

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 5(c)

CX/FA 08/40/7
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fortieth Session

Beijing, China, 21-25 April 2008

WORKING DOCUMENT COMPILING ALL INFORMATION ON FOOD ADDITIVES CONTAINED IN CODEX COMMODITY STANDARDS

BACKGROUND

1. The 39th CCFA, during the discussion on the inclusion of food additive provisions of commodity standards into the GSFA, supported the proposal of the Chairperson of the electronic Working Group on the GSFA to create an Annex to the GSFA to transfer all information related to food additives that was contained in Codex commodity standards, as an intermediate step towards the full integration of the food additive provisions of commodity standards into the GSFA, with the view to reaching the goal to have the GSFA as the single authoritative reference for food additives, as agreed by the Codex Alimentarius Commission. It was stressed that the creation of the Annex would not finish the work of integration but would allow the Committee more time to discuss how best to proceed, thus allowing in the meantime the completion of the work on the GSFA. The Committee agreed to request the Codex Secretariat to collect all information on food additives contained in Codex commodity standards into a document to be presented at the next session of the Committee. It further agreed to continue its discussion on how to proceed with the work on integration at its next meeting, taking into account the valuable information contained in document CX/FA 07/39/6.¹

RECOMMENDATIONS

2. As a follow up to the decision by the 39th CCFA, the Committee is invited to review the information contained in the appendices with a view to creating a new annex to the GSFA and to continue its discussion on how to proceed with the work on integration.

3. As an initial step, the Committee may wish to address, among others, the following problems with food additive provisions in commodity standards, which were recognized by the Codex Secretariat during their compilation:

Inconsistent presentation of food additive provisions

4. Food additive provisions in several commodity standards do not conform with the *Format for Codex Commodity Standards* included in the 17th edition of the Procedural Manual of the Codex Alimentarius Commission, namely, tabulation of “*INS number, name of additive, maximum level (in percentage or mg/kg), grouped by functional classes*”. Especially, lack of INS numbers and / or incorrect name of food additives would complicate the comparison of food additive provisions in commodity standards with those in the GSFA, thus slowing the process of the integration work in future. In addition, food additive provisions in commodity standards that have not been revised for a long time may contain food additives that have not been assigned ADIs.

¹ ALINORM 07/30/12, paras 80-82 and 87-88

Temporarily endorsed provisions

5. There are some food additive provisions whose endorsement was postponed or temporary, because the evaluation by the JECFA of the substance in question was not concluded at the time of endorsement. Many of these food additives have been assigned full numeric ADI or ADI “not limited / specified” since then.

EXPLANATORY NOTES

6. Appendix I to this document lists all the commodity standards adopted by the Commission, including regional standards, regardless of whether they contain specific food additive provisions. For the purpose of quick reference, the column “Food Additive Provisions” indicates if each standard contains a food additive provision or not and, when the food additive provisions in a standard is not in the conventional format (i.e., names of food additives and maximum use levels), also provides a brief explanatory comments. The far right column indicates a commodity committee responsible for the revision and amendments of each standard, which may need to be consulted when considering the integration of these provisions into the GSFA.

7. Actual food additive provisions are reproduced in Appendix II to this document. For a standard that does not contain a section on food additives, efforts were made to capture any relevant provision addressing the use of food additives elsewhere in the standard. Provisions contained in Appendix II have been simply reproduced from commodity standards, apart from the correction of minor typographic errors.

Appendix I**LIST OF CODEX COMMODITY STANDARDS**

Reference Number	Title	Food Additive Provisions	Responsible Committee
CODEX STAN A-1-1971	Standard for Butter	YES (reference to Tables 1 and 2 of the GSFA)	CCMMP ¹
CODEX STAN A-2-1973	Standard for Milkfat Products	YES (reference to Tables 1 and 2 of the GSFA + packaging gas)	CCMMP ¹
CODEX STAN A-3-1971	Standard for Evaporated Milks	YES	CCMMP ¹
CODEX STAN A-4-1971	Standard for Sweetened Condensed Milks	YES	CCMMP ¹
CODEX STAN A-6-1978	Standard for Cheese	YES	CCMMP ¹
CODEX STAN A-7-1971	General Standard for Whey Cheeses	YES (reference to Tables 1 and 2 of the GSFA)	CCMMP ¹
CODEX STAN A-8(a)-1978	General Standard for Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese	YES	CCMMP ¹
CODEX STAN A-8(b)-1978	Standard for Process(ed) Cheese and Spreadable Process(ed) Cheese	YES	CCMMP ¹
CODEX STAN A-8(c)-1978	Standard for Process(ed) Cheese Preparations	YES	CCMMP ¹
CODEX STAN A-9-1976	Standard for Cream and Prepared Creams	YES	CCMMP ¹
CODEX STAN A-15-1995	Standard for Whey Powders	YES (reference to Tables 1 and 2 of the GSFA)	CCMMP ¹
CODEX STAN A-18-1995	Standard for Edible Casein Products	YES	CCMMP ¹
CODEX STAN 3-1991	Standard for Canned Salmon	YES (no additives permitted)	CCFFP ¹
CODEX STAN 12-1981	Standard for Honey	YES (no additives permitted: as "essential composition and quality factors")	CCS ²
CODEX STAN 13-1981	Standard for Preserved Tomatoes	YES	CCPFV ¹
CODEX STAN 16-1981	Standard for Canned Green Beans and Canned Wax Beans	YES	CCPFV ¹
CODEX STAN 17-1981	Standard for Canned Applesauce	YES	CCPFV ¹
CODEX STAN 18-1981	Standard for Canned Sweet Corn	YES	CCPFV ¹
CODEX STAN 19-1981	Standard for Edible Fats and Oils not Covered by Individual Standards	YES (no additives permitted)	CCFO ¹
CODEX STAN 33-1981	Standard for Olive Oils and Olive Pomace Oils	YES	CCFO ¹
CODEX STAN 36-1981	Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated	YES	CCFFP ¹
CODEX STAN 37-1991	Standard for Canned Shrimps or Prawns	YES	CCFFP ¹
CODEX STAN 38-1981	General Standard for Edible Fungi and Fungus Products	YES	CCPFV ¹
CODEX STAN 39-1981	Standard for Dried Edible Fungi	NO	CCPFV ¹
CODEX STAN 40-1981	Standard for Fresh "Chanterelle" (European Regional Standard)	NO	CCEURO ¹ / CCFFV ¹
CODEX STAN 41-1981	Standard for Quick Frozen Peas	YES	CCPFV ¹
CODEX STAN 42-1981	Standard for Canned Pineapple	YES	CCPFV ¹
CODEX STAN 52-1981	Standard for Quick Frozen Strawberries	YES	CCPFV ¹
CODEX STAN 53-1981	Standard for Special Dietary Foods with Low-Sodium Content (including Substitutes)	NO	CCNFSDU ¹
CODEX STAN 55-1981	Standard for Canned Mushrooms	YES	CCPFV ¹
CODEX STAN 56-1981	Standard for Canned Asparagus	YES	CCPFV ¹
CODEX STAN 57-1981	Standard for Processed Tomato Concentrates	YES	CCPFV ¹
CODEX STAN 58-1981	Standard for Canned Green Peas	YES	CCPFV ¹
CODEX STAN 60-1981	Standard for Canned Raspberries	YES	CCPFV ¹
CODEX STAN 61-1981	Standard for Canned Pears	YES	CCPFV ¹
CODEX STAN 62-1981	Standard for Canned Strawberries	YES	CCPFV ¹
CODEX STAN 66-1981	Standard for Table Olives	YES	CCPFV ¹
CODEX STAN 67-1981	Standard for Raisins	YES	CCPFV ¹
CODEX STAN 69-1981	Standard for Quick Frozen Raspberries	YES (no additive permitted)	CCPFV ¹

Reference Number	Title	Food Additive Provisions	Responsible Committee
CODEX STAN 70-1981	Standard for Canned Tuna and Bonito	YES	CCFFP ¹
CODEX STAN 72-1981	Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants	YES	CCNFSDU ¹
CODEX STAN 73-1981	Standard for Canned Baby Foods	YES	CCNFSDU ¹
CODEX STAN 74-1981	Standard for Processed Cereal-Based Foods for Infants and Young Children	YES	CCNFSDU ¹
CODEX STAN 75-1981	Standard for Quick Frozen Peaches	YES	CCPFV ¹
CODEX STAN 76-1981	Standard for Quick Frozen Bilberries	YES (no additive permitted)	CCPFV ¹
CODEX STAN 77-1981	Standard for Quick Frozen Spinach	YES (no additive permitted)	CCPFV ¹
CODEX STAN 78-1981	Standard for Canned Fruits Cocktail	YES	CCPFV ¹
CODEX STAN 79-1981	Standard for Jams (Fruit Preserves) and Jellies	YES	CCPFV ¹
CODEX STAN 80-1981	Standard for Citrus Marmalade	YES	CCPFV ¹
CODEX STAN 81-1981	Standard for Canned Mature Processed Peas	YES	CCPFV ¹
CODEX STAN 86-1981	Standard for Cocoa Butter	YES	CCCPC ²
CODEX STAN 87-1981	Standard for Chocolate and Chocolate Products	YES	CCCPC ²
CODEX STAN 88-1981	Standard for Corned Beef	YES	CCPMPP ³
CODEX STAN 89-1981	Standard for Luncheon Meat	YES	CCPMPP ³
CODEX STAN 90-1981	Standard for Canned Crab Meat	YES	CCFFP ¹
CODEX STAN 92-1981	Standard for Quick Frozen Shrimps or Prawns	YES	CCFFP ¹
CODEX STAN 94-1981	Standard for Canned Sardines and Sardine-Type Products	YES	CCFFP ¹
CODEX STAN 95-1981	Standard for Quick Frozen Lobsters	YES	CCFFP ¹
CODEX STAN 96-1981	Standard for Cooked Ham	YES	CCPMPP ³
CODEX STAN 97-1981	Standard for Cooked Cured Pork Shoulder	YES	CCPMPP ³
CODEX STAN 98-1981	Standard for Cooked Cured Chopped Meat	YES	CCPMPP ³
CODEX STAN 99-1981	Standard for Canned Tropical Fruit Salad	YES	CCPFV ¹
CODEX STAN 103-1981	Standard for Quick Frozen Blueberries	YES (No additives permitted)	CCPFV ¹
CODEX STAN 104-1981	Standard for Quick Frozen Leek	YES (No additives permitted)	CCPFV ¹
CODEX STAN 105-1981	Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars	YES	CCCPC ²
CODEX STAN 108-1981	Standard for Natural Mineral Waters	NO	CCNMW ¹
CODEX STAN 110-1981	Standard for Quick Frozen Broccoli	YES (No additives permitted)	CCPFV ¹
CODEX STAN 111-1981	Standard for Quick Frozen Cauliflowers	YES	CCPFV ¹
CODEX STAN 112-1981	Standard for Quick Frozen Brussels Sprouts	YES (No additives permitted)	CCPFV ¹
CODEX STAN 113-1981	Standard for Quick Frozen Green Beans and Quick Frozen Wax Beans	YES (No additives permitted)	CCPFV ¹
CODEX STAN 114-1981	Standard for Quick Frozen French Fried Potatoes	YES	CCPFV ¹
CODEX STAN 115-1981	Standard for Pickled Cucumbers (Cucumber Pickles)	YES	CCPFV ¹
CODEX STAN 116-1981	Standard for Canned Carrots	YES	CCPFV ¹
CODEX STAN 117-1981	Standard for Bouillons and Consommés	YES	CCSB ³
CODEX STAN 118-1981	Standard for "Gluten-free Foods"	NO	CCNFSDU ¹
CODEX STAN 119-1981	Standard for Canned Finfish	YES	CCFFP ¹
CODEX STAN 130-1981	Standard for Dried Apricots	YES	CCPFV ¹
CODEX STAN 131-1981	Standard for Unshelled Pistachios Nuts	NO	CCPFV ¹
CODEX STAN 132-1981	Standard for Quick Frozen Whole Kernel Corn	YES	CCPFV ¹
CODEX STAN 133-1981	Standard for Quick Frozen Corn-on-the-Cob	YES	CCPFV ¹
CODEX STAN 140-1983	Standard for Quick frozen Carrots	YES	CCPFV ¹
CODEX STAN 141-1983	Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	YES	CCCPC ²
CODEX STAN 143-1985	Standard for Dates	YES	CCFFV ¹
CODEX STAN 144-1985	Standard for Canned Palmito	YES	CCPFV ¹
CODEX STAN 145-1985	Standard for Canned Chestnuts and Canned Chestnut Puree	YES	CCPFV ¹
CODEX STAN 150-1985	Standard for Food Grade Salt	YES (reference to Tables 1 and 2 of the GSFA)	CCFA ¹
CODEX STAN 151-1989	Standard for Gari	NO	CCCPL ²
CODEX STAN 152-1985	Standard for Wheat Flour	YES	CCCPL ²

Reference Number	Title	Food Additive Provisions	Responsible Committee
CODEX STAN 153-1985	Standard for Maize (Corn)	NO	CCCPL ²
CODEX STAN 154-1985	Standard for Whole Maize (Corn) Meal	NO	CCCPL ²
CODEX STAN 155-1985	Standard for Degermed Maize (Corn) Meal and Maize (Corn) Grits	NO	CCCPL ²
CODEX STAN 156-1987	Standard for Follow-up Formula	YES	CCNFSDU ¹
CODEX STAN 159-1987	Standard for Canned Mangoes	YES	CCPFV ¹
CODEX STAN 160-1987	Standard for Mango Chutney	YES	CCPFV ¹
CODEX STAN 163-1987	Standard for Wheat protein Products including Wheat Gluten	YES (No food additives permitted)	CCVP ²
CODEX STAN 165-1989	Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	YES	CCFFP ¹
CODEX STAN 166-1989	Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets Breaded or in Batter	YES	CCFFP ¹
CODEX STAN 167-1989	Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	YES	CCFFP ¹
CODEX STAN 169-1989	Standard for Whole and Decorticated Pearl Millet Grains	NO	CCCPL ²
CODEX STAN 170-1989	Standard for Pearl Millet Flour	NO	CCCPL ²
CODEX STAN 171-1989	Standard for Certain Pulses	NO	CCCPL ²
CODEX STAN 172-1989	Standard for Sorghum Grains	NO	CCCPL ²
CODEX STAN 173-1989	Standard for Sorghum Flour	NO	CCCPL ²
CODEX STAN 174-1989	Standard for Vegetable Protein Products (VPP)	YES (classes of processing aids)	CCVP ²
CODEX STAN 175-1989	Standard for Soy Protein Products	YES (classes of processing aids)	CCVP ²
CODEX STAN 176-1989	Standard for Edible Cassava Flour	NO	CCCPL ²
CODEX STAN 177-1991	Standard for Grated Desiccated Coconut	YES	CCPFV ¹
CODEX STAN 178-1991	Standard for Durum Wheat Semolina and Durum Wheat Flour	NO	CCCPL ²
CODEX STAN 181-1991	Standard for Formula Foods for Use in Weight Control Diets	YES (food additives cleared by JECFA at levels not exceeding ADI)	CCNFSDU ¹
CODEX STAN 182-1993	Standard for Pineapples	NO	CCFFV ¹
CODEX STAN 183-1993	Standard for Papaya	NO	CCFFV ¹
CODEX STAN 184-1993	Standard for Mangoes	NO	CCFFV ¹
CODEX STAN 185-1993	Standard for Nopal	NO	CCFFV ¹
CODEX STAN 186-1993	Standard for Prickly Pear	NO	CCFFV ¹
CODEX STAN 187-1993	Standard for Carambola	NO	CCFFV ¹
CODEX STAN 188-1993	Standard for Baby Corn	NO	CCFFV ¹
CODEX STAN 189-1993	Standard for Dried Shark Fins	YES (No additives permitted)	CCFFP ¹
CODEX STAN 190-1995	Standard for Quick Frozen Fish Fillets	YES	CCFFP ¹
CODEX STAN 191-1995	Standard for Quick Frozen Squid	YES (No food additives permitted)	CCFFP ¹
CODEX STAN 196-1995	Standard for Litchi	NO	CCFFV ¹
CODEX STAN 197-1995	Standard for Avocado	NO	CCFFV ¹
CODEX STAN 198-1995	Standard for Rice	NO	CCCPL ²
CODEX STAN 199-1995	Standard for Wheat and Durum Wheat	NO	CCCPL ²
CODEX STAN 200-1995	Standard for Peanuts	NO	CCCPL ²
CODEX STAN 201-1995	Standard for Oats	NO	CCCPL ²
CODEX STAN 202-1995	Standard for Couscous	YES (No food additives shall be added)	CCCPL ²
CODEX STAN 203-1995	Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction	YES (food additives cleared by JECFA at levels not exceeding ADI)	CCNFSDU ¹
CODEX STAN 204-1995	Standard for Mangosteens	NO	CCFFV ¹
CODEX STAN 205-1997	Standard for Bananas	NO	CCFFV ¹
CODEX STAN 207-1999	Standard for Milk Powders and Cream Powder	YES	CCMMP ¹
CODEX STAN 208-1999	Standard for Cheeses in Brine	YES	CCMMP ¹
CODEX STAN 210-1999	Standard for Vegetable Oils	YES	CCFO ¹

Reference Number	Title	Food Additive Provisions	Responsible Committee
CODEX STAN 211-1999	Standard for Named Animal Fats	YES	CCFO ¹
CODEX STAN 212-1999	Standard for Sugars	YES	CCS ²
CODEX STAN 213-1999	Standard for Limes	NO	CCFFV ¹
CODEX STAN 214-1999	Standard for Pummelos	NO	CCFFV ¹
CODEX STAN 215-1999	Standard for Guavas	NO	CCFFV ¹
CODEX STAN 216-1999	Standard for Chayotes	NO	CCFFV ¹
CODEX STAN 217-1999	Standard for Mexican Limes	NO	CCFFV ¹
CODEX STAN 218-1999	Standard for Ginger	NO	CCFFV ¹
CODEX STAN 219-1999	Standard for Grapefruits	NO	CCFFV ¹
CODEX STAN 220-1999	Standard for Longans	NO	CCFFV ¹
CODEX STAN 221-2001	Group Standard for Unripened Cheese including Fresh Cheese	YES	CCMMP ¹
CODEX STAN 222-2001	Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish	YES	CCFFV ¹
CODEX STAN 223-2001	Standard for Kimchi	YES	CCPFV ¹
CODEX STAN 224-2001	Standard for Tannia	NO	CCFFV ¹
CODEX STAN 225-2001	Standard for Asparagus	NO	CCFFV ¹
CODEX STAN 226-2001	Standard for Cape Gooseberry	NO	CCFFV ¹
CODEX STAN 227-2001	General Standard for Bottled/Packaged Drinking Waters (other than Mineral Waters)	YES (GSFA referred to as a criterion for adding minerals)	CCNMW ¹
CODEX STAN 236-2003	Standard for Boiled Dried Salted Anchovies	YES (No food additives permitted)	CCFFV ¹
CODEX STAN 237-2003	Standard for Pitahayas	NO	CCFFV ¹
CODEX STAN 238-2003	Standard for Sweet Cassava	NO	CCFFV ¹
CODEX STAN 240-2003	Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream	YES	CCPFV ¹
CODEX STAN 241-2003	Standard for Canned bamboo Shoots	YES	CCPFV ¹
CODEX STAN 242-2003	Standard for Canned Stone Fruits	YES	CCPFV ¹
CODEX STAN 243-2003	Standard for Fermented Milks	YES	CCMMP ¹
CODEX STAN 244-2004	Standard for Salted Atlantic Herring and Salted Sprat	YES	CCFFV ¹
CODEX STAN 245-2004	Standard for Oranges	NO	CCFFV ¹
CODEX STAN 246-2005	Standard for Rambutan	NO	CCFFV ¹
CODEX STAN 247-2005	Standard for Fruit Juices and Nectars	YES	TFFJ ³
CODEX STAN 249-2006	Standard for Instant Noodles	YES	CCCPL ²
CODEX STAN 250-2006	Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	YES	CCMMP ¹
CODEX STAN 251-2006	Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	YES	CCMMP ¹
CODEX STAN 252-2006	Standard for a Blend of Sweetened Condensed Milk and Vegetable Fat	YES	CCMMP ¹
CODEX STAN 253-2006	Standard for Dairy Fat Spreads	YES	CCMMP ¹
CODEX STAN 254-2007	Standard for Certain Canned Citrus Fruits	YES	CCPFV ¹
CODEX STAN 255-2007	Standard for Table Grapes	NO	CCFFV ¹
CODEX STAN 256-2007	Standard for Fat Spreads and Blended Spreads	YES	CCMMP ¹
CODEX STAN 257-R-2007	Regional Standard for Canned Humus with Tehena	YES	CCNEA ¹
CODEX STAN 258-R-2007	Regional Standard for Canned Foul Medames	YES	CCNEA ¹
CODEX STAN 259-R-2007	Regional Standard for Tehena	NO	CCNEA ¹
CODEX STAN 260-2007	Standard for Pickled Fruits and Vegetables	YES	CCPFV ¹
CODEX STAN 262-2007	Standard for Mozzarella	YES	CCMMP ¹
CODEX STAN 263-2007	Standard for Cheddar	YES	CCMMP ¹
CODEX STAN 264-2007	Standard for Danbo	YES	CCMMP ¹
CODEX STAN 265-2007	Standard for Edam	YES	CCMMP ¹
CODEX STAN 266-2007	Standard for Gouda	YES	CCMMP ¹
CODEX STAN 267-2007	Standard for Havarti	YES	CCMMP ¹
CODEX STAN 268-2007	Standard for Samsøe	YES	CCMMP ¹
CODEX STAN 269-2007	Standard for Emmental	YES	CCMMP ¹
CODEX STAN 270-2007	Standard for Tilsiter	YES	CCMMP ¹
CODEX STAN 271-2007	Standard for Saint-Paulin	YES	CCMMP ¹
CODEX STAN 272-2007	Standard for Provolone	YES	CCMMP ¹
CODEX STAN 273-2007	Standard for Cottage Cheese incl. Creamed Cottage Cheese	YES	CCMMP ¹
CODEX STAN 274-2007	Standard for Coulommiers	YES	CCMMP ¹
CODEX STAN 275-2007	Standard for Cream Cheese	YES	CCMMP ¹

Reference Number	Title	Food Additive Provisions	Responsible Committee
CODEX STAN 276-2007	Standard for Camembert	YES	CCMMP ¹
CODEX STAN 277-2007	Standard for Brie	YES	CCMMP ¹
CODEX STAN 278-2007	Standard for Extra Hard Grating Cheese	NO	CCMMP ¹

- 1 Active committees
- 2 Adjourned *sine die*
- 3 Abolished or dissolved

- CCFA: Codex Committee on Food Additives
- CCNFSDU: Codex Committee on Nutrition and Foods for Special Dietary Uses
- CCCPL: Codex Committee on Cereals, Pulses and Legumes
- CCCPC: Codex Committee on Cocoa Products and Chocolate
- CCFO: Codex Committee on Fats and Oils
- CCFFP: Codex Committee on Fish and Fishery Products
- CCMMP: Codex Committee on Milk and Milk Products
- CCPFV: Codex Committee on Processed Fruits and Vegetables
- CCS: Codex Committee on Sugars
- CCVP: Codex Committee on Vegetable Proteins
- CCFFV: Codex Committee on Fresh Fruits and Vegetables
- CCEURO: FAO/WHO Regional Coordinating Committee for Europe
- CCNEA: FAO/WHO Regional Coordinating Committee for Near East
- CCSB: Codex Committee on Soups and Broths
- CCPMPP: Codex Committee on Processed Meat and Poultry Products
- TFFJ: *Ad hoc* Intergovernmental Task Force on Fruit and Vegetable Juices

Appendix II**FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS****CODEX STANDARD FOR BUTTER (CODEX STAN A-1-1971)****4. FOOD ADDITIVES**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 02.2.1.1 (Butter and concentrated butter) may be used in foods subject to this standard.

CODEX STANDARD FOR MILKFAT PRODUCTS (CODEX STAN A-2-1973)**4. FOOD ADDITIVES**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 02.1.1 (Butter oil, anhydrous milkfat, ghee) may be used in foods subject to this standard.

4.1 Inert gas with which airtight containers are flushed before, during and after filling with product.

CODEX STANDARD FOR EVAPORATED MILKS (CODEX STAN A-3-1971)**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
	Firming agents	
508	Potassium chloride	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
	Stabilizers	
331	Sodium citrates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
	Acidity Regulators	
170	Calcium carbonates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
	Thickener	
407	Carrageenan	150 mg/kg
	Emulsifier	
322	Lecithins	Limited by GMP

CODEX STANDARD FOR SWEETENED CONDENSED MILKS (CODEX STAN A-4-1971)**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
	Firming agents	
508	Potassium chloride	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
	Stabilizers	
331	Sodium citrates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
	Acidity Regulators	
170	Calcium carbonates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	

451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
	Thickener	
407	Carrageenan	150 mg/kg
	Emulsifier	
322	Lecithins	Limited by GMP

CODEX STANDARD FOR CHEESE (CODEX STAN A-6-1978)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

Unripened cheeses

As listed in the Codex Standard for Unripened Cheese Including Fresh Cheese.

Cheeses in Brine

As listed in the Codex Standard for Cheeses in Brine (CODEX STAN 208-1999).

Ripened cheeses, including mould ripened cheeses

Additives not listed below but provided for in Codex individual standards for varieties of ripened cheeses may also be used for similar types of cheese within the limits specified within those standards.

INS No.	Name	Maximum Level
	Colours	
100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
120	Carmines (for red marbled cheeses only)	Limited by GMP
140	Chlorophylls (for green marbled cheeses only)	Limited by GMP
141	Copper chlorophylls	15 mg/kg
160a(i)	β -Carotene (synthetic)	25 mg/kg
160a(ii)	Carotenes (natural extracts)	600 mg/kg
160b	Annatto extracts - normal coloured - orange coloured - deep orange coloured	10 mg/kg (on bixin/norbixin basis)
		25 mg/kg (on bixin/norbixin basis)
		50 mg/kg (on bixin/norbixin basis)
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-Carotenal	35 mg/kg
160f	β -apo-8'-Carotenoic acid, methyl or ethyl ester	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
	Acidity regulators	
170	Calcium carbonates	Limited by GMP
504	Magnesium carbonates	
575	Glucono delta-lactone	
	Preservatives	
200	Sorbic acid	3000 mg/kg calculated as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
239	Hexamethylene tetramine (Provolone only)	25 mg/kg, expressed as formaldehyde
251	Sodium nitrate	50 mg/kg, expressed as NaNO ₃
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg, calculated as propionic acid
281	Sodium propionate	
282	Calcium propionate	
1105	Lysozyme	Limited by GMP
	<u>For surface/rind treatment only:</u>	
200	Sorbic acid	1 g/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
235	Pimaricin (natamycin)	2 mg/dm ² of surface. Not present in a depth of 5 mm
	Miscellaneous additive	
508	Potassium chloride	Limited by GMP

Sliced, cut, shredded or grated cheese

INS No.	Name	Maximum Level
	Anti-caking agents	
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 g/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
555	Potassium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	
	Preservatives	
200	Sorbic acid	1 g/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	

CODEX STANDARD FOR WHEY CHEESES (CODEX STAN A-7-1971)**4. FOOD ADDITIVES**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 01.6.3 (Whey cheese) and 01.6.6 (Whey protein cheese) may be used in foods subject to this standard.

CODEX GENERAL STANDARD FOR NAMED VARIETY PROCESS(ED) CHEESE AND SPREADABLE PROCESS(ED) CHEESE (CODEX STAN A-8(a)-1978)**3. FOOD ADDITIVES**

		Maximum level in the final product
3.1	Emulsifiers	40 g/kg, singly or in combination, calculated as anhydrous substances, except that added phosphorus compounds should not exceed 9 g/kg calculated as phosphorus
	Sodium, potassium and calcium salts of the mono-, di- and polyphosphoric acids	
	Sodium, potassium and calcium salts of citric acid	
	Citric acid and/or phosphoric acid with sodium hydrogen carbonate and/or calcium carbonate	
3.2	Acidifiers / pH controlling agents	
	Citric acid	
	Phosphoric acid	
	Lactic acid	
	Sodium hydrogen carbonate and/or calcium carbonate	
3.3	Colours	* 600 mg/kg singly or in combination
	Annatto	
	Beta-carotene	
	Chlorophyll including copper chlorophyll	
	Riboflavin	
	Oleoresin of paprika	Limited by GMP
	Curcumin	
3.4	Preservatives	3 g/kg singly or in combination expressed as the acids
	Either sorbic acid and its sodium and potassium salts, or propionic acid and its sodium and calcium salts	
	Nisin	12.5 mg of pure nisin per kg

* Endorsement postponed

CODEX GENERAL STANDARD FOR PROCESS(ED) CHEESE AND SPREADABLE PROCESS(ED) CHEESE (CODEX STAN A-8(b)-1978)**3. FOOD ADDITIVES**

		Maximum level in the final product
3.1	Emulsifiers	40 g/kg, singly or in combination, calculated as anhydrous substances, except that added phosphorus
	Sodium, potassium and calcium salts of the mono-, di- and polyphosphoric acids	
	Sodium, potassium and calcium salts of citric acid	
	Citric acid and/or phosphoric acid with sodium hydrogen carbonate and/or calcium carbonate	

3.2	Acidifiers / pH controlling agents	compounds should not exceed 9 g/kg calculated as phosphorus
	Citric acid	
	Phosphoric acid	
	Lactic acid	
	Sodium hydrogen carbonate and/or calcium carbonate	
3.3	Colours	
	Annatto	* 600 mg/kg singly or in combination
	Beta-carotene	
	Chlorophyll including copper chlorophyll	Limited by GMP
	Riboflavin	
	Oleoresin of paprika	
	Curcumin	
3.4	Preservatives	
	Either sorbic acid and its sodium and potassium salts, or propionic acid and its sodium and calcium salts	3 g/kg singly or in combination expressed as the acids
	Nisin	12.5 mg of pure nisin per kg

* Endorsement postponed

CODEX GENERAL STANDARD FOR PROCESS(ED) CHEESE PREPARATIONS (PROCESS(ED) CHEESE FOOD AND PROCESS(ED) CHEESE SPREAD) (CODEX STAN A-8(c)-1978)

3. FOOD ADDITIVES

		Maximum level in the final product
3.1	Emulsifiers	40 g/kg, singly or in combination, calculated as anhydrous substances, except that added phosphorus compounds should not exceed 9 g/kg calculated as phosphorus
	Sodium, potassium and calcium salts of the mono-, di- and polyphosphoric acids	
	Sodium, potassium and calcium salts of citric acid	
	Citric acid and/or phosphoric acid with sodium hydrogen carbonate and/or calcium carbonate	
	Sodium hydrogen carbonate and/or calcium carbonate	
3.2	Acidifiers / pH controlling agents	compounds should not exceed 9 g/kg calculated as phosphorus
	Citric acid	
	Phosphoric acid	
	Lactic acid	
	Sodium hydrogen carbonate and/or calcium carbonate	
3.3	Colours	
	Annatto	* 600 mg/kg singly or in combination
	Beta-carotene	
	Chlorophyll including copper chlorophyll	Limited by GMP
	Riboflavin	
	Oleoresin of paprika	
	Curcumin	
3.4	Preservatives	
	Either sorbic acid and its sodium and potassium salts, or propionic acid and its sodium and calcium salts	3 g/kg singly or in combination expressed as the acids
	Nisin	12.5 mg of pure nisin per kg
3.5	Taste intensifiers	
	Sodium glutamate	Limited by GMP
3.6	Other Additives	
	Arabic gum	* 8 g/kg singly or in combination *
	Locust (carob) bean gum	
	Karaya gum	
	Guar gum	
	Agar-agar	
	Carrageenan	
	Xanthan gum	
	Sodium carboxymethylcellulose (cellulose gum)	
	Sodium, potassium, calcium and ammonium salts of alginic acid	
	Propylene glycol ester of alginic acid	
	Pectins	
	Gelatine	

* Endorsement postponed

CODEX STANDARD FOR CREAM AND PREPARED CREAMS (CODEX STAN A-9-1976)**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.

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

* 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 Food Additive	Maximum Level
Stabilizers		
170	Calcium carbonates	Limited by GMP
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
516	Calcium sulphate	
339	Sodium phosphates	2 g/kg, singly or in combination, expressed as P ₂ O ₅
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
Acidity Regulators		
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
270	Lactic acid (L, D, and DL-)	
330	Citric acid	
Thickeners and Emulsifiers		
322	Lecithins	Limited by GMP
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan and its Na, K, NH ₄ salts	
410	Carob bean gum	
412	Guar gum	
414	Gum Arabic	
415	Xanthan gum	
418	Gellan gum	
432	Polyoxyethylene (20) sorbitan monolaurate	
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
440	Pectins	
460	Cellulose	
461	Methyl cellulose	
463	Hydroxypropyl cellulose	

464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl ethyl cellulose	
466	Sodium carboxymethyl cellulose	
471	Mono- and diglycerides of fatty acids	
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
508	Potassium chloride	
509	Calcium chloride	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate: esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
Packing Gases and Propellants: for use only in whipped creams (including creams packed under pressure)		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	
942	Nitrous oxide	

CODEX STANDARD FOR WHEY POWDERS (CODEX STAN A-15-1995)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 01.8.2 (Dried whey and whey products, excluding whey cheese) may be used in foods subject to this standard.

CODEX STANDARD FOR EDIBLE CASEIN PRODUCTS (CODEX STAN A-18-1995)

4. FOOD ADDITIVES

Only those additives listed below may be used within the limits specified.

Caseinates

INS No	Name of food additive	Maximum level	
Acidity regulators			
261(i)	Potassium acetate	Limited by GMP	
262(i)	Sodium acetate		
263	Calcium acetate		
325	Sodium lactate		
326	Potassium lactate		
327	Calcium lactate		
328	Ammonium lactate		
329	Magnesium lactate (DL-)		
452	Polyphosphates		5 g/kg singly or in combination expressed as P ₂ O ₅ *
Neutralizing agents			
331	Sodium citrates	Limited by GMP	
332	Potassium citrates		
333	Calcium citrates		
345	Magnesium citrate		
380	Ammonium citrates		
339	Sodium phosphates	10 g/kg singly or in combination expressed as P ₂ O ₅ *	
340	Potassium phosphates		
341	Calcium phosphates		
342	Ammonium phosphates		
343	Magnesium phosphates		
170	Calcium carbonates	Limited by GMP	
500	Sodium carbonates		
501	Potassium carbonates		
503	Ammonium carbonates		
504	Magnesium carbonates		
524	Sodium hydroxide		

525	Potassium hydroxide	
526	Calcium hydroxide	
527	Ammonium hydroxide	
528	Magnesium hydroxide	
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and di-glycerides of fatty acids	
Bulking agents		
325	Sodium lactate	Limited by GMP
Anti-caking agents		
170(i)	Calcium carbonate	10 g/kg singly or in combination *
341(iii)	Tricalcium orthophosphate	
343(iii)	Trimagnesium orthophosphate	
460	Cellulose	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
1442	Hydroxypropyl distach phosphate	

* Total amount of P₂O₅ shall not exceed 10 g/kg.

CODEX STANDARD FOR CANNED SALMON (CODEX STAN 3-1991)

4. FOOD ADDITIVES

No additives are permitted in this product.

CODEX STANDARD FOR HONEY (CODEX STAN 12-1981)

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Honey sold as such shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey. Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage.

CODEX STANDARD FOR PRESERVED TOMATOES (CODEX STAN 13-1981)

4. FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidity regulators	
330	Citric Acid	GMP
331(i)	Sodium Dihydrogen Citrate	
331(iii)	Trisodium Citrate	
332(i)	Potassium dihydrogen Citrate	
332(ii)	Tripotassium Citrate	
333	Calcium Citrates	
575	Glucono delta-Lactone	
4.2	Firming agents	
327	Calcium Lactate	GMP
333	Calcium Citrates	
509	Calcium Chloride	

CODEX STANDARD FOR CANNED GREEN BEANS AND CANNED WAX BEANS (CODEX STAN 16-1981)

3. FOOD ADDITIVES

		Maximum Level
3.1	Monosodium glutamate	Limited by GMP
3.2	Vegetable gums, as follows:	
3.2.1	Arabic gum	
3.2.2	Carrageenan	

3.2.3	Furcellaran	
3.2.4	Guar gum	
3.3	Alginates (Ca, K, Na, NH ₄)	
3.3.1	Propylene glycol alginate	
3.4	Modified starches, as follows:	
3.4.1	Acid-treated starches	* 10 g/kg of the additives specified under 3.2 to 3.4 inclusive, singly or in combination
3.4.2	Alkali-treated starches	
3.4.3	Bleached starches	
3.4.4	Distarch phosphate (sodium trimeta-phosphate treated)	
3.4.5	Distarch phosphate, phosphated	
3.4.6	Monostarch phosphate	
3.4.7	Starch acetate	
3.4.8	Starch, hydroxypropyl	
3.4.9	Distarch adipate, acetylated	
3.4.10	Distarch glycerol, hydroxypropyl	
3.4.11	Oxidized starches	
3.5	Colours	
	Tartrazine CI 19 140	100 mg/kg

* May be used only when butter is an ingredient.

CODEX STANDARD FOR CANNED APPLESAUCE (CODEX STAN 17-1981)

4. FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidifying agents	
296	Malic acid	Limited by GMP
330	Citric acid	
4.2	Antioxidants	
300	Ascorbic acid	Limited by GMP (singly or in combination)
315	Erythorbic Acid	
4.3	Flavourings	
	Natural and artificial flavours except those which reproduce the flavour of apples	Limited by GMP

CODEX STANDARD FOR CANNED SWEET CORN (CODEX STAN 18-1981)

4. FOOD ADDITIVES

		Maximum level of use
4.1	Monosodium glutamate	Limited by GMP
4.2	Citric acid	Limited by GMP
4.3	Vegetable gums as follows:	* 10 g/kg of the additives specified under 4.3 to 4.5 inclusive, singly or in combination
4.3.1	Arabic gum	
4.3.2	Carrageenan	
4.3.3	Furcellaran	
4.3.4	Guar gum	
4.4	Alginates (Ca, K, Na, NH ₄)	
4.4.1	Propylene glycol alginate	
4.5	Modified starches, as follows:	
4.5.1	Acid-treated starches	
4.5.2	Alkali-treated starches	
4.5.3	Bleached starches	
4.5.4	Distarch phosphate (sodium trimeta-phosphate treated)	
4.5.5	Distarch phosphate, phosphated	
4.5.6	Monostarch phosphate	
4.5.7	Starch acetate	
4.5.8	Starch, hydroxypropyl	
4.5.9	Distarch adipate, acetylated	
4.5.10	Distarch glycerol, hydroxypropyl	
4.5.11	Oxidized starches	

* May be used only in whole kernel style and only when butter is an ingredient.

CODEX STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS (CODEX STAN 19-1981)

3. FOOD ADDITIVES

3.1 No additives are permitted in virgin or cold pressed oils covered by this Standard.

3.2 Colours

No colours are permitted in vegetable oils covered by this Standard

The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:

		Maximum Level
100	Curcumin or Turmeric	5 mg/kg (calculated as total curcumin)
160a	Beta-carotene	25 mg/kg
160b	Annatto extracts	10 mg/kg (calculated as total bixin or norbixin)

3.3 Flavours

Natural flavours and their identical synthetic equivalents and other synthetic flavours, except those which are known to represent a toxic hazard.

3.4 Antioxidants

		Maximum Level
304	Ascorbyl palmitate	500 mg/kg individually or in combination
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	GMP
307	Alpha-tocopherol	GMP
308	Synthetic gamma-tocopherol	GMP
309	Synthetic delta-tocopherol	GMP
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
	Any combination of gallates, BHA and BHT and/or TBHQ	200 mg/kg but limits above not to be exceeded
389	Dilauryl thiodipropionate	200 mg/kg

3.5 Antioxidant synergists

		Maximum Level
330	Citric acid	GMP
331	Sodium citrates	GMP
384	Isopropyl citrates	100 mg/kg individually or in combination
	Monoglyceride citrate	

3.6 Anti-foaming agents (for oils and fats for deepfrying)

		Maximum Level
900a	Polydimethylsiloxane	10 mg/kg

CODEX STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS (CODEX STAN 33-1981)

4. FOOD ADDITIVES

4.1 Virgin olive oils

No additives are permitted in these products.

4.2 Refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil

The addition of alpha-tocopherol to the above products is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.

CODEX STANDARD FOR QUICK FROZEN FINFISH, UNEVISCERATED AND EVISCERATED (CODEX STAN 36-1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

	Additive	Maximum Level in the Final Product
	Antioxidants	
300	Ascorbic acid	

301	Sodium ascorbate	GMP
303	Potassium ascorbate	

CODEX STANDARD FOR CANNED SHRIMPS OR PRAWNS (CODEX STAN 37-1991)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

	Additive	Maximum Level in the Final Product
Colours		
The following colours may be added at the level provided for in the standard for the purpose of restoring colour lost in processing:		
102	Tartrazine	30 mg/kg in the final product, singly or in combination
110	Sunset Yellow FCF	
123	Amaranth	
124	Ponceau 4R	
Sequestrant		
385	Calcium disodium EDTA	250 mg/kg
Acidity Regulator		
330	Citric acid	GMP
338	Orthophosphoric acid	850 mg/kg

CODEX GENERAL STANDARD FOR EDIBLE FUNGI AND FUNGUS PRODUCTS (CODEX STAN 38-1981)

4. FOOD ADDITIVES

	Additives	Maximum Level
4.1	Acetic acid	Not limited except as provided for below in respect of Pickled Fungi and Sterilized Fungi
4.2	Lactic acid	
4.3	Citric acid	
4.4	Ascorbic acid	
4.5	Acetic	20 g/kg in Pickled Fungi
4.6	Lactic acid	5 g/kg singly or in combination in Sterilized fungi
4.7	Citric acid	

CODEX STANDARD FOR DRIED EDIBLE FUNGI (CODEX STAN 39-1981)

(No food additive provisions)

CODEX STANDARD FOR FRESH FUNGUS "CHANTERELLE" (European Regional Standard) (CODEX STAN 40-1981)

(No food additive provisions)

CODEX STANDARD FOR QUICK FROZEN PEAS (CODEX STAN 41-1981)

4. FOOD ADDITIVES

	Maximum Level
Natural flavours and their identical synthetic equivalents except those which are known to represent a toxic hazard	* Limited by GMP

* Temporarily endorsed.

CODEX STANDARD FOR CANNED PINEAPPLE (CODEX STAN 42-1981)

3. FOOD ADDITIVES

	Maximum Level
3.1	Flavours Maximum Level
3.1.1	Natural fruit essences
3.1.2	Mint flavour (mint oil)
3.2	Acidifying Agent
	Citric acid
	Limited by GMP

3.3	Anti-foaming Agent	
	Dimethylpolysiloxane	10 mg/kg

CODEX STANDARD FOR QUICK FROZEN STRAWBERRIES (CODEX STAN 52-1981)

4. FOOD ADDITIVES

	Maximum Level
Ascorbic acid	Limited by GMP
Citric acid	

CODEX STANDARD FOR SPECIAL DIETARY FOODS WITH LOW-SODIUM CONTENT (INCLUDING SALT SUBSTITUTES) (CODEX STAN 53-1981)

(No food additive provisions)

CODEX STANDARD FOR CANNED MUSHROOMS (CODEX STAN 55-1981)

3. FOOD ADDITIVES

	Maximum Level
3.1	Limited by GMP
3.2	Limited by GMP
3.3	Limited by GMP
3.4	Limited by GMP
3.5	200 mg/kg
3.6	* 1% m/m of the additives specified under 3.6 to 3.9 inclusive, singly or in combination.
3.6.1	
3.6.2	
3.6.3	
3.7	
3.8	
3.8.1	
3.9	
3.9.1	
3.9.2	
3.9.3	
3.9.4	
3.9.5	
3.9.6	
3.9.7	
3.9.8	
3.9.9	
3.9.10	
3.9.11	
3.9.12	
3.9.13	
3.9.14	
3.9.15	

* May be used only when butter or other edible animal or vegetable fats or oils are ingredients

CODEX STANDARD FOR CANNED ASPARAGUS (CODEX STAN 56-1981)

3. FOOD ADDITIVES

	Maximum Level
3.1	Limited by GMP
3.2	*1 25 mg/kg calculated as Sn
3.3	Limited by GMP
3.4	Limited by GMP
3.4.1	
3.4.2	

3.4.3	Malic acid	
3.4.4	L-Tartaric acid	
3.5	Vegetable gums	
3.5.1	Arabic gum	
3.5.2	Carrageenan	
3.5.3	Guar Gum	
3.6	Pectins	
3.7	Alginates (Ca, K, Na, NH ₄)	
3.7.1	Propylene glycol alginate	
3.8	Modified Starches	
3.8.1	Acid-treated starches	
3.8.2	Alkali-treated starches	
3.8.3	Bleached starches	
3.8.4	Distarch phosphate (sodium trimeta-phosphate treated)	*2
3.8.5	Distarch phosphate, phosphated	
3.8.6	Monostarch phosphate	
3.8.7	Starch acetate	
3.8.8	Starch hydroxypropyl	
3.8.9	Distarch adipate acetylated	
3.8.10	Distarch glycerol, hydroxypropyl	
3.8.11	Oxidized starches	
3.8.12	Distarch phosphate (phosphorous oxy-chloride treated)	
3.8.13	Distarch phosphate, acetylated	
3.8.14	Distarch glycerol, acetylated	
3.8.15	Distarch glycerol	

*2 1% m/m of the additives specified under 3.5 to 3.8 inclusive, singly or in combination.

*1 May be used only for asparagus in glass or in fully enamel-lined (lacquered) cans.

*2 May be used only when butter or other edible animal or vegetable fats or oils are ingredients.

CODEX STANDARD FOR PROCESSED TOMATO CONCENTRATES (CODEX STAN 57-1981)

4. FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidity Regulators	
330	Citric Acid	GMP
331(i)	Sodium dihydrogen citrate	
331(iii)	Trisodium citrate	
332(i)	Potassium dihydrogen citrate	
332(iii)	Tripotassium citrate	
333	Calcium citrates	

CODEX STANDARD FOR CANNED GREEN PEAS (CODEX STAN 58-1981)

3. FOOD ADDITIVES

		Maximum level
3.1	Monosodium glutamate	* Limited by GMP
3.2	Mint flavour (mint oil)	Limited by GMP
3.3	Colours	
3.3.1	Tartrazine CI 19 140	100 mg/kg singly or in combination
3.3.2	Brilliant Blue FCF CI 42 090	
3.3.3	Beta-carotene	
3.4	Firming agents	
3.4.1	Calcium chloride	350 mg/kg total Ca in the final product
3.4.2	Calcium lactate	
3.4.3	Calcium gluconate	
3.5	Vegetable gums	
3.5.1	Arabic gum	
3.5.2	Carrageenan	
3.5.3	Guar gum	
3.6	Pectins	
3.7	Alginates (Ca, K, Na, NH ₄)	
3.7.1	Propylene glycol alginate	

3.8	Modified starches	
3.8.1	Acid-treated starches	
3.8.2	Alkali-treated starches	
3.8.3	Bleached starches	
3.8.4	Distarch phosphate (sodium trimetaphosphate treated)	* 1% m/m of the additives specified under 3.4 to 3.8 inclusive, singly or in combination.
3.8.5	Distarch phosphate, phosphated	
3.8.6	Monostarch phosphate	
3.8.7	Starch acetate	
3.8.8	Starch hydroxypropyl	
3.8.9	Distarch adipate, acetylated	
3.8.10	Distarch glycerol, hydroxypropyl	
3.8.11	Oxidized starches	
3.8.12	Distarch phosphate, (phosphorous oxychloride treated)	
3.8.13	Distarch phosphate, acetylated	
3.8.14	Distarch glycerol, acetylated	
3.8.15	Distarch glycerol	

* May be used only when butter or other edible animal or vegetable fats or oils are ingredients

CODEX STANDARD FOR CANNED RASPBERRIES (CODEX STAN 60-1981)

3. FOOD ADDITIVES

	Food Additives	Maximum Level
3.1	Colours	
3.1.1	Erythrosine - CI 45430	300 mg/kg of the final product singly or in combination
3.1.2	Ponceau 4 R - CI 16255	

CODEX STANDARD FOR CANNED PEARS (CODEX STAN 61-1981)

4. FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidifying Agents	
270	Lactic Acid	Limited by GMP
296	Malic Acid	
330	Citric Acid	
334	L-Tartaric Acid	
4.2	Colours (permitted only in special holiday packs)	
102	Tartrazine	200 mg/kg of the final product singly or in combination
123	Amaranth	
124	Ponceau 4R	
129	Allura Red AC	
143	Fast Green FCF	
4.3	Flavourings	
	Natural and artificial flavours, except those which reproduce the flavour of pears	Limited by GMP

CODEX STANDARD FOR CANNED STRAWBERRIES (CODEX STAN 62-1981)

3. FOOD ADDITIVES

		Maximum level
3.1	Acidifying agents	
3.1.1	Citric acid	Limited by GMP
3.1.2	Lactic acid	
3.1.3	Malic acid	
3.1.4	L-Tartaric acid	
3.2	Colours	
3.2.1	Erythrosine - CI 45430	300 mg/kg of the final product, singly or in combination
3.2.2	Ponceau 4R - CI 16255	
3.3	Firming agents	
3.3.1	Calcium chloride	350 mg/kg of the final product, calculated as total Ca
3.3.2	Calcium gluconate	
3.3.3	Calcium lactate	

CODEX STANDARD FOR TABLE OLIVES (CODEX STAN 66-1981)**4. FOOD ADDITIVES**

		Maximum level (expressed as weight m/m of total weight of olives, including brine)
4.1	Preservatives The following may be used singly or in any combination in olives that are not either fully fermented or preserved by heat sterilization:	
4.1.1	Benzoic acid and its sodium and potassium salts	1 g/kg (expressed as benzoic acid)
4.1.2	Sorbic acid and its sodium and potassium salts	0.5 g/kg (expressed as sorbic acid)
4.2	Acidifying agents	
4.2.1	Lactic acid	15 g/kg
4.2.2	Citric acid	15 g/kg
4.2.3	L(+) Tartaric acid	15 g/kg
4.2.4	Acetic acid	Limited by GMP
4.2.5	Carbon dioxide	Limited by GMP
4.3	Antioxidant	
	L-Ascorbic acid	0.2 g/kg
4.4	Stabilizers	
4.4.1	Ferrous gluconate (solely to stabilize the colour of treated olives darkened by oxidation)	0.15 g/kg (calculated as total Fe in the fruit)
4.4.2	Ferrous lactate	0.15 g/kg (calculated as total Fe in the fruit)
4.5	Flavouring agents	
	Natural flavours as defined in the Codex Alimentarius	Limited by GMP
4.6	Flavour enhancer (Solely for olives stuffed with anchovies)	
4.6.1	Monosodium glutamate	5 g/kg
4.7	Thickeners and Agglutinants (Solely for pastes intended for stuffing)	
4.7.1	Sodium alginate	5 g/kg
4.7.2	Carrageenan	Limited by GMP
4.7.3	Carob bean gum	Limited by GMP
4.7.4	Guar gum	Limited by GMP
4.7.5	Xanthan gum	3 g/kg
4.8	Firming agents (Solely for olives stuffed with pastes)	
4.8.1	Calcium chloride	1.5 g/kg expressed as calcium ions in the stuffed end product
4.8.2	Calcium lactate	
4.8.3	Calcium citrate	
4.8.4	Potassium chloride	1.5 g/kg expressed as potassium ions in the stuffed end product
4.9	Others	
4.9.1	Sodium or potassium hydroxide	Limited by GMP
4.9.2	Hydrochloric acid	Limited by GMP
4.10	Processing aids	
4.10.1	Cultures of lactic micro-organisms	Limited by GMP
4.10.2	Nitrogen	Limited by GMP
4.10.3	Carbon dioxide	Limited by GMP

CODEX STANDARD FOR RAISINS (CODEX STAN 67-1981)**4. FOOD ADDITIVES**

		Maximum level
4.1	Sulphur dioxide (applies to bleached raisins only)	1,500 mg/kg
4.2	Mineral oil (food grade)	5 g/kg
4.3	Sorbitol	5 g/kg

CODEX STANDARD FOR QUICK FROZEN RASPBERRIES (CODEX STAN 69-1981)**4. FOOD ADDITIVES**

None permitted.

CODEX STANDARD FOR CANNED TUNA AND BONITO (CODEX STAN 70-1981)**4. FOOD ADDITIVES**

Only the use of the following additives is permitted.

	Additive	Maximum level in the Final Product
	Thickening or Gelling Agents (for use in packing media only)	
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan and its Na, K, and NH ₄ salts (including furcelleran)	
407a	Processed <i>Eucheuma</i> Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
1466	Sodium carboxymethylcellulose	
	Modified Starches	
1401	Acid treated starches (including white and yellow dextrans)	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate, esterified	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420/1421	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	
	Acidity Regulators	
260	Acetic acid	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	
	Natural Flavours	
	Spice oils	
	Spice extracts	
	Smoke flavours (Natural smoke solutions and extracts)	
	For Canned Tuna and Bonito Only	
	Acidity Regulators	
450	Disodium diphosphate	10 mg/kg expressed as P ₂ O ₅ , (includes natural phosphate)

CODEX STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS (CODEX STAN 72-1981)**SECTION A: REVISED STANDARD FOR INFANT FORMULA****4. FOOD ADDITIVES**

Only the food additives listed in this Section or in the Codex Advisory List of Mineral Salts and Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CAC/STAN 192-1995).

The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):

INS	Additive	Maximum level in 100 ml of the product ready for consumption
4.1	Thickeners	
412	Guar gum	0.1 g in liquid formulas containing hydrolysed protein

410	Carob bean gum (Locust bean gum)	0.1 g in all types of infant formula
1412	Distarch phosphate	0.5 g singly or in combination in soy-based infant formula only 2.5 g singly or in combination in hydrolyzed protein- and/or amino acid based infant formula only
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1440	Hydroxypropyl starch	
407	Carrageenan	*1 0.03 g in regular, milk- and soy- based liquid infant formula only 0.1 g in hydrolyzed protein- and/or amino acid based liquid infant formula only
4.2	Emulsifiers	
322	Lecithin	0.5 g in all types of infant formulae *2
471	Mono- and diglycerides	0.4 g in all types of infant formulae *2
4.3	Acidity Regulators	
524	Sodium hydroxide	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula
500ii	Sodium hydrogen carbonate	
500i	Sodium carbonate	
525	Potassium hydroxide	
501ii	Potassium hydrogen carbonate	
501i	Potassium carbonate	
526	Calcium hydroxide	
270	L(+) Lactic acid	Limited by GMP in all types of infant formula
330	Citric acid	Limited by GMP in all types of infant formula
331i	Sodium dihydrogen citrate	Limited by GMP in all types of infant formula
331iii	Trisodium citrate	Limited by GMP in all types of infant formula
332	Potassium citrate	Limited by GMP in all types of infant formula
4.4	Antioxidants	
307b	Mixed tocopherols concentrate	1 mg in all types of infant formula singly or in combination
304	Ascorbyl palmitate	1 mg in all types of infant formula singly or in combination
4.5	Packaging Gases	
290	Carbon dioxide	GMP
941	Nitrogen	

*1 Not endorsed by the 39th Session of the CCFA. JECFA evaluation is pending. National authorities may restrict its use until JECFA evaluation has been completed.

*2 If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substances

SECTION B: FORMULA FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS

4. FOOD ADDITIVES

See Section A 4.

CODEX STANDARD FOR CANNED BABY FOODS (CODEX STAN 73-1981)

4. FOOD ADDITIVES

The following additives are permitted in the preparation of canned baby food with the restrictions stated below:

		Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated)
4.1	Thickening Agents	
4.1.1	Locust bean gum	* 0.2 g
4.1.2	Guar gum	0.2 g
4.1.3	Distarch phosphate	6 g, singly or in combination
4.1.4	Acetylated distarch phosphate	
4.1.5	Phosphated distarch phosphate	
4.1.6	Hydroxypropyl starch	
4.1.7	Acetylated distarch adipate	
4.1.8	Distarch glycerol	
4.1.9	Acetylated distarch glycerol	
4.1.10	Non-amidated pectin	1 g in canned fruit-based baby foods only
4.2	Emulsifiers	
4.2.1	Lecithin	0.5 g
4.2.2	Mono- and diglycerides	0.15 g
4.3	pH Adjusting Agents	
4.3.1	Sodium hydrogen carbonate	Limited by good manufacturing practice and within the limit for sodium in Section 3.1.3
4.3.2	Sodium carbonate	
4.3.3	Potassium hydrogen carbonate	Limited by good manufacturing practice

4.3.4	Calcium carbonate	
4.3.5	Citric acid and sodium salt	0.5 g and within the limit for sodium in Section 3.1.3
4.3.6	L(+) Lactic acid	0.2 g
4.3.7	Acetic acid	0.5 g
4.4	Antioxidants	
4.4.1	Mixed tocopherols concentrate	300 mg/kg fat, singly or in combination
4.4.2	alpha-Tocopherol	
4.4.3	L-Ascorbyl palmitate	200 mg/kg fat
4.4.4	L-Ascorbic acid and its sodium and potassium salts	0.5 g/kg, expressed as ascorbic acid and within the limit for sodium in Section 3.1.3
4.5	Flavours	
4.5.1	Vanilla extract	Limited by good manufacturing practice
4.5.2	Ethyl vanillin	7 mg
4.5.3	Vanillin	7 mg

* Temporarily endorsed.

4.6 Carry-Over Principle

Section 3 of the "Principle relating to the Carry-over of Food Additives into Foods", as set forth in Codex Alimentarius Volume 1, shall apply.

CODEX STANDARD FOR PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN (CODEX STAN 74-1981)

4. Food Additives

Only the food additives listed in this Section or in the Codex Advisory List of Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CODEX/STAN 192-1995).

The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated).

INS no.		Maximum level
	Emulsifiers	
322	Lecithins	1500 mg
471	Mono- and diglycerides	500 mg Singly or in combination
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
	Acidity Regulators	
500 ii	Sodium hydrogen carbonate	GMP
501 ii	Potassium hydrogen carbonate	GMP
170 i	Calcium carbonate	GMP
270	L(+) Lactic acid	GMP
330	Citric acid	GMP
260	Acetic acid	GMP
261	Potassium acetates	
262 i	Sodium acetate	
263	Calcium acetate	
296	Malic acid (DL) – L(+)-form only	
325	Sodium lactate (solution) – L(+)-form only	
326	Potassium lactate (solution) – L(+)-form only	
327	Calcium lactate – L(+)-form only	
331 i	Monosodium citrate	
331 ii	Trisodium citrate	
332 i	Monopotassium citrate	
332 ii	Tripotassium citrate	
333	Calcium citrate	
507	Hydrochloric acid	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	

575	Glucono delta-lactone	GMP	
334	L(+)-Tartaric acid – L(+)form only	500 mg Singly or in combination Tartrates as residue in biscuits and rusks	
335 i	Monosodiumtartrate		
335 ii	Disodium tartrate		
336 i	Monopotassium tartrate –L(+)form only		
336 ii	Dipotassium tartrate – L(+)form only		
337	Potassium sodium L(+)-tartrate L(+)form only		
338	Orthophosphoric acid		Only for pH adjustment 440 mg Singly or in combination as phosphorous
339 i	Monosodium orthophosphate		
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		
	Antioxidants		
306	Mixed tocopherols concentrate	300 mg/kg fat or oil basis, Singly or in combination	
307	Alpha-tocopherol		
304	L-Ascorbyl palmitate	200 mg/kg fat	
300	L-Ascorbic acid	50 mg, expressed as ascorbic acid	
301	Sodium ascorbate		
303	Potassium ascorbate		
302	Calcium ascorbate	20 mg, expressed as ascorbic acid	
	Raising Agents		
503 i	Ammonium carbonate	Limited by GMP	
503 ii	Ammonium hydrogen carbonate		
500 i	Sodium carbonate		
500 ii	Sodium hydrogen carbonate		
	Thickeners		
410	Carob bean gum	1000 mg singly or in combination 2000 mg in gluten-free cereal-based foods	
412	Guar gum		
414	Gum arabic		
415	Xanthan gum		
440	Pectins (Amidated and Non-Amidated)		
1404	Oxidized starch	5000 mg Singly or in combination	
1410	Monostarch phosphate		
1412	Distarch phosphate		
1413	Phosphated distarch phosphate		
1414	Acetylated distarch phosphate		
1422	Acetylated distarch adipate		
1420	Starch acetate esterified with acetic anhydride		
1450	Starch sodium octenyl succinate		
1451	Acetylated oxidized starch		
	Anticaking Agents		
551	Silicon dioxide (amorphous)	200 mg for dry cereals only	
	Packaging Gases		
290	Carbon dioxide	GMP	
941	Nitrogen	GMP	

CODEX STANDARD FOR QUICK FROZEN PEACHES (CODEX STAN 75-1981)

4. FOOD ADDITIVES

		Maximum level
4.1	Ascorbic acid	750 mg/kg
4.2	Citric acid	Limited by GMP

CODEX STANDARD FOR QUICK FROZEN BILBERRIES (CODEX STAN 76-1981)

4. FOOD ADDITIVES

None permitted.

CODEX STANDARD FOR QUICK FROZEN SPINACH (CODEX STAN 77-1981)**4. FOOD ADDITIVES**

None permitted.

CODEX STANDARD FOR CANNED FRUIT COCKTAIL (CODEX STAN 78-1981)**3. FOOD ADDITIVES**

		Maximum level
3.1	Colours	
	Erythrosine (to colour cherries only when artificially coloured cherries are used)	Limited by Good Manufacturing Practice
3.2	Flavours	
3.2.1	Natural fruit essence	Limited by Good Manufacturing Practice
3.2.2	Natural flavours and their identical synthetic equivalents	Limited by Good Manufacturing Practice
3.2.3	Cherry Laurel Oil (to flavour artificially coloured cherries only)	10 mg/kg in the total product
3.2.4	Bitter Almond Oil (to flavour artificially coloured cherries only)	40 mg/kg in the total product
3.3	Antioxidant	
	L-ascorbic acid	500 mg/kg

CODEX STANDARD FOR JAMS (FRUIT PRESERVES) AND JELLIES (CODEX STAN 79-1981)**4. FOOD ADDITIVES**

		Maximum level
4.1	Acidifying and pH Regulating Agents	
4.1.1	Citric acid	In sufficient amount to maintain the pH at a level of 2.8-3.5 L-tartaric acid and fumaric acid and their salts expressed as the acid, 3 g/kg
4.1.2	Malic acid	
4.1.3	Lactic acid	
4.1.4	L-tartaric acid	
4.1.5	Fumaric acid	
4.1.6	Sodium, potassium and calcium salts of any of the acids listed in 4.1.1 through 4.1.5	
4.1.7	Sodium and potassium carbonates	
4.1.8	Sodium and potassium bicarbonates	
4.2	Anti-foaming Agents	
4.2.1	Mono- and diglycerides of fatty acids of edible oils	Not more than is necessary to inhibit foaming
4.2.2	Dimethyl polysiloxane	10 mg/kg
4.3	Thickening Agents	
4.3.1	Pectins	Limited by GMP
4.4	Colours	
4.4.1	Erythrosine 45430	200 mg/kg singly or in combination
4.4.2	Amaranth 16184	
4.4.3	Fast Green FCF 42053	
4.4.4	Ponceau 4R 16255	
4.4.5	Tartrazine 19140	
4.4.6	Sunset Yellow FCF 15985	
4.4.7	Brilliant Blue FCF 42090	
4.4.8	Indigo Carmine (Indigotin) 73015	
4.4.9	Caramel colours (not made by the Ammonia Sulphite process)	
4.4.10	Caramel colours (made by the Ammonia Sulphite process)	
4.4.11	Chlorophylls 75810	
4.4.12	Beta-apo-8'-carotenal 40820	
4.4.13	Ethyl ester of beta-apo-8'- carotenoic acid 40825	
4.4.14	Canthaxanthine	
4.5	Preservatives	
4.5.1	Sodium benzoate	1 g/kg, singly or in combination
4.5.2	Sorbic acid and potassium salt	
4.5.3	Esters of parahydroxy benzoic acid	
4.5.4	Sulphur dioxide (as a carryover from raw material)	100 mg/kg - based on the end product
4.6	Flavours	
4.6.1	Natural fruit essences of the named fruit(s) in the product	Limited by GMP
4.6.2	Natural mint flavour	
4.6.3	Natural cinnamon flavour	
4.6.4	Vanilla and vanillin (in chestnut preserves only)	

4.7	Firming Agents (for use only on the fruit)	
4.7.1	Calcium bisulphite	200 mg/kg expressed as Ca, singly or in combination
4.7.2	Calcium carbonate	
4.7.3	Calcium chloride	
4.7.4	Calcium lactate	
4.7.5	Calcium gluconate	
4.8	Antioxidant	
4.8.1	L-ascorbic acid - generally	500 mg/kg
4.8.2	L-ascorbic acid in blackcurrant jam	750 mg/kg

* Methyl, ethyl and propyl esters.

CODEX STANDARD FOR CITRUS MARMALADE (CODEX STAN 80-1981)

4. FOOD ADDITIVES

		Maximum level
4.1	Acidifying and pH Regulating Agents	
4.1.1	Citric acid	In sufficient amount to maintain the pH at a level of 2.8-3.5 L-tartaric acid and fumaric acid and their salts expressed as the acid, 3000 g/kg
4.1.2	Malic acid	
4.1.3	Lactic acid	
4.1.4	L-tartaric acid	
4.1.5	Fumaric acid	
4.1.6	Sodium, potassium and calcium salts of any of the acids listed in 4.1.1 through 4.1.5	
4.1.7	Sodium and potassium carbonates	
4.1.8	Sodium and potassium bicarbonates	
4.2	Anti-foaming Agents	
4.2.1	Mono- and diglycerides of fatty acids of edible oils	Not more than is necessary to inhibit foaming
4.2.2	Dimethyl polysiloxane	10 mg/kg
4.3	Thickening Agents	
4.3.1	Pectins	Limited by GMP
4.4	Colours	
4.4.1	Caramel (not made by the Ammonia sulphite process)	Limited by GMP
4.4.2	Caramel (made by the Ammonia sulphite process)	1.5 g/kg
4.4.3	Sunset Yellow FCF	200 mg/kg
4.4.4	Tartrazine	100 mg/kg, singly or in combination (in Lime Marmalade only)
4.4.5	Fast Green FCF	
4.5	Preservatives	
4.5.1	Sorbic acid and potassium sorbate	500 mg/kg, singly or in combination
4.5.2	Sulphur dioxide (as a carryover from raw material)	100 mg/kg based on the end product
4.6	Flavours	
	Natural citrus fruit essences	Limited by GMP
4.7	Antioxidant	
	L-ascorbic acid	500 mg/kg

CODEX STANDARD FOR CANNED MATURE PROCESSED PEAS (CODEX STAN 81-1981)

3. FOOD ADDITIVES

		Maximum level
3.1	Firming Agents	
		*
3.1.1	Calcium chloride	350 mg/kg expressed as Ca, singly or in combination
3.1.2	Calcium lactate	
3.1.3	Calcium gluconate	
3.2	Softening Agents	
		*
3.2.1	Sodium bicarbonate	150 mg/kg expressed as Na, singly or in combination
3.2.2	Sodium citrate	
3.3	Colours	
3.3.1	Fast Green FCF	200 mg/kg singly or in combination
3.3.2	Tartrazine	
3.3.3	Brilliant Blue FCF	
3.4	Flavours	
	Natural flavours and their identical synthetic equivalents	Limited by Good Manufacturing Practice

* Firming agents and softening agents may not be used in the same product

CODEX STANDARD FOR COCOA BUTTER (CODEX STAN 86-1981)**3. FOOD ADDITIVES**

		Maximum level
3.1	Processing Aid	
	Hexane (62°C - 82°C)	1 mg/kg, excluding press cocoa butter

CODEX STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981)**3. FOOD ADDITIVES**

The food additives listed below may be used and only within the limits specified.

Other additives from the General Standard for Food Additives (GSFA) approved list may be used, subject to the authority having jurisdiction in accordance with applicable legislation.

3.1 Alkalinizing and neutralizing agents carried over as a result of processing cocoa materials in proportion to the maximum quantity as provided for.

3.2	Acidity Regulators	Maximum level			
503(i)	Ammonium carbonate	Limited by GMP			
527	Ammonium hydroxide				
503(ii)	Ammonium hydrogen carbonate				
170(i)	Calcium carbonate				
330	Citric acid				
504(i)	Magnesium carbonate				
528	Magnesium hydroxide				
530	Magnesium oxide				
501(i)	Potassium carbonate				
525	Potassium hydroxide				
501(ii)	Potassium hydrogen carbonate				
500(i)	Sodium carbonate				
524	Sodium hydroxide				
500(ii)	Sodium hydrogen carbonate				
526	Calcium hydroxide				
338	Orthophosphoric acid	2.5 g/kg expressed as P ₂ O ₅ in finished cocoa and chocolate products			
334	L-Tartaric acid	5 g/kg in finished cocoa and chocolate products			
3.3	Emulsifiers	Maximum Level	Products		
471	Mono- and di-glycerides of fatty acids	GMP	Products described under 2.1 and 2.2		
322	Lecithins				
422	Glycerol				
442	Ammonium salts of phosphatidic acids			10 g/kg	
476	Polyglycerol esters interesterified ricinoleic acid			5 g/kg	15 g/kg in combination
491	Sorbitan monostearate			10 g/kg	
492	Sorbitan tristearate			10 g/kg	
435	Polyoxyethylene (20) sorbitan monostearate			10 g/kg	
3.4	Flavouring agents				
3.4.1	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours	*	Products described under 2.1 and 2.2		
3.4.2	Vanillin	1 g/kg in combination			
3.4.3	Ethyl vanillin combination				
3.5	Sweeteners				
950	Acesulfame K	500 mg/kg	Products described under 2.1 and 2.2		
951	Aspartame	2000 mg/kg			
952	Cyclamic acid and its Na and Ca salts	500 mg/kg			
954	Saccharin and its Na and Ca salts	500 mg/kg			
957	Thaumatococin	GMP			
420	Sorbitol				
421	Mannitol				
953	Isomalt				
965	Maltitol				
966	Lactitol				
967	Xylitol				

3.6	Glazing agents		
414	Gum Arabic (Acacia gum)	GMP	Products described under 2.1 and 2.2
440	Pectin		
901	Beeswax, white and yellow		
902	Candelilla wax		
904	Shellac		
3.7	Antioxidants		
304	Ascorbyl palmitate	200 mg/kg	Products described under 2.1.7.1 calculated on a fat content basis
319	Tertiary butylhydroquinone	200 mg/kg singly or in combination	
320	Butylated hydroxyanisole		
321	Butylated hydroxytoluene		
310	Propylgallate	750 mg/kg	
307	α -Tocopherol		
3.8	Colours (for decorations purpose only)		
175	Gold	GMP	Products described under 2.1 and 2.2
174	Silver	GMP	
3.9	Bulking agents		
1200	Polydextrose A and N	GMP	Products described under 2.1 and 2.2
3.10	Processing aids		
		Maximum Level	
	Hexane (62°C - 82°C)	1 mg/kg	calculated on a fat content basis

* Temporarily endorsed

CODEX STANDARD FOR CORNED BEEF (CODEX STAN 88-1981)

4. FOOD ADDITIVES

		Maximum Ingoing Amount
4.1	Preservatives	
4.1.1	Nitrite, potassium and/or sodium salts	100 mg/kg total nitrite expressed as sodium nitrite
		Maximum level calculated on the total net content of the final product
4.1.2	Nitrite, potassium and/or sodium salts	50 mg/kg total nitrite expressed as sodium nitrite
4.1.3	Potassium chloride	Limited by Good Manufacturing Practice
4.2	Antioxidants	
4.2.1	Ascorbic acid and its sodium salt	300 mg/kg (expressed as ascorbic acid singly or in combination)
4.2.2	Iso-ascorbic acid and its sodium salt	

4.3 Carry-over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius, shall apply.

CODEX STANDARD FOR LUNCHEON MEAT (CODEX STAN 89-1981)

4. FOOD ADDITIVES

		Maximum Ingoing Amount
4.1	Preservatives	
4.1.1	Nitrite, potassium and/or sodium salts	200 mg/kg total nitrite expressed as sodium nitrite
		Maximum level calculated on the total net content of the final product
4.1.2	Nitrite, potassium and/or sodium salts	125 mg/kg total nitrite expressed as sodium nitrite
4.1.3	Potassium chloride	Limited by Good Manufacturing Practice
4.2	Antioxidants	
4.2.1	Ascorbic acid and its sodium salt	500 mg/kg (expressed as ascorbic acid singly or in combination)
4.2.2	Iso-ascorbic acid and its sodium salt	
4.3	Flavours	
4.3.1	Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice
4.4	Flavour Enhancers	
4.4.1	5'-Guanylate, disodium	Limited by Good Manufacturing Practice
4.4.2	5'-Inosinate, disodium	Limited by Good Manufacturing Practice
4.4.3	Monosodium glutamate	Limited by Good Manufacturing Practice
4.5	Acidity Regulators	
4.5.1	Glucono-delta-lactone	3000 mg/kg
4.5.2	Sodium citrate	Limited by Good Manufacturing Practice

4.6	Water Retention Agents	
4.6.1	Phosphates (naturally present plus added)	*1 8000 mg/kg (expressed as P ₂ O ₅)
4.6.2	Added phosphates (mono-, di- and sodium and potassium salts, poly-)	*2 3000 mg/kg (expressed as P ₂ O ₅), singly or in combination
4.7	Colours	
4.7.1	Erythrosine (CI 45430) to replace loss of colour (for the product with binder only)	15 mg/kg

*1 Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein

*2 Having INS Nos. 339, 340, 450, 451 and 452

4.8 Carry-over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR CANNED CRAB MEAT (CODEX STAN 90 1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

	Additive	Maximum Level in the final product
	Acidity Regulators	
330	Citric acid	GMP
338	Orthophosphoric acid	10 mg/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)
450	Disodium diphosphate	
	Sequestrant	
385	Calcium disodium EDTA	250 mg/kg
	Flavour Enhancer	
621	Monosodium glutamate	GMP

CODEX STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS (CODEX STAN 92-1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

	Additive	Maximum Level in the final product
	Acidity Regulators	
330	Citric acid	10 g/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
	Antioxidant	
300	Ascorbic acid (L-)	GMP
	Colours	
124	Ponceau 4R	30 mg/kg in heat-treated products only
	Preservatives	
221	Sodium sulphite	100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂
223	Sodium metabisulphite	
224	Potassium metabisulphite	
225	Potassium sulphite	

CODEX STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS (CODEX STAN 94 – 1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

	Additive	Maximum Level in the final product
	Thickening or Gelling Agents (for use in packing media only)	
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan and its Na, K, and NH ₄ salts (including furcelleran)	

407a	Processed <i>Eucheuma</i> Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethylcellulose	
	Modified Starches	
1401	Acid treated starches (including white and yellow dextrans)	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	
	Acidity Regulators	
260	Acetic acid	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	
	Natural Flavours	
	Spice oils	GMP
	Spice extracts	
	Smoke flavours (Natural smoke solutions and extracts)	

CODEX STANDARD FOR QUICK FROZEN LOBSTERS (CODEX STAN 95-1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

	Additive	Maximum Level in the final product
	Moisture/Water Retention Agents	
451(i)	Pentasodium triphosphate	10 g/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(iv)	Calcium polyphosphates	
	Preservatives	
221	Sodium sulphite	100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂
223	Sodium metabisulphite	
224	Potassium metabisulphite	
225	Potassium sulphite	
228	Potassium bisulphite (for use in the raw product only)	
	Antioxidants	
300	Ascorbic acid	GMP
301	Sodium ascorbate	
303	Potassium ascorbate	

CODEX STANDARD FOR COOKED CURED HAM (CODEX STAN 96-1981)

4. FOOD ADDITIVES

		Maximum Ingoing Amount
4.1	Preservatives	
4.1.1	Nitrite, potassium and/or sodium salts expressed as sodium nitrite	200 mg/kg total nitrite
		Maximum Level Calculated on the Total Net Content of the Final Product
4.1.2	Nitrite, potassium and/or sodium salts expressed as sodium nitrite	125 mg/kg total nitrite
4.1.3	Potassium chloride	Limited by Good Manufacturing Practice
4.2	Antioxidants	
4.2.1	Ascorbic acid and its sodium salt	500 mg/kg (expressed as ascorbic acid)

4.2.2	Iso-ascorbic acid and its sodium salt	singly or in combination)	
4.3	Flavours		
4.3.1	Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice	
4.3.2	Smoke flavourings as evaluated by JECFA	Limited by Good Manufacturing Practice	
4.4	Flavour Enhancers		
4.4.1	5'-Guanylate, disodium	Limited by Good Manufacturing Practice	
4.4.2	5'-Inosinate, disodium	Limited by Good Manufacturing Practice	
4.4.3	Monosodium glutamate	Limited by Good Manufacturing Practice	
4.5	Acidity Regulators		
4.5.1	Citrate, sodium salt	Limited by Good Manufacturing Practice	
4.6	Water Retention Agents		
4.6.1	Phosphates (naturally present plus added)	*1	8000 mg/kg (expressed as P ₂ O ₅)
4.6.2	Added phosphates (mono-, di- and poly-), sodium and potassium salts	*2	3000 mg/kg (expressed as P ₂ O ₅), singly or in combination
4.7	Thickeners		
4.7.1	Agar	Limited by Good Manufacturing Practice	
4.7.2	Carrageenan	Limited by Good Manufacturing Practice	
4.7.3	Alginates, potassium and/or sodium salts	10 mg/kg	

*1 Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein.

*2 Having INS Nos. 339, 340, 450, 451 and 452.

4.8 Carry-over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR COOKED CURED PORK SHOULDER (CODEX STAN 97-1981)

4. FOOD ADDITIVES

		Maximum Ingoing Amount	
4.1	Preservatives		
4.1.1	Nitrite, potassium and/or sodium salts expressed as sodium nitrite	200 mg/kg total nitrite	
		Maximum Level Calculated on the Total Net Content of the Final Product	
4.1.2	Nitrite, potassium and/or sodium salts expressed as sodium nitrite	125 mg/kg total nitrite	
4.1.3	Potassium chloride	Limited by Good Manufacturing Practice	
4.2	Antioxidants		
4.2.1	Ascorbic acid and its sodium salt	500 mg/kg (expressed as ascorbic acid	
4.2.2	Iso-ascorbic acid and its sodium salt	singly or in combination)	
4.3	Flavours		
4.3.1	Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice	
4.3.2	Smoke flavourings as evaluated by JECFA	Limited by Good Manufacturing Practice	
4.4	Flavour Enhancers		
4.4.1	5'-Guanylate, disodium	Limited by Good Manufacturing Practice	
4.4.2	5'-Inosinate, disodium	Limited by Good Manufacturing Practice	
4.4.3	Monosodium glutamate	Limited by Good Manufacturing Practice	
4.5	Acidity Regulators		
4.5.1	Citrate, sodium salt	Limited by Good Manufacturing Practice	
4.6	Water Retention Agents		
4.6.1	Phosphates (naturally present plus added)	*1	8000 mg/kg (expressed as P ₂ O ₅)
4.6.2	Added phosphates (mono-, di- and poly-), sodium and potassium salts	*2	3000 mg/kg (expressed as P ₂ O ₅), singly or in combination
4.7	Thickeners		
4.7.1	Agar	Limited by Good Manufacturing Practice	
4.7.2	Carrageenan	Limited by Good Manufacturing Practice	
4.7.3	Alginates, potassium and/or sodium salts	10 mg/kg	

*1 Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein

*2 Having INS Nos. 339, 340, 450, 451 and 452.

4.8 Carry-over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR COOKED CURED CHOPPED MEAT (CODEX STAN 98-1981)**4. FOOD ADDITIVES**

		Maximum Ingoing Amount
4.1	Preservatives	
4.1.1	Nitrite, potassium and/or sodium salts	200 mg/kg total nitrite expressed as sodium nitrite
		Maximum Level Calculated on the Total Net Content of the Final Product
4.1.2	Nitrite, potassium and/or sodium salts	125 mg/kg total nitrite expressed as sodium nitrite
4.1.3	Potassium chloride	Limited by Good Manufacturing Practice
4.2	Antioxidants	
4.2.1	Ascorbic acid and its sodium salt	500 mg/kg (expressed as ascorbic acid singly or in combination)
4.2.2	Iso-ascorbic acid and its sodium salt	
4.3	Flavours	
4.3.1	Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice
4.4	Flavour Enhancers	
4.4.1	5'-Guanylate, disodium	Limited by Good Manufacturing Practice
4.4.2	5'-Inosinate, disodium	Limited by Good Manufacturing Practice
4.4.3	Monosodium glutamate	Limited by Good Manufacturing Practice
4.5	Acidity Regulators	
4.5.1	Glucono-delta-lactone	3000 mg/kg
4.5.2	Sodium Citrate, sodium	Limited by Good Manufacturing Practice
4.6	Water Retention Agents	
4.6.1	Phosphates (naturally present plus added)	*1 8000 mg/kg (expressed as P ₂ O ₅)
4.6.2	Added phosphates (mono-, di- and poly-), sodium and potassium salts	*2 3000 mg/kg (expressed as P ₂ O ₅), singly or in combination
4.7	Colours	
4.7.1	Erythrosine (CI 45430) to replace loss of colour (for the product with binder only)	15 mg/kg

*1 Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein

*2 Having INS Nos. 339, 340, 450, 451 and 452.

4.8 Carry-over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR CANNED TROPICAL FRUIT SALAD (CODEX STAN 99-1981)**3. FOOD ADDITIVES**

	Additives	Maximum Level
3.1	Colouring Matter	
3.1	Erythrosine (to colour cherries)	Limited by Good Manufacturing Practice
3.2	Flavours	
3.2.1	Cherry Laurel Oil (to flavour artificially coloured cherries only)	10 mg/kg in the total product
3.2.2	Bitter Almond Oil (to flavour artificially coloured cherries only)	40 mg/kg in the total product
3.2.3	Natural flavours and nature-identical flavours as defined in Codex Alimentarius Volume 1	Limited by Good Manufacturing Practice
3.3	Anti-Oxidant	
3.3.1	L-ascorbic acid	700 mg/kg
3.4	Acidifying Agent	
	Citric acid	Limited by Good Manufacturing Practice
3.5	Firming Agents	
3.5.1	Calcium chloride	350 mg/kg singly or in combination, calculated as Ca
3.5.2	Calcium lactate	
3.5.3	Calcium gluconate	

CODEX STANDARD FOR QUICK FROZEN BLUEBERRIES (CODEX STAN 103-1981)**4. FOOD ADDITIVES**

None permitted.

CODEX STANDARD FOR QUICK FROZEN LEEK (CODEX STAN 104-1981)**4. FOOD ADDITIVES**

None permitted.

CODEX STANDARD FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981)**4. FOOD ADDITIVES**

		Maximum Level
4.1	Acidity regulators	
503(i)	Ammonium carbonate	Limited by GMP on the finished product/final cocoa product
503(ii)	Ammonium hydrogen carbonate	
527	Ammonium hydroxide	
170(i)	Calcium carbonate	
330	Citric acid	
504(i)	Magnesium carbonate	
528	Magnesium hydroxide	
530	Magnesium Oxide	
501(i)	Potassium carbonate	
501(ii)	Potassium hydrogen carbonate	
525	Potassium hydroxide	
500(i)	Sodium carbonate	
500(ii)	Sodium hydrogen carbonate	
524	Sodium hydroxide	
526	Calcium hydroxide	
338	Orthophosphoric acid	2.5 g/kg, expressed as P ₂ O ₅ , on the cocoa fraction of the finished product
334	L-Tartaric acid	5 g/kg on the cocoa fraction of the finished product
4.2	Emulsifiers	
471	Mono- and di-glycerides of edible fatty acids	Limited by GMP on the finished product/final cocoa product
322	Lecithin	
476	Polyglycerol esters of interesterified ricinoleic acid	5 g/kg on the finished product/final cocoa product
442	Ammonium salts of phosphatidic acids	10 g/kg on the finished product/final cocoa product
473	Edible sucrose esters of fatty acids	* 10 g/kg on the finished product/final cocoa product
491	Sorbitan Monostearate	2 g/kg in combination in finished product/final cocoa product
492	Sorbitan Tristearate	
493	Sorbitan Monolaurate	
494	Sorbitan Monooleate	
495	Sorbitan Monopalmitate	
477	Propylene Glycol Esters Of Fatty Acids	5 g/kg in finished product/final cocoa product
475	Polyglycerol Esters Of Fatty Acids	5 g/kg in finished product/final cocoa product
412	Guar Gum	Limited by GMP in finished product/final cocoa product
418	Gellan Gum	
466	Sodium Carboxymethyl Cellulose	
4.3	Stabilizers	
400	Alginate Acid	Limited by GMP in finished product/final cocoa product
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	
410	Carob Bean Gum, Locust Bean Gum	
413	Tragacanth Gum	
414	Gum Arabic, Arabic Gum, Acacia Gum	
415	Xanthan Gum	
416	Karaya Gum	
417	Tara Gum	
460	Cellulose	
4.4	Flavouring agents	
	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP in finished product/final cocoa product
	Vanillin	Limited by GMP in finished product/final cocoa product
	Ethyl vanillin	
4.5	Anti-caking agents	
559	Aluminium silicate	
552	Calcium silicate	
553(i)	Magnesium silicate	

553(ii)	Magnesium trisilicate	10 g/kg on the finished product/final cocoa product
553(iii)	Talc	
554	Sodium aluminosilicate	
551	Silicon dioxide, amorphous	
341(iii)	Tricalcium phosphate	
4.6	Bulking agent	
1200	Polydextroses A and N	Limited by GMP in finished product/final cocoa product
4.7	Sweeteners	
953	Isomalt (Isomaltitol)	Limited by GMP on the finished product/final cocoa product
966	Lactitol	
421	Mannitol	
965	Maltitol and maltitol syrup	
420	Sorbitol and sorbitol syrup	
967	Xylitol	
950	Acesulfame Potassium	350 mg/kg on finished product/final cocoa product
951	Aspartame	3 g/kg on finished product/final cocoa product
955	Sucralose	580 mg/kg on finished product/final cocoa product
954	Saccharin (and Na, K, Ca salts)	100 mg/kg: residue limit on finished product/final cocoa product
957	Thaumatococcus	Limited by GMP on finished product/final cocoa product
4.8	Thickener	
4.8.1	Modified Starches	
1400	Dextrins, Roasted Starch White And Yellow	Limited by GMP in finished product/final cocoa product
1401	Acid-Treated Starch	
1402	Alkaline Treated Starch	
1403	Bleached Starch	
1404	Oxidized Starch	
1405	Starches, Enzyme-treated	

* Temporarily endorsed

CODEX STANDARD FOR NATURAL MINERAL WATERS (CODEX STAN 108-1981)

(No food additive provisions)

CODEX STANDARD FOR QUICK FROZEN BROCCOLI (CODEX STAN 110-1981)

4. FOOD ADDITIVES

4.1 None permitted.

4.2 Carry-Over Principle

"Section 3" of the "Principle Relating to the Carry-over of Food Additives into Foods" as set forth in Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR QUICK FROZEN CAULIFLOWER (CODEX STAN 111-1981)

4. FOOD ADDITIVES

4.1 Citric acid or malic acid, as processing aids for use in the blanching or cooling water in accordance with GMP.

4.2 Carry-Over Principle

"Section 3" of the "Principle relating to the Carry-Over of Food Additives into Foods" as set forth in Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR QUICK FROZEN BRUSSELS SPROUTS (CODEX STAN 112-1981)

4. FOOD ADDITIVES

None permitted.

4.1 Carry-Over Principle

"Section 3" of the "Principle relating to the Carry-Over of Food Additives into Foods" as set forth in Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR QUICK FROZEN GREEN BEANS AND QUICK FROZEN WAX BEANS (CODEX STAN 113-1981)**4. FOOD ADDITIVES**

None permitted.

4.1 Carry-Over Principle

"Section 3" of the "Principle relating to the Carry-over of Food Additives into Foods" as set forth in Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR QUICK FROZEN FRENCH FRIED POTATOES (CODEX STAN 114-1981)**4. FOOD ADDITIVES**

		Maximum Level in Final Product
4.1	Sequestrants	
4.1.1	Disodium dihydrogen pyrophosphate	100 mg/kg singly or in combination (phosphates expressed as P ₂ O ₅)
4.1.2	Tetrasodium pyrophosphate	
4.1.3	Ethylene diamine tetra-acetic acid (Ca-diNa salt)	
4.1.4	Ascorbic acid	
4.1.5	Citric acid	Limited by GMP
4.1.6	Malic acid	
4.2	Processing Aids	
4.2.1	Sulphite, bisulphite, metabisulphite(sodium or potassium salt)	50 mg/kg, singly or in combination, expressed as SO ₂
4.2.2	Sodium hydroxide	Limited by GMP
4.2.3	Potassium hydroxide	
4.2.4	Citric acid	
4.2.5	Dimethylpolysiloxane	10 mg/kg on a fat basis

4.3 Carry-Over Principle

"Section 3" of the "Principle Relating to the Carry-Over of Food Additives into Foods" as set forth in Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CODEX STAN 115-1981)**4. FOOD ADDITIVES**

		Maximum Level
4.1	Solubilizing and dispersing agents	
	Polysorbate 80 monooleate (polyoxyethylene 20 sorbitan)	500 mg/kg singly or in combination
	Xanthan gum	
	Gum Arabic	
	Alginate (Ca, NH ₄ , Na, K)	
	Propylene glycol alginate	
	Carrageenan	
4.2	Firming Agents	
	Calcium chloride, lactate and gluconate	250 mg/kg singly or in combination
4.3	Preservatives	
	Sulphur dioxide (as a carry over from raw product)	50 mg/kg
	Benzoic acid and its sodium and potassium salts	1000 mg/kg singly or in combination
	Potassium sorbate	
4.4	Colouring matters	
	Riboflavin	300 mg/kg singly or in combination
	Fast Green FCF	
	Chlorophyll copper complex	
	Tartrazine	
	Annatto extract	
	Turmeric	
	Sunset Yellow FCF	
	beta-Carotene	
	Oleoresin of paprika	
	Brilliant Blue FCF	
	Caramel, plain	
	Caramel (ammonium sulphite treated)	
4.5	Thickening agents (in mustard type only)	
	Guar gum	

	Gum Arabic	Limited by GMP
	Caribbean (Locust bean) gum	
4.6	Acidifiers	Limited by GMP
	Acetic acid	
	Lactic acid	
	Malic acid	
	Citric acid	
4.7	Flavours	Limited by GMP
	Natural flavours and nature-identical flavours, as defined in Codex Alimentarius Volume 1.	

CODEX STANDARD FOR CANNED CARROTS (CODEX STAN 116-1981)

3. FOOD ADDITIVES

		Maximum Level
3.1	Thickening agents	
	To be used only when butter or other animal or vegetable fats or oils are used as ingredients, as in a "sauce pack".	
3.1.1	Modified starches	10 g/kg, singly or in combination *
	Acid-treated starches	
	Alkali-treated starches	
	Bleached starches	
	Distarch phosphate	
	Distarch phosphate, phosphated	
	Monostarch phosphate	
	Starch acetate	
	Starch, hydroxypropyl	
	Distarch adipate, acetylated	
	Distarch glycerol, hydroxypropyl	
	Distarch phosphate, acetylated	
	Distarch glycerol, acetylated	
	Distarch glycerol	
	Oxidized starches	
	Distarch phosphate, hydroxypropyl	
3.1.2	Vegetable gums	10 g/kg singly, or in combination *
	Arabic gum	
	Carrageenan	
	Guar gum	
	Caribbean (Locust bean) gum)	
3.1.3	Alginates	10 g/kg singly, or in combination *
	Ammonium alginate	
	Calcium alginate	
	Potassium alginate	
	Sodium alginate	
	Propylene glycol alginate	
3.1.4	Pectins	10 g/kg singly, or in combination *

* The maximum level refers to an overall maximum level for thickening agents.

CODEX STANDARD FOR BOUILLONS AND CONSOMMÉS (CODEX STAN 117-1981)

4 FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level (on ready-to-eat-basis)
4.1	Acidity Regulators	
	Any acidity regulators listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
514	Sodium sulphates	Limited by GMP
574	Gluconic acid (D-)	
339	Sodium phosphates	1000 mg/kg (sum of phosphates expressed as P ₂ O ₅)
340	Potassium phosphates	
450i	Disodium diphosphate	
450ii	Trisodium diphosphate	
450iii	Tetrasodium diphosphate	
450iv	Dipotassium diphosphate	
450v	Tetrapotassium diphosphate	
451i	Pentasodium triphosphate	

451ii	Pentapotassium triphosphate	
452i	Sodium polyphosphate	
452ii	Potassium polyphosphate	
4.2	Anticaking Agents (in dehydrated products only)	
	Any anticaking agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
341	Calcium phosphates	3 g/kg on dry matter
4.3	Antifoaming Agents	
	Any antifoaming agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
900a	Polydimethylsiloxane	10 mg/kg
570	Fatty acids	Limited by GMP
4.4	Antioxidants	
	Any antioxidants listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
304	Ascorbyl palmitate	200 mg/kg singly or in combination
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	50 mg/kg, singly or in combination
307	Alpha-tocopherol	
310	Propyl gallate	200 mg/kg singly or in combination
319	Tertiary butylhydroquinone (TBHQ)	
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	
4.5	Colours	
	Any colouring agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
100i	Curcumin	50 mg/kg
101i	Riboflavin	200 mg/kg
141i	Chlorophyll copper complex	400 mg/kg
102	Tartrazine	50 mg/kg
104	Quinoline yellow	
110	Sunset yellow FCF	
120	Carmines	
122	Azorubine	
124	Ponceau 4R	
129	Allura red AC	
132	Indigotine	
133	Brilliant blue FCF	
150c	Caramel III - ammonia process	
150d	Caramel IV - ammonia sulphite process	3000 mg/kg
160a(ii)	Natural extracts	50 mg/kg, singly or in combination
160e	Beta-apo-Carotenal	
160f	Beta-apo-8'-Carotenic acid, methyl or ethyl ester	
4.6	Emulsifiers, Stabilizers, Thickeners	
	Any emulsifiers, stabilizers and thickeners listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
432	Polyoxyethylene (20) sorbitan monolaureate	1 g/kg singly or in combination
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
450vi	Dicalcium diphosphate	3 g/kg
452iv	Calcium polyphosphates	(sum of phosphates expressed as P ₂ O ₅)
472d	Tartaric acid esters of mono- and diglycerides of fatty acids	Limited by GMP
473	Sucrose esters of fatty acids	2 g/l
474	Sucroglycerides	
1421	Starch acetate esterified with vinyl acetate	Limited by GMP
4.7	Flavours and Flavourings	
4.7.1	Natural flavours and flavouring substances and nature-identical flavouring substances	Limited by GMP
4.7.2	Artificial flavouring substances	
4.7.3	Mixture prepared for its flavouring properties and produced from ingredients or mixtures of ingredients which are themselves permitted for use in foodstuffs, or are present naturally in foodstuffs, which is obtained by a process for the preparation of foods for human consumption authorised.	
4.8	Flavours Enhancers	
	Any flavour enhancers listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	

4.9	Humectants	
	Any humectants listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
4.10	Packing Gas	
	Any packing gas listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
4.11	Preservatives	
	Any preservatives listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	
200	Sorbic acid	500 mg/kg singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
4.12	Sweeteners	
	Any sweeteners listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).	

CODEX STANDARD FOR "GLUTEN-FREE FOODS" (CODEX STAN 118-1981)

(No Food Additive Provisions)

CODEX STANDARD FOR CANNED FINFISH (CODEX STAN 119-1981)

4. FOOD ADDITIVES

	Additive	Maximum Level in the Final Product
	Thickening or Gelling Agents (for use in packing media only)	
400	Alginate acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan and its Na, K, and NH ₄ salts (including furcelleran)	
407a	Processed <i>Eucheuma</i> Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethylcellulose	
	Modified Starches	
1401	Acid treated starches (including white and yellow dextrins)	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate, esterified	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420/1421	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	
	Acidity Regulators	
260	Acetic acid	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	
	Natural Flavours	
	Spice oils	GMP
	Spice extracts	
	Smoke flavours (Natural smoke solutions and extracts)	

CODEX STANDARD FOR DRIED APRICOTS (CODEX STAN 130-1981)**4. FOOD ADDITIVES**

		Maximum Level
4.1	Sorbic acid and its sodium and potassium salts	500 mg/kg, singly or in combination, expressed as sorbic acid
4.2	Sulphur dioxide	2000 mg/kg

CODEX STANDARD FOR UNSHELLED PISTACHIO NUTS (CODEX STAN 131-1981)**4. FOOD ADDITIVES**

No additives are permitted.

CODEX STANDARD FOR QUICK FROZEN WHOLE KERNEL CORN (CODEX STAN 132-1981)**4. FOOD ADDITIVES**

4.1 Citric or malic acid, as processing aids for use in the blanching or cooling water in accordance with GMP

4.2 Carry-over principle

"Section 3" of the "Principle Relating to the Carry-over of Food Additives into Foods" as set forth in Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR QUICK FROZEN CORN-ON-THE-COB (CODEX STAN 133-1981)**4. FOOD ADDITIVES**

4.1 Citric or malic acid, as processing aids for use in the blanching or cooling water in accordance with GMP

4.2 Carry-over principle

"Section 3" of the "Principle Relating to the Carry-over of Food Additives into Foods" as set forth in Volume 1 of the Codex Alimentarius shall apply.

CODEX STANDARD FOR QUICK FROZEN CARROTS (CODEX STAN 140-1983)**4. FOOD ADDITIVES**

		Maximum Levels
4.1	Processing Aids	
	Citric Acid	Limited by GMP
	Sodium Hydroxide	Limited by GMP

4.2 Carry-over principle

Section 3 of the "Principle Relating to the Carry-over of Food Additives into Foods" as set forth in Codex Alimentarius Volume 1 shall apply.

CODEX STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983)**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

		Maximum Level
4.1	Acidity regulators	
503(i)	Ammonium carbonate	Limited by GMP
527	Ammonium hydroxide	
503(ii)	Ammonium hydrogen carbonate	
170(i)	Calcium carbonate	
330	Citric acid	
504(i)	Magnesium carbonate	
528	Magnesium hydroxide	
530	Magnesium oxide	
501(i)	Potassium carbonate	
525	Potassium hydroxide	
501(ii)	Potassium hydrogen carbonate	
500(i)	Sodium carbonate	

524	Sodium hydroxide	
500(ii)	Sodium hydrogen carbonate	
526	Calcium hydroxide	
338	Orthophosphoric acid	2.5 g/kg expressed as P ₂ O ₅ in finished cocoa and chocolate products
334	L-Tartaric acid	5 g/kg in finished cocoa and chocolate products
4.2	Emulsifiers	
471	Mono- and diglycerides of edible fatty acids	Limited by GMP
322	Lecithin	
442	Ammonium salts of phosphatidic acids	10 g/kg in finished cocoa or chocolate products
476	Polyglycerol esters of interesterified ricinoleic acid	5 g/kg in finished cocoa or chocolate products
4.3	Flavouring Agents	
	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	
	Vanillin	Limited by GMP
	Ethyl vanillin	

CODEX STANDARD FOR DATES (CODEX STAN 143-1985)

4. FOOD ADDITIVES

		Maximum Level
4.1	Glycerol	In accordance with GMP (see also Section 3.1.1)
4.2	Sorbitol	

CODEX STANDARD FOR CANNED PALMITO (CODEX STAN 144-1985)

4. FOOD ADDITIVES

The following provisions with respect to food additives are subject to endorsement by the Codex Committee on Food Additives, as indicated:

		Maximum Level in the Final Product
4.1	Stannous chloride, only for palmito in glass or in fully enamel-lined (lacquered) cans	25 mg/kg
4.2	L-ascorbic acid	300 mg/kg
4.3	Acidifying agents	
4.3.1	Citric acid	to maintain the pH at a level not above 4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized
4.3.2	L(+) tartaric acid	
4.3.3	dl-lactic acid	
4.4	Vegetable gums, pectins, alginates - To be used only when butter, margarine or other animal or vegetable fats or oils are added as ingredients, as follows:	
4.4.1	Vegetable gums	1% m/m singly or combination
4.4.1.1	Gum Arabic (Acacia)	
4.4.1.2	Guar Gum	
4.4.1.3	Carrageenan	
4.4.2	Pectin	
4.4.3	Alginates (Ca, K, Na, NH ₄)	
4.5	Modified Starches To be used as indicated in Section 4.4	
4.5.1	Acid-treated starches	0.5% m/m singly or in combination.
4.5.2	Alkali-treated starches	
4.5.3	Bleached starches	
4.5.4	Distarch phosphate (phosphated)	
4.5.5	Distarch phosphate (sodium trimetaphosphate treated)	
4.5.6	Monostarch phosphate	
4.5.7	Distarch phosphate, acetylated	
4.5.8	Distarch glycerol, acetylated	
4.5.9	Distarch adipate, acetylated	
4.6	Processing Aids	
4.6.1	Sodium metabisulphite	20 mg/kg, as SO ₂

CODEX STANDARD FOR CANNED CHESTNUTS AND CANNED CHESTNUT PUREE (CODEX STAN 145-1985)**3. FOOD ADDITIVES**

		Maximum Level in the final product
3.1	Chelating Agent	
3.1.1	Sodium polyphosphate	Limited by Good Manufacturing Practice
3.2	Firming Agent	
3.2.1	Aluminium potassium sulphate	Limited by Good Manufacturing Practice
3.3	Antioxidants	
3.3.1	L-Ascorbic acid	300 mg/kg expressed as ascorbic acid, singly or in combination
3.3.2	Sodium ascorbate	
3.4	Acidifying Agents	
3.4.1	Citric acid	Limited by Good Manufacturing Practice
3.4.2	Malic acid	
3.4.3	L-Tartaric Acid	10 g/kg
3.5	Bleaching Agent	
3.5.1	Sulphur dioxide (not authorized in puree)	30 mg/kg, calculated as SO ₂
3.6	Natural Colouring Agents	
3.6.1	Turmeric (CI 75300)	Limited by Good Manufacturing Practice
3.6.2	Crocin (CI 75100)	
3.6.3	Carthamus Yellow (CI 75140)	
3.7	Flavours	
3.7.1	Extract of Vanilla	Limited by Good Manufacturing Practice
3.7.2	Vanillin	
3.8	Thickening Agents	
3.8.1	Pectins	Limited by GMP

CODEX STANDARD FOR FOOD GRADE SALT (CODEX STAN 150-1985)**4. FOOD ADDITIVES**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 12.1.1 (Salt) may be used in foods subject to this standard.

4.1 All additives used shall be of food grade quality.

CODEX STANDARD FOR GARI (CODEX STAN 151-1989)

(No Food Additive Provisions)

CODEX STANDARD FOR WHEAT FLOUR (CODEX STAN 152-1985)**4. FOOD ADDITIVES**

		Maximum Level in Finished Product
4.1	Enzymes	
4.1.1	Fungal amylase from <i>Aspergillus niger</i>	GMP
4.1.2	Fungal amylase from <i>Aspergillus oryzae</i>	GMP
4.1.3	Proteolytic enzyme from <i>Bacillus subtilis</i>	GMP
4.1.4	Proteolytic enzyme from <i>Aspergillus oryzae</i>	GMP
4.2	Flour Treatment Agents	
4.2.1	L-ascorbic acid and its sodium and potassium salts	300 mg/kg
4.2.2	L-cysteine hydrochloride	90 mg/kg
4.2.3	Sulphur dioxide (in flours for biscuit and pastry manufacture only)	200 mg/kg
4.2.4	Mono-calcium phosphate	2500 mg/kg
4.2.5	Lecithin	2000 mg/kg
4.2.6	Chlorine in high ratio cakes	2500 mg/kg
4.2.7	Chlorine Dioxide for yeast raised bakery products	30 mg/kg
4.2.8	Benzoyl Peroxide	60 mg/kg
4.2.9	Azodicarbonamide for leavened bread	45 mg/kg

CODEX STANDARD FOR MAIZE (CORN) (CODEX STAN 153-1985)

(No Food Additive Provisions)

CODEX STANDARD FOR WHOLE MAIZE (CORN) MEAL (CODEX STAN 154-1985)*(No Food Additive Provisions)***CODEX STANDARD FOR DEGERMED MAIZE (CORN) MEAL AND MAIZE (CORN) GRITS (CODEX STAN 155-1985)***(No Food Additive Provisions)***CODEX STANDARD FOR FOLLOW-UP FORMULA (CODEX STAN 156-1987)****4. FOOD ADDITIVES**

The following additives are permitted:

		Maximum Level in 100 ml of Product Ready-for-Consumption
4.1	Thickening Agents	
4.1.1	Guar gum	0.1 g
4.1.2	Locust bean gum	0.5 g singly or in combination in soy-based products only
4.1.3	Distarch phosphate	
4.1.4	Acetylated distarch phosphate	
4.1.5	Phosphated distarch phosphate	
4.1.6	Acetylated distarch adipate	2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only
4.1.7	Carrageenan	0.03 g singly or in combination in milk and soy based products only 0.1 g singly or in combination in hydrolyzed protein and/or amino acid based liquid products only
4.1.8	Pectins	1 g
4.2	Emulsifiers	
4.2.1	Lecithin	0.5 g
4.2.2	Mono- and Diglycerides	0.4 g
4.3	pH-Adjusting agents	
4.3.1	Sodium hydrogen carbonate	Limited by Good Manufacturing Practice within the limits for sodium in Section 3.2.6
4.3.2	Sodium carbonate	
4.3.3	Sodium citrate	
4.3.4	Potassium hydrogen carbonate	
4.3.5	Potassium carbonate	
4.3.6	Potassium citrate	
4.3.7	Sodium hydroxide	
4.3.8	Potassium hydroxide	
4.3.9	Calcium hydroxide	
4.3.10	L (+) Lactic acid	
4.3.11	L (+) Lactic acid producing cultures	
4.3.12	Citric acid	
4.4	Antioxidants	
4.4.1	Mixed tocopherols concentrate	3 mg singly or in combination
4.4.2	Alpha-Tocopherol	
4.4.3	L-Ascorbyl palmitate	5 mg singly or in combination, expressed as ascorbic acid (see Section 3.2.6)
4.4.4	L-Ascorbic acid and its Na, Ca salts	
4.5	Flavours	
4.5.1	Natural Fruit Extracts	GMP
4.5.2	Vanilla extract	GMP
4.5.3	Ethyl vanillin	5 mg
4.5.4	Vanillin	5 mg

4.6 Carry-over principle

Section 3 of the "Principle Relating to the Carry-Over of Food Additives into Foods" as set forth in Codex Alimentarius Volume 1, shall apply.

CODEX STANDARD FOR CANNED MANGOES (CODEX STAN 159-1987)**3. FOOD ADDITIVES**

		Maximum Level in the finished product
3.1	Colour	
	<i>beta</i> -carotene	100 mg/kg

3.2	Acidifying agent	
	Citric acid	Limited by GMP
3.3	Antioxidant	
	Ascorbic acid	200 mg/kg
3.4	Firming Agents	
3.4.1	Calcium chloride	350 mg/kg, calculated as Ca in the finished product
3.4.2	Pectins	Limited by GMP

CODEX STANDARD FOR MANGO CHUTNEY (CODEX STAN 160-1987)

3. FOOD ADDITIVES

		Maximum level in the finished product
3.1	Acidifying Agents	
3.1.1	Citric acid	To maintain the pH at a level not above 4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.
3.1.2	Acetic acid	
3.2	Preservatives	
3.2.1	Sodium metabisulphite	100 mg/kg singly or in any combination expressed as SO ₂ .
3.2.2	Potassium metabisulphite	
3.2.3	Sodium and potassium benzoates	250 mg/kg singly or in any combination expressed as the acid
3.2.4	Methyl, ethyl and propyl parahydroxy benzoates	
3.2.5	Sorbic acid	1000 mg/kg

CODEX STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN (CODEX STAN 163-1987)

4. FOOD ADDITIVES

No food additives are permitted in vital and devitalized wheat gluten and in solubilized wheat proteins.

CODEX STANDARD FOR QUICK FROZEN BLOCKS OF FISH FILLET, MINCED FISH FLESH AND MIXTURES OF FILLETS AND MINCED FISH FLESH (CODEX STAN 165-1989)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

	Additive	Maximum Level in the Final Product
	Moisture/Water Retention Agents	
339(i)	Monosodium orthophosphate	10 g/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)
340(i)	Monopotassium orthophosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(v)	Calcium, polyphosphates	
401	Sodium alginate	GMP
	Antioxidants	
300	Ascorbic acid	GMP
301	Sodium ascorbate	
303	Potassium ascorbate	
304	Ascorbyl palmitate	1 g/kg

In Minced Fish Flesh Only

	Acidity Regulator	
330	Citric acid	GMP
331	Sodium citrate	
332	Potassium citrate	
	Thickeners	
412	Guar gum	GMP
410	Carob bean (Locust bean) gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	

407a	Processed <i>Eucheuma</i> Seaweed (PES)
461	Methyl cellulose

CODEX STANDARD FOR QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS - BREADED OR IN BATTER (CODEX STAN 166-1989)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

For Fish Fillets and Minced Fish Flesh Only

	Additive	Maximum Level in the Final Product
Moisture/Water Retention Agents		
339(i)	Monosodium orthophosphate	10 g/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)
340(i)	Monopotassium orthophosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(iv)	Calcium, polyphosphates	
401	Sodium alginate	GMP
Antioxidants		
300	Ascorbic acid	GMP
301	Sodium ascorbate	
303	Potassium ascorbate	
304	Ascorbyl palmitate	1 g/kg

In Addition, for Minced Fish Flesh Only

Acidity Regulator		
330	Citric acid	GMP
331	Sodium citrate	
332	Potassium citrate	
Thickeners		
412	Guar gum	GMP
410	Carob bean (Locust bean) gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	
407a	Processed <i>Eucheuma</i> Seaweed (PES)	
461	Methyl cellulose	

Food Additives for Breaded or Batter Coatings

Leavening Agents		
341(i)	Monocalcium orthophosphate	1 g/kg expressed as P ₂ O ₅ , singly or in combination
341(ii)	Dicalcium orthophosphate	
541	Sodium aluminium phosphate, basic and acidic	
500	Sodium carbonates	GMP
501	Potassium carbonates	
503	Ammonium carbonates	
Flavour Enhancers		
621	Monosodium glutamate	GMP
622	Monopotassium glutamate	
Colours		
160b	Annatto extracts	20 mg/kg expressed as bixin
150a	Caramel I (plain)	GMP
160a(i)	Beta-carotene (Synthetic)	100 mg/kg singly or in combination
160e	Beta-apo-carotenal	
Thickeners		
412	Guar gum	GMP
410	Carob bean (Locust bean) gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	
407a	Processed <i>Euchema</i> Seaweed (PES)	

461	Methyl cellulose	
401	Sodium alginate	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methylcellulose	
465	Methylethylcellulose	
Emulsifiers		
471	Monoglycerides of fatty acids	GMP
322	Lecithins	
Modified Starches		
1401	Acid treated starches	
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	GMP
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1421	Starch acetate esterified with vinyl acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	

CODEX STANDARD FOR SALTED FISH AND DRIED SALTED FISH OF THE GADIDAE FAMILY OF FISHES (CODEX STAN 167-1989)

4. FOOD ADDITIVES

Only the use of following additives is permitted.

	Additives	Maximum Level in the Final Product
	Preservatives	
200	Sorbic acid	200 mg/kg, singly or in combination expressed as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	

CODEX STANDARD FOR WHOLE AND DECORTICATED PEARL MILLET GRAINS (CODEX STAN 169-1989)

(No Food Additive Provisions)

CODEX STANDARD FOR PEARL MILLET FLOUR (CODEX STAN 170-1989)

(No Food Additive Provisions)

CODEX STANDARD FOR CERTAIN PULSES (CODEX STAN 171-1989)

(No Food Additive Provisions)

CODEX STANDARD FOR SORGHUM GRAINS (CODEX STAN 172-1989)

(No Food Additive Provisions)

CODEX STANDARD FOR SORGHUM FLOUR (CODEX STAN 173-1989)

(No Food Additive Provisions)

CODEX GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP) (CODEX STAN 174-1989)**4. FOOD ADDITIVES**

During the course of manufacturing VPP the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

- Acidity Regulators
- Antifoam Agents
- Firming Agents
- Enzyme Preparations
- Extraction Solvents
- Antidusting Agents
- Flour Treatment Agents
- Viscosity Control Agents

CODEX GENERAL STANDARD FOR SOY PROTEIN PRODUCTS (CODEX STAN 175-1989)**4. FOOD ADDITIVES**

During the course of manufacturing SPP the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

- Acidity Regulators
- Antifoam Agents
- Firming Agents
- Enzyme Preparations
- Extraction Solvents
- Antidusting Agents
- Flour Treatment Agents
- Viscosity Control Agents

CODEX STANDARD FOR EDIBLE CASSAVA FLOUR (CODEX STAN 176-1989)

(No Food Additive Provisions)

CODEX STANDARD FOR GRATED DESICCATED COCONUT (CODEX STAN 177-1991)**4. FOOD ADDITIVES**

		Maximum Level in the Final Product
4.1	Sulphur dioxide	50 mg/kg

CODEX STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR (CODEX STAN 178-1991)

(No Food Additive Provisions)

CODEX STANDARD FOR FORMULA FOODS FOR USE IN WEIGHT CONTROL DIETS (CODEX STAN 181-1991)**4. FOOD ADDITIVES**

Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.

CODEX STANDARD FOR PINEAPPLES (CODEX STAN 182-1993)

(No Food Additive Provisions)

CODEX STANDARD FOR PAPAYA (CODEX STAN 183-1993)

(No Food Additive Provisions)

CODEX STANDARD FOR MANGOES (CODEX STAN 184-1993)*(No Food Additive Provisions)***CODEX STANDARD FOR NOPAL (CODEX STAN 185-1993)***(No Food Additive Provisions)***CODEX STANDARD FOR PRICKLY PEAR (CODEX STAN 186-1993)***(No Food Additive Provisions)***CODEX STANDARD FOR CARAMBOLA (CODEX STAN 187-1993)***(No Food Additive Provisions)***CODEX STANDARD FOR BABY CORN (CODEX STAN 188-1993)***(No Food Additive Provisions)***CODEX STANDARD FOR DRIED SHARK FINS (CODEX STAN 189-1993)****4. FOOD ADDITIVES**

No additives are permitted.

CODEX GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS (CODEX STAN 190-1995)**4. FOOD ADDITIVES**

	Additive	Maximum Level in the Final Product
	Moisture/Water Retention Agents	
339(i)	Monosodium orthophosphate	10 g/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)
340(i)	Monopotassium orthophosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(iv)	Calcium, polyphosphates	
401	Sodium alginate	GMP
	Antioxidants	
301	Sodium ascorbate	GMP
303	Potassium ascorbate	GMP

CODEX STANDARD FOR QUICK FROZEN RAW SQUID (CODEX STAN 191-1995)**4. FOOD ADDITIVES**

No food additives are permitted in these products.

CODEX STANDARD FOR LITCHI (CODEX STAN 196-1995)*(No Food Additive Provisions)***CODEX STANDARD FOR AVOCADO (CODEX STAN 197-1995)***(No Food Additive Provisions)*

CODEX STANDARD FOR RICE (CODEX STAN 198-1995)*(No Food Additive Provisions)***CODEX STANDARD FOR WHEAT AND DURUM WHEAT (CODEX STAN 199-1995)***(No Food Additive Provisions)***CODEX STANDARD FOR PEANUTS (CODEX STAN 200-1995)***(No Food Additive Provisions)***CODEX STANDARD FOR OATS (CODEX STAN 201-1995)***(No Food Additive Provisions)***CODEX STANDARD FOR COUSCOUS (CODEX STAN 202-1995)****4. FOOD ADDITIVES**

No food additives shall be added during the industrial processing of couscous.

CODEX STANDARD FOR FORMULA FOODS FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION (CODEX STAN 203-1995)**4. FOOD ADDITIVES**

Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Codex Committee on Food Additives and Contaminants.

CODEX STANDARD FOR MANGOSTEENS (CODEX STAN 204-1997)*(No Food Additive Provisions)***CODEX STANDARD FOR BANANAS (CODEX STAN 205-1997)***(No Food Additive Provisions)***CODEX STANDARD FOR MILK POWDERS AND CREAM POWDER (CODEX STAN 207-1999)****4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
	Stabilizers	
331	Sodium citrates	5 g/kg singly or in combination, expressed as anhydrous substances
332	Potassium citrates	
	Firming agents	
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
	Acidity Regulators	
339	Sodium phosphates	5 g/kg singly or in combination expressed as anhydrous substances
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
	Emulsifiers	
322	Lecithins (or phospholipids from natural sources)	Limited by GMP
471	Mono- and diglycerides of fatty acids	2.5 g/kg

Anticaking Agents		
170(i)	Calcium carbonate	10 g/kg singly or in combination
341(iii)	Tricalcium orthophosphate	
343(iii)	Trimagnesium orthophosphate	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
Antioxidants		
300	L-Ascorbic acid	0.5 g/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole (BHA)	0.01% m/m

CODEX GROUP STANDARD FOR CHEESES IN BRINE (CODEX STAN 208-1999)

4. FOOD ADDITIVES

Only those food additives listed may be used and only within the limits specified.

INS No	Name	Maximum Level
Acidity regulators		
270	Lactic acid (L-, D- and DL-)	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP

CODEX STANDARD FOR NAMED VEGETABLE OILS (CODEX-STAN 210-1999)

4. FOOD ADDITIVES

4.1 No food additives are permitted in virgin or cold pressed oils.

		Maximum Level
4.2	Flavours	
	Natural flavours and their identical synthetic equivalents, and other synthetic flavours, except those which are known to represent a toxic hazard.	
4.3	Antioxidants	
304	Ascorbyl palmitate	500 mg/kg individually or in combination
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	GMP
307	Alpha-tocopherol	GMP
308	Synthetic gamma-tocopherol	GMP
309	Synthetic delta-tocopherol	GMP
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
	Any combination of gallates, BHA and BHT and/or TBHQ	200 mg/kg but limits above not to be exceeded
389	Dilauryl thiodipropionate	200 mg/kg
4.4	Antioxidant synergists	
330	Citric acid	GMP
331	Sodium citrates	GMP
384	Isopropyl citrates	100 mg/kg individually or in combination
	Monoglyceride citrate	
4.5	Anti-foaming agents (oils for deepfrying)	
900a	Polydimethylsiloxane	10 mg/kg

CODEX STANDARD FOR NAMED ANIMAL FATS (CODEX STAN 211-1999)

4. FOOD ADDITIVES

		Maximum Level
4.1	Colours	
	The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or	

	inferiority or by making the product appear to be of greater than actual value:	
100	Curcumin or Turmeric	5 mg/kg (calculated as total curcumin)
160a	Beta-carotene	25 mg/kg
160b	Annatto extracts	10 mg/kg (calculated as total bixin or norbixin)
4.2	Antioxidants	
304	Ascorbyl palmitate	500 mg/kg individually or in combination
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	GMP
307	Alpha-tocopherol	GMP
308	Synthetic gamma-tocopherol	GMP
309	Synthetic delta-tocopherol	GMP
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
	Any combination of gallates, BHA and BHT and/or TBHQ	200 mg/kg but limits above not to be exceeded
4.3	Antioxidant synergists	
330	Citric acid	GMP
331	Sodium citrates	GMP
384	Isopropyl citrates	100 mg/kg individually or in combination
	Monoglyceride citrate	

CODEX STANDARD FOR SUGARS (CODEX STAN 212-1999)

2. FOOD ADDITIVES

Only those food additives listed below may be present. Wherever possible levels should be as low as technologically achievable.

2.1. SULPHUR DIOXIDE

The maximum permitted sulphur dioxide levels in the final product are set out below.

<u>Sugar</u>	<u>Maximum permitted level (mg/kg)</u>
White sugar	15
Powdered sugar	15
Dextrose anhydrous	15
Dextrose monohydrate	15
Powdered dextrose	15
Fructose	15
Soft white sugar	20
Soft brown sugar	20
Glucose syrup	20
Dried glucose syrup	20
Dried glucose syrup used to manufacture sugar confectionery	150
Glucose syrup used to manufacture sugar confectionery	400
Lactose	None
Plantation or mill white sugar	70
Raw cane sugar	20

2.2. ANTICAKING AGENTS

The following anticaking agents are permitted for use in powdered sugar and powdered dextrose to a maximum level of 1.5% m/m singly or in combination, provided that starch is not present:

- Calcium phosphate, tribasic
- Magnesium carbonate
- Silicon dioxide, amorphous (dehydrated silica gel)
- Calcium silicate
- Magnesium trisilicate
- Sodium aluminosilicate
- Calcium aluminosilicate

Powdered sugar and powdered dextrose may have up to 5% starch added if no anticaking agent is used.

CODEX STANDARD FOR LIMES (CODEX STAN 213-1999)

(No Food Additive Provisions)

CODEX STANDARD FOR PUMMELOS (CODEX STAN 214-1999)*(No Food Additive Provisions)***CODEX STANDARD FOR GUAVAS (CODEX STAN 215-1999)***(No Food Additive Provisions)***CODEX STANDARD FOR CHAYOTES (CODEX STAN 216-1999)***(No Food Additive Provisions)***CODEX STANDARD FOR MEXICAN LIMES (CODEX STAN 217-1999)***(No Food Additive Provisions)***CODEX STANDARD FOR GINGER (CODEX STAN 218-1999)***(No Food Additive Provisions)***CODEX STANDARD FOR GRAPEFRUITS (CODEX STAN 219-1999)***(No Food Additive Provisions)***CODEX STANDARD FOR LONGANS (CODEX STAN 220-1999)***(No Food Additive Provisions)***CODEX GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE (CODEX STAN 221-2001)****4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified. Additives not listed below but provided for in individual Codex standards for varieties of Unripened Cheeses may also be used in similar types of cheese within the limits specified within those standards.

INS No.	Name of food additive	Maximum Level
	Acids	
260	Acetic acid, glacial	Limited by GMP
270	Lactic acid (L-, D- and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Orthophosphoric acid	2 g/kg, expressed as P ₂ O ₅
507	Hydrochloric acid	Limited by GMP
	Acidity regulators	
170	Calcium carbonates	Limited by GMP
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP
	Stabilizers/thickeners	
	Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in section 3.2.	
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
333	Calcium citrates	
339	Sodium phosphates	3.5 g/kg, singly or in combination, expressed as P ₂ O ₅
340	Potassium Phosphates	
341	Calcium Phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	

541	Sodium aluminium phosphate	
400	Alginic acid	
401	Sodium alginate	Limited by GMP
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	5 g/kg
407	Carrageenan and its Na, K, NH ₄ salts (includes Furcelleran)	
410	Carob bean gum	Limited by GMP
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	
440	Pectins	
460	Cellulose	
466	Sodium carboxymethyl cellulose	
576	Sodium gluconate	
	<u>Modified starches as follows:</u>	
1400	Dextrins, roasted starch white and yellow	Limited by GMP
1401	Acid-treated starch	
1402	Alkaline treated starch	
1403	Bleached starched	
1404	Oxidized starch	
1405	Starches, enzyme-treated	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1421	Starch acetate esterified with vinyl acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
	Colours	
100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
140	Chlorophyll	Limited by GMP
141	Copper chlorophylls	15 mg/kg, singly or combined
160a(i)	β-Carotene (synthetic)	25 mg/kg
160a(ii)	Carotenes (natural extracts)	600 mg/kg
160b	Annatto extracts	
	- normal coloured	10 mg/kg (on bixin/norbixin basis)
	- orange coloured	25 mg/kg (on bixin/norbixin basis)
	- deep orange coloured	50 mg/kg (on bixin/norbixin basis)
160c	Paprika oleoresins	Limited by GMP
160e	β-apo-Carotenal	35 mg/kg
160f	β-apo-8'-Carotenoic acid, methyl or ethyl ester	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
	Preservatives	
200	Sorbic acid	1 g/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
	<u>For surface/rind treatment only:</u>	
235	Pimaricin (natamycin)	* 2 mg/dm ² of surface. Not present in a depth of 5 mm.
	Foaming agents (for whipped products only)	
290	Carbon dioxide	Limited by GMP

941	Nitrogen	Limited by GMP
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* Temporarily endorsed by 24th CAC (ALINORM 01/41, para. 107)

Sliced, cut, shredded and grated products only (surface treatment)

Anticaking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 g/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1g/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
235	Pimaricin (natamycin)	* 20mg/kg applied to the surface added during kneading and stretching process

* Temporarily endorsed by 24th CAC (ALINORM 01/41, para. 107)

CODEX STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH (CODEX STAN 222-2001)

4. FOOD ADDITIVES

	Additives	Maximum Level in the Final Product
	Sequestrants	
452	Polyphosphates	5g/kg expressed as P ₂ O ₅ , single or in combination
	Flavour enhancers	
621	Monosodium glutamate	Limited by GMP

CODEX STANDARD FOR KIMCHI (CODEX STAN 223-2001)

4 FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidity Regulators	
269	Acetic acid	Limited by GMP
270	Lactic acid	
330	Citric acid	
4.2	Flavour Enhancers	
621	Monosodium L-glutamate	Limited by GMP
627	Disodium 5'-guanylate	
631	Disodium 5'-inosinate	
4.3	Flavourings	
	Natural flavours and nature identical flavours.	Limited by GMP
4.4	Texturizers	
420	Sorbitol	Limited by GMP
4.5	Thickening and Stabilizing Agents	
407	Carrageenan (including furcellaran)	Limited by GMP
415	Xanthan gum	

CODEX STANDARD FOR TANNIA (CODEX STAN 224-2001)

(No Food Additive Provisions)

CODEX STANDARD FOR ASPARAGUS (CODEX STAN 225-2001)*(No Food Additive Provisions)***CODEX STANDARD FOR CAPE GOOSEBERRY (CODEX STAN 226-2001)***(No Food Additive Provisions)***CODEX GENERAL STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS) (CODEX STAN 227-2001)****3 ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.2 CHEMICAL AND RADIOLOGICAL QUALITY OF PACKAGED WATERS****3.2.2 Addition of minerals**

Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in *the Codex General Standard for Food Additives* (STAN 192-1995, Rev. 1-1997) and/or the *Codex General Principles for the Addition of Essential Nutrients to Foods* (CAC/GL 9-1987).

CODEX STANDARD FOR BOILED DRIED SALTED ANCHOVIES (CODEX STAN 236-2003)**4. FOOD ADDITIVES**

No food additives are permitted in these products.

CODEX STANDARD FOR PITAHAYAS (CODEX STAN 237-2003)*(No Food Additive Provisions)***CODEX STANDARD FOR SWEET CASSAVA (CODEX STAN 238-2003)***(No Food Additive Provisions)***CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM (CODEX STAN 240-2003)****4 FOOD ADDITIVES**

INS No.	Name of the Food Additive	Maximum Level
4.1	Bleaching Agents	
223	Sodium metabisulphite	30 mg/kg
224	Potassium metabisulphite	
4.2	Emulsifiers	
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides	Limited by GMP
473	Sucrose esters of fatty acid	1500 mg/kg
4.3	Preservatives	
211	Sodium benzoate	1000 mg/kg, only for pasteurized coconut milk
4.4	Stabilizers/Thickeners	
412	Guar gum	Limited by GMP
415	Xanthan gum	
418	Gellan gum	
466	Sodium carboxymethyl cellulose	

CODEX STANDARD FOR CANNED BAMBOO SHOOTS (CODEX STAN 241-2003)**4 FOOD ADDITIVES**

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidity Regulators	
260	Acetic acid	Limited by GMP
270	Lactic acid	
296	Malic acid	
330	Citric acid	
334	Tartaric acid	1300 mg/kg

CODEX STANDARD FOR CANNED STONE FRUITS (CODEX STAN 242-2003)**4. FOOD ADDITIVES**

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidifying Agents	
260	Acetic acid	Limited by GMP
270	Lactic acid	
296	Malic acid	
330	Citric acid	
334	Tartaric acid	
4.2	Antioxidants	
300	L-Ascorbic acid	Limited by GMP
4.3	Colours	
127	Erythrosine (for sweet cherries only)	200 mg/kg of the final product
129	Allura Red AC (for canned "Red" or "Purple" plums only)	
4.4	Flavourings	
	Natural and artificial flavours except those which reproduce the flavour of the respective stone fruit	Limited by GMP

CODEX STANDARD FOR FERMENTED MILKS (CODEX STAN 243-2003)**4 FOOD ADDITIVES**

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

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

Additive class	Fermented Milks		Fermented Milks Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Colours	-	X	-	X
Sweeteners	-	X	-	X
Emulsifiers	-	X	-	X
Flavour enhancers	-	X	-	X
Acids	-	X	X	X
Acidity regulators	-	X	X	X
Stabilizers	X ¹	X	X	X
Thickeners	X ¹	X	X	X
Preservatives	-	-	-	X
Packaging gases	-	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.

STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRAT (CODEX STAN 244-2004)**4. FOOD ADDITIVES**

Only the use of the following additives is permitted.

		Maximum Level in the Final Product
	Acidity regulators	
300	Ascorbic acid	GMP
330	Citric acid	GMP
	Antioxidants	
200-203	Sorbates	200 mg/kg (expressed as sorbic acid)
	Preservatives	
210-213	Benzoates	200 mg/kg (expressed as benzoic acid)

CODEX STANDARD FOR ORANGES (CODEX STAN 245-2004)

(No Food Additive Provisions)

CODEX STANDARD FOR RAMBUTAN (CODEX STAN 246-2005)

(No Food Additive Provisions)

CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS (CODEX STAN 247-2005)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard.

5. PROCESSING AIDS – Maximum Level of Use in line with Good Manufacturing Practices (GMP)

Function	Substance
Antifoaming Agent	Polydimethylsiloxane *1
	Adsorbent clays (bleaching, natural or activated earths)
	Adsorbent resins
	Activated carbon (only from plants)
	Bentonite
	Calcium hydroxide *2
	Cellulose
	Chitosan
	Colloidal silica
	Diatomaceous earth
	Gelatin (from skin collagen)
	Ion exchange resins (cation and anion)
	Isinglass * 3
	Kaolin
	Perlite
	Polyvinylpyrrolidone
	Potassium caseinate * 3
	Potassium tartrate *2
	Precipitated calcium carbonate *2
	Rice hulls
Silicasol	
Sodium caseinate *3	
Sulphur dioxide *2, *4	
Tannin	
Enzyme Preparations *5	Pectinases (for breakdown of pectin), Proteinases (for breakdown of proteins), Amylases (for breakdown of starch) and Cellulases (limited use to facilitate disruption of cell walls)
Packing gas * 6	Nitrogen
	Carbon dioxide

*1 10 mg/l is the maximum residue limit of the compound allowed in the final product.

*2 Only in grape juice.

*3 Use of these processing aids should take into account their allergenic potential. If there is any carry over of these processing aids into finished product, they are subject to ingredient declaration in accordance with Sections 4.2.1.4 and 4.2.4 of the of the General Standard for the Labelling of Prepackaged Foods.

*4 10 mg/l (as residual SO₂).

*5 Enzyme preparations may be used as processing aids provided these preparations do not result in a total liquefaction and do not substantially affect the cellulose content of the processed fruit.

*6 May also be used e.g., for preservation.

CODEX STANDARD FOR INSTANT NOODLES (CODEX STAN 249-2006)

4 FOOD ADDITIVES

The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the General Standard for Food Additives (GSFA), CODEX STAN 192-1995. However, until the food additive provisions for the food category 06.4.3 “Pre-cooked pastas and noodles and like products” in the GSFA is finalised, the following listed food additives will apply².

INS No.	Food Additive	Maximum Level
	Acidity regulators	
260	Acetic acid, glacial	GMP
262(i)	Sodium acetate	GMP
270	Lactic acid (L-, D-, and DL-)	GMP
296	Malic acid (DL-)	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
331(iii)	Trisodium citrate	GMP
334	Tartaric acid (L(+)-)	7500mg/kg
350(ii)	Sodium malate	GMP
365	Sodium fumarates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
501(i)	Potassium carbonate	GMP
516	Calcium sulphate	GMP
529	Calcium oxide	GMP
	Antioxidants	
300	Ascorbic acid (L-)	GMP
304	Ascorbyl palmitate	500 mg/kg Singly or in combination as ascorbyl stearate
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	200 mg/kg Singly or in combination
307	Alpha-tocopherol	
310	Propyl gallate	200 mg/kg Singly or in combination expressed as a fat or oil basis
319	Tertiary butylhydroquinone (TBHQ)	
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	
	Colours	
100(i)	Curcumin	500 mg/kg
101(i)	Riboflavin	200 mg/kg Singly or in combination as riboflavin
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	100 mg/kg
123	Amaranth	100 mg/kg
141(i)	Chlorophyll copper complex	100 mg/kg
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	100 mg/kg
143	Fast green FCF	290 mg/kg
150a	Caramel I-plain	GMP
150b	Caramel II-caustic sulphite process	50000 mg/kg
150c	Caramel III-ammonia process	50000 mg/kg
150d	Caramel IV-ammonia sulphite process	50000 mg/kg
160a(i)	Beta carotene (synthetic)	1200 mg/kg
160a(ii)	Carotenes, Vegetable	1000 mg/kg
160a(ii)	Beta-carotene (Blakeslea trispora)	1000 mg/kg
160e	Beta-apo-carotenal	200 mg/kg
160f	Beta- apo-8'-carotenic acid, methyl or ethyl ester	1000 mg/kg
162	Beet red	GMP
	Flavour Enhancers	
620	Glutamic acid (L(+)-)	GMP
621	Monosodium glutamate, L-	GMP
631	Disodium 5'-inosinate,	GMP
627	Disodium 5'-guanylate	GMP

² This sentence and the food additive list which follows will be removed from the standard once the GSFA on the food category 06.4.3. “Pre-cooked pastas and noodles and like products” is completed.

635	Disodium 5'-ribonucleotides	GMP
	Stabilizers	
170(i)	Calcium carbonate	GMP
406	Agar	GMP
459	Beta-cyclodextrin	1000 mg/kg
	Thickeners	
400	Alginic acid	GMP
401	Sodium Alginate	GMP
410	Carob Bean Gum	GMP
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	GMP
407a	Processed Eucheuma Seaweed	GMP
412	Guar gum	GMP
414	Gum Arabic (acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya Gum	GMP
417	Tara Gum	GMP
418	Gellan Gum	GMP
424	Curdlan	GMP
440	Pectins	GMP
466	Sodium carboxymethyl cellulose	GMP
508	Potassium chloride	GMP
1401	Acid treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxidized Starch	GMP
1405	Starches, enzyme-treated	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
	Humectants	
325	Sodium lactate	GMP
339(i)	Monosodium orthophosphate	2000 mg/kg Singly or in combination as phosphorus
339(ii)	Disodium orthophosphate	
339(iii)	Trisodium orthophosphate	
340(i)	Monopotassium orthophosphate	
340(ii)	Dipotassium orthophosphate	
340(iii)	Tripotassium orthophosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
420	Sorbitol and sorbitol syrup	GMP
1520	Propylene glycol	10000 mg/kg
	Emulsifiers	
322	Lecithin	GMP
405	Propylene glycol alginate	5000 mg/kg
430	Polyoxyethylene (8)stearate	5000 mg/kg (dry basis) Singly or in combination
431	Polyoxyethylene (40)stearate	
432	Polyoxyethylene (20)sorbitan monolaurate	5000 mg/kg Singly or in combination as total polyoxyethylene (20) sorbitan esters
433	Polyoxyethylene (20)sorbitan monooleate	
434	Polyoxyethylene (20)sorbitan monopalmitate	
435	Polyoxyethylene (20)sorbitan monostearate	

436	Polyoxyethylene (20)sorbitan tristearate	
471	Mono and di-glycerides of fatty acids	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
473	Sucrose esters of fatty acids	2000 mg/kg
475	Polyglycerol esters of fatty acids	2000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acids	500 mg/kg
477	Propylene glycol esters of fatty acids	5000 mg/kg (dry basis)
481(i)	Sodium stearoyl lactylate	5000 mg/kg
482(i)	Calcium stearoyl lactylate	5000 mg/kg
491	Sorbitan monostearate	5000 mg/kg (dry basis) Singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
495	Sorbitan monopalmitate	
Flour Treatment Agents		
220	Sulphur dioxide	20 mg/kg Singly or in combination as sulphur dioxide
221	Sodium sulphite	
222	Sodium hydrogen sulphite	
223	Sodium metabisulphite	
224	Potassium metabisulphite	
225	Potassium sulphite	
227	Calcium hydrogen sulphite	
228	Potassium bisulphite	
539	Sodium thiosulphate	
Preservatives		
200	Sorbic acid	2000 mg/kg Singly or in combination as Sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
Anticaking Agent		
900a	Polydimethylsiloxane	50 mg/kg

CODEX STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT (CODEX STAN 250-2006)

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

Only food additives listed below may be used and only within the limits specified.

INS No.	Name of Additive	Maximum Level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited by GMP
331(iii)	Trisodium Citrate	Limited by GMP
332(i)	Potassium Dihydrogen Citrate	Limited by GMP
332(ii)	Tripotassium Citrate	Limited by GMP
333	Calcium Citrate	Limited by GMP
508	Potassium Chloride	Limited by GMP
509	Calcium Chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
339(i)	Monosodium Orthophosphate	4400 mg/kg, singly or in combination as phosphorous
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 Polyphosphates	
452(v)	Ammonium Polyphosphates	
500(i)	Sodium Carbonate	Limited by GMP
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500(iii)	Sodium Sesquicarbonate	Limited by GMP
501(i)	Potassium Carbonates	Limited by GMP
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP
	Thickeners	
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcelleran)	Limited by GMP
407a	Processed Eucheuma Seaweed	Limited by GMP

CODEX STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM (CODEX STAN 251-2006)

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

Only those food additives listed below may be used and only within limits specified.

INS No.	Name of Additive	Maximum Level	
	Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited by GMP	
331(iii)	Trisodium Citrate	Limited by GMP	
332(i)	Potassium Dihydrogen Citrate	Limited by GMP	
332(ii)	Tripotassium Citrate	Limited by GMP	
508	Potassium Chloride	Limited by GMP	
509	Calcium Chloride	Limited by GMP	
	Acidity Regulators		
339(i)	Monosodium Orthophosphate	4400 mg/kg, singly or in combination as phosphorous	
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		
450(i)	Disodium Diphosphate		
450(ii)	Trisodium Diphosphate		
450(iii)	Tetrasodium Diphosphate,		
450(v)	Tetrapotassium Diphosphate		
450(vi)	Dicalcium Diphosphate		
450(vii)	Calcium Dihydrogen Diphosphate		
451(i)	Pentasodium Triphosphate		
451(ii)	Pentapotassium Triphosphate		
452(i)	Sodium Polyphosphate		
452(ii)	Potassium Polyphosphate		
452(iii)	Sodium Calcium Polyphosphate		
452(iv)	Calcium Polyphosphates		
452(v)	Ammonium Polyphosphates		
500(i)	Sodium Carbonate		Limited by GMP
500(ii)	Sodium Hydrogen Carbonate		Limited by GMP
500(iii)	Sodium Sesquicarbonate	Limited by GMP	
501(i)	Potassium Carbonates	Limited by GMP	
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP	
	Emulsifiers		
322	Lecithins	Limited by GMP	

471	Mono- and Diglycerides of Fatty Acids	Limited by GMP
	Anticaking Agents	
170(i)	Calcium Carbonate	Limited by GMP
504(i)	Magnesium Carbonate	Limited by GMP
530	Magnesium Oxide	Limited by GMP
551	Silicon Dioxide	Limited by GMP
552	Calcium Silicate	Limited by GMP
553(i)	Magnesium Silicate	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium Aluminosilicate	Limited by GMP
556	Calcium Aluminium Silicate	Limited by GMP
559	Aluminium Silicate	Limited by GMP
341(iii)	Tricalcium Orthophosphate	4400 mg/kg, singly or in combination as phosphorous
343(iii)	Trimagnesium Orthophosphate	
	Antioxidants	
300	Ascorbic Acid	500 mg/kg as ascorbic acid
301	Sodium Ascorbate	
304	Ascorbyl Palmitate	80 mg/kg, singly or in combination as ascorbyl stearate
305	Ascorbyl Stearate	
320	BHA	100 mg/kg singly or in combination. Expressed on fat or oil basis
321	BHT	
319	TBHQ	

CODEX STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT (CODEX STAN 252-2006)

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name of Additive	Maximum Level
	Emulsifiers	
322	Lecithins	Limited by GMP
	Stabilizers	
331(i)	Sodium Dihydrogen Citrate	Limited by GMP
331(iii)	Trisodium Citrate	Limited by GMP
332(i)	Potassium Dihydrogen Citrate	Limited by GMP
332(ii)	Tripotassium Citrate	Limited by GMP
333	Calcium Citrate	Limited by GMP
508	Potassium Chloride	Limited by GMP
509	Calcium Chloride	Limited by GMP
	Acidity Regulators	
170(i)	Calcium Carbonate	Limited by GMP
339(i)	Monosodium Orthophosphate	4400 mg/kg, singly or in combination as phosphorous
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 Polyphosphates	

452(v)	Ammonium Polyphosphates	
500(i)	Sodium Carbonate	Limited by GMP
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium Carbonates	Limited by GMP
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP
	Thickeners	
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcelleran)	Limited by GMP
407a	Processed Eucheuma Seaweed	Limited by GMP

CODEX STANDARD FOR DAIRY FAT SPREADS (CODEX STAN 253-2006)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use in dairy fat spreads:	
	<70% milk fat content*	≥ 70% milk fat content
Acids	X	X
Acidity regulators	X	X
Anticaking agents	-	-
Antifoaming agents	X	X
Antioxidants	X	X
Bleaching agents	-	-
Bulking agents	-	-
Carbonating agents	-	-
Colours	X	X
Colour retention agents	-	-
Emulsifiers	X	-
Firming agents	-	-
Flavour enhancers	X	-
Foaming agents	-	-
Gelling agents	-	-
Humectants	-	-
Preservatives	X	X
Propellants	X	X
Raising agents	-	-
Sequestrants	-	-
Stabilizers	X	-
Thickeners	X	-

* The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

INS No.	Name of Additive	Maximum Level
	Colours	
100(i)	Curcumin	5 mg/kg
160a(i)	beta-Carotene (Synthetic)	35 mg/kg, singly or in combination
160a(ii)	Beta-Carotene (Blakeslea triaspora)	
160e	beta-apo-Carotenal	
160f	beta-apo-8'-carotenoic acid, methyl or ethyl ester	
	Emulsifiers	
432	Polyoxyethylene (20) sorbitan monolaurate	10000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono and diglycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
473	Sucrose esters of fatty acids	10000 mg/kg, dairy fat spreads for baking purposes

		only.
474	Sucroglycerides	10000 mg/kg, dairy fat spreads for baking purposes only.
475	Polyglycerol esters of fatty acids	5000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4000 mg/kg
481(i)	Sodium stearoyl lactylate	10000 mg/kg, singly or in combination
482(i)	Calcium stearoyl lactylate	
491	Sorbitan monostearate	10000 mg/kg, singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
	Preservatives	
200	Sorbic acid	2000 mg/kg, singly or in combination (as sorbic acid) for fat contents < 59% and 1000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
201	Sodium Sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
	Stabilizers/thickeners	
340 (i)	Monopotassium orthophosphate	880 mg/kg, singly or in combination, as phosphorous
340 (ii)	Dipotassium orthophosphate	
340 (iii)	Tripotassium orthophosphate	
341 (i)	Monocalcium orthophosphate	
341 (ii)	Dicalcium orthophosphate	
341 (iii)	Tricalcium orthophosphate	
450 (i)	Disodium diposphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
406	Agar	Limited by GMP
405	Propylene glycol alginate	3000 mg/kg
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcelleran)	Limited by GMP
407a	Processed eucheama seaweed	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic	Limited by GMP
415	Xanthan gum	Limited by GMP
418	Gellan gum	Limited by GMP
422	Glycerol	Limited by GMP
440	Pectins	Limited by GMP
460 (i)	Microcrystalline Cellulose	Limited by GMP
460 (ii)	Powdered Cellulose	Limited by GMP
461	Methyl cellulose	Limited by GMP
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl ethyl cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose	Limited by GMP
500 (i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500 (iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrin, roasted starch white and yellow	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate esterified with Sodium trimetaphosphate; esterified with phosphorous oxychloride	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate esterified with acetic anhydride	Limited by GMP

1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
329	Magnesium lactate	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid (L(+))	5000 mg/kg, singly or in combination as tartaric acid
335 (i)	Monosodium tartrate	
335 (ii)	Disodium tartrate	
336 (i)	Monopotassium tartrate	
336 (ii)	Dipotassium tartrate	
337	Potassium sodium tartrate	880 mg/kg, singly or in combination as phosphorous
339 (i)	Monosodium orthophosphate	
339 (ii)	Disodium orthophosphate	
339 (iii)	Trisodium orthophosphate	
338	Orthophosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palmitate	500 mg/kg, as ascorbyl stearate
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	500 mg/kg
307	alpha-Tocopherol	
310	Propyl gallate	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
320	Butylated hydroxyanisole	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
321	Butylated hydroxytoluene	75 mg/kg, singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
Anti-foaming agents		
900 a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only.
Flavour enhancers		
627	Disodium 5'-Guanylate	Limited by GMP
628	Dipotassium 5'-Guanylate	Limited by GMP

CODEX STANDARD FOR CERTAIN CANNED CITRUS FRUITS (CODEX STAN 254-2007)

4. FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidity Regulators	
	All Acidity Regulators in Table 3 and in Food Category 04.1.2.4 of the Codex General Standard for Food Additives (CODEX STAN 192-1995)	For Mandarin Oranges, Sweet Orange varieties and Pummelos: At the maximum levels established by the GSFA
330	Citric Acid	GMP (Grape Fruits)
4.2	Firming Agents	
327	Calcium Lactate	GMP
509	Calcium Chloride	

CODEX STANDARD FOR TABLE GRAPES (CODEX STAN 255-2007)*(No Food Additive Provisions)***CODEX STANDARD FOR FAT SPREADS AND BLENDED SPREADS (CODEX STAN 256-2007)****4. FOOD ADDITIVES**

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

Additive Functional Classes

- a. Acidity regulators
- b. Antifoaming agents
- c. Antioxidants
- d. Colours
- e. Emulsifiers
- f. Flavour enhancers
- g. Packing gases
- h. Preservatives
- i. Stabilizers
- j. Thickeners

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packing gases, preservatives, stabilizers and thickeners used in accordance with Table 3 of the Codex General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

INS No.	Additive	Maximum Level
4.1	Acidity Regulators	
262(ii)	Sodium Diacetate	1,000 mg/kg
334; 335(i), 335(ii); 336(i), 336(ii); 337	Tartrates	100 mg/kg (as tartaric acid)
338; 339(i), 339(ii), 339(iii); 340(i), 340(ii), 340(iii); 341(i), 341(ii), 341(iii); 342(i), 342(ii); 343(i), 343(ii), 343(iii); 450(i), 450(ii), 450(iii), 450(v), 450(vi); 450(vii), 451(i), 451(ii); 452(i), 452(ii), 452(iii), 452(iv), 452(v); 542	Phosphates	1,000 mg/kg (as Phosphorus)
4.2	Antifoaming Agents	
900a	Polydimethylsiloxane	10 mg/kg (frying purposes, only)
4.3	Antioxidants	
304, 305	Ascorbyl Esters	500 mg/kg (as ascorbyl stearate)
320	Butylated Hydroxyanisole	200 mg/kg (fat or oil basis) singly or in combination
321	Butylated Hydroxytoluene	
310	Propyl Gallate	
319	Tertiary-Butylhydroquinone	
388, 389	Thiodipropionates	200 mg/kg (as thiodipropionic acid)
307	Tocopherols	500 mg/kg
385, 386	EDTAs	100 mg/kg (as anhydrous calcium disodium EDTA)
384	Isopropyl Citrates	100 mg/kg
4.4	Colours	
120	Carmines	500 mg/kg
150b	Caramel Colour Class II	500 mg/kg
150c	Caramel Colour Class III	500 mg/kg
150d	Caramel Colour Class IV	500 mg/kg
160a(ii)	Carotenes, beta (Vegetable)	1000 mg/kg
100(i)	Curcumin	10 mg/kg
160a(i)	Beta-carotene (synthetic)	35 mg/kg singly or in combination
160e	Beta-Apo-8'-Carotenal	
160f	Beta-Apo-8'-Carotenoic Acid, methyl or ethyl ester	
101(i), 101(ii)	Riboflavins	300 mg/kg
4.5	Emulsifiers	
472e	Diacyltartaric and Fatty Acid Esters of Glycerol	10,000 mg/kg

475	Polyglycerol Esters of Fatty Acids	5,000 mg/kg
476	Polyglycerol Esters of Interesterified Ricinoleic Acid	4,000 mg/kg
432, 433, 434, 435, 436	Polysorbates	10,000 mg/kg (singly or in combination)
477	Propylene Glycol Esters of Fatty Acids	20,000 mg/kg
491, 492, 493, 494, 495	Sorbitan Esters of Fatty Acids	10,000 mg/kg (singly or in combination)
481(i), 482(i)	Stearoyl-2-Lactylates	10,000 mg/kg (singly or in combination)
484	Stearyl Citrate	100 mg/kg (fat or oil basis)
474	Sucroglycerides	10,000 mg/kg
473	Sucrose Esters of Fatty Acids	10,000 mg/kg
479	Thermally oxidized soya bean oil interacted with mono and diglycerides of fatty acids)	5,000 mg/kg (in fat emulsions for frying or baking purpose, only).
4.6	Flavours	
	Natural flavouring substances and artificial flavouring substances.	
4.7	Preservatives	
210, 211, 212, 213	Benzoates	1,000 mg/kg (singly or in combination (as benzoic acid))
200, 201, 202, 203	Sorbates	2,000 mg/kg (singly or in combination (as sorbic acid))
4.8	Stabilizers and Thickeners	
405	Propylene Glycol Alginate	3,000 mg/kg

REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA (CODEX STAN 257-R-2007)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Food Additive	Maximum Level
4.1	Acidity Regulators	
330	Citric acid	GMP
4.2	Anticaking Agents	
500(i)	Sodium carbonate	GMP
4.3	Stabilizers	
501(i)	Potassium carbonate	GMP

REGIONAL STANDARD FOR CANNED FOUL MEDAMES (CODEX STAN 258-R-2007)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Food Additive	Maximum Level
4.1	Acidity Regulators	
330	Citric acid	GMP
	Antioxidant, Preservative	
385, 386	EDTAs	365 mg/kg (singly or in combination) (as anhydrous calcium disodium EDTA)

REGIONAL STANDARD FOR TEHENA (CODEX STAN 259-R-2007)

(No Food Additive Provisions)

CODEX STANDARD FOR PICKLED FRUITS AND VEGETABLES (CODEX STAN 260-2007)

4. FOOD ADDITIVES

INS No.	Name of the Food Additive	Maximum Level
4.1	Acidity Regulators	
260	Acetic Acid, Glacial	GMP
262(i)	Sodium Acetate	
270	Lactic Acid (L-, D-, and DL-)	
296	Malic Acid (D-, L-)	
330	Citric Acid	

4.2	Antifoaming Agents	
900(a)	Polydimethylsiloxane	10 mg/kg
4.3	Antioxidants	
300	Ascorbic Acid	GMP
4.4	Colours	
101(i), (ii)	Riboflavins	500 mg/kg
140	Chlorophylls	GMP
141(i), (ii)	Chlorophyll, Copper Complexes	100 mg/kg
150(d)	Caramel Colour, Class IV	500 mg/kg
160(ai), (aii), (aiii), (e), (f)	Carotenoids	500 mg/kg
162	Beet Red	GMP
163(ii)	Grape Skin Extract	500 mg/kg
4.5	Firming Agents	
327	Calcium Lactate	GMP
509	Calcium Chloride	
4.6	Flavour Enhancers	
621	Monosodium Glutamate	GMP
4.7	Preservatives	
200-203	Sorbates	1000 mg/kg as sorbic acid
210-213	Benzoates	1000 mg/kg as benzoic acid
220-225, 227, 228, 539	Sulphites	100 mg/kg as residual SO ₂
4.8	Sequestrants	
385, 386	EDTAs	250 mg/kg as anhydrous calcium disodium EDTA
451(i)	Pentasodium Triphosphate	2200 mg/kg as phosphorus
452(i)	Sodium polyphosphate	
4.9	Sweeteners	
950	Acesulfame Potassium	200 mg/kg
951	Aspartame	200 mg/kg
954	Saccharin	160 mg/kg
955	Sucralose	150 mg/kg

CODEX STANDARD FOR MOZZARELLA (CODEX STAN 262-2007)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X ¹	-	X ¹	-
Bleaching agents:	-	-	-	-
Acids:	X	-	X	-
Acidity regulators:	X	-	X	-
Stabilizers:	X	-	X	-
Thickeners:	X	-	X	-
Emulsifiers:	-	-	-	-
Antioxidants:	-	-	-	-
Preservatives:	X	X	X	
Foaming agents:	-	-	-	-
Anti-caking agents:	-	X ²	-	

- ¹) Only to obtain the colour characteristics, as described in Section 2
²) For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
	Preservatives	
200	Sorbic acid	

201	Sodium sorbate	1000 mg/kg singly or in combination as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	Not exceeding 2 mg/dm ² and not present in a depth of 5 mm
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
	Acidity Regulators	
170(i)	Calcium carbonate	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
350(i)	Sodium hydrogen malate	Limited by GMP
350(ii)	Sodium malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
	Acids	
260	Acetic acid	Limited by GMP
270	Lactic acid (L-, D- and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Orthophosphoric acid	880 mg/kg as phosphorus
507	Hydrochloric acid	Limited by GMP
	Stabilizers	
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Monosodium orthophosphate	4400 mg/kg, singly or in combination, expressed as phosphorus
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	
342(i)	Monoammonium orthophosphate	
342(ii)	Diammonium orthophosphate	
343(ii)	Dimagnesium orthophosphate	
343(iii)	Trimagnesium orthophosphate	
450(i)	Disodium diphosphate	
450(ii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	

452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
406	Agar	Limited by GMP
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (includes furcelleran)	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose	Limited by GMP
Colours		
140	Chlorophyll	Limited by GMP
141(i)	Chlorophyll copper complexes	5 mg/kg singly or in combination
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	
171	Titanium dioxide	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

CODEX STANDARD FOR CHEDDAR (CODEX STAN 263-1966)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
101(i)	Riboflavin	300 mg/kg
140	Chlorophyll	Limited by GMP
160a(i)	beta-Carotene (synthetic)	35 mg/kg Singly or in combination
160a(iii)	beta-Carotene (<i>Blakeslea trispora</i>)	
160e	beta-apo-8'-Carotenal	

160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	beta-Carotenes, vegetable	600 mg/kg
	Preservatives	
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	37 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
	Acidity Regulators	
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
	Anticaking Agents	
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg Singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR DANBO (CODEX STAN 264-1966)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
	Colours	
101(i)	Riboflavin	300 mg/kg
140	Chlorophyll	Limited by GMP
160a(i)	beta-carotene (synthetic)	

160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	35 mg/kg singly or in combination
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	600 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	37 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR EDAM (CODEX STAN 265-1966)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-carotene (synthetic)	

160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	35 mg/kg singly or in combination
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	600 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR GOUDA (CODEX STAN 266-1966)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹ Only to obtain the colour characteristics, as described in Section 2

² For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-carotene (synthetic)	

160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	35 mg/kg singly or in combination
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	600 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR HAVARTI (CODEX STAN 267-1966)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹ Only to obtain the colour characteristics, as described in Section 2

² For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-carotene (synthetic)	35 mg/kg singly or in combination
160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR SAMSØ (CODEX STAN 268-1966)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹ Only to obtain the colour characteristics, as described in Section 2

² For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-carotene (synthetic)	35 mg/kg singly or in combination
160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR EMMENTAL (CODEX STAN 269-1967)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
THICKENERS:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹ Only to obtain the colour characteristics, as described in Section 2

² For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-carotene (synthetic)	35 mg/kg singly or in combination
160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR TILSITER (CODEX STAN 270-1968)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹ Only to obtain the colour characteristics, as described in Section 2

² For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-carotene (synthetic)	

160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	35 mg/kg singly or in combination
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	600 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR SAINT-PAULIN (CODEX STAN 271-1968)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹ Only to obtain the colour characteristics, as described in Section 2

² For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
	Colours	
160a(i)	beta-carotene (synthetic)	

160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	35 mg/kg singly or in combination
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	600 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR PROVOLONE (CODEX STAN 272-1968)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹ Only to obtain the colour characteristics, as described in Section 2

² For the surface of sliced, cut, shredded or grated cheese, only

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

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

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-carotene (synthetic)	35 mg/kg
160a(iii)	beta-carotene (<i>Blakeslea triaspora</i>)	

160e	beta-apo-8'-Carotenal	singly or in combination
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	Carotenes, vegetable	600 mg/kg
171	Titanium dioxide	Limited by GMP
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	
201	Sodium sorbate	1000 mg/kg based on sorbic acid.
202	Potassium sorbate	Surface Treatment only *
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
239	Hexamethylene tetramine	25 mg/kg Expressed as formaldehyde
251	Sodium nitrate	35 mg/kg, Singly or in combination
252	Potassium nitrate	(expressed as nitrate ion)
280	Propionic acid	3000 mg/kg
281	Sodium propionate	Surface Treatment only *
282	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553(i)	Magnesium silicate	10000 mg/kg
553(iii)	Talc	singly or in combination
554	Sodium aluminosilicate	Silicates calculated as silicon dioxide
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (CODEX STAN A-6-1978)

CODEX STANDARD FOR COTTAGE CHEESE (CODEX STAN 273-1968)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass ²	Surface/rind treatment
Colours:	-	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ¹	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹ Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

² Cheese mass includes creaming mixture

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

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

INS No.	Name of Additive	Maximum Level
	Preservatives	
200	Sorbic acid	1000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
	Acidity Regulators	
170(i)	Calcium carbonate	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
350(i)	Sodium hydrogen malate	Limited by GMP
350(ii)	Sodium malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
	Acids	
260	Acetic acid	Limited by GMP
270	Lactic acid (L-, D- and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Orthophosphoric acid	880 mg/kg as phosphorus
507	Hydrochloric acid	Limited by GMP
	Stabilizers	
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Monosodium orthophosphate	1300 mg/kg, singly or in combination, expressed as phosphorus
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	
342(i)	Monoammonium orthophosphate	
342(ii)	Diammonium orthophosphate	
343(ii)	Dimagnesium orthophosphate	
343(iii)	Trimagnesium orthophosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	

452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginate	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (includes Furcelleran)	Limited by GMP
407a	Processed Euchema seaweed PES	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose	Limited by GMP
	Stabilizers (Modified Starches)	
1400	Dextrins, roasted Starch	Limited by GMP
1401	Acid-treated Starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP

CODEX STANDARD FOR COULOMMIERS (CODEX STAN 274-1969)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

- ¹ Only to obtain the colour characteristics, as described in Section 2
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
	Colours	
160a(i)	beta-Carotene (Synthetic)	35 mg/kg singly or in combination
160a(iii)	beta Carotene (<i>Blakeslea trispora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl esters	
160a(ii)	Carotenes, vegetable	
	Acidity Regulators	600 mg/kg
575	Glucono delta-lactone	Limited by GMP

CODEX STANDARD FOR CREAM CHEESE (CODEX STAN 275-1973)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ²	-
Thickeners:	X ²	-
Emulsifiers:	X	-
Antioxidants:	X	-
Preservatives:	X ²	-
Foaming agents:	X ³	-
Anti-caking agents:	-	-

¹ Only to obtain the colour characteristics, as described in Section 2

² Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

³ For whipped products, only

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

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

INS No.	Name of Additive	Maximum Level
	Preservatives	
200	Sorbic acid	1000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
280	Propionic acid	12.5 mg/kg
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
	Acidity Regulators	
170(i)	Calcium carbonate	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
350(i)	Sodium hydrogen malate	Limited by GMP
350(ii)	Sodium malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP

352(ii)	Calcium malate	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
	Acids	
260	Acetic acid	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Orthophosphoric acid	880 mg/kg as phosphorus
507	Hydrochloric acid	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
334	Tartaric acid (L(+)-)	
335(i)	Monosodium tartrate	1500 mg/kg
335(ii)	Disodium tartrate	singly or in combination
336(i)	Monopotassium tartrate	as tartaric acid
336(ii)	Dipotassium tartrate	
337	Potassium sodium tartrate	
	Stabilizers	
339(i)	Monosodium orthophosphate	
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	
342(i)	Monoammonium orthophosphate	
342(ii)	Diammonium orthophosphate	
343(ii)	Dimagnesium orthophosphate	4400 mg/kg
343(iii)	Trimagnesium orthophosphate	singly or in combination,
450(i)	Disodium diphosphate	expressed as phosphorus
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (includes Furcelleran)	Limited by GMP
407a	Processed Euchema seaweed PES	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP

417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP
466	Sodium carboxymethyl cellulose	Limited by GMP
Stabilizers (Modified Starches)		
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
470(i)	Salt of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Limited by GMP
470(ii)	Salt of oleic acid with calcium, potassium and sodium	Limited by GMP
471	Mono- and di-Glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of Glycerol	Limited by GMP
472b	Lactic and fatty acid esters of Glycerol	Limited by GMP
472c	Citric and fatty acid esters of Glycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
Antioxidants		
300	Ascorbic acid	Limited by GMP
301	Sodium ascorbate	Limited by GMP
302	Calcium ascorbate	Limited by GMP
304	Ascorbyl palmitate	500 mg/kg
305	Ascorbyl stearate	singly or in combination as ascorbyl stearate
307b	Mixed tocopherols concentrate	200 mg/kg
307c	dl-alpha-Tocopherol	singly or in combination
Colours		
160a(i)	beta-Carotene (synthetic)	35 mg/kg singly or in combination
160a(iii)	beta-Carotene (<i>Blakeslea trispora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	
160a(ii)	beta-Carotenes, vegetable	600 mg/kg
171	Titanium dioxide	Limited by GMP
Foaming Agent		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP

CODEX STANDARD FOR CAMEMBERT (CODEX STAN 276-1973)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-

Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

- ¹ Only to obtain the colour characteristics, as described in Section 2
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-Carotene (Synthetic)	35 mg/kg singly or in combination
160a(iii)	beta Carotene (<i>Blakeslea trispora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl esters	
160a(ii)	Carotenes, vegetable	600 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

CODEX STANDARD FOR BRIE (CODEX STAN 277-1973)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

- ¹ Only to obtain the colour characteristics, as described in Section 2
X = The use of additives belonging to the class is technologically justified
- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	beta-Carotene (Synthetic)	35 mg/kg singly or in combination
160a(iii)	beta Carotene (<i>Blakeslea trispora</i>)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl esters	
160a(ii)	Carotenes, vegetable	600 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

CODEX INTERNATIONAL STANDARD FOR EXTRA HARD GRATING CHEESE (CODEX STAN 278-1978)

(No Food Additive Provisions)