

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fortieth Session

Beijing, China, 21-25 April 2008

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

BACKGROUND

1. In accordance with the section concerning Relations between Commodity Committees and General Committees of the Codex Alimentarius Commission Procedural Manual, “*All provisions in respect of food additives (including processing aids) contained in Codex commodity standards should be referred to the Codex Committee on Food Additives, preferably before the Standards have been advanced to Step 5 of the Procedure for the Elaboration of Codex Standards or before they are considered by the Commodity Committee concerned at Step 7, though such referral should not be allowed to delay the progress of the Standard to the subsequent Steps of the Procedure*”.

2. The following food additive and processing aids provisions of Codex standards have been submitted for endorsement since the 39th Session of the Codex Committee on Food Additives and are listed by:

- (i) Technological function, INS number and food additive name;
- (ii) Proposed level;
- (iii) ADI (mg additive/kg body weight per day); and
- (iv) Notes.

3. The following abbreviations have been used in the preparation of this paper:

INS International Numbering System for food additives. The INS has been prepared by the Codex Committee on Food Additives for the purpose of providing an agreed international numerical system for identifying food additives in ingredient lists as an alternative to the declaration of the specific name¹.

ADI Acceptable Daily Intake. An estimate of the amount of a substance in food or drinking-water, expressed on a body-weight basis, that can be ingested daily over a lifetime without appreciable risk (standard human = 60 kg)². The ADI is listed in units of mg per kg of body weight.

¹ Class Names and the International Numbering System for Food Additives (CAC/GL 36-2001).

² JECFA Glossary of Terms: <http://www.who.int/ipcs/food/jecfa/en/index.html>.

ADI “Not Specified”. A term applicable to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual evaluations, the establishment of an acceptable daily intake expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of good manufacturing practice, i.e., it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal inferior food quality or adulteration, and it should not create a nutritional imbalance².

ADI “Not Limited”. A term no longer used by JECFA that has the same meaning as ADI "not specified"².

Temporary ADI. Used by JECFA when data are sufficient to conclude that use of the substance is safe over the relatively short period of time required to generate and evaluate further safety data, but are insufficient to conclude that use of the substance is safe over a lifetime. A higher-than-normal safety factor is used when establishing a temporary ADI and an expiration date is established by which time appropriate data to resolve the safety issue should be submitted to JECFA. The temporary ADI is listed in units of mg per kg of body weight².

Conditional ADI. A term no longer used by JECFA to signify a range above the "unconditional ADI" which may signify an acceptable intake when special problems, different patterns of dietary intake, and special groups of the population that may require consideration are taken into account².

No ADI allocated. There are various reasons for not allocating an ADI, ranging from a lack of information to data on adverse effects that call for advice that a food additive or veterinary drug should not be used at all. The report should be consulted to learn the reasons that an ADI was not allocated².

Acceptable².

Flavouring agents: Used to describe flavouring agents that are of no safety concern at current levels of intake and subsequent reports of meetings on food additives). If an ADI has been allocated to the agent, it is maintained unless otherwise indicated.

Enzyme preparations: Used to describe enzymes that are obtained from edible tissues of animals or plants commonly used as foods or are derived from microorganisms that are traditionally accepted as constituents of foods or are normally used in the preparation of foods. Such enzyme preparations are considered to be acceptable provided that satisfactory chemical and microbiological specifications can be established.

Food additives: Used on some occasions when present uses are not of toxicological concern or when intake is self-limiting for technological or organoleptic reasons.

Acceptable Level of Treatment. ADIs are expressed in terms of mg per kg of body weight per day. In certain cases, however, food additives are more appropriately limited by their levels of treatment. This situation occurs most frequently with flour treatment agents. It should be noted that the acceptable level of treatment is expressed as mg/kg of the commodity. This should not be confused with an ADI².

Good Manufacturing Practice (GMP) in the Use of Food Additives³ means that:

- the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical nutritional or other technical effect in food;
- the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technological effect in the food itself, is reduced to the extent reasonably possible;

³ Procedural Manual of the Codex Alimentarius Commission (Definitions)

- the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES
IN CODEX COMMODITY STANDARDS**

CODEX COMMITTEE ON MILK AND MILK PRODUCTS (CCMMP)

The 8th Session of the CCMMP referred to the CCFA for endorsement:

- maximum levels for annatto extracts in Codex standards for milk and milk products, including consequential changes to the provisions for beta-carotene (INS 160 a ii) in the three standards for processed cheese (CODEX STAN A-8-a, A-8-b and A-8-c)
- the food additives section of the amendment to Codex *Standard for Fermented Milks* pertaining to Drinks based on Fermented Milk, including the food additives listing;
- the amendment to the list of food additives of the Codex *Standard for Creams and Prepared Creams* (CODEX STAN A-9-1976);
- the food additives listings of the Codex *Standard for Fermented Milks*.

See ALINORM 08/30/11 paras. 17, 48, 82 and 93 and Appendices II, IV, V and VI.

**MAXIMUM LEVELS FOR ANNATTO EXTRACTS FOR INCLUSION IN STANDARDS FOR
MILK AND MILK PRODUCTS AND THE GSFA
including consequential changes to provisions for beta carotene (vegetable)**

INS	Substance	ADI
160b (i)	Annatto extracts - bixin based	0-12 mg/kg bw
160b (ii)	Annatto extracts - norbixin based	0-0.6 mg/kg bw
160a (ii)	beta-Carotene (vegetable)	acceptable

Standard	Maximum Level		Endorsement Status
	Annatto Extracts - Bixin Based (160b(i))	Annatto Extracts - Norbixin based (160b(ii))	
<i>Unripened Cheese, Including Fresh Cheese</i> (CODEX STAN 221-2001)	–	25 mg/kg	
<i>Dairy Fat Spreads</i> (CODEX STAN 253-2006)	20 mg/kg	–	
<i>General Standard for Cheese</i> (CODEX STAN A-6-1978)	–	50 mg/kg	
<i>Named Variety Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(a)-1978)	60 mg/kg	25 mg/kg	
<i>Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(b)-1978)	60 mg/kg	25 mg/kg	
<i>Processed Cheese Preparations</i> (CODEX STAN A-8(c)-1978)	80 mg/kg	25 mg/kg	
<i>GSFA Food Category 02.2.1.1 (Butter)</i> (CODEX STAN 192-1995)	20 mg/kg	–	
<i>Cheddar</i> (CODEX STAN 263-1966)	–	25 mg/kg	
<i>Danbo</i> (CODEX STAN 264-1966)	–	25 mg/kg	
<i>Edam</i> (CODEX STAN 265-1966)	–	25 mg/kg	
<i>Gouda</i> (CODEX STAN 266-1966)	–	25 mg/kg	

Standard	Maximum Level		Endorsement Status
	Annatto Extracts - Bixin Based (160b(i))	Annatto Extracts - Norbixin based (160b(ii))	
<i>Havarti</i> (CODEX STAN 267-1966)	–	25 mg/kg	
<i>Samsö</i> (CODEX STAN 268-1966)	–	25 mg/kg	
<i>Emmental</i> (CODEX STAN 269-1967)	–	25 mg/kg	
<i>Tilsiter</i> (CODEX STAN 270-1968)	–	25 mg/kg	
<i>Saint-Paulin</i> (CODEX STAN 271-1968)	–	25 mg/kg	
<i>Provolone</i> (CODEX STAN 272-1968)	–	25 mg/kg	
<i>Coloummier</i> (CODEX STAN 274-1969)	–	25 mg/kg	
<i>Cream Cheese</i> (CODEX STAN 275-1973)	–	25 mg/kg	
<i>Camembert</i> (CODEX STAN 276-1973)	–	25 mg/kg	
<i>Brie</i> (CODEX STAN 277-1978)	–	25 mg/kg	

Maximum Level for beta-carotene (vegetable) (INS 160a ii)

Standard	Maximum Level	Endorsement Status
<i>Named Variety Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(a)-1978)	600mg/kg	
<i>Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(b)-1978)	600 mg/kg	
<i>Processed Cheese Preparations</i> (CODEX STAN A-8(c)-1978)	600mg/kg	

**PROPOSED DRAFT AMENDMENT TO THE STANDARD FOR FERMENTED MILKS
PERTAINING TO DRINKS BASED ON FERMENTED MILK**

(At Step 5 of the Procedure)

4. FOOD ADDITIVES

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

The underlined words to be added in the table of functional classes:

Additive Functional Class	Fermented Milks <u>and Drinks Based on Fermented Milk</u>		Fermented Milks <u>and Drinks Based on Fermented Milk Heat-Treated After Fermentation</u>	
	Plain	Flavoured	Plain	Flavoured
Acidity Regulators	-	X	X	X
Acids	-	X	X	X
Colours	-	X	-	X
Emulsifiers	-	X	-	X
Flavour Enhancers	-	X	-	X
Packaging Gases	-	X	X	X
Preservatives	-	-	-	X
Stabilizers	X ¹	X	X	X
Sweeteners	-	X	-	X
Thickeners	X ¹	X	X	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

¹ = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer. ”

**ADDITIVE LISTINGS FOR THE CODEX STANDARD FOR FERMENTED MILKS
(CODEX STAN 243-2003), INCLUDING FOOD ADDITIVE PROVISIONS FOR DRINKS BASED ON FERMENTED MILKS**

(Additives list for the Codex Standard for Fermented Milks for adoption)

(Additives list for the for Drinks Based on Fermented Milks at Step 5 of the Procedure)

Revisions to food additive provisions previously endorsed by the 38th CCFAC to the plain categories of fermented milks are indicated in **bold** typeface in the table below.

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
Acidity Regulators			X	X	X			
260	Acetic Acid, Glacial		GMP	GMP	GMP	Y	Group ADI Not Specified for acetic acid and its potassium and sodium salts	
261	Potassium Acetates		GMP	GMP	GMP	Y		
262(i)	Sodium Acetate		GMP	GMP	GMP	Y		
263	Calcium Acetate		GMP	GMP	GMP	Y		Not Limited
264	Ammonium Acetate		GMP	GMP	GMP	Y	Not Specified	
270	Lactic Acid (L-)		GMP	GMP	GMP	Y	Not Limited	
296	Malic Acid (DL-)		GMP	GMP	GMP	Y	Group ADI Not Specified for malic acid and its sodium, potassium, and calcium salts	
297	Fumaric Acid		GMP	GMP	GMP	Y	Group ADI Not Specified for fumaric acid and its salts	
300	Ascorbic Acid		GMP	GMP	GMP	Y	Group ADI Not Specified for ascorbic acid and its Ca, K and Na salts	
325	Sodium Lactate		GMP	GMP	GMP	Y	Not Limited	
326	Potassium Lactate		GMP	GMP	GMP	Y	Not Limited	
327	Calcium Lactate		GMP	GMP	GMP	Y	Not Limited	
328	Ammonium Lactate		GMP	GMP	GMP	Y	Not Limited	
329	Magnesium Lactate (DL-)		GMP	GMP	GMP	Y	Not Limited	

⁴ Y = Yes. The inclusion of the food additive in Table 3 of the Codex *General Standard for Food Additives* (GSFA) has been adopted by the Codex Commission for use in foods generally, including heat-treated fermented milks (flavoured). N = No, the food additive is not listed in Table 3 of the GSFA.

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
330	Citric Acid		GMP	GMP	GMP	Y	Group ADI Not Limited for citric acid and its Ca, K, Na and ammonium salts	
331(i)	Sodium Dihydrogen Citrate		GMP	GMP	GMP	Y		
331(iii)	Trisodium Citrate		GMP	GMP	GMP	Y		
332(i)	Potassium Dihydrogen Citrate		GMP	GMP	GMP	Y		
332(ii)	Tripotassium Citrate		GMP	GMP	GMP	Y		
333	Calcium Citrates		GMP	GMP	GMP	Y		
334	Tartaric Acid (L(+))		2000 mg/kg as tartaric acid	2000 mg/kg as tartaric acid	2000 mg/kg as tartaric acid	N	Group ADI 0-30 for L(+)-tartaric acid and its Na, K, NaK salts	
335(i)	Monosodium Tartrate					N		
335(ii)	Disodium Tartrate					N		
336(i)	Monopotassium Tartrate					N		
336(ii)	Dipotassium Tartrate					N		
337	Potassium Sodium Tartrate					N		
350(i)	Sodium Hydrogen Malate		GMP	GMP	GMP	Y	Not Specified	
350(ii)	Sodium Malate		GMP	GMP	GMP	Y	Not Specified	
351(i)	Potassium Hydrogen Malate		GMP	GMP	GMP	Y	Not Specified	
351(ii)	Potassium Malate		GMP	GMP	GMP	Y	Not Specified	
352(ii)	Calcium Malate		GMP	GMP	GMP	Y	Not Specified	
355	Adipic Acid		1500 mg/kg, as adipic acid	1500 mg/kg, as adipic acid	1500 mg/kg, as adipic acid	N	0-5	
356	Sodium Adipate					N		
357	Potassium Adipate					N		
359	Ammonium Adipate					N		
365	Sodium Fumarate		GMP	GMP	GMP	Y	Group ADI Not Specified for fumaric acid and its salts	
380	Triammonium Citrate		GMP	GMP	GMP	Y	Not Limited	
500(i)	Sodium Carbonate		GMP	GMP	GMP	Y	Not Limited	
500(ii)	Sodium Hydrogen Carbonate		GMP	GMP	GMP	Y	Not Limited	
500(iii)	Sodium Sesquicarbonate		GMP	GMP	GMP	Y	Not Specified	
501(i)	Potassium Carbonate		GMP	GMP	GMP	Y	Not Limited	
501(ii)	Potassium Hydrogen Carbonate		GMP	GMP	GMP	Y	Not Limited	
503(i)	Ammonium Carbonate		GMP	GMP	GMP	Y	Not Specified	
503(ii)	Ammonium Hydrogen Carbonate		GMP	GMP	GMP	Y	Not Specified	
504(i)	Magnesium Carbonate		GMP	GMP	GMP	Y	Not Limited	
504(ii)	Magnesium Hydrogen Carbonate		GMP	GMP	GMP	Y	Not Specified	
507	Hydrochloric Acid		GMP	GMP	GMP	Y	Not Limited	
514	Sodium Sulphate		GMP	GMP	GMP	Y	Not Specified	
515	Potassium Sulphate		GMP	GMP	GMP	Y	Not Specified	
524	Sodium Hydroxide		GMP	GMP	GMP	Y	Not Limited	

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
525	Potassium Hydroxide		GMP	GMP	GMP	Y	Not Limited	
526	Calcium Hydroxide		GMP	GMP	GMP	Y	Not Limited	
527	Ammonium Hydroxide		GMP	GMP	GMP	Y	Not Limited	
528	Magnesium Hydroxide		GMP	GMP	GMP	Y	Not Limited	
529	Calcium Oxide		GMP	GMP	GMP	Y	Not Limited	
575	Glucono Delta-Lactone		GMP	GMP	GMP	Y	Not Specified	
576	Sodium Gluconate		GMP	GMP	GMP	Y	Not Specified	
578	Calcium Gluconate		GMP	GMP	GMP	Y	Group ADI Not Specified for glucono-delta- lactone and gluconates, excluding ferrous gluconate	
580	Magnesium Gluconate		GMP	GMP	GMP	Y		
Colours					X			
100(i)	Curcumin		100 mg/kg		100 mg/kg	N	0-3	
101(i)	Riboflavin		300 mg/kg		300 mg/kg	N	Group ADI 0-0.5 for riboflavin from <i>Bacillus subtilis</i> , synthetic riboflavin and riboflavin-5- phosphate	
101(ii)	Riboflavin 5'-Phosphate, Sodium			N				
102	Tartrazine		300 mg/kg		300 mg/kg	N	0-7.5	
104	Quinoline Yellow		150 mg/kg		150 mg/kg	N	0-10	
110	Sunset Yellow FCF		300 mg/kg		300 mg/kg	N	0-2.5	
120	Carmines		150 mg/kg		150 mg/kg	N	0-5	
122	Azorubine		150 mg/kg		150 mg/kg	N	0-4	
124	Ponceau 4R		150 mg/kg		150 mg/kg	N	0-4	
129	Allura Red AC		300 mg/kg		300 mg/kg	N	0-7	
132	Indigotine		100 mg/kg		100 mg/kg	N	0-5	
133	Brilliant Blue FCF		150 mg/kg		150 mg/kg	N	0-12.5	
140	Chlorophylls		GMP		GMP	Y	Not Limited	
141(i)	Chlorophylls, Copper Complexes		500 mg/kg		500 mg/kg	N	0-15	
141(ii)	Chlorophyllins, Copper Complexes, Na and K Salts			N		0-15		
143	Fast Green FCF		100 mg/kg		100 mg/kg	N	0-25	
150a	Caramel I – Plain		GMP		GMP	Y	Not Specified	

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
150b	Caramel II - Caustic Sulphite Process		150 mg/kg		150 mg/kg ⁵	N	0-160	
150c	Caramel III – Ammonia Process		2000 mg/kg		2000 mg/kg ⁶	N	0-200 on solids basis	
150d	Caramel IV – Sulphite Ammonia Process		2000 mg/kg		2000 mg/kg ⁷	N	0-150 on solids basis	
151	Brilliant Black (Black PN)		150 mg/kg		150 mg/kg	N	0-1	
155	Brown HT		150 mg/kg		150 mg/kg	N	0-1.5	
160a(i)	Beta-Carotene (Synthetic)					N	Group ADI 0-5 for beta-carotene (synthetic) and beta- carotene from <i>Blakeslea trispora</i>	
160a(iii)	Beta-Carotenes (<i>Blakeslea trispora</i>) ⁸					N		
160e	Beta-Apo-8'-Carotenal		100 mg/kg		100 mg/kg	N		Group ADI 0-5 expressed as the sum of the carotenoids beta-carotene, beta- apo-8-carotenal and beta-apo-8'-carotenoic acid and ethyl esters.
160f	Beta-Apo-8' Carotenoic Acid, Methyl or Ethyl Ester					N		
160a(ii)	Carotenes, Vegetable		600 mg/kg		600 mg/kg	N	Acceptable provided that the level does not exceed the level normally found in vegetables	
160b(i)	Annatto Extracts, bixin-based		20 mg/kg as bixin		20 mg/kg as bixin	N	0-12	
160b(ii)	Annatto Extracts, norbixin-based		20 mg/kg as norbixin		20 mg/kg as norbixin	N	Group ADI 0-0.6 for norbixin and its disodium and dipotassium salt	

⁵ The GSFA contains a proposed draft (Step 4) acceptable maximum level of 50,000 mg/kg for Caramel Colour II (INS 150b) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

⁶ The 23rd CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour III (INS 150c) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

⁷ The 23rd CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour IV (INS 150d) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

⁸ The GSFA includes INS 160a(iii) with INS 160a(i), 160e and 160f because they “share” the same JECFA ADI. The CCMMMP may wish to include INS 160a(iii) with any ML endorsed for 160a(i), 160e, and 160f.

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
160d	Lycopene		500 mg/kg		500 mg/kg	N	0-0.5	
161b(i)	Lutein from <i>Tagetes erecta</i>		150 mg/kg		150 mg/kg	N	0-2	
161h(i)	Zeaxanthin ⁹		150 mg/kg		150 mg/kg	N	0-2	
162	Beet Red		GMP		GMP	Y	Not Specified	
163(ii)	Grape Skin Extract		100 mg/kg		100 mg/kg	N	0-2.5	
171	Titanium Dioxide		GMP		GMP	Y	Not Limited	
172(i)	Iron Oxide, Black		100 mg/kg		100 mg/kg	N	0-0.5 for iron oxides	
172(ii)	Iron Oxide, Red			N				
172(iii)	Iron Oxide, Yellow			N				
Emulsifiers								
322(i)	Lecithin		GMP		GMP	Y	Not Limited	
432	Polyoxyethylene (20) Sorbitan Monolaurate		3000 mg/kg		3000 mg/kg	N	0-25	
433	Polyoxyethylene (20) Sorbitan Monooleate					N	0-25	
434	Polyoxyethylene (20) Sorbitan Monopalmitate					N	0-25	
435	Polyoxyethylene (20) Sorbitan					N	0-25	
436	Polyoxyethylene (20) Sorbitan					N	0-25	
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol		10000 mg/kg		10000 mg/kg	N	0-50	
473	Sucrose Esters of Fatty Acids		5000 mg/kg		5000 mg/kg	N	0-30	
474	Sucroglycerides		5000 mg/kg		5000 mg/kg	N	0-30	
475	Polyglycerol Esters of Fatty Acids		2000 mg/kg		2000 mg/kg	N	0-25	
477	Propylene Glycol Esters of Fatty Acids		5000 mg/kg		5000 mg/kg	N	0-25	
481(i)	Sodium Stearoyl Lactylate		10000 mg/kg		10000 mg/kg	N	0-20	
482(i)	Calcium Stearoyl Lactylate		10000 mg/kg		10000 mg/kg	N	0-20	
491	Sorbitan Monostearate		5000 mg/kg		5000 mg/kg	N	Group ADI 0-25 for the sum of sorbitan esters of lauric, leic, palmitic and stearic acids	
492	Sorbitan Tristearate					N		
493	Sorbitan Monolaurate					N		
494	Sorbitan Monooleate					N		
495	Sorbitan Monopalmitate					N		
900a	Polydimethylsiloxane		50 mg/kg		50 mg/kg	N	0-1.5	
1001	Choline Salts		GMP		GMP	Y	Not Limited	

⁹ The GSFA contains a Step 4 provision for Zeaxanthin at 150 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
Flavour Enhancers								
580	Magnesium Gluconate		GMP		GMP	Y	Not Specified	
620	Glutamic Acid (L+)-		GMP		GMP	Y	Group ADI Not Specified for glutamic acid and its ammonium, Ca, K, Mg and Na salts	
621	Monosodium Glutamate, L-		GMP		GMP	Y		
622	Monopotassium Glutamate, L-		GMP		GMP	Y		
623	Calcium Glutamate, DI-L-		GMP		GMP	Y		
624	Monoammonium Glutamate, L-		GMP		GMP	Y		
625	Magnesium Glutamate, DI-L-		GMP		GMP	Y		
626	Guanylic Acid, 5'-		GMP		GMP	Y		Group ADI Not Specified for 5' guanylic acid and its Ca, K and Na salts
627	Disodium Guanylate, 5'-		GMP		GMP	Y		
628	Dipotassium Guanylate, 5'-		GMP		GMP	Y		
629	Calcium Guanylate, 5'-		GMP		GMP	Y		
630	Inosinic Acid, 5'-		GMP		GMP	Y	Group ADI Not Specified for inosinic acid and its Ca, K and Na salts	
631	Disodium Inosinate, 5'-		GMP		GMP	Y		
632	Dipotassium Inosinate, 5'-		GMP		GMP	Y		
633	Calcium Inosinate, 5'-		GMP		GMP	Y	Not Specified	
634	Calcium Ribonucleotides, 5'-		GMP		GMP	Y	Not Specified	
635	Disodium Ribonucleotides, 5'-		GMP		GMP	Y	Not Specified	
636	Maltol		GMP		GMP	N	0-1	
637	Ethyl Maltol		GMP		GMP	N	0-2	
Packaging Gases								
290	Carbon Dioxide		GMP	GMP	GMP	Y	Not Specified	
941	Nitrogen		GMP	GMP	GMP	Y	No ADI necessary	
Preservatives								
200	Sorbic Acid					N	Group ADI 0-25 for sorbic acid and its Ca, Na and K salts	
201	Sodium Sorbate				1000 mg/kg as sorbic acid	N		
202	Potassium Sorbate					N		
203	Calcium Sorbate					N		
210	Benzoic Acid					N	Group ADI 0-5 for benzoic acid and its salts	
211	Sodium Benzoate				300 mg/kg as benzoic acid	N		
212	Potassium Benzoate					N		
213	Calcium Benzoate					N		
234	Nisin				500 mg/kg	N	0-33,000 units/kg bw	

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
260	Acetic Acid				GMP	Y	Group ADI Not Limited for acetic acid and its potassium and sodium salts	
261	Potassium Acetates				GMP	Y		
262(i)	Sodium Acetate				GMP	Y		
263	Calcium Acetate				GMP	Y		Not Limited
280	Propionic Acid				GMP	Y	Not Limited	
281	Sodium Propionate				GMP	Y	Not Limited	
282	Calcium Propionate				GMP	Y	Not Limited	
283	Potassium Propionate				GMP	Y	Not Limited	
Stabilizers and Thickeners		X¹⁰	X	X				
170(i)	Calcium Carbonate	GMP	GMP	GMP	GMP	Y	Not Limited	
331(iii)	Trisodium Citrate	GMP	GMP	GMP	GMP	Y	Not Limited	
338	Orthophosphoric Acid	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	N	Group MTDI 70 mg/kg bw expressed as phosphorous from all sources	
339(i)	Monosodium Orthophosphate					N		
339(ii)	Disodium Orthophosphate					N		
339(iii)	Trisodium Orthophosphate					N		
340(i)	Monopotassium Orthophosphate					N		
340(ii)	Dipotassium Orthophosphate					N		
340(iii)	Tripotassium Orthophosphate					N		
341(i)	Monocalcium Orthophosphate					N		
341(ii)	Dicalcium Orthophosphate					N		
341(iii)	Tricalcium Orthophosphate					N		
342(i)	Monoammonium Orthophosphate					N		
342(ii)	Diammonium Orthophosphate					N		
343(i)	Monomagnesium Orthophosphate					N		
343(ii)	Dimagnesium Orthophosphate					N		
343(iii)	Trimagnesium Orthophosphate					N		
450(i)	Disodium Diphosphate					N		
450(ii)	Trisodium Diphosphate					N		
450(iii)	Tetrasodium Diphosphate	N						
450(v)	Tetrapotassium Diphosphate	N						
450(vi)	Dicalcium Diphosphate	N						
450(vii)	Calcium Dihydrogen Diphosphate	N						
451(i)	Pentasodium Triphosphate	N						
451(ii)	Pentapotassium Triphosphate	N						

¹⁰ Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer. *To be removed after endorsement*

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
452(i)	Sodium Polyphosphate					N		
452(ii)	Potassium Polyphosphate					N		
452(iii)	Sodium Calcium Polyphosphate					N		
452(iv)	Calcium Polyphosphate					N		
452(v)	Ammonium Polyphosphate					N		
542	Bone Phosphate					N		
400	Alginic Acid	GMP	GMP	GMP	GMP	Y	Group ADI Not Specified for alginic acid and its ammonium, Ca, K, Na salts	
401	Sodium Alginate	GMP	GMP	GMP	GMP	Y		
402	Potassium Alginate	GMP	GMP	GMP	GMP	Y		
403	Ammonium Alginate	GMP	GMP	GMP	GMP	Y		
404	Calcium Alginate	GMP	GMP	GMP	GMP	Y		
405	Propylene Glycol Alginate	GMP	GMP	GMP	GMP	N		0-70
406	Agar	GMP	GMP	GMP	GMP	Y	Not Limited	
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcelleran)	GMP	GMP	GMP	GMP	Y	Group ADI Not Specified for carrageenan and processed eucheuma seaweed	
407a	Processed Eucheuma Seaweed	GMP	GMP	GMP	GMP	Y		
410	Carob Bean Gum	GMP	GMP	GMP	GMP	Y	Not Specified	
412	Guar Gum	GMP	GMP	GMP	GMP	Y	Not Specified	
413	Tragacanth Gum	GMP	GMP	GMP	GMP	Y	Not Specified	
414	Gum Arabic	GMP	GMP	GMP	GMP	Y	Not Specified	
415	Xanthan Gum	GMP	GMP	GMP	GMP	Y	Not Specified	
416	Karaya Gum	GMP	GMP	GMP	GMP	Y	Not Specified	
417	Tara Gum	GMP	GMP	GMP	GMP	Y	Not Specified	
418	Gellan Gum	GMP	GMP	GMP	GMP	Y	Not Specified	
425	Konjac Flour	GMP	GMP	GMP	GMP	Y	Not Specified	
440	Pectins	GMP	GMP	GMP	GMP	Y	Group ADI Not Specified for pectins and amidated pectins	
459	Beta-Cyclodextrin	5 mg/kg	5 mg/kg	5 mg/kg	5 mg/kg	N	0-5	
460(i)	Microcrystalline Cellulose	GMP	GMP	GMP	GMP	Y	Not Specified	
460(ii)	Powdered Cellulose	GMP	GMP	GMP	GMP	Y	Not Specified	

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
461	Methyl Cellulose	GMP	GMP	GMP	GMP	Y	Group ADI Not Specified for modified celluloses	
463	Hydroxypropyl Cellulose	GMP	GMP	GMP	GMP	Y		
464	Hydroxypropyl Methyl Cellulose	GMP	GMP	GMP	GMP	Y		
465	Methyl Ethyl Cellulose	GMP	GMP	GMP	GMP	Y		
466	Sodium Carboxymethyl Cellulose	GMP	GMP	GMP	GMP	Y		
467	Ethyl Hydroxyethyl Cellulose	GMP	GMP	GMP	GMP	Y		
468	Cross-Linked Carboxymethyl Cellulose	GMP	GMP	GMP	GMP	Y		
469	Sodium Carboxymethyl Cellulose, Enzymatically Hydrolyzed	GMP	GMP	GMP	GMP	Y		
470(i)	Salts of Myristic, Palmitic & Stearic Acids with Ammonia, Calcium, Potassium and Sodium	GMP	GMP	GMP	GMP	Y	Not Specified for salts of fatty acids	
470(ii)	Salts of Oleic Acid (Ca, K, Na)	GMP	GMP	GMP	GMP	Y	Group ADI Not Specified for the Ca, K, and Na salts of oleic acid	
471	Mono- and Di- glycerides	GMP	GMP	GMP	GMP	Y	Not Limited	
472a	Acetic and Fatty Acid Esters of Glycerol	GMP	GMP	GMP	GMP	Y	Not Limited	
472b	Lactic and Fatty Acid Esters of Glycerol	GMP	GMP	GMP	GMP	Y	Not Limited	
472c	Citric and Fatty Acid Esters of Glycerol	GMP	GMP	GMP	GMP	Y	Not Limited	
508	Potassium Chloride	GMP	GMP	GMP	GMP	Y	Group ADI Not Limited for hydrochloric acid and its ammonium, Mg and K salts	
509	Calcium Chloride	GMP	GMP	GMP	GMP	Y	Not Limited	
511	Magnesium Chloride	GMP	GMP	GMP	GMP	Y	Not Limited	
1200	Polydextrose	GMP	GMP	GMP	GMP	Y	Not Specified	
1400	Dextrins, Roasted Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
1401	Acid Treated Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
1402	Alkaline Treated Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
1403	Bleached Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
1404	Oxidized Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
1405	Enzyme Treated Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
1410	Mono Starch Phosphate	GMP	GMP	GMP	GMP	Y	Not Specified	
1412	Distarch Phosphate	GMP	GMP	GMP	GMP	Y	Not Specified	

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
1413	Phosphated Distarch Phosphate	GMP	GMP	GMP	GMP	Y	Not Specified	
1414	Acetylated Distarch Phosphate	GMP	GMP	GMP	GMP	Y	Not Specified	
1420	Starch Acetate	GMP	GMP	GMP	GMP	Y	Not Specified	
1422	Acetylated Distarch Adipate	GMP	GMP	GMP	GMP	Y	Not Specified	
1440	Hydroxypropyl Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
1442	Hydroxypropyl Distarch Phosphate	GMP	GMP	GMP	GMP	Y	Not Specified	
1450	Starch Sodium Octenyl Succinate	GMP	GMP	GMP	GMP	Y	Not Specified	
1451	Acetylated Oxidized Starch	GMP	GMP	GMP	GMP	Y	Not Specified	
Sweeteners¹¹								
420	Sorbitol and Sorbitol Syrup		GMP		GMP	Y	Not Specified for sorbitol. No ADI was assigned to sorbitol syrup	
421	Mannitol		GMP		GMP	Y	Not specified	
950	Acesulfame Potassium		350 mg/kg		350 mg/kg	N	0-15	
951	Aspartame		1000 mg/kg ¹²		1000 mg/kg ¹³	N	0-40	
952	Cyclamates		250 mg/kg ¹⁴		250 mg/kg ¹⁵	N	Group ADI 0-11 for cyclamic acid and its calcium and sodium salts (as cyclamic acid)	
953	Isomalt		GMP		GMP	Y	Not Specified	
954	Saccharin		100 mg/kg ¹⁶		100 mg/kg ¹⁷	N	0-5 for saccharin and its Ca, K and Na salts	

¹¹ The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

¹² The 30th CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

¹³ The 30th CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

¹⁴ The 30th CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

¹⁵ The 30th CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

¹⁶ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

¹⁷ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar.

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ⁴	ADI (mg/kg bw)	Endorsement Status
		Plain	Flavoured	Plain	Flavoured			
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML			
955	Sucralose		400 mg/kg ¹⁸		400 mg/kg ¹⁹	N	0-15	
956	Alitame		100 mg/kg ²⁰		100 mg/kg ²¹	N	0-1	
961	Neotame		100 mg/kg		100 mg/kg	N	0-2	
962	Aspartame-Acesulfame Salt		350 mg/kg on an acesulfame potassium equivalent basis		350 mg/kg on an acesulfame potassium equivalent basis	N	0-40 for aspartame 0-15 for acesulfame K (cover the aspartame and acesulfame moieties of the salt)	
964	Polyglycitol Syrup		GMP		GMP	Y	Group ADI Not Specified for materials conforming to the specifications for polyglycitol syrup and maltitol syrup	
965	Maltitol (Including Maltitol Syrup)		GMP		GMP	Y	Not Specified	
966	Lactitol		GMP		GMP	Y	Not Specified	
967	Xylitol		GMP		GMP	Y	Not Specified	
968	Erythritol		GMP		GMP	Y	Not Specified	

¹⁸ The 30th CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

¹⁹ The 30th CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

²⁰ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

²¹ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

**PROPOSED DRAFT AMENDMENT TO THE LIST OF FOOD ADDITIVES OF THE CODEX
STANDARD FOR CREAMS AND PREPARED CREAMS (N08-2006)**

(At Steps 5/8 of the Procedure)¹

4. FOOD ADDITIVES

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

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

<i>Additive functional class:</i>	Stabilizers*	Acidity Regulators*	Thickeners* and Emulsifiers*	Packing Gases and Propellants
<i>Product category:</i>				
<i>Prepackaged liquid cream (2.4.1):</i>	X	X	X	-
<i>Whipping cream (2.4.2):</i>	X	X	X	-
<i>Cream packed under pressure (2.4.3):</i>	X	X	X	X
<i>Whipped cream (2.4.4):</i>	X	X	X	X
<i>Fermented cream (2.4.5):</i>	X	X	X	-
<i>Acidified cream (2.4.6):</i>	X	X	X	-

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

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

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg bw)	Endorsement Status
Acidity Regulators				
270	Lactic acid (L, D, and DL-)	GMP	Not Limited	
325	Sodium lactate	GMP	Not Limited	
326	Potassium lactate	GMP	Not Limited	
327	Calcium lactate	GMP	Not Limited	
330	Citric acid	GMP	Not Limited	
333	Calcium citrates	GMP	Not Limited	
500(i)	Sodium carbonate	GMP	Not Limited	
500(ii)	Sodium hydrogen carbonate	GMP	Not Limited	
500(iii)	Sodium sesquicarbonate	GMP	Not Limited	
501(i)	Potassium carbonate	GMP	Not Limited	
501(ii)	Potassium hydrogen carbonate	GMP	Not Limited	
Stabilizers and Thickeners				
170(i)	Calcium carbonate	GMP	Not Limited	
331(i)	Sodium dihydrogen citrate	GMP	Group ADI Not Limited for citric acid and its Ca, K, Na and	
331(iii)	Trisodium citrate	GMP		
332(i)	Potassium dihydrogen citrate	GMP		

¹ **Please Note:** Only the list of food additives is submitted for endorsement, the introductory text of Section 4 and table of additives classes is provided for information purpose only.

INS No.	Name of Additive	Maximum Level	ADI (mg/kg bw)	Endorsement Status
332(ii)	Tripotassium citrate	GMP	ammonium salts	
516	Calcium sulphate	GMP	Not Limited	
339(i)	Monosodium orthophosphate	1100 mg/kg expressed as phosphorus	Group MTDI 70 mg/kg bw expressed as phosphorous from all sources	
339(ii)	Disodium orthophosphate			
339(iii)	Trisodium orthophosphate			
340(i)	Monopotassium orthophosphate			
340(ii)	Dipotassium orthophosphate			
340(iii)	Tripotassium orthophosphate			
341(i)	Monocalcium orthophosphate			
341(ii)	Dicalcium orthophosphate			
341(iii)	Tricalcium orthophosphate			
450(i)	Disodium diphosphate			
450(ii)	Trisodium diphosphate			
450(iii)	Tetrasodium diphosphate			
450(v)	Tetrapotassium diphosphate			
450(vi)	Dicalcium diphosphate			
450(vii)	Calcium dihydrogen diphosphate			
451(i)	Pentasodium triphosphate			
451(ii)	Pentapotassium triphosphate			
452(i)	Sodium polyphosphate			
452(ii)	Potassium polyphosphate			
452(iii)	Sodium calcium polyphosphate			
452(iv)	Calcium polyphosphate			
452(v)	Ammonium polyphosphate			
400	Alginic acid	GMP	Group ADI Not Specified for alginic acid and its ammonium, Ca, K, Na salts	
401	Sodium alginate	GMP	Not Limited	
402	Potassium alginate	GMP	Not Limited	
403	Ammonium alginate	GMP	Not Limited	
404	Calcium alginate	GMP	Not Limited	
405	Propylene glycol alginate	5000 mg/kg	0-70	
406	Agar	GMP	Not Limited	
407	Carrageenan and its Na, K, NH ₄ salts	GMP	Group ADI Not Specified for carrageenan and processed eucheuma seaweed	
407a	Processed Eucheuma seaweed	GMP		
410	Carob bean gum	GMP	Not Specified	
412	Guar gum	GMP	Not Specified	
414	Gum Arabic	GMP	Not Specified	
415	Xanthan gum	GMP	Not Specified	
418	Gellan gum	GMP	Not Specified	
440	Pectins	GMP	Group ADI Not Specified for pectins and amidated pectins	
460(i)	Microcrystalline cellulose	GMP	Not Specified	
460(ii)	Powdered cellulose	GMP	Not Specified	
461	Methyl cellulose	GMP	Not Specified	
463	Hydroxypropyl cellulose	GMP	Not Specified	
464	Hydroxypropyl methyl cellulose	GMP	Not Specified	
465	Methyl ethyl cellulose	GMP	Not Specified	
466	Sodium carboxymethyl cellulose	GMP	Group ADI Not Specified for modified cellulose	
508	Potassium chloride	GMP	Group ADI Not Limited for hydrochloric acid and its ammonium, Mg and K salts	
509	Calcium chloride	GMP	Not Limited	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg bw)	Endorsement Status
1410	Monostarch phosphate	GMP	Not Specified	
1412	Distarch phosphate esterified with sodium trimetaphosphate: esterified with phosphorus oxychloride	GMP	Not Specified	
1413	Phosphated distarch phosphate	GMP	Not Specified	
1414	Acetylated distarch phosphate	GMP	Not Specified	
1420	Starch acetate	GMP	Not Specified	
1422	Acetylated distarch adipate	GMP	Not Specified	
1440	Hydroxypropyl starch	GMP	Not Specified	
1442	Hydroxypropyl distarch phosphate	GMP	Not Specified	
1450	Starch sodium octenyl succinate	GMP	Not Specified	
Emulsifiers				
322 (i)	Lecithin	GMP	Not Limited	
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg	0-25	
433	Polyoxyethylene (20) sorbitan monooleate		0-25	
434	Polyoxyethylene (20) sorbitan monopalmitate		0-25	
435	Polyoxyethylene (20) sorbitan monostearate		0-25	
436	Polyoxyethylene (20) sorbitan tristearate		0-25	
471	Mono- and diglycerides of fatty acids	GMP	Not Limited	
472a	Acetic and fatty acid esters of glycerol	GMP	Not Limited As sum of total glycerol esters of fatty acids and acetic, citric and lactic acids,	
472b	Lactic and fatty acid esters of glycerol	GMP		
472c	Citric and fatty acid esters of glycerol	GMP		
473	Sucrose esters of fatty acids	5000 mg/kg	Group ADI 0-30 for sucrose esters of fatty acids and sucroglycerides	
475	Polyglycerol esters of fatty acids	6000 mg/kg	0-25	
491	Sorbitan monostearate	5000 mg/kg	Group ADI 0-25 for the sum of sorbitan esters of lauric, leic, palmitic and stearic acids	
492	Sorbitan tristearate			
493	Sorbitan monolaurate			
494	Sorbitan monooleate			
495	Sorbitan monopalmitate			
Packaging Gases				
290	Carbon dioxide	GMP	Not specified	
941	Nitrogen	GMP	No ADI Necessary	
Propellant For use only in whipped creams (including creams packed under pressure)				
942	Nitrous oxide	GMP	Acceptable as propellant	