CODEX ALIMENTARIUS COMMISSION E

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World Health Organization

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CODEX COMMITTEE ON FOOD ADDITIVES

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INFORMATION DOCUMENT ON FOOD ADDITIVE PROVISIONS IN COMMODITY STANDARDS

(prepared by the Codex Secretariat)

BACKGROUND

1. This document was prepared following the request of the 42nd CCFA that the Codex Secretariat prepare and regularly update an information document compiling all food additive provisions of Codex commodity standards (ref. ALINORM 10/33/12, para 156).

EXPLANATORY NOTES

2. 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.

3. 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 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 17-1981	Standard for Canned Applesauce	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 40R-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 57-1981	Standard for Processed Tomato Concentrates	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]
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 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]

Reference Number	Title	Food Additive Provisions	Responsible Committee
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[2]
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 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 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]
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]

Reference Number	Title	Food Additive Provisions	Responsible Committee
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[2]
CODEX STAN 208-1999	Standard for Cheeses in Brine	YES	CCMMP[2]
CODEX STAN 210-1999	Standard for Vegetable Oils	YES	CCFO[1]
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[2]
CODEX STAN 222-2001	Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish	YES	CCFFP[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[2]
CODEX STAN 236-2003	Standard for Boiled Dried Salted Anchovies	YES (No food additives permitted)	CCFFP[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[2]

Reference Number	Title	Food Additive Provisions	Responsible Committee
CODEX STAN 244-2004	Standard for Salted Atlantic Herring and Salted Sprat	YES	CCFFP[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[2]
CODEX STAN 251-2006	Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	YES	CCMMP[2]
CODEX STAN 252-2006	Standard for a Blend of Sweetened Condensed Milk and Vegetable Fat	YES	CCMMP[2]
CODEX STAN 253-2006	Standard for Dairy Fat Spreads	YES	CCMMP[2]
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	CCFO[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[2]
CODEX STAN 263-2007	Standard for Cheddar	YES	CCMMP[2]
CODEX STAN 264-2007	Standard for Danbo	YES	CCMMP[2]
CODEX STAN 265-2007	Standard for Edam	YES	CCMMP[2]
CODEX STAN 266-2007	Standard for Gouda	YES	CCMMP[2]
CODEX STAN 267-2007	Standard for Havarti	YES	CCMMP[2]
CODEX STAN 268-2007	Standard for Samsoe	YES	CCMMP[2]
CODEX STAN 269-2007	Standard for Emmental	YES	CCMMP[2]
CODEX STAN 270-2007	Standard for Tilsiter	YES	CCMMP[2]
CODEX STAN 271-2007	Standard for Saint-Paulin	YES	CCMMP[2]
CODEX STAN 272-2007	Standard for Provolone	YES	CCMMP[2]
CODEX STAN 273-2007	Standard for Cottage Cheese incl. Creamed Cottage Cheese	YES	CCMMP[2]
CODEX STAN 274-2007	Standard for Coulommiers	YES	CCMMP[2]
CODEX STAN 275-2007	Standard for Cream Cheese	YES	CCMMP[2]
CODEX STAN 276-2007	Standard for Camembert	YES	CCMMP[2]
CODEX STAN 277-2007	Standard for Brie	YES	CCMMP[2]
CODEX STAN 278-2007	Standard for Extra Hard Grating Cheese	NO	CCMMP[2]
CODEX STAN 279-1971	Standard for Butter	YES (reference to Tables 1 and 2 of the GSFA)	CCMMP[2]
CODEX STAN 280-1973	Standard for Milkfat Products	YES (reference to Tables 1 and 2 of the GSFA + packaging gas)	CCMMP[2]
CODEX STAN 281-1971	Standard for Evaporated Milks	YES	CCMMP[2]
CODEX STAN 282-1971	Standard for Sweetened Condensed Milks	YES	CCMMP[2]
CODEX STAN 283-1978	General Standard for Cheese	YES	CCMMP[2]
CODEX STAN 284-1971	Standard for Whey Cheeses	YES (reference to Tables 1 and 2 of the GSFA)	CCMMP[2]
CODEX STAN 288-1976	Standard for Cream and Prepared Creams	YES	CCMMP[2]
CODEX STAN 289-1995	Standard for Whey Powders	YES (reference to Tables 1 and 2 of the GSFA)	CCMMP[2]
CODEX STAN 290-1995	Standard for Edible Casein Products	YES	CCMMP[2]
CODEX STAN 291-2010	Standard for Sturgeon Caviar	YES	CCFFP[1]
CODEX STAN 292-2008	Standard for Live and Raw Bivalve Molluscs	YES	CCFFP[1]
CODEX STAN 293-2008	Standard for Tomatoes	NO	CCFFV[1]
CODEX STAN 294R-2009	Regional Standard for Gochujang	YES	CCASIA[1]
CODEX STAN 295R-2009	Regional Standard for Ginseng Products	NO	CCASIA[1]
CODEX STAN 296-2009	Standard for Jams, Jellies and Marmalades	YES	CCPFV[1]
CODEX STAN 297-2009	Standard for Certain Canned Vegetables (General Provisions)	YES	CCPFV[1]

Reference Number	Title	Food Additive Provisions	Responsible Committee
CODEX STAN 298R-2009	Regional Standard for Fermented Soybean Paste	YES	CCASIA[1]
CODEX STAN 299-2010	Standard for Apples	NO	CCFFV[1]
CODEX STAN 300-2010	Standard for Bitter Cassava	NO	CCFFV[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 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 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 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:

INS No.	Additive	Maximum Use Level
100(i)	Curcumin	5 mg/kg
160a(ii)	*beta*-Carotenes (vegetable)	25 mg/kg
160a(i)	*beta*-Carotenes (synthetic)	25 mg/kg (Singly or in combination)
160a(iii)	*beta*-Carotenes (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	10 mg/kg (as bixin)

3.3 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

INS No.	Additive	Maximum Use Level
304	Ascorbyl Palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl Stearate	
307a	Tocopherol, d-*alpha*-	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
Any combination of gallates, BHA, BHT, and/or TBHQ		200 mg/kg but limits above not to be exceeded
389	Dilauryl thiodipropionate	200 mg/kg

3.5 Antioxidant synergists

INS No.	Additive	Maximum Use Level
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
384	Isopropyl citrates	100 mg/kg (Singly or in combination)
472c	Citric and fatty acid esters of glycerol	

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

INS No.	Additive	Maximum Use 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-tocopherols (d-*alpha* tocopherol (INS 307a); mixed tocopherol concentrate (INS 307b); dl-*alpha*-tocopherol (INS 307c)) to the above products is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.

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	GMP
301	Sodium ascorbate	
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 40R-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	Limited by GMP
3.1.2	Mint flavour (mint oil)	Limited by GMP
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	Ascorbic acid	Limited by GMP
3.2	Citric acid	Limited by GMP
3.3	Monosodium glutamate	Limited by GMP
3.4	Caramel colours for use in sauces	Limited by GMP
3.5	Calcium disodium ethylenediaminetetraacetate ($CaNa_2$ EDTA)	200 mg/kg
3.6	**Vegetable gums**	* 1% m/m of the additives specified under 3.6 to 3.9 inclusive, singly or in combination.
3.6.1	Arabic gum	
3.6.2	Carrageenan	
3.6.3	Guar gum	
3.7	**Pectins**	
3.8	Alginates (Ca, K, Na, NH_4)	
3.8.1	Propylene glycol alginate	
3.9	**Modified starches**	
3.9.1	Acid-treated starches	
3.9.2	Alkali-treated starches	
3.9.3	Bleached starches	
3.9.4	Distarch phosphate (sodium trimetaphosphate treated)	
3.9.5	Distarch phosphate, phosphated	
3.9.6	Monostarch phosphate	
3.9.7	Starch acetate	
3.9.8	Starch, hydroxypropyl	
3.9.9	Distarch, adipate, acetylated	
3.9.10	Distarch glycerol, hydroxypropyl	
3.9.11	Oxidized starches	
3.9.12	Distarch phosphate (phosphorous oxychloride treated)	
3.9.13	Distarch phosphate, acetylated	
3.9.14	Distarch glycerol, acetylated	
3.9.15	Distarch glycerol	

* 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 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	1300 mg/kg
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 *Eucheuma* Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
1466	Sodium carboxymethylcellulose	

	Additive	Maximum level in the Final Product
	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	
	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_2O_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:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) 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

INS	Additive	Maximum level in 100 ml of the product ready for consumption
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:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) 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	

INS no.		Maximum level
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 COCOA BUTTER (CODEX STAN 86-1981)

3. FOOD ADDITIVES

		Maximum level
3.1	**Processing Aid**	
	Hexane (62ºC - 82ºC)	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 Alkalizing 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 $P_2 0_5$ 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	15 g/kg in combination	
476	Polyglycerol esters interesterified recinoleic acid	5 g/kg		
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	* GMP	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 under2.1 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	Thaumatin	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 under2.1 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		
307	α-Tocopherol	750 mg/kg	
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 (62ºC - 82ºC)	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_20_5)
4.6.2	Added phosphates (mono-, di- and sodium and potassium salts, poly-)	*2	3000 mg/kg (expressed as P_20_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 P_20_5) 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_2O_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	GMP
450(iii)	Tetrasodium diphosphate	10 g/kg expressed as P_2O_5, singly or in combination (includes natural phosphate)
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 *Eucheuma* 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 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_2O_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 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
4.3.2	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_20_5)
4.6.2	Added phosphates (mono-, di- and poly-), sodium and potassium salts	*2	3000 mg/kg (expressed as P_20_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 P_20_5) 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

			Maximum Ingoing Amount
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
4.3.2	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_20_5)
4.6.2	Added phosphates (mono-, di- and poly-), sodium and potassium salts	*2	3000 mg/kg (expressed as P_20_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 P_20_5) 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_20_5)
4.6.2	Added phosphates (mono-, di- and poly-), sodium and potassium salts	*2	3000 mg/kg (expressed as P_20_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 P_20_5) 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_2O_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 recinoleic 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

		Maximum Level
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	Alginic 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	10 g/kg on the finished product/final cocoa product
552	Calcium silicate	
553(i)	Magnesium silicate	
553(ii)	Magnesium trisilicate	
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	Thaumatin	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_2O_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	Limited by GMP
	Gum Arabic	
	Carobbean (Locust bean) gum	
4.6	**Acidifiers**	
	Acetic acid	Limited by GMP
	Lactic acid	
	Malic acid	
	Citric acid	
4.7	**Flavours**	
	Natural flavours and nature-identical flavours, as defined in Codex Alimentarius Volume 1.	Limited by GMP

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_20_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	

INS No.	Name of the Food Additive	Maximum Level (on ready-to-eat-basis)
4.1	**Acidity Regulators**	
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	Limited by GMP
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 (sum of phosphates expressed as P_2O_5)
452iv	Calcium polyphosphates	
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).	

INS No.	Name of the Food Additive	Maximum Level (on ready-to-eat-basis)
4.1	**Acidity Regulators**	
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	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 *Eucheuma* 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_20_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	Limited by GMP
	Vanillin	
	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 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 $S0_2$

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 *Aspergillus niger*	GMP
4.1.2	Fungal amylase from *Aspergillus oryzae*	GMP
4.1.3	Proteolytic enzyme from *Bacillus subtilis*	GMP
4.1.4	Proteolytic enzyme from *Aspergillus oryzae*	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**	
	beta-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 SO2.
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_2O_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 *Eucheuma* 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_2O_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 *Eucheuma* Seaweed (PES)	
461	Methyl cellulose	

Food Additives for Breaded or Batter Coatings

	Leavening Agents	
341(i)	Monocalcium orthophosphate	1 g/kg expressed as P_2O_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 *Euchema* 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	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
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_2O_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	5000 mg/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

INS No.	Name	Maximum Level
Acidity Regulators		
339	Sodium phosphates	5000 mg/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	Limited by GMP
471	Mono- and di- glycerides of fatty acids	2500 mg/kg
Anticaking Agents		
170(i)	Calcium carbonate	10000 mg/kg singly or in combination
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
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	Ascorbic acid (L-)	500 mg/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole	100 mg/kg

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	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.

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

INS No.	Additive	Maximum Use Level
304	Ascorbyl palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl stearate	
307a	Tocopherol, d-*alpha*-	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
Any combination of gallates, BHA, BHT, or TBHQ not to exceed 200 mg/kg within individual limits		
389	Dilauryl thiodiproprionate	200 mg/kg

4.4 Antioxidant synergists

INS No.	Additive	Maximum Use Level
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
384	Isopropyl citrates	100 mg/kg (Singly or in combination)
472c	Citric and fatty acid esters of glycerol	

4.5 Anti-foaming agents (oils for deepfrying)

INS No.	Additive	Maximum Use Level
900a	Polydimethylsiloxane	10 mg/kg

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

4. FOOD ADDITIVES

4.1 Colours

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

INS No.	Additive	Maximum Use Level
100(i)	Curcumin	5 mg/kg
160a(ii)	*beta*-Carotenes (vegetable)	25 mg/kg
160a(i)	*beta*-Carotenes (synthetic)	25 mg/kg (Singly or in combination)
160a(iii)	*beta*-Carotenes (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	10 mg/kg (as bixin)

4.2 Antioxidants

INS No.	Additive	Maximum Use Level
304	Ascorbyl palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl stearate	
307a	Tocopherol, d-*alpha*-	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
	Any combination of gallates, BHA, BHT, or TBHQ	200 mg/kg but limits above not to be exceeded

4.3 Antioxidant synergists

INS No.	Additive	Maximum Use Level
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
384	Isopropyl citrates	100 mg/kg (Singly or in combination)
472c	Citric and fatty acid esters of glycerol	

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.

Sugar	Maximum permitted level (mg/kg)
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	Maximum Level
Acidity Regulators		
170	Calcium carbonates	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg expressed as phosphorus
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	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	Limited by GMP
333	Calcium citrates	Limited by GMP
339	Sodium phosphates	1540 mg/kg , singly or in combination, expressed as phosphorus
340	Potassium phosphates	
341	Calcium phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
541	Sodium aluminium phosphate	
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	5 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	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
460	Celluloses	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
576	Sodium gluconate	Limited by GMP
Modified starches as follows:		
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP

INS No.	Name	Maximum Level
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
Colours		
100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
140	Chlorophylls	Limited by GMP
141	Chlorophylls and chlorophyllins, copper complexes	15 mg/kg, singly or combined
160a(i)	Carotenes, *beta*-, (synthetic)	25 mg/kg
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts norbixin-based	25 mg/kg
160c	Paprika oleoresin	Limited by GMP
160e	Carotenal, *beta*-apo-8'-	35 mg/kg
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Preservatives		
200	Sorbic acid	1000 mg/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	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
For surface/rind treatment only:		
235	Natamycin (pimaricin)	2 mg/dm^2 of surface. Not present in a depth of 5mm
Foaming agents (for whipped products only)		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP
Sliced, cut, shredded and grated products only (surface treatment)		
Anticaking agents		
460	Celluloses	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/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	1000 mg/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	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
235	Natamycin (pimaricin)	20 mg/kg applied to the surface added duringkneading and stretching process

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_2O_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	1300 mg/kg
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 and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

	Fermented Milks and Drinks based on Fermented Milk		**Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation**	
Additive class	**Plain**	**Flavoured**	**Plain**	**Flavoured**
Acidity regulators	-	X	X	X
Carbonating agents	X[2]	X[2]	X[2]	X[2]
Colours	-	X	-	X
Emulsifiers	-	X	-	X
Flavour enhancers	-	X	-	X
Packaging gases	-	X	X	X
Preservatives	-	-	-	X
Stabilizers	X[1]	X	X	X
Sweeteners	-	X	-	X
Thickeners	X[1]	X	X	X

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

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

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

[2] = Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

INS No.	**Name of Additive**	**Maximum Level**
Acidity Regulators		
334	Tartaric acid (L(+)	2000 mg/kg as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	Sodium L(+)-tartrate	
336(i)	Monopotassium tartrate	
336(ii)	Dipotassium tartrate	
337	Potassium sodium L(+)- tartrate	
355	Adipic acid	1500 mg/kg, as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
Carbonating agents		
290	Carbon dioxide	GMP
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	300 mg/kg
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (carmoisine)	150 mg/kg
124	Ponceau 4R (Cochineal red A)	150 mg/kg
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophyllins, copper complexes, sodium and potassium salts	
143	Fast green FCF	100 mg/kg

INS No.	Name of Additive	Maximum Level
150b	Caramel II - caustic sulfite process	150 mg/kg
150c	Caramel III – ammonia process	2000 mg/kg
150d	Caramel IV – sulfite ammonia process	2000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, beta- (synthetic)	100 mg/kg
160e	Carotenal, beta-apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, beta-apo-8'-	
160a(iii)	Carotenes, beta- (*Blakeslea trispora*)	
160a(ii)	Carotenes, vegetable	600 mg/kg
160b(i)	Annatto extracts, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from *Tagetes erecta*	150 mg/kg
161h(i)	Zeaxanthin (synthetic)	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	100 mg/kg
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
473	Sucrose esters of fatty acids	5000 mg/kg
474	Sucroglycerides	5000 mg/kg
475	Polyglycerol esters of fatty acids	2000 mg/kg
477	Propylene glycol esters of fatty acids	5000 mg/kg
481(i)	Sodium stearoyl lactylate	10000 mg/kg
482(i)	Calcium stearoyl lactylate	10000 mg/kg
491	Sorbitan monostearate	5000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour Enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid (L+)-	GMP
621	Monosodium L-glutamate	GMP
622	Monopotassium L-glutamate	GMP
623	Calcium di-L-glutamate	GMP
624	Monoammonium L-glutamate	GMP
625	Magnesium di-L-glutamate	GMP
626	Guanylic acid, 5'-	GMP
627	Disodium 5'-guanylate-	GMP
628	Dipotassium 5'-guanylate-	GMP
629	Calcium 5'-guanylate	GMP
630	Inosinic acid, 5'-	GMP
631	Disodium 5'-inosinate	GMP
632	Dipotassium 5'-inosinate	GMP
633	Calcium 5'-inosinate	GMP
634	Calcium 5'-ribonucleotides-	GMP
635	Disodium 5'-ribonucleotides-	GMP
636	Maltol	GMP
637	Ethyl maltol	GMP
Preservatives		
200	Sorbic acid	1000 mg/kg as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	300 mg/kg as benzoic acid
211	Sodium benzoate	

INS No.	Name of Additive	Maximum Level
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	1000 mg/kg, singly or in combination, as phosphorus
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	GMP
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed *Eucheuma* seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
413	Tragacanth gum	GMP
414	Gum Arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya gum	GMP
417	Tara gum	GMP
418	Gellan gum	GMP
425	Konjac flour	GMP
440	Pectins	GMP
459	Cyclodextrin, -beta	5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
467	Ethyl hydroxyethyl cellulose	GMP

INS No.	Name of Additive	Maximum Level
468	Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum)	GMP
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (cellulose gum,enzymatically hydrolyzed)	GMP
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	GMP
470(ii)	Salts of oleic acid with calcium, potassium and sodium	GMP
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
511	Magnesium chloride	GMP
1200	Polydextrose	GMP
1400	Dextrins, roasted starch	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	Mono starch phosphate	GMP
1412	Distarch phosphate	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
Sweeteners[1]		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	GMP
965	Maltitols	GMP
966	Lactitol	GMP
967	Xylitol	GMP
968	Erythritol	GMP

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)

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

	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
	Polyvinylpolypyrrolidone
	Potassium casseinate * 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 apply[2].

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
635	Disodium 5'-ribonucleotides	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.

INS No.	Food Additive	Maximum Level
	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	Oxdized 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	

INS No.	Food Additive	Maximum Level
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 citrates	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	

INS No.	Name of Additive	Maximum Level
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
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
Thickeners		
407	Carrageenan	Limited by GMP
407a	Processed Eucheuma Seaweed (PES)	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)	Sodium dihydrogen phosphate	4400 mg/kg, singly or in combination, as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
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

INS No.	Name of Additive	Maximum Level
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and d- glycerides of fatty acids	Limited by GMP
Anticaking Agents		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
530	Magnesium oxide	Limited by GMP
551	Silicon dioxide, amorphous	Limited by GMP
552	Calcium silicate	Limited by GMP
553(i)	Magnesium silicate (synthetic)	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium aluminosilicate	Limited by GMP
556	Calcium aluminium silicate	Limited by GMP
559	Aluminium silicate	Limited by GMP
341(iii)	Tricalcium phosphate	4400 mg/kg, singly or in combination as phosphorous
343(iii)	Trimagnesium phosphate	
Antioxidants		
300	Ascorbic acid (L-)	500 mg/kg as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	80 mg/kg, singly or in combination, as ascorbyl stearate
305	Ascorbyl stearate	
320	Butylated hydroxyanisole	100 mg/kg singly or in combination. Expressed on fat or oil basis
321	Butylated hydroxytoluene	
319	Tertiary butylhydroquinone	

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 citrates	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	

INS No.	Name of Additive	Maximum Level
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
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
Thickeners		
407	Carrageenan	Limited by GMP
407a	Processed eucheuma seaweed (PES)	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)	Carotenes, *beta*- (synthetic)	35 mg/kg, singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160b(i)	Annatto extracts, bixin based	20 mg/kg

INS No.	Name of Additive	Maximum Level
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 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
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 stearoy 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)	Potassium dihydrogen phosphate	880 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
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 glicol alginate	3000 mg/kg
407	Carrageenan	Limited by GMP
407a	Processed euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic (Acacia gum)	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 (Cellulose gel)	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 (cellulose gum)	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	Limited by GMP

INS No.	Name of Additive	Maximum Level
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
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
329	Magnesium lactate (DL-)	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)	Sodium L (+)-tartrate	
336 (i)	Monopotassium tartrate	
336 (ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
339 (i)	Sodium dihydrogen phosphate	880 mg/kg, singly or in combination as phosphorous
339 (ii)	Disodium hydrogen phosphate	
339 (iii)	Trisodium phosphate	
338	Phosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palpitate	500 mg/kg, as ascorbyl stearate
305	Ascorbyl stearate	
307~~a~~	Tocopherols	500 mg/kg
310	Propyl gallate	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (INS 320), Butylated Hydroxytoluene (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 (INS 320), Butylated Hydroxytoluene (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 (INS 320), Butylated Hydroxytoluene (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		
900a	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 Mandarine 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.

4.1 Acidity Regulators

INS No.	Additive	Maximum Use Level
262(ii)	Sodium diacetate	1,000 mg/kg
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	100 mg/kg (as tartaric acid)
338; 339(i), (ii), (iii); 340(i), (ii), (iii); 341(i), (ii), (iii); 342(i), (ii); 343(i), (ii), (iii); 450(i), (ii), (iii), (v), (vi); (vii), 451(i), (ii); 452(i), (ii), (iii), (iv), (v); 542	Phosphates	1,000 mg/kg (as Phosphorus)

4.2 Antifoaming Agents

INS No.	Additive	Maximum Use Level
900a	Polydimethylsiloxane	10 mg/kg (frying purposes, only)

4.3 Antioxidants

INS No.	Additive	Maximum Use Level
304, 305	Ascorbyl esters	500 mg/kg (as ascorbyl stearate)
307a	Tocopherol, d-*alpha*-	500 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	200 mg/kg (fat or oil basis) singly or in combination.
319	Tertiary butylhydroquinone	
320	Butylated hydroxyanisole	
321	Butylated hydroxytoluene	
384	Isopropyl citrates	100 mg/kg

INS No.	Additive	Maximum Use Level
385, 386	EDTAs	100 mg/kg (as anhydrous calcium disodium EDTA)
388, 389	Thiodipropionates	200 mg/kg (as thiodipropionic acid)

4.4 Colours

INS No.	Additive	Maximum Use Level
100(i)	Curcumin	10 mg/kg
101(i), (ii)	Riboflavins	300 mg/kg
120	Carmines	500 mg/kg
150b	Caramel II - caustic sulfite process	500 mg/kg
150c	Caramel III - ammonia process	500 mg/kg
150d	Caramel IV - sulfite ammonia process	500 mg/kg
160a(ii)	*beta*-Carotenes, (vegetable)	1000 mg/kg
160a(i)	*beta*-Carotenes (synthetic)	35 mg/kg singly or in combination
160a(iii)	*beta*-Carotenes (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	100 mg/kg (as bixin)

4.5 Emulsifiers

INS No.	Additive	Maximum Use Level
432, 433, 434, 435, 436	Polysorbates	10,000 mg/kg (singly or in combination)
472e	Diacetyltartaric and fatty acid esters of glycerol	10,000 mg/kg
473	Sucrose esters of fatty acids	10,000 mg/kg
474	Sucroglycerides	10,000 mg/kg
475	Polyglycerol esters of fatty acids	5,000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4,000 mg/kg
477	Propylene glycol esters of fatty acids	20,000 mg/kg
479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids)	5,000 mg/kg (in fat emulsions for frying or baking purpose, only).
481(i), 482(i)	Stearoyl-2-lactylates	10,000 mg/kg (singly or in combination)
484	Stearyl citrate	100 mg/kg (fat or oil basis)
491, 492, 493, 494, 495	Sorbitan esters of fatty acids	10,000 mg/kg (singly or in combination)

4.6 Flavours

Natural flavouring substances and artificial flavouring substances.

4.7 Preservatives

INS No.	Additive	Maximum Use Level
200, 201, 202, 203	Sorbates	2,000 mg/kg (singly or in combination (as sorbic acid))
210, 211, 212, 213	Benzoates	1,000 mg/kg (singly or in combination (as benzoic acid))
If used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.		

4.8 Stabilizers and Thickeners

INS No.	Additive	Maximum Use Level
405	Propylene glycol alginate	3,000 mg/kg

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.

	Justified use:			
	Mozzarella with low moisture content		**Mozzarella with high moisture content**	
Additive functional class:	**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	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
235	Natamycin (Pimaricin)	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
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L-)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP

INS No.	Name of Additive	Maximum Level
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
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	
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
Colours		
140	Chlorophylls	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 (Cellulose gel)	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 (synthetic)	
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.

	Justified use:	
Additive functional class:	**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, synthetic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	Carotenes~~,~~ *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes~~,~~ *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
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	Natamycin (Pimaricin)	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	
283~~2~~	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 (Cellulose gel)	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 (synthetic)	
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 283-1978)

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.

	Justified use:	
Additive functional class:	**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, synthetic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
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	Natamycin (Pimaricin)	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	
283~~2~~	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 (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
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 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal *beta*-apo-8'-,	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
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	Natamycin (Pimaricin)	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	
283~~2~~	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

INS No.	Name of Additive	Maximum Level
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	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 (synthetic)	
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 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
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	Natamycin (Pimaricin)	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	
283~~2~~	Potassium propionate	

INS No.	Name of Additive	Maximum Level
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 (Cellulose gel)	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 (synthetic)	
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 *General Standard for Cheese* (CODEX STAN 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
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	Natamycin (Pimaricin)	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	

INS No.	Name of Additive	Maximum Level
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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 (Cellulose gel)	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 (synthetic)	
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 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin based	25 mg/kg
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	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface

INS No.	Name of Additive	Maximum Level
		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	
283~~2~~	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 (Cellulose gel)	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 (synthetic)	
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 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid.
201	Sodium sorbate	

INS No.	Name of Additive	Maximum Level
202	Potassium sorbate	Surface Treatment only *.
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	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 (Cellulose gel)	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 (synthetic)	
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 *General Standard for Cheese* (CODEX STAN 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
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	

INS No.	Name of Additive	Maximum Level
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	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	
283	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 (Cellulose gel)	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 (synthetic)	
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 *General Standard for Cheese* (CODEX STAN 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid.

INS No.	Name of Additive	Maximum Level
201	Sodium sorbate	Surface Treatment only *.
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	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	
283	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 (Cellulose gel)	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 (synthetic)	
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 *General Standard for Cheese* (CODEX STAN 283-1978)

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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
171	Titanium dioxide	Limited by GMP
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg

INS No.	Name of Additive	Maximum Level
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	Natamycin (Pimaricin)	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 (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	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 (Cellulose gel)	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 (synthetic)	
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 *General Standard for Cheese* (CODEX STAN 283-1978)

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.

	Justified use:	
Additive functional class:	**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
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L-)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	1300 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
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	

INS No.	Name of Additive	Maximum Level
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
1400	Dextrins, roasted Starch	Limited by GMP
1401	Acid-treated Starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached 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.

	Justified use:	
Additive functional class:	**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)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotene,s *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Acidity Regulators		
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.

	Justified use:	
Additive functional class:	**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	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP

INS No.	Name of Additive	Maximum Level
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
334	Tartaric acid (L(+)-)	1500 mg/kg singly or in combination as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	Sodium L(+)-tartrate	
336(i)	Monopotassium tartrate	
336 (ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
338	Phosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L-)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
	Stabilizers	
339(i)	Sodium dihydrogen phosphate	4400 mg/kg singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
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	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP

INS No.	Name of Additive	Maximum Level
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached 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 (L-)	Limited by GMP
301	Sodium ascorbate	Limited by GMP
302	Calcium ascorbate	Limited by GMP
304	Ascorbyl palmitate	500 mg/kg singly or in combination as ascorbyl stearate
305	Ascorbyl stearate	
307b	Tocopherol concentrate, mixed	200 mg/kg singly or in combination
307c	Tocopherol, dl-*alpha*-	
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
171	Titanium dioxide	Limited by GMP
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
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.

	Justified use:	
Additive functional class:	**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*-Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	*beta*-Carotenes, *beta*- (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal, *beta*-apo-8'-	
160f	*beta*-apo-8'-Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 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.

	Justified use:	
Additive functional class:	**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*-Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	*beta*-Carotenes, *beta*- (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal, *beta*-apo-8'-	
160f	*beta*-apo-8'-Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 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)

CODEX STANDARD FOR BUTTER (CODEX STAN 279-1971)

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 280-1973)

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 281-1971)

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	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
170	Calcium carbonates	2000 mg/kg singly or 3000 mg/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 282-1971)

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	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2000 mg/kg singly or 3000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	

Acidity Regulators		
170	Calcium carbonates	2000 mg/kg singly or 3000 mg/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 GENERAL STANDARD FOR CHEESE (CODEX STAN 283-1978)

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	Chlorophylls and chlorophyllins, copper complexes		15 mg/kg
160a(i)	-Carotenes, *beta*- (synthetic)		25 mg/kg
160a(ii)	Carotenes, *beta*-(vegetable)		600 mg/kg
160b(ii)	Annatto extracts, norbixin-based		50 mg/kg
160c	Paprika oleoresins		Limited by GMP
160e	Carotenal, *beta*-apo-8'-		35 mg/kg
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-		35 mg/kg
162	Beet red		Limited by GMP
171	Titanium dioxide		Limited by GMP
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

INS No.	Name	Maximum Level
For surface/rind treatment only:		
200	Sorbic acid	1000 m /kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
235	Natamycin (Pimaricin)	2 mg/dm^2 of surface. Not present in a depth of 5 mm[9]
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	10,000 mg/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
555	Potassium	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1000 mg/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	

CODEX STANDARD FOR WHEY CHEESES (CODEX STAN 284-1971)

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 STANDARD FOR CREAM AND PREPARED CREAMS (CODEX STAN 286-1976)

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.

Product category	Additive functional class			
	Stabilizers*	Acidity regulators*	Thickeners* and emulsifiers*	Packing gases and propellants
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 Additive	Maximum Level
Acidity Regulators		
270	Lactic acid (L-, D-, and DL-)	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulfate	GMP
339(i)	Sodium dihydrogen phosphate	1100 mg/kg expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium diydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheuma seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
508	Potassium chloride	GMP

INS No.	Name of Additive	Maximum Level
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	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
Emulsifiers		
322(i)	Lecithin	GMP
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 di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5000 mg/kg
475	Polyglycerol esters of fatty acids	6000 mg/kg
491	Sorbitan monostearate	5000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant For use only in whipped creams (including creams packed under pressure)		
942	Nitrous oxide	GMP

CODEX STANDARD FOR WHEY POWDERS (CODEX STAN 289-1995)

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 290-1995)

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		
170	Calcium carbonates	Limited by GMP
261(i)	Potassium acetate	
262(i)	Sodium acetate	
263	Calcium acetate	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
328	Ammonium lactate	
329	Magnesium lactate (DL-)	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
345	Magnesium citrate	
380	Triaammonium citrates	

INS No	Name of food additive	Maximum level
339	Sodium phosphates	4400 mg/kg singly or in combination expressed as phosphorus*
340	Potassium phosphates	
341	Calcium phosphates	
342	Ammonium phosphates	
343	Magnesium phosphates	
452	Polyphosphates	2200 mg/kg singly or in combination expressed as phoshorus *
500	Sodium carbonates	Limited by GMP
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	4400 mg/kg or in combination *
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
460	Celluloses	
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 distarch phosphate	

* Total amount of phosphorus shall not exceed 4400 mg/kg

STANDARD FOR STURGEON CAVIAR (CODEX STAN 291-2008)

4. FOOD ADDITIVES

4.1 The use of colours and texturizing agents is not allowed.

4.2 Only those acidity regulators, antioxidants and preservatives listed in Table 3 of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995), are permitted for use, under conditions of good manufacturing practices, in the products covered by this standard.

STANDARD FOR LIVE AND RAW BIVALVE MOLLUSCS (CODEX STAN 292-2008)

PART I – LIVE BIVALVE MOLLUSCS

I-4. FOOD ADDITIVES

Food additives are not permitted in live bivalve molluscs.

PART II – RAW BIVALVE MOLLUSCS

II-4 FOOD ADDITIVES

Only the use of the following additives is permitted in raw bivalve molluscs.

Antioxidants

For chilled shucked molluscs any antioxidant listed in food category 09.1.2 (Fresh Molluscs, crustaceans and echinoderms) of the *General Standard for Food Additives* (CODEX STAN 192-1995).

For raw frozen molluscs any antioxidant listed in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the *General Standard for Food Additives* (CODEX STAN 192-1995).

CODEX STANDARD FOR TOMATOES (CODEX STAN 293-2008)

(No Food Additive Provisions)

REGIONAL STANDARD FOR GOCHUJANG (CODEX STAN 294R-2009)

4. FOOD ADDITIVES

The food additives listed below can be used within the scope of a permitted amount.

4.1 PRESERVATIVES

INS No.	Name of food additive	Maximum Level
200	Sorbic acid	1000mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	

4.2 FLAVOUR ENHANCERS

INS No.	Name of food additive	Maximum Level
621	Monosodium L-glutamate	limited by GMP
508	Potassium chloride	limited by GMP

4.3 ANTIOXIDANT

INS No.	Name of food additive	Maximum Level
325	Sodium lactate	limited by GMP

4.4 ACIDITY REGULATORS

INS No.	Name of food additive	Maximum Level
296	Malic acid (DL-)	limited by GMP
339(i)	Sodium dihydrogen phosphate	5000 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	

4.5 STABILIZERS

INS No.	Name of food additive	Maximum Level
412	Guar gum	limited by GMP
414	Gum arabic (acacia gum)	limited by GMP
415	Xanthan gum	limited by GMP

REGIONAL STANDARD FOR GINSENG PRODUCTS (CODEX STAN 295R-2009)

(No Food Additive Provisions)

CODEX STANDARD FOR JAMS, JELLIES AND MARMALADES (CODEX STAN 296-2009)

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, antifoaming agents, firming agents, preservatives and thickeners 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.

4.2 ACIDITY REGULATORS

INS No.	Name of food additive	Maximum Level
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	3,000 mg/kg

4.3 ANTIFOAMING AGENTS

INS No.	Name of food additive	Maximum Level
900a	Polydimethylsiloxane	10 mg/kg

4.4 COLOURS

INS No.	Name of food additive	Maximum Level
100(i)	Curcumin	500 mg/kg
101(i), (ii)	Riboflavins	200 mg/kg
104	Quinoline Yellow	100 mg/kg
110	Sunset Yellow FCF	300 mg/kg
120	Carmines	200 mg/kg
124	Ponceau 4R (Cochineal Red A)	100 mg/kg
129	Allura Red AC	100 mg/kg
133	Brilliant Blue FCF	100 mg/kg
140	Chlorophyll	GMP
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper Complexes	200 mg/kg
143	Fast Green FCF	400 mg/kg
150a	Caramel I-Plain	GMP
150b	Caramel II Caustic Sulfite Process	80,000 mg/kg
150c	Caramel III – Ammonia Process	80,000 mg/kg
150d	Caramel IV – Sulfite Ammonia Process	1,500 mg/kg
160a(i)	Carotenes, *beta*-, (synthetic)	500 mg/kg singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	*Beta*-apo-8'-Carotenoic acid, ethyl esters	
160a(ii)	Carotenes, *beta*- (vegetable)	1,000 mg/kg
160d(i), 160d(iii)	Lycopenes	100 mg/kg
161b(i)	Lutein from Tagetes erecta	100 mg/kg
162	Beet Red	GMP
163(ii)	Grape Skin Extract	500 mg/kg
172(i)-(iii)	Iron Oxides	200 mg/kg

4.5 PRESERVATIVES

INS No.	Name of food additive	Maximum Level
200-203	Sorbates	1,000 mg/kg
210-213	Benzoates	1,000 mg/kg
220-225, 227, 228, 539	Sulfites	50 mg/kg as residual SO2 in the end product, except when made with sulfited fruit when a maximum level of 100 mg/kg is permitted in the end product.

4.6 FLAVOURINGS

The following flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the Codex *Guidelines for the Use of Flavourings* (CAC/GL 66-2008): natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour; natural cinnamon flavour; vanillin, vanilla or vanilla extracts.

CODEX STANDARD FOR CERTAIN CANNED VEGETABLES (CODEX STAN 297-2009)

4 **FOOD ADDITIVES**

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

4.1 Acidity regulators, colours, colour retention agents and calcium salts of firming agents 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.

4.2 COLOURS

INS No.	Name of Food Additive	Maximum Level
102	Tartrazine	100 mg/kg
133	Brilliant Blue FCF	20 mg/kg
143	Fast Green FCF	200 mg/kg

150d	Caramel IV- Sulfite Ammonia Process	50,000 mg/kg

4.3 COLOUR RETENTION AGENTS

INS No.	Name of Food Additive	Maximum Level
385	Calcium disodium ethylene diamine tetra acetate	365 mg/kg (singly or in combination)
386	Disodium ethylene diamine tetra acetate	
512	Stannous Chloride	25 mg/kg calculated as tin. Should not be added to foods in uncoated tin cans.

ANNEX ON SWEET CORN

In addition to the general provisions applicable to canned vegetables, the following specific provisions apply:

4 FOOD ADDITIVES

4.1 THICKENERS (FOR CREAMED CORN ONLY)

INS No.	Name of Food Additive	Maximum Level
1400	Dextrins, roasted starch	GMP
1401	Acid-treated starch	
1402	Alkaline-treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch posphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	

REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE (CODEX STAN 298R-2009)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners 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.

4.1 ANTIOXIDANT

INS No.	Name of Food Additive	Maximum Level
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide

4.2 COLOUR

INS No.	Name of Food Additive	Maximum Level
101(i)	Riboflavin, synthetic	10 mg/kg

4.3 PRESERVATIVES

INS No.	Name of Food Additive	Maximum Level
200	Sorbic acid	1000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	1000 mg/kg as benzoic acid, singly or in combination
211	Sodium benzoate	
212	Potassium benzoate	

4.4 SWEETENERS

INS No.	Name of Food Additive	Maximum Level
950	Acesulfame potassium	350 mg/kg
954(iv)	Sodium saccharin	200 mg/kg

4.5 PROCESSING AIDS

INS No.	Name of Food Additive	Maximum Level
	Protease	
	Hemicellulase	
	Lipase	
472c	Citric and fatty acid esters of glycerol	
270	Lactic acid	
452(i)	Sodium polyphosphates, glassy	
452(ii)	Potassium polyphosphates	

CODEX STANDARD FOR APPLES (CODEX STAN 299-2010)

(No Food Additive Provisions)

CODEX STANDARD FOR BITTER CASSAVA (CODEX STAN 300-2010)

(No Food Additive Provisions)