-Phosphate

INS: 101ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	10 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breadng ro batters for fish or poultry)	GMP		6	

RIBOFLAVINES

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.0	Bakery w ares	GMP		6	
08.0	Meat and meat products, including poultry and game	1000 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg		6	
12.5.2	Mixes for soups and broths	30 mg/kg		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.1	Still w ine	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	100 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

SACCHARIN

Saccharin

INS: 954

Saccharin (and Sodium, Potassium, Calcium Salts)

INS: 954

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg		6	
01.2.1	Fermented milks (plain)	200 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.6.1	Unripened cheese	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200 mg/kg		6	
04.1.2.7	Candied fruit	500 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		6	
04.2.2.1	Frozen vegetables	500 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg		6	
04.2.2.7	Fermented vegetable products	500 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	500 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		6	
05.3	Chewing gum	3000 mg/kg		6	

SACCHARIN

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg		6	
07.2	Fine bakery wares	2000 mg/kg		6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg		6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg		6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1200 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	4545 mg/kg		6	
12.3	Vinegars	300 mg/kg		6	
12.4	Mustards	320 mg/kg		6	
12.5	Soups and broths	110 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160 mg/kg		6	
12.6.3	Mixes for sauces and gravies	300 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	300 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg		6	
13.6	Food supplements	1200 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	300 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	300 mg/kg		6	
14.1.4.1	Carbonated drinks	500 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.1	Beer and malt beverages	80 mg/kg		6	
14.2.2	Cider and perry	80 mg/kg		6	
14.2.3	Wines	80 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	80 mg/kg		6	

SACCHARIN

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.0	Ready-to-eat savouries	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg		6	

SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH₄, Ca, K, Na)SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH₄, Ca, K, Na) INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Notes 16 & 71	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Notes 16 & 71	6	
04.2.2.1	Frozen vegetables	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Notes 16 & 71	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	Note 71	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 71	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 71	6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP	Note 71	6	

SALTS OF OLEIC ACID (Ca, K, Na)

SALTS OF OLEIC ACID (Ca, K, Na) INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	

SALTS OF OLEIC ACID (Ca, K, Na)

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

SHELLAC

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
05.3	Chewing gum	20000 mg/kg	Note 3	6	

SILICON DIOXIDE (AMORPHOUS)

Silicon Dioxide (Amorphous)

INS: 551

Function: Anticaking Agent, Filler

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	6	
13.2	Weaning foods for infants and growing children	10000 mg/kg	Note 65	6	
14.2.3	Wines	17 mg/kg		6	

SODIUM ACETATE

Sodium Acetate

INS: 262i

SODIUM ACETATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	6000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

SODIUM ALGINATE

Sodium Alginate

INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	8000 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	5000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	20000 mg/kg		6	

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic

INS: 541i

Sodium Aluminium Phosphate-Basic

INS: 541ii

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4	Processed cheese	35000 mg/kg	Note 29	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 6	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	2000 mg/kg	Note 6	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	2000 mg/kg	Note 6	6	
05.1.1	Cocoa mixes (pow ders and syrups)	2000 mg/kg	Notes 6 & 72	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 6	6	
06.2	Flours and starches	45000 mg/kg	Note 29	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000 mg/kg	Note 6	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	1600 mg/kg	Note 6	6	
07.1	Bread and ordinary bakery w ares	2000 mg/kg	Note 6	6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2000 mg/kg	Note 6	6	

SODIUM ALUMINIUM PHOSPHATES

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 6	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15300 mg/kg	Note 29	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	190 mg/kg	Notes 6 & 41	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg	Note 6	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	190 mg/kg	Note 6	6	

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate

INS: 554

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

SODIUM ASCORBATE

Sodium Ascorbate

INS: 301

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1	Fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
06.2	Flours and starches	300 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	3000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	200 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	200 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	

SODIUM CARBONATE

Sodium Carbonate INS: 500i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose INS: 466

Function: Bulking Agent, Emulsifier ,Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	2000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg		6	

SODIUM CARBOXYMETHYL CELLULOSE

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

SODIUM DIACETATE

Sodium Diacetate

INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1000 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	3000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg		6	
09.2.4.1	Cooked fish and fish products	3000 mg/kg		6	
10.2	Egg products	1000 mg/kg		6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg		6	
12.5	Soups and broths	500 mg/kg		6	
12.6	Sauces and like products	2500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	150 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	3000 mg/kg		6	

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate

INS: 331i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Rennet milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		6	

SODIUM DIHYDROGEN CITRATE

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

SODIUM ERYTHORBATE

Sodium Isoascorbate

INS: 316

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	100 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52	6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate

INS: 500ii

SODIUM HYDROGEN CARBONATE

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	1000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	6	
06.2	Flours and starches	45000 mg/kg		6	
08.1.1	Fresh meat, poultry , and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish filets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

SODIUM HYDROXIDE

Sodium Hydroxide

INS: 524

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	6	
06.2	Flours and starches	GMP		6	
08.1.1	Fresh meat, poultry , and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

SODIUM LACTATE

Sodium Lactate

INS: 325

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
08.1	Fresh meat, poultry , and game	20000 mg/kg		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

SODIUM SESQUICARBONATE

Sodium Sesquicarbonate

INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	

SODIUM SESQUICARBONATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	

SORBATES

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

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	1000 mg/kg	Note 42	6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg	Note 42	6	
01.2.1	Fermented milks (plain)	300 mg/kg	Note 42	6	
01.2.2	Renneted milk	1000 mg/kg	Note 42	6	
01.3.2	Beverage w hiteners	200 mg/kg	Note 42	6	
01.6	Cheese	3000 mg/kg	Note 42	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 42	6	
02.1.1	Butter oil, anhydrous milkfat, ghee	1000 mg/kg	Note 42	6	
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg	Note 42	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	2000 mg/kg	Note 42	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 42	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	1000 mg/kg	Note 42	6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 42	6	
04.1.1	Fresh fruit	1000 mg/kg	Note 42	6	
04.1.2.1	Frozen fruit	1000 mg/kg	Note 42	6	
04.1.2.2	Dried fruit	2000 mg/kg	Note 42	6	
04.1.2.3	Fruit in vinegar, oil, or brine	2000 mg/kg	Note 42	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 42	6	
04.1.2.5	Jams, jellies and marmelades	1500 mg/kg	Note 42	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 42	6	
04.1.2.7	Candied fruit	1000 mg/kg	Note 42	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	Note 42	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	1000 mg/kg	Note 42	6	
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 42	6	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 42	6	
04.1.2.12	Cooked or fried fruit	1200 mg/kg	Note 42	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 42	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 42	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 42	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 42	6	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 42	6	

SORBATES

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.8	Cooked or fried vegetables and seaweeds	2000 mg/kg	Note 42	6	
05.1.1	Cocoa mixes (powders and syrups)	1500 mg/kg	Note 42	6	
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 42	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg	Note 42	6	
05.1.4	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 42	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 42	6	
05.3	Chewing gum	1500 mg/kg	Note 42	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 42	6	
06.2	Flours and starches	1000 mg/kg	Note 42	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 42	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 42	6	
06.6	Batters (e.g., for breaded roasters, batters for fish or poultry)	2000 mg/kg	Note 42	6	
07.0	Bakery wares	2000 mg/kg	Note 42	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	Note 42	6	
08.3	Processed comminuted meat, poultry, and game products	2000 mg/kg	Note 42	6	
08.4	Edible casings (e.g., sausage casings)	GMP	Note 42	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.4.1	Cooked fish and fish products	2000 mg/kg	Note 42	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 42 & 82	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
10.2.1	Liquid egg products	5000 mg/kg	Note 42	6	
10.2.2	Frozen egg products	1000 mg/kg	Note 42	6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	Note 42	6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 42	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 42	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 42	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 42	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 42	6	
12.3	Vinegars	1000 mg/kg	Note 42	6	
12.4	Mustards	1500 mg/kg	Note 42	6	
12.5	Soups and broths	1000 mg/kg	Note 42	6	
12.6	Sauces and like products	2000 mg/kg	Note 42	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1500 mg/kg	Note 42	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Note 42	6	

SORBATES

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 42	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 42	6	
13.6	Food supplements	2000 mg/kg	Note 42	6	
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 42	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 42	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	1000 mg/kg	Note 42	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1000 mg/kg	Note 42	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1000 mg/kg	Note 42	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 42	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	1000 mg/kg	Note 42	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 42	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1000 mg/kg	Note 42	6	
14.1.4.1	Carbonated drinks	1000 mg/kg	Note 42	6	
14.1.4.2	Non-carbonated, including punches and ades	1000 mg/kg	Note 42	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1500 mg/kg	Note 42	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 42	6	
14.2.1	Beer and malt beverages	500 mg/kg	Note 42	6	
14.2.2	Cider and perry	1000 mg/kg	Note 42	6	
14.2.3	Wines	2000 mg/kg	Note 42	6	
14.2.4	Fruit wine	1000 mg/kg	Note 42	6	
14.2.5	Mead	1000 mg/kg	Note 42	6	
14.2.6	Spirituos beverages	600 mg/kg	Note 42	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 42	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Note 42	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 42	6	

SORBITAN ESTERS OF FATTY ACIDS

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

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage with sweeteners	5000 mg/kg		6	
01.4.4	Cream analogues	5000 mg/kg		6	
01.5.2	Milk and cream powder analogues	4000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	30000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.5	Jams, jellies and marmelades	25 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		6	

SORBITAN ESTERS OF FATTY ACIDS

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.0	Confectionery	20000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.1.1	Breads and rolls	10000 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	3500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	250 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		6	
12.8	Yeast and like products	15000 mg/kg	Note 104	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	800 mg/kg		6	
14.2.3	Wines	GMP		6	

SORBITOL (INCLUDING SORBITOL SYRUP)

Sorbitol and Sorbitol Syrup

INS: 420

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

SORBITOL (INCLUDING SORBITOL SYRUP)

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	35000 mg/kg		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

STARCH ACETATE

Starch Acetate Esterified with Acetic Anhydride

INS: 1420

Starch Acetate Esterified with Vinyl Acetate

INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	

STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate

INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate

INS: 481i

Calcium Stearoyl Lactylate

INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
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STEAROYL-2-LACTYLATES

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.4	Cream analogues	10000 mg/kg	Note 2	6	
01.5.1	Milk powder and cream powder (plain)	2000 mg/kg		6	
01.6.5	Cheese analogues	2000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from water	3000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	Note 15	6	
04.1.2.7	Candied fruit	2000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	187 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Note 76	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	5000 mg/kg	Note 2	6	
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	5000 mg/kg	Note 2	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	4000 mg/kg		6	
06.2	Flours and starches	5000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4500 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	7500 mg/kg	Note 2	6	
07.0	Bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	4000 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	4000 mg/kg		6	
10.2	Egg products	500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg		6	
12.6	Sauces and like products	2500 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	2000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	2000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	2000 mg/kg	Note 2	6	
14.2.6	Spirituous beverages	8000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg		6	

STEAROYL-2-LACTYLATES

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2500 mg/kg		6	

STEARYL TARTRATE

Stearyl Tartrate

INS: 483

Function: Emulsifier, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	5000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	

SUCRALOSE

Sucralose

INS: 955

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	250 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	250 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	400 mg/kg		6	
04.1.2.1	Frozen fruit	150 mg/kg		6	
04.1.2.2	Dried fruit	150 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	150 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	450 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	450 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	800 mg/kg		6	
04.1.2.7	Candied fruit	800 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	450 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1250 mg/kg		6	
04.1.2.10	Fermented fruit products	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	250 mg/kg		6	
04.1.2.12	Cooked or fried fruit	150 mg/kg		6	
04.2.2.1	Frozen vegetables	150 mg/kg		6	

SUCRALOSE

DRAFT GSFA - TABLE ONE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	150 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	450 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	150 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1500 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg		6	
04.2.2.7	Fermented vegetable products	150 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	150 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	600 mg/kg		6	
06.2	Flours and starches	600 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	1000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	600 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1250 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	600 mg/kg		6	
06.7	Rice cakes (Oriental type only)	600 mg/kg		6	
07.1	Bread and ordinary bakery wares	750 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	750 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	800 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	750 mg/kg		6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	450 mg/kg		6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	450 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1500 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	700 mg/kg		6	
12.4	Mustards	400 mg/kg		6	
12.5	Soups and broths	1250 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1250 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1250 mg/kg		6	
12.6.3	Mixes for sauces and gravies	450 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	450 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1250 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	400 mg/kg		6	

SUCRALOSE

DRAFT GSFA - TABLE ONE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	1250 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	800 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	250 mg/kg		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	250 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1250 mg/kg		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1250 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	250 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1250 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1250 mg/kg		6	
14.1.4.1	Carbonated drinks	600 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	600 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1250 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	700 mg/kg		6	
15.0	Ready-to-eat savouries	1000 mg/kg		6	

SUCROGLYCERIDES

Sucroglycerides

INS: 474

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	20000 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	15000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	6	

SUCROGLYCERIDES

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5	Soups and broths	2000 mg/kg		6	
12.6	Sauces and like products	10000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.4	Fruit wine	5000 mg/kg		6	
14.2.5	Mead	5000 mg/kg		6	
14.2.6	Spirituos beverages	5000 mg/kg		6	

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids

INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	20000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	GMP		6	
01.4.4	Cream analogues	GMP		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.5.2	Milk and cream powder analogues	10000 mg/kg		6	
01.6.4	Processed cheese	10000 mg/kg		6	
01.6.5	Cheese analogues	10000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1.2	Vegetable oils and fats	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	

SUCROSE ESTERS OF FATTY ACIDS

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	15000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	10000 mg/kg		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	6	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	5000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6	Sauces and like products	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4.1	Carbonated drinks	1000 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	5000 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.4	Fruit wine	5000 mg/kg		6	
14.2.5	Mead	5000 mg/kg		6	
14.2.6	Spirituous beverages	5000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10000 mg/kg		6	

SULPHITES

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

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	50 mg/kg	Notes 12 & 44	6	
01.6.4.1	Plain processed cheese	300 mg/kg	Note 44	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 44	6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 44	6	
04.1.1.2	Surface-treated fresh fruit	30 mg/kg	Note 44	6	
04.1.2.1	Frozen fruit	500 mg/kg	Note 44	6	
04.1.2.2	Dried fruit	3000 mg/kg	Note 44	6	
04.1.2.3	Fruit in vinegar, oil, or brine	350 mg/kg	Note 44	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	Note 44	6	
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 44	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	Note 44	6	
04.1.2.7	Candied fruit	350 mg/kg	Note 44	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg	Note 44	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	750 mg/kg	Note 44	6	
04.1.2.10	Fermented fruit products	350 mg/kg	Note 44	6	
04.1.2.11	Fruit fillings for pastries	350 mg/kg	Note 44	6	
04.1.2.12	Cooked or fried fruit	GMP	Note 44	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	500 mg/kg	Note 44	6	
04.2.2.1	Frozen vegetables	750 mg/kg	Note 44	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	2500 mg/kg	Notes 44 & 105	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	750 mg/kg	Note 44	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	750 mg/kg	Note 44	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 44	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	800 mg/kg	Note 44	6	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 44	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	750 mg/kg	Note 44	6	
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg	Note 44	6	
05.1.2	Cocoa-based spreads, including fillings	2000 mg/kg	Note 44	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	150 mg/kg	Note 44	6	
05.1.4	Imitation chocolate, chocolate substitute products	2000 mg/kg	Note 44	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 44	6	
05.3	Chewing gum	2000 mg/kg	Note 44	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	150 mg/kg	Note 44	6	
06.1	Whole, broken, or flaked grain, including rice	400 mg/kg	Note 44	6	
06.2	Flours and starches	900 mg/kg	Note 44	6	

SULPHITES

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	20 mg/kg	Note 44	6	
07.1.1	Breads and rolls	100 mg/kg	Note 29	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg	Note 44	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg	Note 44	6	
07.2	Fine bakery wares	300 mg/kg	Note 44	6	
08.1.2	Fresh meat, poultry, and game, comminuted	450 mg/kg	Note 44	6	
08.3	Processed comminuted meat, poultry, and game products	500 mg/kg	Note 44	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 44	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	200 mg/kg	Note 44	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	50 mg/kg	Note 44	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 44	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	500 mg/kg	Note 44	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	40 mg/kg	Note 44	6	
12.1	Salt	1000 mg/kg	Note 29	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 44	6	
12.3	Vinegars	200 mg/kg	Note 44	6	
12.4	Mustards	250 mg/kg	Notes 44 & 106	6	
12.5	Soups and broths	1000 mg/kg	Note 44	6	
12.6	Sauces and like products	300 mg/kg	Note 44	6	
12.9	Protein products	500 mg/kg	Note 44	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	600 mg/kg	Note 44	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	500 mg/kg	Note 44	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	500 mg/kg	Notes 44 & 107	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	70 mg/kg	Note 44	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	70 mg/kg	Note 44	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	70 mg/kg	Note 44	6	
14.1.4.1	Carbonated drinks	115 mg/kg	Note 44	6	
14.1.4.2	Non-carbonated, including punches and ades	250 mg/kg	Note 44	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	350 mg/kg	Note 44	6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	350 mg/kg	Notes 44 & 103	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 44	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500 mg/kg	Note 44	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	Note 44	6	

SUNSET YELLOW FCF

Sunset Yellow FCF

INS: 110

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg		6	
01.2.1	Fermented milks (plain)	12 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.2	Dried fruit	50 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	369 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	300 mg/kg	Note 76	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable products	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	400 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	350 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery w ares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

TALC

Talc

INS: 553iii

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

TANNIC ACID (TANNINS, FOOD GRADE)

Tannic Acid (Tannins, Food Grade)

INS: 181

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.5	Mead	GMP		6	
14.2.6	Spirituos beverages	GMP		6	

TARA GUM

Tara Gum

INS: 417

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	1000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)

Tartaric, Acetic & Fatty Acid Esters of Glycerol (Mixed) INS: 472f

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

TARTRATES

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

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP	Note 45	6	
01.6.1	Unripened cheese	26170 mg/kg	Notes 5 & 45	6	
01.6.2	Ripened cheese	GMP	Note 45	6	
01.6.3	Whey cheese	GMP	Note 45	6	
01.6.4	Processed cheese	34900 mg/kg	Note 45	6	
01.6.5	Cheese analogues	GMP	Note 45	6	
01.6.6	Whey protein cheese	GMP	Note 45	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 45	6	
02.1	Fats and oils essentially free from water	GMP	Note 45	6	
02.2.1.1	Butter and concentrated butter	GMP	Note 45	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	100 mg/kg	Note 45	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 45	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP	Notes 2 & 45	6	
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 45	6	
04.1.1	Fresh fruit	1300 mg/kg	Note 45	6	
04.1.2.1	Frozen fruit	1300 mg/kg	Note 45	6	
04.1.2.2	Dried fruit	1300 mg/kg	Note 45	6	
04.1.2.3	Fruit in vinegar, oil, or brine	1300 mg/kg	Note 45	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	Note 45	6	
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 45	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	3000 mg/kg	Note 45	6	
04.1.2.7	Candied fruit	1300 mg/kg	Note 45	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1300 mg/kg	Note 45	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1300 mg/kg	Note 45	6	
04.1.2.10	Fermented fruit products	1300 mg/kg	Note 45	6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 45	6	
04.1.2.12	Cooked or fried fruit	1300 mg/kg	Note 45	6	
04.2.1	Fresh vegetables, and nuts and seeds	1300 mg/kg	Note 45	6	
04.2.2.1	Frozen vegetables	1300 mg/kg	Note 45	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1300 mg/kg	Note 45	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	15000 mg/kg	Note 45	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 45	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1300 mg/kg	Note 45	6	

TARTRATES

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 45	6	
04.2.2.7	Fermented vegetable products	1300 mg/kg	Note 45	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1300 mg/kg	Note 45	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	Note 45	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	Note 45	6	
05.3	Chewing gum	30000 mg/kg	Note 45	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	8000 mg/kg	Note 45	6	
06.2	Flours and starches	GMP	Note 45	6	
06.4.1	Fresh pastas and noodles and like products	GMP	Note 45	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2860 mg/kg	Note 45	6	
07.0	Bakery wares	10000 mg/kg	Note 45	6	
08.0	Meat and meat products, including poultry and game	GMP	Note 45	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 45	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	7500 mg/kg	Note 45	6	
12.4	Mustards	5000 mg/kg	Note 45	6	
12.5	Soups and broths	5000 mg/kg	Note 45	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 45	6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	3000 mg/kg	Note 45	6	
12.6.3	Mixes for sauces and gravies	GMP	Note 45	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	GMP	Note 45	6	
13.2	Weaning foods for infants and growing children	5000 mg/kg	Note 45	6	
14.1.2	Fruit and vegetable juices	4000 mg/kg	Note 45	6	
14.1.3	Fruit and vegetable nectars	1600 mg/kg	Note 45	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	3000 mg/kg	Note 45	6	
14.2.1	Beer and malt beverages	2000 mg/kg	Note 45	6	
14.2.2	Cider and perry	2000 mg/kg	Note 45	6	
14.2.3.1	Still wine	9000 mg/kg	Note 45	6	
14.2.3.2	Sparkling and semi-sparkling wines	2560 mg/kg	Note 45	6	
14.2.3.3	Fortified wine and liquor wine	2560 mg/kg	Note 45	6	
14.2.3.4	Aromatized wine	2560 mg/kg	Note 45	6	
14.2.4	Fruit wine	GMP	Note 45	6	
14.2.5	Mead	GMP	Note 45	6	
14.2.6	Spirituos beverages	3000 mg/kg	Note 45	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	600 mg/kg	Notes 2 & 45	6	

TARTRAZINE

Tartrazine

INS: 102

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	

TARTRAZINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	18 mg/kg	Note 12	6	
01.3.2	Beverage w hiteners	300 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.2	Dried fruit	200 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

TARTRAZINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	

TARTRAZINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

TBHQ

Tertiary Butylhydroquinone

INS: 319

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	6	
05.3	Chewing gum	750 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	

THAUMATIN

Thaumatococcus

INS: 957

Function: Sweetener, Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	400 mg/kg	Note 51	6	

TITANIUM DIOXIDE

Titanium Dioxide

INS: 171

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	

TITANIUM DIOXIDE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

TOCOPHEROLS

Mixed Tocopherols Concentrate

INS: 306

Alpha-Tocopherol

INS: 307

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1	Milk and dairy-based drinks	200 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	200 mg/kg		6	
01.3	Condensed milk and analogues	200 mg/kg		6	
01.4	Cream (plain) and the like	200 mg/kg		6	
01.5.1	Milk pow der and cream pow der (plain)	5000 mg/kg		6	
01.5.2	Milk and cream pow der analogues	200 mg/kg		6	
01.5.3	Milk and cream (blend) pow der (plain and flavoured)	200 mg/kg		6	
01.6	Cheese	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
01.8	Whey and w hey products, excluding w hey cheeses	200 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg		6	
02.1.2	Vegetable oils and fats	300 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	300 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	500 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	500 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	200 mg/kg		6	

TOCOPHEROLS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	150 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	25 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 15	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 15	6	
05.3	Chewing gum	1500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 15	6	
06.2	Flours and starches	600 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	85 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg		6	
12.4	Mustards	200 mg/kg		6	
12.5	Soups and broths	200 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	600 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg		6	
12.6.3	Mixes for sauces and gravies	200 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	30 mg/kg		6	
13.2	Weaning foods for infants and growing children	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
14.2.1	Beer and malt beverages	150 mg/kg	Note 96	6	
14.2.3	Wines	150 mg/kg	Note 96	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	150 mg/kg	Note 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1500 mg/kg		6	

TRAGACANTH GUM

Tragacanth Gum

INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.1	Fats and oils essentially free from water	13000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

TRIA CETIN

Triacetin

INS: 1518

Function: Humectant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

TRIPOTASSIUM CITRATE

Tripotassium Citrate

INS: 332ii

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	

TRIPOTASSIUM CITRATE

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

TRISODIUM CITRATE

Trisodium Citrate

INS: 331iii

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.1.1	Fresh fruit	2000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	2000 mg/kg		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	5000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

TRISODIUM CITRATE

DRAFT GSFA - TABLE ONE

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

XANTHAN GUM

Xanthan Gum

INS: 415

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	3000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	5000 mg/kg	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4000 mg/kg	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		6	

XYLITOL

Xylitol

INS: 967

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

Notes to the Comments for the Revised Draft General Standard for Food Additives (33rd CCFAC)

Note 1: As adipic acid

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

Note 3: Surface treatment.

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

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

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: NOT USED.

Note 15: Fat or oil basis.

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

Note 17: As cyclamic acid.

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

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

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

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

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

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

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Level in cocoa nibs.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

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

Note 40: Use in packing medium only.

Note 41: Use in breadings or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO₂.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.
Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: For use in tocino (fresh, cured sausage) only.
Note 79: For use on nuts only.
Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.

Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.

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

Note 83: Excluding foods for infants and young children.

Note 84: Use in alcohol-free beer only.

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

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

Note 87: Treatment level.

Note 88: Carryover from the ingredient.

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

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

Note 91: By weight of defoamer.

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

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

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

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

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

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

Note 98: For dust control.

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

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

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

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

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

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

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

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

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

Note 108: For use on coffee beans only.

Note 109: Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10⁶mg/kg) = 3000 mg/kg

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

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

**PROYECTO DE ENMIENDAS AL CUADRO 3 (ADITIVOS CON INGESTIÓN DIARIA ADMISIBLE
“NO ESPECIFICADA”) DE LA NORMA GENERAL DEL CODEX
PARA LOS ADITIVOS ALIMENTARIOS**

(En el Trámite 5 del Procedimiento acelerado)

COMPUESTO	NÚMERO SIN	IDA del JECFA
Alga marina Eucheuma elaborada	407a	IDA “no especificada” ¹
Carboximetilcelulosa sódica, hidrolizada mediante enzimas	469	IDA “no especificada” ²
Gamma ciclodextrina	458	IDA “no especificada” ³
Jarabe de poliglicitol	964	IDA “no especificada” ⁴
Eritritol	968	IDA “no especificada”
Curdlan	424	IDA “no especificada” ⁵
Sulfato de sodio	514	IDA “no especificada” ⁶

¹ DA de grupo (provisional)

² IDA de grupo

³ Revisada como IDA completa “no especificada” por el JECFA en su 53^a reunión.

⁴ IDA de grupo para los materiales que se ajusten a las especificaciones relativas al poliglicitol

⁵ IDA provisional en espera del examen de la calificación “provisional” de las especificaciones

⁶ Provisional

**CATEGORÍAS DE ALIMENTOS INDIVIDUALES EXCLUIDOS DE LAS CONDICIONES
GENERALES DEL CUADRO TRES (ANEXO AL CUADRO 3)
DE LA NORMA GENERAL DEL CODEX PARA LOS ADITIVOS ALIMENTARIOS (NGAA)**

(En el Trámite 5/8 del Procedimiento)

El uso de los aditivos del cuadro tres en los siguientes alimentos está sujeto a las disposiciones de los cuadros uno y dos.

<u>Nº Cat. Alim.</u>	<u>Categorías de alimentos</u>
01.1.1	Leche y leche de mantequilla
01.2	Productos lácteos fermentados y cuajados (puros), excluida la categoría 01.1.2 (bebidas lácteas)
01.4.1	Nata (crema) pasterizada
01.4.2	Natas (cremas) esterilizadas, UHT, para batir o batidas y natas de contenido de grasa reducido
02.1	Grasas y aceites prácticamente exentos de agua
02.2.1.1	Mantequilla y mantequilla concentrada (<u>sólo</u> mantequilla)
04.1.1	Frutas frescas
04.2.1	Hortalizas frescas
04.2.2.1	Hortalizas congeladas
04.2.2.7	Productos de hortalizas fermentadas
06.1	Cereales enteros, triturados o en copos, incluido el arroz
06.2	Harinas y féculas
06.4	Pastas y fideos (<u>sólo</u> productos secos)
06.4.1	Pastas y fideos frescos y productos similares
06.4.2	Pastas y fideos precocidos o secos y productos similares
08.1	Carne, aves y caza fresca
09.1	Pescado y productos pesqueros frescos, incluidos moluscos, crustáceos y equinodermos
09.2	Pescado y productos pesqueros elaborados, incluidos moluscos, crustáceos y equinodermos
10.1	Huevos frescos
10.2.1	Productos líquidos a base de huevos
10.2.2	Productos congelados a base de huevos
11.1	Azúcar refinado y no refinado
11.2	Azúcar moreno, excepto los productos de la categoría alimentaria 11.1.3 (azúcar blanco blando, azúcar moreno blando, jarabe de glucosa, jarabe de glucosa deshidratado, azúcar de caña sin elaborar)
11.3	Soluciones azucaradas y jarabes, también azúcares (parcialmente) invertidos, incluidas las melazas, excepto los productos de la categoría alimentaria 11.1.3
11.4	Otros azúcares y jarabes (por ej., xilosa, jarabe de arce, azúcar para glaseado)
11.5	Miel

<u>Nº Cat. Alim.</u>	<u>Categorías de alimentos</u>
12.1	Sal
12.2	Hierbas aromáticas, especias, aderezos (incluidos los sucedáneos de la sal) y condimentos (sólo sucedáneos de hierbas aromáticas y de la sal)
13.1	Preparados para lactantes y preparados complementarios
13.2	Alimentos para niños pequeños (alimentos de destete)
14.1.1.1	Aguas minerales naturales y aguas de manantial (sólo aguas minerales naturales)
14.1.2.1	Zumos (Jugos) de frutas (pasteurizados), enlatados o embotellados
14.1.2.3	Concentrados (líquidos o sólidos) para zumos (jugos) de frutas
14.1.3.1	Néctar de fruta, enlatado o embotellado (pasteurizado)
14.1.3.3	Concentrados (líquidos o sólidos) para néctares de fruta
14.1.5	Café, sucedáneos del café, té, infusiones de hierbas, y otras bebidas calientes de cereales, excluido el cacao
14.2.3	Vinos de uva

**PROYECTO DE NORMA GENERAL REVISADA DEL CODEX
PARA LOS ALIMENTOS IRRADIADOS
(En el trámite 5 del procedimiento)**

1. ÁMBITO DE APLICACIÓN

Esta norma se aplica a los alimentos tratados por irradiación; no se aplica a los alimentos expuestos a dosis emitidas por instrumentos de medición utilizados a efectos de inspección.

2. REQUISITOS GENERALES DEL PROCEDIMIENTO

2.1 Fuentes de radiación

Podrán utilizarse los siguientes tipos de radiación ionizante:

- (a) Rayos gama de los radionucléidos ^{60}Co .
- (b) Rayos X generados por máquinas que trabajan a energías de 5 MeV o inferiores.
- (c) Electrones generados por máquinas que trabajan a energías de 10 MeV o inferiores.

2.2 Dosis absorbida

[La dosis media global absorbida por un alimento sometido a un proceso de irradiación no debería exceder de 10 kGy]¹

Para la irradiación de cualquier alimento, la dosis mínima absorbida deberá ser la suficiente para lograr la finalidad tecnológica, y la dosis máxima absorbida deberá ser inferior a la dosis que comprometería la comestibilidad o menoscabaría la integridad estructural, las propiedades funcionales o los atributos sensoriales.

2.3 Instalaciones y control del procedimiento

2.3.1 El tratamiento por irradiación de los alimentos se llevará a cabo en instalaciones a las que la autoridad competente haya concedido licencia e inscrito en un registro a tal efecto.

2.3.2 Tales instalaciones se proyectarán de modo que cumplan los requisitos de seguridad, eficacia y buenas prácticas de higiene en el tratamiento de los alimentos.

2.3.3 Las instalaciones estarán dotadas de personal adecuado que posea la capacitación y competencia apropiadas.

2.3.4 Entre otras medidas, para el control interno del procedimiento dentro de la instalación se llevarán los registros adecuados, en particular los referentes a la dosimetría cuantitativa.

2.3.5 Los locales y registros podrán ser inspeccionados por las autoridades competentes.

2.3.6 El control se ejercerá de conformidad con el Código Internacional Recomendado de Prácticas para el Funcionamiento de Instalaciones para el Tratamiento de los Alimentos con Radiación (CAC/RCP 19-1979, Rev. 1) en revisión.

3. HIGIENE DE LOS ALIMENTOS IRRADIADOS

3.1 Los alimentos irradiados deberán ser preparados, elaborados y transportados higiénicamente de conformidad con lo dispuesto en el Código Internacional Recomendado de Prácticas - Principios Generales de Higiene de los Alimentos (CAC/RCP 1-1969, Rev. 3-1997), incluida la aplicación de los siete principios del sistema de Análisis de peligros y de Puntos Críticos de Control (HACCP). Según corresponda, los requisitos

¹ *(High Dose Irradiation: Wholesomeness of Food Irradiated with Doses above 10 kGy, Report of a Joint FAO/IAEA/WHO Study Group, Series de Informes Técnicos, No 890, OMS, Ginebra, 1999; Inocuidad e Idoneidad Nutricional de los Alimentos Irradiados, OMS, Ginebra, 1994; y Comestibilidad de los Alimentos Irradiados, Informe del Comité de Expertos FAO/OIEA/OMS, Serie de Informes Técnicos, No 659, Ginebra, 1981)*

técnicos para las materias primas y el producto acabado deberán ajustarse a lo dispuesto en los códigos de higiene, las normas alimentarias y los códigos de transporte aplicables.

3.2 Deberán observarse todos los requisitos nacionales de sanidad pública pertinentes relativos a la inocuidad microbiológica y la idoneidad nutricional vigentes en el país en que se venda el alimento.

4. **REQUISITOS TECNOLÓGICOS**

4.1 **Requisito general**

La irradiación de alimentos sólo se justifica cuando responde a una necesidad tecnológica o cuando contribuye a alcanzar un objetivo de higiene alimentaria y no deberá utilizarse en sustitución de prácticas de fabricación adecuadas.

4.2 **Requisitos de envasado y calidad de los alimentos**

Las dosis utilizadas deberán ser adecuadas a los objetivos tecnológicos y de salud pública perseguidos y ajustarse a prácticas apropiadas de tratamiento por irradiación. Los alimentos que vayan a irradiarse y los materiales para su envasado deberán ser de calidad adecuada, poseer condiciones higiénicas aceptables, serán apropiados para este procedimiento y se manipularán, antes y después de la irradiación, conforme a prácticas adecuadas de fabricación, habida cuenta de las exigencias tecnológicas particulares del procedimiento.

5. **IRRADIACIÓN REPETIDA**

5.1 Excepto para los alimentos de bajo contenido hídrico (cereales, legumbres, alimentos deshidratados y productos similares) irradiados a efectos de combatir la reinfestación por insectos, los alimentos irradiados en conformidad con las secciones 2 y 4 de la presente Norma no deberán ser sometidos a una irradiación repetida.

5.2 A efectos de la presente Norma los alimentos no se consideran sometidos a una irradiación repetida cuando: a) los alimentos irradiados se preparan a partir de materiales que se han irradiado a dosis de bajo nivel, para controlar otros factores además de la inocuidad de los alimentos (como por ejemplo prevención de brotes en raíces y tubérculos y para fines de cuarentena); b) se irradian alimentos con un contenido de ingredientes irradiados inferior al 5%, o c) la dosis total de radiación ionizante requerida para conseguir el efecto perseguido se aplica a los alimentos en más de una dosis como parte de un proceso destinado a obtener un fin tecnológico específico.

[5.3 La dosis absorbida media global que se haya acumulado no debería exceder de 10 kGy como consecuencia de una irradiación repetida.]

6. **ETIQUETADO**

6.1 **Control de existencias**

Respecto de los alimentos irradiados, preenvasados o no, en los documentos correspondientes de embarque deberá darse información apropiada para identificar la instalación con licencia oficial en que se haya irradiado el alimento, la(s) fecha(s) de tratamiento, la dosis recibida y la identificación del lote.

6.2 **Alimentados preenvasados destinados al consumo directo**

El etiquetado de los alimentados irradiados deberá indicar el tratamiento y todos los aspectos deberán ajustarse a las disposiciones pertinentes de la Norma General del Codex para el Etiquetado de los Alimentos Preenvasados (CODEX STAN 1-1985, Rev. 2-1999).

6.3 **Alimentos a granel transportados en contenedores**

La irradiación se indicará claramente en los documentos de embarque correspondientes

7. **Métodos de Análisis y Muestreo**

Para elaborar.

ESPECIFICACIONES DE IDENTIDAD Y PUREZA DE LOS ADITIVOS ALIMENTARIOS
FORMULADAS POR EL JECFA EN SU 55ª REUNIÓN
(En el Trámite 5/8 del Procedimiento)

Note: Food additive specifications under Categories III, IV and V are included in the Report of the Working Group on Specifications (Conference Room Document 2).

CATEGORY I (RECOMMENDED FOR ADOPTION BY THE COMMISSION)

Food additives (28 substances)

- Aluminium potassium sulfate
- Aluminium sulfate (anhydrous)
- Ammonium salts of phosphatidic acid
- α -Amylase and glucoamylase from *Aspergillus oryzae*, var.
- α -Amylase from *Aspergillus oryzae*, var.
- Aspartame-acesulfame salt
- Benzoyl peroxide
- Caramel colours
- Carmines
- Cellulase from *Penicillium funiculosum*
- Cochineal extract
- Diatomaceous earth
- Diethyl ether
- β -Glucanase from *Trichoderma harzianum*
- Guaiac resin
- Microcrystalline cellulose
- Microcrystalline wax
- Nitrous oxide
- Pectinase from *Aspergillus niger*, var.
- Pentasodium triphosphate
- Protease from *Aspergillus oryzae*, var.
- Rennet from *Rhizomucor* species
- Shellac, bleached
- Sorbitan monolaurate
- Stearyl tartrate
- Talc
- d- α -Tocopherol, concentrate
- Trehalose

Emulsifiers (31 Substances): Deletion of Heavy Metals (as Lead) and New Limits for Arsenic and Lead

Emulsifier	As mg/kg	Pb mg/kg	Emulsifier	As mg/kg	Pb mg/kg
Acetic and fatty acid esters of glycerol	-	2	Sodium aluminium phosphate, basic	3	4
Ammonium polyphosphate	3	4	Sodium metaphosphate, insoluble	3	4
Calcium stearyl-2-lactylate	-	2	Sodium polyphosphate, glassy	3	4
Cholic acid	-	2	Sodium stearyl-2-lactylate	-	2
Citric and fatty acid esters of glycerol	-	2	Sorbitan monooleate	-	2
Desoxycholic acid	-	2	Sorbitan monopalmitate	-	2
Diacetyltartaric and fatty acid esters of glycerol	-	2	Sorbitan monostearate	-	2
Dicalcium pyrophosphate	3	4	Sorbitan tristearate	-	2
Dioctyl sodium sulphosuccinate	-	2	Stearyl citrate	-	2
Disodium pyrophosphate	3	4	Stearyl monoglyceridyl citrate	-	2
Glycerol ester of wood rosin	-	2	Succinylated monoglycerides	-	2
Lactic and fatty acid esters of glycerol	-	2	Sucroglycerides	-	2
Polyoxyethylene (20) sorbitan monostearate	-	2	Tetrasodium pyrophosphate	3	4

Polyoxyethylene (20) sorbitan tristearate	-	2	Thermally oxidized soya bean oil	-	2
Propylene glycol esters of fatty acids	-	2	Thermally oxidized soya bean oil interacted with mono and diglycerides of fatty acids	-	2
Salts of fatty acids	-	2			

Flavouring Agents (262 Substances)

1	Allyl propionate	500	4-(Methylthio)-4-methyl-2-pentanone
17	Allyl phenylacetate	503	o-(Methylthio)phenol
19	Allyl cinnamate	507	Methylsulfinylmethane
20	Allyl anthranilate	508	Methyl mercaptan
21	Allyl 2-furoate	509	Propanethiol
36	Ethyl undecanoate	512	2-Methyl-1-propanethiol
39	Ethyl hexadecanoate	513	3-Methylbutanethiol
40	Ethyl octadecanoate	514	2-Pentanethiol
41	Ethanol	516	Cyclopentanethiol
47	Isoamyl octanoate	518	1-Hexanethiol
48	Isoamyl nonanoate	520	2, 3 or 10-Mercaptopinane
69	Citronellyl valerate	521	Allyl mercaptan
75	Geranyl isovalerate	523	1-p-Menthene-8-thiol
79	Formic acid	524	Thiogeraniol
80	Acetaldehyde	528	o-Toluenethiol
81	Acetic acid	529	2-Ethylthiophenol
83	Propionaldehyde	531	2-Naphtalenethiol
84	Propionic acid	533	bis(Methylthio)methane
85	Butyl alcohol	536	1,2-Propanedithiol
86	Butyraldehyde	544	3-Mercapto-3-methyl-1-butanol
91	Hexyl alcohol	546	2-Mercapto-3-butanol
99	Octanoic acid	552	Ethyl 2-mercaptopropionate
105	Decanoic acid	558	3-Mercapto-2-butanone
108	Undecanoic acid	560	3-Mercapto-2-pentanone
121	Heptyl formate	561	p-Mentha-8-thiol-3-one
133	Lauryl acetate	565	Methyl propyl disulfide
140	2-Ethylbutyl acetate	572	Allyl disulfide
147	cis-3 & trans-2-Hexenyl propionate	573	3,5-Dimethyl-1,2,4-trithiolane
154	Heptyl butyrate	574	3-Methyl-1,2,4-trithiane
155	Octyl butyrate	575	Dicyclohexyl disulfide
156	Decyl butyrate	579	Benzyl disulfide
165	cis-3-Hexenyl hexanoate	582	Dimethyl trisulfide
166	Isobutyl hexanoate	584	Methyl propyl trisulfide
168	Propyl heptanoate	585	Dipropyl trisulfide
169	Butyl heptanoate	587	Diallyl trisulfide
171	Octyl heptanoate	588	Diallyl polysulfide
176	Heptyl octanoate	589	2-Oxobutyric acid
177	Octyl octanoate	594	Ethyl 3-hydroxybutyrate
193	Dodecyl isobutyrate	596	Butyl acetoacetate
204	2-Methylbutyl 3-methylbutanoate	597	Isobutyl acetoacetate
206	Ethyl 2-methylbutyrate	598	Isoamyl acetoacetate
207	n-Butyl 2-methylbutyrate	600	Methyl 3-hydroxyhexanoate

208	Hexyl 2-methylbutanoate	610	Hydroxycitronellol
209	Octyl 2-methylbutyrate	613	Hydroxycitronellal diethyl acetal
210	Isopropyl 2-methylbutyrate	618	Fumaric acid
211	3-Hexenyl 2-methylbutanoate	619	l-Malic acid
213	Methyl 2-methylpentanoate	620	Diethyl malate
214	Ethyl 2-methylpentanoate	629	Triethyl citrate
215	Ethyl 3-methylpentanoate	630	Tributyl acetylacrylate
216	Methyl 4-methylvalerate	636	3-Phenyl-1-propanol
218	Citric acid	637	3-Phenylpropyl formate
222	5-Ethyl 3-hydroxy-4-methyl-2(5H)-furanone	638	3-Phenylpropyl acetate
225	Gamma-Heptalactone	639	3-Phenylpropyl propionate
226	Gamma-Octalactone	640	3-Phenylpropyl isobutyrate
227	4,4-Dibutyl-gamma-butyrolactone	641	3-Phenylpropyl isovalerate
228	Delta-Octalactone	643	Methyl 3-phenylpropionate
229	Gamma-Nonalactone	644	Ethyl 3-phenylpropionate
232	Delta-Decalactone	646	3-Phenylpropionic acid
236	Delta-Dodecalactone	647	Cinnamyl alcohol
239	Omega-Pentadecalactone	649	Cinnamyl formate
241	Epsilon-Decalactone	650	Cinnamyl acetate
242	Epsilon-Dodecalactone	651	Cinnamyl propionate
243	4,5-Dimethyl-3-hydroxy-2,5-dihydrofuran-2-one	653	Cinnamyl isobutyrate
245	5-Hydroxy-2,4-decadienoic acid deltalactone	654	Cinnamyl isovalerate
247	5-Hydroxy-7-decenoic acid deltalactone	655	Cinnamyl phenylacetate
248	5-Hydroxy-8-undecenoic acid deltalactone	657	Cinnamic acid
251	Isobutyl alcohol	658	Methyl cinnamate
252	Isobutyraldehyde	659	Ethyl cinnamate
256	2-Ethylbutyraldehyde	661	Isopropyl cinnamate
271	4-Methyloctanoic acid	664	Isobutyl cinnamate
298	2-Tridecanone	665	Isoamyl cinnamate
299	2-Pentadecanone	667	Cyclohexyl cinnamate
300	3-Methyl-2-butanol	670	Benzyl cinnamate
311	Isopropyl myristate	674	alpha-Amylcinnamyl alcohol
316	cis-3-Hexenal	675	5-Phenylpentanol
317	3-Hexenoic acid	679	3-Phenyl-4-pentenal
319	cis-4-Hexenal	680	3-(p-Isopropylphenyl)propionaldehyde
320	cis-4-Heptenal	682	p-Methylcinnamaldehyde
324	cis-6-Nonen-1-ol	683	alpha-Methylcinnamaldehyde
327	5&6-Decenoic acid (mixture)	684	alpha-Butylcinnamaldehyde
333	Oleic acid	685	alpha-Amylcinnamaldehyde
339	Ethyl cis-4,7-octadienoate	686	alpha-Hexylcinnamaldehyde
340	Methyl 3-nonenoate	687	p-Methoxycinnamaldehyde
341	Ethyl trans-4-decenoate	688	o-Methoxycinnamaldehyde
342	Methyl 9-undecenoate	689	p-Methoxy-alpha-methylcinnamaldehyde
353	Ethyl 2-methyl-3,4-pentadienoate	690	Phenol
354	Methyl 3,7-dimethyl-6-octenoate	691	o-Cresol
363	Linalyl isovalerate	692	m-Cresol
365	Linalyl octanoate	693	p-Cresol
371	Terpinyl isobutyrate	694	p-Ethylphenol

373	p-Menth-3-en-1-ol	695	o-Propylphenol
376	p-Menthan-2-ol	696	p-Propylphenol
377	Dihydrocarvone	697	2-Isopropylphenol
380.2	l-Carvone	699	p-Tolyl acetate
383	Carvyl propionate	700	o-Tolyl isobutyrate
392	beta-Ionol	701	p-Tolyl isobutyrate
394	Dihydro-beta-ionone	702	p-Tolyl 3-methylbutyrate
398	Methyl-alpha-ionone	703	p-Tolyl ocanoate
400	Methyl-delta-ionone	705	p-Tolyl phenylacetate
402	1,4-Dimethyl-4-acetyl-1-cyclohexene	706	2,5-Xylenol
406	2-Acetoxy-3-butanone	707	2,6-Xylenol
407	Butan-3-one-2-yl butanoate	708	3,4-Xylenol
411	4-Methyl-2,3-pentanedione	709	Thymol
412	2,3-Hexanedione	710	Carvacrol
414	5-Methyl-2,3-hexanedione	712	Resorcinol
418	Methylcyclopentenolone	713	Guaiacol
420	3,4-Dimethyl-1,2-cyclopentanedione	714	o-(Ethoxymethyl)phenol
421	3,5-Dimethyl-1,2-cyclopentanedione	715	2-Methoxy-4-methylphenol
426	2-Hydroxy-3,5,5-trimethyl-2-cyclohexen-1-one	716	4-Ethylguaiacol
433	l-Menthyl lactate	717	2-Methoxy-4-propylphenol
438	5-Hydroxy-2-dodecenoic acid deltalactone	718	Guaiacyl acetate
439	4-Carvomenthenol	721	2,6-Dimethoxyphenol
441	4-Thujanol	722	4-Methyl-2,6-dimethoxyphenol
446	dl-Menthone 1,2-glycerol ketal	725	2-Methoxy-4-vinylphenol
450	Furfural	727	2-Hydroxyacetophenone
451	Furfuryl alcohol	728	4-(p-Hydroxyphenyl)-2-butanone
456	1,4-Dithiane	730	Zingerone
458	Allyl sulfide	731	4-(p-Acetoxyphenyl)-2-butanone
462	4-(Methylthio)butanol	733	4-(1,1-Dimethylethyl)phenol
464	2-Methyl-4-propyl-1,3-oxathiane	734	Phenyl acetate
466	(Methylthio)propionaldehyde	736	Phenyl salicylate
467	3-(Methylthio)butanal	739	Furfuryl acetate
475	Ethyl 2-(methylthio)acetate	746	Methyl 2-furoate
481	3-(Methylthio)hexylacetate	747	Propyl 2-furoate
482	S-Methyl thioacetate	751	Benzofurancarboxaldehyde
484	Methyl thiobutyrate	753	Pulegone
486	S-Methyl 2-methylbutanethioate	754	Isopulegone
487	S-Methyl 3-methylbutanethioate	755	Isopulegol
497	4-(Methylthio)-2-butanone	756	Isopulegol acetate
498	4,5-Dihydro-3(2H) thiophenone	757	p-Menth-1,4(8)dien-3-one
499	2-Methyltetrahydrothiophen-3-one	758	Menthofuran

CATEGORY II (RECOMMENDED FOR ADOPTION BY THE COMMISSION AFTER EDITORIAL CHANGES, INCLUDING TECHNICAL REVISIONS)

Food Additives and Flavouring Agents: None

PROYECTO DE ENMIENDAS AL SISTEMA INTERNACIONAL DE NUMERACIÓN (SIN)
PARA ADITIVOS ALIMENTARIOS
(En el Trámite 8 del Procedimiento)

NÚMERO SIN	COMPUESTO	FUNCIÓNES TECNOLÓGICAS
950	Acesulfame potásico	Edulcorante, acentuador del aroma
469	Carboximetilcelulosa sódica, hidrolizada mediante enzimas	Espesante, estabilizador
364 i)	Succinato monosódico	Regulador de la acidez, acentuador del aroma
364 ii)	Succinato disódico	Regulador de la acidez, acentuador del aroma
424	Curdlan	Espesante, estabilizador
638	L-aspartato de sodio	Acentuador del aroma
639	DL-alanina	Acentuador del aroma
130	Manascorrubina	Color
164	Amarillo de gardenia	Color
968	Eritritol	Edulcorante, acentuador del aroma, humectante
458	Gamma ciclodextrina	Estabilizador, aglutinante
964	Jarabe de poliglicitol	Edulcorante

PROYECTO DE ENMIENDAS AL SISTEMA INTERNACIONAL DE NUMERACIÓN (SIN)
PARA ADITIVOS ALIMENTARIOS
(En el Trámite 3 del Procedimiento Acelerado)

NÚMERO SIN	COMPUESTO	FUNCIÓNES TECNOLÓGICAS
452(vi)	Tripolifosfato de sodio y potasio	emulsionante, estabilizante, regulador de la acidez, gasificante, secuestrante, agente de retención del agua

ANTEPROYECTO DE NIVEL MÁXIMO PARA LA AFLATOXINA M₁ EN LA LECHE
(En el Trámite 8 del Procedimiento)

Aflatoxina M₁ en la leche: 0,5 µg/kg en la leche

**ANTEPROYECTO DE PLAN DE MUESTREO REVISADO PROPUESTO
PARA EL CONTENIDO TOTAL DE AFLATOXINAS EN EL MANÍ (CACAHUETE)
DESTINADO A ULTERIOR ELABORACIÓN PARA SU USO
CON FINES DE OBSERVANCIA Y CONTROL**

(En el Trámite 5/8 del Procedimiento)

INTRODUCCIÓN

1. El plan de muestreo requiere que se tome una única muestra de laboratorio de 20 kg de un lote de maní (cacahuete) con cáscara (que corresponde a 27 kg de cacahuetes (maní) sin cáscara) y se analice teniendo como referencia un nivel máximo de 15 partes por mil millones (ppm) como contenido total de aflatoxinas.
2. Este plan de muestreo se ha elaborado para fines de observancia y control relativos al contenido total de aflatoxinas en consignaciones de maní (cacahuete) a granel comercializado en el mercado de exportación. Con objeto de ayudar a los Estados Miembros a aplicar el plan de muestreo del Codex, se describen en este documento los métodos de selección y preparación de la muestra así como los métodos de análisis necesarios para cuantificar el contenido de aflatoxina en lotes de maní (cacahuete) a granel.

A. Definiciones

- Lote:** cantidad identificable de un producto alimenticio que se entrega en una sola vez y respecto de la cual el funcionario competente determina que tiene características comunes, como el origen, la variedad, el tipo de embalaje, el embalador, el consignador o las marcas.
- Sublote:** parte designada de un lote grande a la que se aplicará el método de muestreo. Cada sublote debe estar físicamente separado y ser identificable.
- Plan de muestreo:** procedimiento de análisis del contenido de aflatoxina en función de un límite de aceptación/rechazo. El procedimiento de análisis del contenido de aflatoxina consta de tres fases: selección de la muestra, preparación de la misma y cuantificación de la aflatoxina. El límite de aceptación/rechazo es un límite de tolerancia que suele coincidir con el nivel máximo establecido por el Codex.
- Muestra elemental:** cantidad de material que se toma al azar de un único lugar del lote o sublote.
- Muestra total:** suma de todas las muestras elementales tomadas del lote o sublote. La muestra total debe tener al menos el mismo tamaño que la muestra de laboratorio de 20 kg.
- Muestra de laboratorio:** cantidad mínima de maní (cacahuete) triturado en una trituradora. La muestra de laboratorio puede ser una porción de la muestra total o toda ella. Si la muestra total supera los 20 kg, deberá tomarse al azar una muestra de laboratorio de 20 kg. La muestra debería molerse totalmente y mezclarse por completo utilizando un proceso que se aproxime a la mayor homogeneización posible.
- Porción de ensayo:** porción de la muestra de laboratorio triturada. Los 20 kg de la muestra de laboratorio deberán triturarse en una trituradora. Se toma al azar una porción de la muestra de 20 kg triturada para someterla a análisis químico y extraer la aflatoxina. Dependiendo de la capacidad de la trituradora, la muestra total de 20 kg se puede dividir en varias muestras de igual tamaño, con tal de que se extraiga luego un promedio de las porciones molidas.

B. Muestreo

Material objeto del muestreo

3. Todo lote que haya de ser examinado debe ser objeto de un muestreo separado. Los lotes grandes deberán dividirse en sublotes que habrán de ser sometido a su vez a un muestreo separado. La subdivisión se puede llevar a cabo siguiendo las disposiciones establecidas en el Cuadro 1 (véase *infra*).
4. Considerando que el peso del lote no siempre es un múltiplo exacto del peso de los sublotes, el peso del sublote podrá exceder de dicho peso en un máximo del 20 por ciento.

Cuadro 1: Subdivisión de grandes lotes en sublotes para el muestreo

Producto	Peso del lote—en toneladas (T)	Peso o número de los sublotes	Número de muestras elementales	Peso de muestras elementales (kg)
Cacahuete (maní)	≥ 500	100 toneladas	100	20
	>100 y <500	5 sublotes	100	20
	≥ 25 y ≤ 100	25 toneladas	100	20
	>15 y ≤ 25	--1 sublote	100	20

Número de muestras elementales para lotes de menos de 15 toneladas

5. El número de muestras elementales que deben extraer depende del peso del lote, con un mínimo de 10 y un máximo de 100. Las cifras de la Tabla 2 (véase *infra*) se pueden utilizar para determinar el número de muestras elementales que se deben extraer. El peso total de muestra obtenido debe ser 20 kg.

Cuadro 2: Número de muestras elementales que han de tomarse dependiendo del peso del lote

Toneladas de peso del lote – (T)	Nº de muestras elementales
$T \leq 1$	10
$1 < T \leq 5$	40
$5 < T \leq 10$	60
$10 < T < 15$	80

Selección de muestras elementales

6. Los procedimientos utilizados para tomar muestras elementales de un lote de maní (cacahuete) tienen una importancia trascendental. Todo grano de maní (cacahuete) del lote deberá tener las mismas posibilidades de resultar elegido. Los métodos de selección de muestras introducirán sesgos si el equipo y los procedimientos utilizados para seleccionar las muestras elementales impiden o reducen las posibilidades de elegir algún elemento del lote.
7. Como no es posible saber si los granos de maní contaminados están dispersos uniformemente por todo el lote, es fundamental que la muestra total esté constituida por la acumulación de muchas pequeñas porciones o incrementos del producto seleccionados en diferentes lugares del lote. Si la muestra total es mayor de lo deseado, se deberá mezclar y dividir hasta que se logre el tamaño de muestra de laboratorio deseado.

Lotes estáticos

8. Un lote estático se puede definir como una gran cantidad de maní (cacahuete), contenida en un único contenedor grande, como un vagón, un camión o un automotor, o en muchos contenedores pequeños, tales como sacos o cajas, en que el maní no está en movimiento en el momento de seleccionar una muestra. La selección de una muestra auténticamente aleatoria en un lote estático puede ser difícil porque es posible que el contenedor no permita el acceso a todo el maní (cacahuete).

9. La toma de una muestra total de un lote estático suele requerir el uso de sondas para seleccionar el producto del lote. Las sondas utilizadas deberán estar especialmente diseñadas para el tipo de contenedor. La sonda (1) deberá ser lo suficientemente larga para llegar a todo el producto, (2) no deberá impedir la selección de ningún elemento del lote y (3) no deberá modificar los elementos del lote. Como se ha señalado anteriormente, la muestra total deberá estar compuesta por muchos pequeños incrementos de producto tomado de muchos lugares diferentes del lote.

10. En los lotes comercializados en envases individuales, la frecuencia de muestreo (SF), o el número de envases de los que se toman las muestras elementales, varía en función del peso del lote (LT), del peso de la muestra elemental (IS), del peso de la muestra total (AS) y del peso del envase individual (IP), conforme a la ecuación siguiente:

Ecuación 1: $SF = (LT \times IS) / (AS \times IP)$. La frecuencia de muestreo (SF) es el número de envases tomados como muestra. Todos los pesos deberán medirse con la misma unidad de medida, como por ejemplo el kg.

Lotes dinámicos

11. Un auténtico muestreo aleatorio se puede lograr más fácilmente si se selecciona una muestra total de un flujo de maní (cacahuete) en movimiento cuando se traslada el lote, por ejemplo por medio de una cinta transportadora, de un lugar a otro. Al hacer el muestreo tomándolo de un flujo en movimiento, es necesario recoger pequeños incrementos del producto en toda la longitud del flujo de maní en movimiento, reunir el maní (cacahuete) para lograr una muestra total y, si la muestra total es mayor que la muestra de laboratorio necesaria, mezclar y dividir la muestra total para lograr el tamaño de muestra de laboratorio deseado.

12. Se puede encontrar equipo de muestreo automático en el mercado, tales como los muestreadores de muestreo transversal, con cronómetros que pasan automáticamente un recipiente de desviación a través del flujo en movimiento a intervalos predeterminados y uniformes. Cuando no se dispone de equipo automático, se puede encargar a una persona que pase manualmente un recipiente a través del flujo a intervalos periódicos para recoger muestras elementales. Sea que se utilicen métodos automáticos o manuales, se deberán recoger y reunir pequeños incrementos de maní (cacahuete) a intervalos frecuentes y uniformes a lo largo de todo el flujo de maní (cacahuete) que pasa por el punto de muestreo.

13. Los muestreadores de muestreo transversal deberán instalarse de la siguiente forma: (1) el plano de la abertura del recipiente de desviación deberá ser perpendicular a la dirección del flujo; (2) el recipiente de desviación deberá recorrer toda la superficie transversal del flujo y (3) la abertura del recipiente deberá ser lo suficientemente ancha para recoger todos los elementos de interés del lote. De forma general, la anchura de la abertura del recipiente de desviación deberá ser aproximadamente el triple de las dimensiones mayores de los elementos del lote.

14. El tamaño de la muestra total (S) en kg tomada de un lote con un muestreador de muestreo transversal es:

Ecuación 2: $S = (D \times LT) / (T \times V)$. D es la anchura de la abertura del recipiente de desviación (en cm), LT es el tamaño del lote (en kg), T es el intervalo o tiempo entre los movimientos del recipiente a través de la corriente (en segundos) y V es la velocidad del recipiente (en cm por segundo).

15. Si se conoce el caudal de la masa en movimiento, (MR) (kg/seg.), la frecuencia de muestreo (SF) o número de tomas transversales que realiza el recipiente del muestreador automático es:

Ecuación 3: $SF = (S \times V) / (D \times MR)$.

16. La ecuación 2 también se puede utilizar para calcular otras cuestiones de interés, como el tiempo necesario entre las tomas transversales (T). Por ejemplo, el tiempo necesario (T) entre las tomas transversales del recipiente de desviación para lograr una muestra total de 20 kg a partir de un lote de 30 000 kg, con una anchura del recipiente de desviación de 5,08 cm (2 pulgadas) y una velocidad del recipiente a través de la corriente de 30 cm por segundo. La solución para T en la Ecuación 2 sería:

$$T = (5,08 \text{ cm} \times 30\,000 \text{ kg}) / (20 \text{ kg} \times 30 \text{ cm/seg.}) = 254 \text{ seg.}$$

17. Si el lote se mueve a razón de 500 kg por minuto, todo el lote pasará por el muestreador en 60 minutos y el recipiente realizará solamente 14 cortes (14 muestras elementales). Esto se puede considerar demasiado poco frecuente, puesto que pasa demasiado producto por el muestreador entre los intervalos en que el recipiente atraviesa la corriente.

Peso de la muestra elemental

18. El peso de la muestra elemental deberá ser de 200 gramos, aproximadamente o más, conforme al nombre de las muestras elementales necesarias para obtener una muestra global.

Embalaje y transporte de las muestras

19. Toda muestra de laboratorio se colocará en un contenedor limpio e inerte que ofrezca una protección adecuada frente a la contaminación y los daños durante el transporte. Se adoptarán todas las precauciones necesarias para evitar cualquier cambio en la composición de la muestra de laboratorio que pudiera producirse durante el transporte o el almacenamiento.

Sellado y etiquetado de las muestras

20. Toda muestra de laboratorio recogida para uso oficial se sellará en el lugar del muestreo y se identificará. Deberá mantenerse un registro de todos los muestreos, que permita una clara identificación de todos los lotes y contenga la fecha y el lugar del muestreo junto con cualquier información adicional que pueda ser útil al analista.

C. Preparación de la muestra

Precauciones

21. Deberá evitarse en la medida de lo posible la exposición a la luz solar durante el procedimiento, puesto que la aflatoxina se descompone de forma gradual bajo la influencia de la luz ultravioleta.

Homogeneización - trituración

22. Como la distribución de la aflatoxina es sumamente heterogénea, las muestras deberán prepararse – y, sobre todo, homogeneizarse – con extrema precaución. Todas las muestras de laboratorio obtenidas de una muestra global deberán utilizarse para la homogeneización/trituración de la muestra.

23. La muestra deberá triturarse en gránulos finos y mezclarse completamente utilizando un procedimiento con el que se logre una homogeneización lo más completa posible.

24. Se ha demostrado que la utilización de una trituradora de martillo con un cedazo de número 14 (3,1 mm de diámetro de los agujeros de la malla) constituye una solución intermedia en términos de coste y precisión. Se puede lograr una mejor homogeneización (gránulo más fino – lechada) con equipo más sofisticado, que permite obtener una menor varianza de la preparación de la muestra.

Porción de ensayo

25. Se recomienda un tamaño mínimo de muestra de 100 g tomado de la muestra de laboratorio.

D. Métodos de análisis

Antecedentes

26. Conviene aplicar un enfoque basado en criterios, por el que se establece una serie de criterios de actuación al que deberá ajustarse el método de análisis utilizado. Tal enfoque tiene la ventaja de que, al evitar que se establezcan detalles específicos del método utilizado, pueden incorporarse las novedades metodológicas

sin tener que volver a examinar o modificar el método especificado. Los criterios de actuación establecidos para los diferentes métodos deberían incluir todos los parámetros han de aplicar los laboratorios, tales como límite de detección, coeficiente de repetición de la variación, coeficiente de reproductibilidad de la misma y porcentaje de recuperación necesario para diferentes límites reglamentarios. Con este enfoque, los laboratorios tendrían la libertad de utilizar el método de análisis más adecuado para sus instalaciones. Se pueden utilizar los métodos de análisis aceptados por los químicos a nivel internacional (como los de la Asociación de Químicos Analíticos Oficiales). Estos métodos van supervisándose y mejorándose constantemente dependiendo de los avances tecnológicos.

Criterios de actuación para los métodos de análisis

Cuadro 3: Requisitos específicos que deberán cumplir los métodos de análisis

Criterio	Margen de concentración	Valor recomendado	Valor máximo permitido
Testigos	Todo	Insignificante	-
Recuperación – contenido total de aflatoxinas	1 – 15 µg/kg	70 a 110 %	
	>15µg/kg	80 a 110 %	
Precisión RSD _R	Todo	El derivado de la ecuación de Horwitz	El doble del valor derivado de la ecuación de Horwitz
La precisión RSD _r se puede calcular como 0,66 veces la precisión RSD _R en la concentración de interés			

- No se establecen límites de detección de los métodos aplicados, ya que los valores de precisión se establecen en las concentraciones de interés
- Los valores de precisión se calculan con la ecuación de Horwitz, a saber:

$$RSD_R = 2^{(1-0,5\log C)}$$

en que:

* RSD_R es la desviación típica relativa calculada a partir de los resultados generados en condiciones de reproductibilidad $[(s_R / \bar{\chi}) \times 100]$

* C es el coeficiente de concentración (a saber, 1 = 100g/100g, 0,001 = 1 000 mg/kg)

27. Se trata de una ecuación de precisión generalizada que se ha demostrado que es independiente del analito y de la matriz, pero que sólo depende de la concentración en los métodos de análisis más rutinarios.

**ANTEPROYECTO DE NIVEL MÁXIMO PARA LA OCRATOXINA A EN EL TRIGO,
LA CEBADA, EL CENTENO Y SUS DERIVADOS
(En el Trámite 5 del Procedimiento)**

Ocratoxina A en el Trigo, la Cebada, el Centeno y sus Derivados: 5 µg/kg.

**PROYECTO DE CÓDIGO DE PRÁCTICAS SOBRE MEDIDAS APLICABLES
EN EL ORIGEN PARA REDUCIR LA CONTAMINACIÓN DE LOS ALIMENTOS
CON SUSTANCIAS QUÍMICAS
(En el Trámite 8 del Procedimiento)**

1. Este documento se ocupa de las fuentes principales de sustancias químicas ambientales que pueden contaminar los alimentos y que constituyen un peligro para la salud, y que por tanto se ha considerado que deben ser reglamentadas por el CCFAC/CAC. Aparte de contaminantes ambientales, los alimentos pueden contener sustancias químicas utilizadas como plaguicidas, medicamentos veterinarios, aditivos alimentarios o coadyuvantes de elaboración. Sin embargo, puesto que esas sustancias son objeto de examen en otros sectores del sistema del Codex, no se incluyen en el presente documento, como tampoco se incluyen las micotoxinas ni las sustancias tóxicas naturales.
2. El objetivo principal de este documento es reforzar la sensibilización respecto de las fuentes de contaminación química de los alimentos y piensos, y de las medidas aplicables en el origen para evitar tal contaminación. Esto significa que las medidas aquí recomendadas podrían estar al margen del ámbito de responsabilidad directa de las autoridades de control de los alimentos y el Codex.
3. Las autoridades nacionales de control de los alimentos y la Comisión del Codex Alimentarius deberían informar a las autoridades nacionales y organizaciones internacionales pertinentes, respectivamente, acerca de los problemas potenciales o reales de contaminación de los alimentos y alentarlos a tomar medidas preventivas adecuadas. Esto debería traducirse en la reducción de los niveles de contaminación química y, a la larga, podría dar por resultado la disminución de la necesidad de establecer y mantener niveles máximos del Codex para las sustancias químicas presentes en los alimentos.
4. Pueden aplicarse criterios diferentes para tratar de asegurar que los niveles de contaminantes químicos en los productos alimenticios sean tan bajos como sea posible y nunca superiores a los niveles máximos considerados admisibles/tolerables desde el punto de vista de la salud. Fundamentalmente, estos criterios consisten en a) medidas para eliminar o controlar la fuente de contaminación, b) someter los productos a elaboración para reducir los niveles de contaminantes y, c) medidas para identificar y separar los alimentos contaminados de los alimentos idóneos para el consumo humano. El alimento contaminado se rechaza para uso alimentario, a no ser que pueda ser reacondicionado de forma que resulte idóneo para el consumo humano. En algunos casos, se debe utilizar una combinación de los criterios mencionados, por ejemplo, si las emisiones provenientes de una fuente anteriormente no controlada han dado lugar a la contaminación del medio ambiente con una sustancia persistente, tales como BPC o mercurio. Cuando las aguas de pesca o las tierras agrícolas han quedado contaminadas considerablemente a causa de emisiones locales, tal vez sea necesario incluir las zonas en cuestión en una lista negra, es decir, prohibir la venta de alimentos derivados de estas zonas contaminadas y advertir que no se consuman tales alimentos.
5. El control de los productos finales nunca podrá ser suficientemente vasto como para garantizar unas dosis de contaminantes inferiores a los niveles máximos establecidos. En la mayoría de los casos, no es posible eliminar los contaminantes químicos de los alimentos y nada puede hacerse para que un lote contaminado vuelva a ser apto para el consumo humano. Las ventajas de eliminar o controlar la contaminación de los alimentos en el origen, es decir, el criterio preventivo, son que este criterio, por regla general, es más eficaz para reducir o eliminar el riesgo de efectos perjudiciales para la salud, requiere menos recursos para el control de los alimentos y evita el rechazo de alimentos.
6. Deberían analizarse las operaciones de producción, elaboración y preparación de alimentos con miras a determinar los peligros y evaluar los riesgos conexos. Ello daría lugar a la determinación de puntos críticos de control y al establecimiento de un sistema para vigilar la producción en estos puntos (es decir, el criterio del análisis de riesgos en los puntos críticos de control o sistema "HACCP"). Es importante prestar atención en toda la cadena de producción, elaboración y distribución, ya que la inocuidad y la calidad de los alimentos en otros aspectos no pueden "ser inspeccionadas" en el producto al final de la cadena.

7. La contaminación del aire, el agua y el suelo puede dar lugar a la contaminación de los cultivos alimentarios destinados a la producción de alimentos para consumo humano o piensos, de animales destinados a la producción de alimentos, y de las aguas superficiales y subterráneas utilizadas como fuente de suministro de agua potable que también servirá para la producción y elaboración de alimentos. Debería informarse a las autoridades nacionales y organizaciones internacionales pertinentes acerca de los problemas reales o potenciales tocantes a la contaminación de los alimentos y estimularles a adoptar medidas para:

- controlar las emisiones de contaminantes de la industria, por ej., industrias químicas, mineras, metalúrgicas y papeleras, y también de la prueba de armas.
- controlar las emisiones ocasionadas por la producción de energía (incluidas las centrales nucleares) y los medios de transporte.
- controlar la evacuación de desechos sólidos y líquidos de origen doméstico e industrial, incluida su sedimentación en la tierra, la evacuación de fangos de alcantarillado y la incineración de desechos municipales.
- controlar la producción, venta utilización y evacuación de determinadas sustancias tóxicas que persisten en el medio ambiente, por ej., compuestos organohalógenos (BPC, retardadores de llama bromados, etc.), compuestos de plomo, cadmio y mercurio.
- asegurar que antes de introducir nuevas sustancias químicas en el mercado, sobre todo si éstas pueden liberarse luego en el medio ambiente en cantidades considerables, se les haya sometido a pruebas apropiadas para demostrar su aceptabilidad desde el punto de vista de la salud y el medio ambiente.
- sustituir las sustancias tóxicas que persisten en el medio ambiente con productos más aceptables desde el punto de vista de la salud y del medio ambiente.

PROYECTO DE NIVELES MÁXIMOS PARA EL PLOMO
(En el Trámite 8 del Procedimiento)

Número de Código	Alimento	NM (mg/kg)	Trámite	Observaciones
JF175	Zumos (jugos) de fruta incluidos los néctares de frutas	0,05	8	Listos para beber

PROYECTO DE NIVELES MÁXIMOS PARA EL PLOMO
(En el Trámite 6 del Procedimiento)

Número de Código	Alimento	NM (mg/kg)	Trámite	Observaciones
WF115, VD120, WS125	Pescado	0,2	6	Músculo del pescado
WC143	Crustáceos	0,5	6	
IM151	Moluscos bivalvos	1,0	6	

PROYECTO DE NIVEL DE ORIENTACIÓN PARA EL CADMIO EN LOS ALIMENTOS
(En el Trámite 8 del Procedimiento)

ALIMENTO	NIVEL DE ORIENTACIÓN (mg/kg)	Notas
Cereales, legumbres y leguminosas	0,1	Excluidos salvado y germen, así como los granos de trigo, arroz, soja y cacahuete (maní)

ANTEPROYECTO DE NIVELES MÁXIMOS PARA EL CADMIO EN LOS ALIMENTOS
(En el Trámite 58 del Procedimiento)

ALIMENTO	NIVEL DE ORIENTACIÓN (mg/kg)	Notas
Frutas	0,05	
Trigo en grano y arroz	0,2	Incluidos salvado y germen
Soja y arroz	0,2	
Carne de bovino, aves de corral, porcino y ovino	0,05	
Carne de caballo	0,2	
Crustáceos	0,5	Excluidas la langosta y la carne marrón de cangrejo
Hortalizas	0,05	Excluidas las hortalizas de hoja, hierbas aromáticas frescas, hortalizas de tallo y raíz, tomates y patatas peladas
Patatas peladas, hortalizas de tallo y raíz	0,1	Excluido el apio nabo
Hortalizas de hoja, hierbas frescas, hongos y apio nabo	0,2	

LISTA PRIORITARIA DE ADITIVOS ALIMENTARIOS, CONTAMINANTES Y SUSTANCIAS TÓXICAS NATURALES PROPUESTOS PARA EVALUACIÓN POR EL JECFA

Aditivos alimentarios para la evaluación toxicológica de la ingesta y/o para la elaboración de especificaciones	Disponibilidad de datos	Propuestos originalmente por:
Carboximetil celulosa sódica reticulada	Octubre 2001	Países Bajos, OFCA
Aromatizantes	Noviembre 2001	Estados Unidos de América
Contaminantes y sustancias tóxicas naturales		
Arsénico – evaluación completa	2002	Secretaría del JECFA
Cadmio – examen de los estudios requerido durante la 55ª reunión del JECFA	finales de 2002	Japón
Carbamato de etilo – evaluación completa	Septiembre 2001	CCFAC
Acido glicirrícico – evaluación completa	a disposición	Dinamarca
Nitrato – examen de los estudios requeridos durante la 55ª del JECFA	a disposición	Países Bajos
Fenilhidracinas (incluida la agaritina) – evaluación completa	a disposición	Dinamarca
Hidrocarburos aromáticos policíclicos (incluido el benzapireno) – evaluación completa	2002	Países Bajos, Canadá, Dinamarca, Finlandia

ENMIENDA A LA NORMA DEL CODEX PARA LA SAL DE CALIDAD ALIMENTARIA
(CX STAN 150-1995 (Rev. 1-1997, Enmienda 1-1999))
(En el Trámite 8 del Procedimiento)

8. ENVASADO, TRANSPORTE Y ALMACENAMIENTO

En cualquier programa de yodación de la sal es importante asegurarse de que la sal contenga la cantidad recomendada de yodo en el momento del consumo. La retención del yodo en la sal depende del compuesto de yodo que se utilice, del tipo de envasado, de la exposición del envase a las condiciones climáticas imperantes y del tiempo que transcurra entre la yodación y el consumo. Para asegurarse de que la sal llegue al consumidor con el nivel especificado de yodo convendría que los países donde las condiciones del clima y del almacenamiento podrían determinar la pérdida de una gran cantidad de yodo considerasen la adopción de las precauciones siguientes:

8.1 Si fuese necesario para evitar la pérdida de yodo, la sal yodada deberá envasarse en envases herméticos o bien de polietileno de alta densidad (HDPE) o de polipropileno (PP) (laminado o no laminado) o sacos de yute revestidos de LDPE (sacos de yute de calidad 1803 DW revestidos con lámina de polietileno de espesor 150). En muchos países, esta medida tal vez requiera un importante cambio respecto de los materiales de envasado convencionales fabricados con paja o yute. Se debe considerar el costo de añadir cantidades extra de yodo para compensar su pérdida utilizando envasado más barato (por ej., paja o yute) frente al costo de cambiar al mencionado material de envasado más costoso.

8.2 Las unidades de envasado a granel no deberán exceder de 50 kg (de conformidad con las convenciones de la Organización Internacional del Trabajo (OIT)) a fin de evitar el uso de ganchos para levantar los sacos.

8.3 No deberán utilizarse para envasar sal yodada sacos que hayan sido utilizados anteriormente para envasar otros artículos como fertilizantes, cemento, sustancias químicas, etc.

8.4 Debería agilizarse la red de distribución, de forma que se reduzca el intervalo entre la yodación y el consumo de la sal.

8.5 La sal yodada no deberá exponerse a la lluvia, a humedad excesiva o a la luz solar directa en ninguna de las fases de almacenamiento, transporte o venta.

8.6 Los sacos de sal yodada se almacenarán solamente en locales o depósitos cubiertos que dispongan de suficiente ventilación.

8.7 Deberá advertirse asimismo al consumidor que conserve la sal yodada en un lugar que la proteja contra la exposición directa a la humedad, al calor y a la luz solar.

**MEDIDAS QUE HAN DE ADOPTARSE COMO CONSECUENCIA DE LOS CAMBIOS
EN EL ESTADO DE APROBACIÓN DE LA INGESTIÓN DIARIA ADMISIBLE (IDA)
Y OTRAS RECOMENDACIONES TOXICOLÓGICAS PLANTEADAS
EN LA 55ª REUNIÓN DEL JECFA**

SUSTANCIA	IDA ANTERIOR Y OTRAS RECOMENDACIONES TOXICOLÓGICAS	IDA VIGENTE Y OTRAS RECOMENDACIONES TOXICOLÓGICAS	NORMAS VIGENTES DEL CODEX
Aromatizantes			
Furfural	Ninguna	0-0,5 mg/kg de pc (IDA de grupo) ¹	Ninguna
Oleoresina de pimentón	Sin IDA establecida	Se acepta la utilización de oleoresina de pimentón como especia ²	Pepinos encurtidos, quesos y pescado
Colores alimentarios			
Color de caramelo II	Sin IDA asignada	0-160 mg/kg de peso corporal	Ninguna
Extracto de cochinilla y carmines	0-5 mg/kg de Peso corporal	Pueden ser alergénicos ³	Yogures
Edulcorantes			
Sal de aspartamo-acesulfame	Ninguna para la sal de aspartamo-acesulfame	Las partes de aspartamo y acesulfame están reguladas por las IDA establecidas anteriormente para el aspartamo (0-40 mg/kg de peso corporal) y el acesulfame-K (0-15 mg/kg de peso corporal)	Ninguna
D-tagatosa	Ninguna	Sin IDA asignada ⁴	Ninguna
Sustancias varias			
Peróxido de benzoilo	Dosis aceptable para el tratamiento de harinas. Zona incondicional: 0-40 ppm. Zona condicional (con fines especiales): 40-75 ppm. Ninguna	Los usos adicionales no se pudieron evaluar ⁵	Ninguna
Evaluación de la ingestión de calcio a partir de las sales de calcio de los aditivos alimentarios	Ninguna	No se pudo evaluar ⁶	Ninguna
Óxido nitroso	Aceptable como agente propulsor	La utilización como gas de envasado no se pudo evaluar ⁷	Ninguna
Tartrato de estearoilo	0-500 ppm. (Nivel aceptable para el tratamiento de harinas)	Los usos adicionales no se pudieron evaluar ⁵	Ninguna
Trehalosa	Ninguna	IDA “no especificada” ⁸	Ninguna
Contaminantes			
Cadmio	7 µg/kg de peso corporal (ISTP)	7 µg/kg de pc (ISTP)	En revisión
Estaño	14 mg/kg de peso corporal (ISTP)	14 mg/kg de pc (ISTP)	En revisión

- ¹ IDA de grupo para furfural, alcohol de furfurilo, acetato de furfurilo, propionato de furfurilo, pentanoato de furfurilo, octanoato de furfurilo, 3-metilbutanoato de furfurilo, 2-furoato de metilo, 2-furoato de propilo, 2-furoato de amilo, 2-furoato de hexilo y 2-furoato de octilo.
 - ² La oleorresina de pimentón no se evaluó en esta reunión. La opinión se basó en el informe de la 14ª reunión del Comité (Serie de Informes Técnicos de la OMS, nº 462, 1971).
 - ³ El Comité llegó a la conclusión de que el extracto de cochinilla, los carmines y, probablemente, el ácido carmínico en alimentos y bebidas pueden provocar reacciones alérgicas en algunas personas.
 - ⁴ No se pudo asignar una IDA por temor a que la D-tagatosa pudiese inducir la deposición de glucógeno en el hígado y su hipertrofia, y aumentar las concentraciones de ácido úrico en el suero.
 - ⁵ No se pudo llegar a ninguna conclusión sobre la aceptabilidad de los usos propuestos en el Proyecto de Norma General para los Aditivos Alimentarios del Comité del Codex sobre Aditivos Alimentarios y Contaminantes de los Alimentos porque no se disponía de información sobre la toxicidad y la ingestión.
 - ⁶ Se necesita información sobre las dosis y los grupos de alimentos en los que se permiten las sales de calcio de los aditivos alimentarios para evaluar la ingestión de calcio a partir de dichas sales.
 - ⁷ No se disponía de información sobre la ingestión.
 - ⁸ La IDA “no especificada” se aplica a una sustancia alimentaria con un nivel de toxicidad muy bajo cuya ingestión dietética total derivada de su utilización en las dosis necesarias para lograr el efecto deseado y de su historial de aceptabilidad en los alimentos, sobre la base de la información disponible (química, bioquímica, toxicológica y de otro tipo), no constituye, en opinión del Comité, un peligro para la salud. Por este motivo y por las razones expuestas en la evaluación individual, no se considera necesario establecer una IDA en forma numérica.
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