



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

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

BACKGROUND

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

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

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

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

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

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

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

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

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

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

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

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

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

Acceptable².

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

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

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

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

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

- the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical nutritional or other technical effect in food;
- the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technological effect in the food itself, is reduced to the extent reasonably possible;
- the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

³ Procedural Manual of the Codex Alimentarius Commission (Definitions)

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

The Committee **is invited** to consider for endorsement the food additive provisions included in the draft and proposed draft standards from:

- (a) The 25th Session of the Codex Committee on Processed Fruits and Vegetables (CCPFV)
- Proposed draft Codex Standard for Desiccated Coconut (revision of CODEX STAN 177-1991) (*at Step 5/8 of the Procedure*)⁴;
 - Proposed draft Annex on Certain Mushrooms (revision of CODEX STAN 55-1981) for inclusion in the *Codex Standard for Certain Canned Vegetables* (CODEX STAN 297-2009)⁵;
 - Proposed draft Annex on Certain Mushrooms (revision of CODEX STAN 55-1981) for inclusion in the *Codex Standard for Certain Canned Vegetables* (CODEX STAN 297-2009)⁶.
- (b) The 17th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA)
- Draft Regional Standard for Edible Sago Flour (*at Step 8 of the Procedure*)⁷;
 - Proposed Draft Regional Standard for Chili Sauce (*at Step 5/8 of the Procedure*)⁸

COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

Proposed draft Codex Standard for Desiccated Coconut (revision of CODEX STAN 177-1991)

The 25th CCPFV agreed to include a reference to Tables 1 and 2 of the GSFA subject to the following considerations:

Taking into account the procedures as outlined in the section on “Relations between commodity committees and general subject committees” in the Procedural Manual, the Committee agreed to use the general reference to the GSFA for preservatives and to request CCFA to limit the preservatives for use in desiccated coconut to sulfites and to amend the maximum level to 200 mg/kg for desiccated coconut, noting that the maximum level for Food Category 04.1.2.2 – Dried Fruits was 1000 mg/kg, while maintaining the level of 50 mg/kg as indicated in footnote 135 of the GSFA for reduced oil desiccated coconut only. In addition, it was agreed to limit the allowable additives listed in Table 3 of the GSFA to the antioxidant, citric acid.

It was agreed to provide the following justification to the CCFA for the decisions taken:

- The use of benzoates (INS 210-213) and hydroxybenzoates, para- (INS 214, 218) as a preservative may not be effective due to the pH of the product and may also result in “off flavours.” As such, the justification for use of benzoates (INS 210-213) and hydroxybenzoates, para- (INS 214, 218) in desiccated coconut is questioned.
- The use of ascorbyl esters (INS 304, 305) does not have an advantage in desiccated coconut and its function as an antioxidant can be achieved by using sulfites.
- The maximum level of 200 mg/kg for sulfites as preservative and antioxidant is justified for “desiccated coconut” due to the high oil content (more than 60 %) of this product. The current level of 50 mg/kg is sufficient for the “reduced oil desiccated coconut”.
- The use of citric acid is justified as antioxidant.⁹

Further details on the discussion of provisions in sections 4.1 and 4.2 can be found in the report of the 25th CCPFV (2010) REP11/PFV, paras. 28-40.

⁴ REP11/PFV Appendix III

⁵ REP11/PFV Appendix IV

⁶ REP11/PFV Appendix IV

⁷ REP11/ASIA Appendix II

⁸ REP11/ASIA Appendix III

⁹ REP11/PFV paras.36 and 37

4. FOOD ADDITIVES

4.1 Antioxidants and preservatives used in accordance with Tables 1 and 2 of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995) for Food Category 04.1.2.2 – Dried Fruits are acceptable for use in foods conforming to this Standard.

4.2 The antioxidant listed below is also permitted for use, under the conditions of good manufacturing practices, in the products covered by this Standard.

INS No.	Name of Food Additive	Maximum Level	ADI (mg/kg bw)	Note
330	Citric acid	GMP	Group ADI “not limited” for citric acid and its calcium, potassium, sodium and ammonium salts (17 th JECFA, 1973)	Note 1: INS 330 is included in Table 3 of the GSFA.

The Committee is invited to consider the following options:

Option 1:

To agree to the proposal of CCPFV to amend the provisions for antioxidants and preservatives in Tables 1 and 2 for Food Category 04.1.2.2 – Dried Fruits, by (i) inserting a note to ensure that only sulfites can be used as preservatives and antioxidants in the products covered by the Standard; and (ii) amending Note 135 to limit the use of sulfites to 200 mg/kg for desiccated coconut and 50 mg/kg for low reduced oil desiccated coconut.

Option 2:

To retain the food additive listing in the Standard as follows:

4.1 Antioxidants and preservatives

INS No.	Name of the Food Additive	Maximum Level
220	Sulfur dioxide	<i>For desiccated coconut:</i> 200 mg/kg expressed as residual SO ₂ in the final product (singly or in combination)
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	
227	Calcium hydrogen sulfite	<i>For reduced oil desiccated coconut</i> 50 mg/kg expressed as residual SO ₂ in the final product (singly or in combination)
228	Potassium bisulfite	
539	Sodium thiosulfate	

4.2 The antioxidant listed below is also permitted for use, under the conditions of good manufacturing practices, in the products covered by this Standard.

INS No.	Name of Food Additive	Maximum Level
330	Citric acid	GMP

Proposed draft Annex on Certain Mushrooms (revision of CODEX STAN 55-1981) for inclusion in the Codex Standard for Certain Canned Vegetables (CODEX STAN 297-2009)

3. FOOD ADDITIVES

3.1 Thickeners, emulsifiers and stabilizers used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only.

3.2 Only the colour listed below is permitted for use in canned mushroom in sauce.

INS No.	Name of the Food Additive	Maximum Level	ADI (mg/kg bw)	Note
150d	Caramel colours (Caramel IV-Sulfite Ammonia Process)	50,000 mg/kg	ADI of 0-200 (0-150 mg/kg bw on solids basis) (29 th JECFA, 1985)	<p>Note 1: Name of food additive corresponding to INS 150d is caramel IV – sulfite ammonia process.</p> <p>Note 2: The GSFA includes a provision for INS 150d of 50 000 mg/kg in food category 4.2.2¹⁰.</p> <p>Note 3: INS 150d caramel IV – sulfite ammonia process was endorsed by the 41st CCFA (2009) at 50,000 mg/kg for use in canned vegetables covered by the <i>Standard for Certain Canned Vegetables</i> (CODEX STAN 297-2009) (ALINORM 09/32/12, paras. 46-47).</p> <p>Note 4: <u>The 25th CCPFV agreed that INS 150d is the only colour that can be used in canned mushroom in sauce.</u></p> <p>Further details on the discussion of this provision, see report of the 25th CCPFV REP11/PFV, paras. 78-81.</p>

3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in the products covered by this Annex.

INS No.	Name of the Food Additive	Maximum Level	ADI (mg/kg bw)	Note
621	Monosodium glutamate	GMP	Group ADI “not specified” for glutamic acid and its ammonium, calcium, potassium, magnesium and sodium salts (31 st JECFA, 1987)	<p>Note 1: INS 621 is included in Table 3 of the GSFA.</p> <p>Note 2: INS 621 monosodium glutamate at GMP level is included in the <i>Standard for Canned Mushrooms</i> (CODEX STAN 55-1981). <u>The revised version has retained the same provision.</u></p> <p>Further details on the discussion of this provision, see report of the 25th CCPFV REP11/PFV, paras. 75-77.</p>

¹⁰ Food category 4.2.2 “Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), seaweeds and nuts and seeds”.

Proposed Draft Codex Standard for Canned Bamboo Shoots (revision of CODEX STAN 241-2003)**4 FOOD ADDITIVES****4.1 ACIDITY REGULATORS**

Acidity regulators used in accordance with Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard. In addition:

INS No.	Name of the Food Additive	Maximum Level	ADI (mg/kg bw)	Note
334	Tartaric acid	1,300 mg/kg	ADI 0-30 (21 st JECFA, 1977)	<p>Note 1: Name of food additive corresponding to INS 334 is L(+)-tartaric acid.</p> <p>Note 2: Currently the GSFA does not contain provisions for TARTRATES in related food categories.</p> <p>Note 3: The 33rd CCFA (2001) endorsed food additive provisions for canned bamboo shoots as currently stated in the <i>Standard for Canned Bamboo Shoots</i> (CODEX STAN 241-2003) including INS 334 tartaric acid at <u>1,300 mg/kg</u> (ALINORM 01/12 A, para. 42). <u>The remaining acidity regulators endorsed at GMP level by the 33rd CCFA have been superseded in the revised version by a general reference to Table 3 of the GSFA.</u></p> <p>See also the report of the 25th CCPFV REP11/PFV, para. 89.</p>

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)**Draft Regional Standard for Edible Sago Flour****3. FOOD ADDITIVES**

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

Proposed Draft Regional Standard for Chili Sauce**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 limits, specified.

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

4.2 ACIDITY REGULATORS

INS No.	Name of the Food Additive	Maximum Level	ADI (mg/kg bw)	Note
334	Tartaric acid	5 000 mg/kg	ADI 0-30 (21 st JECFA, 1977)	Note 1: Name of food additive corresponding to INS 334 is L(+)-tartaric acid. Note 2: Currently the GSFA does not contain provisions for TARTRATES in food category 12.6.2 ¹¹ and parent food categories.
452(i)	Sodium polyphosphate ^{note33}	1 000 mg/kg	Group MTDI 70 mg/kg bw, as phosphorus from all food sources (26 th JECFA, 1982)	Note 1: Currently the GSFA does not contain provisions for PHOSPHATES in food category 12.6.2 ¹⁰ and parent food categories

Note 33: As phosphorus.

4.3 ANTIOXIDANTS

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
301	Sodium ascorbate	1 000 mg/kg	Group ADI “not specified” for ascorbic acid and its calcium, potassium and sodium salts (25 th JECFA, 1981)	Note 1: INS 301 is included in Table 3 of the GSFA.
303	Potassium ascorbate	1 000 mg/kg		Note 1: INS 303 is included in Table 3 of the GSFA.
307a	Tocopherol, d-alpha-	600 mg/kg (Singly or in combination)	Group ADI 0.15-2 mg/kg bw for dl-alpha tocopherol and d-tocopherol concentrate single or in combination (30 th JECFA, 1986)	Note 1: Currently the GSFA does not contain provisions for TOCOPHEROLS in food category 12.6.2 ¹⁰ and parent food categories.
307b	Tocopherol concentrate, mixed			
307c	Tocopherol, dl-alpha-			
320	Butylated hydroxyanisole	100 mg/kg	ADI 0-0.5 mg/kg bw (33 rd JECFA, 1988)	Note 1: The GSFA contains a provision for INS 320 of 200 mg/kg in parent food category 12.6 ¹² .
321	Butylated hydroxytoluene	100 mg/kg	ADI of 0-0.3 mg/kg bw (44 th JECFA, 1995)	Note 1: The GSFA contains a provision for INS 321 of 100 mg/kg in parent food category 12.6 ¹¹ .
386	Disodium ethylene diamine tetra acetate	75 mg/kg	ADI of 0-2.5 mg/kg bw (17 th JECFA, 1973)	Note 1: The GSFA contains a provision for INS 386 of 75 mg/kg in food category 12.6.2 ¹⁰ .

¹¹ Food category 12.6.2 Non-emulsifies sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy).

¹² Food category 12.6 “Sauces and like products”.

4.4 COLOURS

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
100(i)	Curcumin	GMP	ADI of 0-3 mg/kg bw (61 st JECFA, 2003)	Note 1: There are currently no provisions for INS 100(i) in the GSFA.
101(i)	Riboflavin, synthetic	350 mg/kg (Singly or in combination)	Group ADI of 0-0.5 mg/kg bw for riboflavin from <i>Bacillus subtilis</i> , synthetic riboflavin and riboflavin-5-phosphate (51 st JECFA, 1998)	Note 1: The GSFA contains a provision for RIBOFLAVINS of 350 mg/kg in parent food category 12.6 ¹¹ .
101(ii)	Riboflavin, 5'-phosphate sodium			
102	Tartrazine	100 mg/kg	ADI of 0-7.5 mg/kg bw (8 th JECFA, 1964)	Note 1: There are currently no provisions for INS 102 in the GSFA.
110	Sunset yellow FCF	300 mg/kg	ADI of 0-2.5 mg/kg bw (26 th JECFA, 1982)	Note 1: The GSFA contains a provision for INS 110 of 300 mg/kg in parent food category 12.6 ¹¹ .
120	Carmines	50 mg/kg	Group ADI of 0-5 mg/kg bw for carmines, as ammonium carmine or the equivalent of calcium, potassium and sodium salts (26 th JECFA, 1982; maintained at 55 th JECFA, 2000)	Note 1: The GSFA contains a provision for INS 120 of 500 mg/kg in parent food category 12.6 ¹¹ .
124	Ponceau (4R) (cochineal red A)	50 mg/kg	ADI of 0-4 mg/kg bw (27 th JECFA, 1983)	Note 1: The GSFA contains a provision for INS 124 of 50 mg/kg in parent food category 12.6 ¹¹ .
127	Erythrosine	50 mg/kg	ADI of 0-0.1 mg/kg bw (37 th JECFA, 1991)	Note 1: Currently the GSFA does not contain provisions for INS 127 in food category 12.6.2 ¹⁰ and parent food categories
129	Allura Red AC	300 mg/kg	ADI of 0-7 mg/kg bw (25 th JECFA, 1981)	Note 1: The GSFA contains a provision for INS 129 of 300 mg/kg in parent food category 12.6 ¹¹ .
133	Brilliant blue, FCF	100 mg/kg	ADI of 0-12.5 mg/kg bw (13 th JECFA, 1969)	Note 1: The GSFA contains a provision for INS 133 of 100 mg/kg in parent food category 12.6 ¹¹ .
141(i)	Chlorophylls, copper complexes	30 mg/kg (as Cu)	ADI of 0-15 mg/kg bw (13 th JECFA, 1969)	Note 1: The GSFA contains a provision for CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEX of 100 mg/kg in parent food category 12.6 ¹¹ .
150c	Caramel III – ammonia process	1 500 mg/kg	ADI of 0-200 mg/kg bw (0-150 mg/kg on solids basis) (29 th JECFA, 1985)	Note 1: The GSFA contains a provision for INS 150c of 50,000 mg/kg in parent food

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
				category 12.6 ¹¹ .
150d	Caramel IV – sulfite ammonia process	1 500 mg/kg	ADI of 0-200 mg/kg bw (0-150 mg/kg on solids basis) (29 th JECFA, 1985)	Note 1: The GSFA contains a provision for INS 150d of 1,500 mg/kg in parent food category 12.6 ¹¹ .
155	Brown HT	50 mg/kg	ADI of 0-1,5 mg/kg bw (28 th JECFA, 1984)	Note 1: There are currently no provisions for INS 155 in the GSFA.
160a(ii)	Carotenes, beta (vegetable)	2 000 mg/kg	ADI “acceptable” (41 st JECFA, 1993)	Note 1: The GSFA contains a provision for INS 160a(ii) of 2000 mg/kg in food category 12.6.2 ¹⁰ .
160b(i)	Annatto extracts, bixin based	10 mg/kg	ADI of 0-12 mg/kg bw (67 th JECFA, 2006)	Note 1: Currently the GSFA does not contain provisions for INS 160b(i) in food category 12.6.2 ¹⁰ and parent food categories.
160c	Paprika oleoresin	GMP	ADI “acceptable” (14 th JECFA, 1970)	Note 1: There are currently no provisions for INS 160c in the GSFA.
160d(i)	Lycopene (synthetic)	390 mg/kg	Group ADI “not specified” for lycopene from all sources (71 st JECFA, 2009)	Note 1: There are currently no provisions for LYCOPENES in the GSFA.

4.5 PRESERVATIVES

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
210	Benzoic acid ^{note 13}	1 000 mg/kg (singly or in combination)	Group ADI of 0-5 mg/kg bw for benzoic acid and its salts (27 th JECFA, 1983) (maintained at the 46 th JECFA, 1996).	Note 1: The GSFA contains a provision for BENZOATES of 1 000 mg/kg in parent food category 12.6 ¹¹ .
211	Sodium benzoate ^{note 13}			
212	Potassium benzoate ^{note 13}			
213	Calcium benzoate ^{note 13}			
200	Sorbic acid ^{note 42}	1 000 mg/kg (singly or in combination)	Group ADI of 0-25 mg/kg bw for sorbic acid and its calcium, potassium and sodium salts (17 th JECFA, 1973)	Note 1: Currently the GSFA does not contain provisions for SORBATES.
201	Sodium sorbate ^{note 42}			
202	Potassium sorbate ^{note 42}			
203	Calcium sorbate ^{note 42}			
220	Sulfur dioxide ^{note 44}	300 mg/kg (singly or in combination)	Group ADI of 0-0.7 mg/kg bw as SO ₂ for sulfites (51 st JECFA, 1998)	Note 1: The GSFA contains a provision for SULFITES 300 mg/kg in parent food category 12.6 ¹¹ .
221	Sodium sulfite ^{note 44}			
222	Sodium hydrogen sulfite ^{note 44}			

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
223	Sodium metabisulfite ^{note 44}			
224	Potassium metabisulfite ^{note 44}			
225	Potassium sulfite ^{note 44}			
227	Calcium hydrogen sulfite ^{note 44}			
228	Potassium bisulfite ^{note 44}			
539	Sodium thiosulfate ^{note 44}			
218	Methyl para-hydroxybenzoate	1 000 mg/kg	Group ADI of 0-10 mg/kg bw for ethyl, methyl and propyl p-hydroxybenzoate (17 th JECFA, 1973)	Note 1: The GSFA contains a provision for PARAHYDROXYBENZOATES 1 000 mg/kg in parent food category 12.6 ¹¹ .

Note 13 : as benzoic acid.

Note 42 : as sorbic acid.

Note 44: As residual SO₂

4.6 EMULSIFIERS

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
432	Polyoxyethylene (20) sorbitan monolaurate	5 000 mg/kg (singly or in combination)	ADI of 0-25 mg/kg bw (17 th JECFA, 1973)	Note 1: The GSFA contains a provision for POLYSORBATES of 5 000 mg/kg in food category 12.6.2 ¹⁰ .
433	Polyoxyethylene (20) sorbitan monooleate		ADI of 0-25 mg/kg bw (17 th JECFA, 1973)	
434	Polyoxyethylene (20) sorbitan monopalmitate		ADI of 0-25 mg/kg bw (17 th JECFA, 1973)	
435	Polyoxyethylene (20) sorbitan monoesterate		ADI of 0-25 mg/kg bw (17 th JECFA, 1973)	
473	Sucrose esters of fatty acids	5 000 mg/kg	ADI of 0-30 mg/kg bw for sucrose esters of fatty acids with sucroglycerides, sucrose oligoesters type I and type II and sucrose monoesters of lauric, palmitic or stearic acid (73 rd JECFA, 2010)	Note 1: There are currently no provisions for INS 473 in the GSFA.
475	Polyglycerol esters of fatty acids	10 000 mg/kg	ADI of 0-25 mg/kg bw (35 th JECFA, 1989)	Note 1: There are currently no provisions for INS 475 in the GSFA.

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
477	Propylene glycol esters of fatty acids	20 000 mg/kg	ADI of 0-25 mg/kg bw (17 th JECFA, 1973)	Note 1: There are currently no provisions for INS 477 in the GSFA.

4.7 SWEETENERS

INS No.	Food Additive	Maximum level	ADI (mg/kg bw)	Note
950	Acesulfame potassium	1 000 mg/kg	ADI of 0-15 mg/kg bw (37 th JECFA, 1990)	Note 1: The GSFA contains a provision for INS 950 of 1 000 mg/kg in parent food category 12.6 ¹¹ .
951	Aspartame	350 mg/kg	ADI of 0-40 mg/kg bw (25 th JECFA, 1981)	Note 1: The GSFA contains a provision for INS 951 of 350 mg/kg in parent food category 12.6 ¹¹ .
954(iv)	Sodium saccharin	150 mg/kg	ADI of 0-5 mg/kg bw for saccharin and its calcium, potassium and sodium salts (41 st JECFA, 1993)	Note 1: The GSFA contains a provision for SACCHARINS of 160 mg/kg in parent food category 12.6 ¹¹ .
955	Sucralose	450 mg/kg	ADI of 0-15 mg/kg bw (37 th JECFA, 1990)	Note 1: The GSFA contains a provision for INS 955 of 450 mg/kg in parent food category 12.6 ¹¹ .

4.8 STABILIZERS

INS No.	Food Additive	Maximum level	ADI	Note
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg	ADI of 0-50 mg/kg bw (61 st JECFA, 2003)	Note 1: The GSFA contains a provision for INS 472e of 10 000 mg/kg in parent food category 12.6 ¹¹ .

4.9 THICKENERS

INS No.	Food Additive	Maximum level	ADI	Note
405	Propylene glycol alginate	8 000 mg/kg	ADI of 0-70 mg/kg bw (41 st JECFA, 1993)	Note 1: There are currently no provisions for INS 405 in the GSFA.
1204	Pullulan	50 000 mg/kg	ADI "not specified" (65 th JECFA, 2005)	Note 1: INS 1204 is included in Table 3 of the GSFA.

4.10 FLAVOURINGS

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).