



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-fifth Session

Beijing, China, 18-22 March 2013

APPLICATION OF THE DECISION-TREE ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS
OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

(prepared by an electronic Working Group chaired by Australia)

Background

At the 43rd Session, the Committee recalled that the issue of the alignment of the food additive provisions of the standards for meat products with the relevant food categories of the GSFA had been discussed at its 42nd Session following a request from the Commission to revise the list of food additive provisions of these standards.

Based on the outcome of an electronic Working Group, the 43rd Session had generally supported a decision tree approach as a way to progressively achieve the goal to make the GSFA the single Codex reference for food additives, while ensuring that food additives were technologically justified and safe for use. The 43rd Session had established a new electronic Working Group to continue work on the decision-tree approach including a proposal for the revision of the food additive provisions of the five standards for processed meat.

The Delegation of Australia, as Chair of the Working Group, introduced the report in CX/FA 12/44/6

At the 44th Session and said that the compromise approach proposed by the Working Group recognised that commodity standards had legitimate technical reasons for a reduced set of additive provisions but recognized also that, where possible, the relevant provisions of the GSFA should be used as default.

The Working Group proposed to include specific food additive provisions for commodities covered by Codex standards through footnotes in the GSFA. The notes would be added at the appropriate places to either allow or not allow certain food additives for the specific commodity. The specific food additive provisions in the commodity standards could then be deleted and replaced with the general reference to the GSFA, as described in the Codex Procedural Manual.

There was general consensus in the Working Group that it was not appropriate to automatically allow the addition of all Table 3 food additives to commodity standards. Two options were proposed:

- (i) To allow all Table 3 food additives currently listed in the commodity standard to be added at GMP (unless it has been established that it is technologically justified to restrict their use for the commodity) through the GSFA; and
- (ii) Allow all Table 3 food additives in the functional classes defined in the commodity standard to be used.

The Working Group had applied the revised decision-tree approach to the five meat standards and made proposals for the changes necessary in the GSFA.

The 44th Session of the Committee agreed that the decision-tree, as presented in Appendix V, should be used as tool by the CCFA for working on the alignment of commodity standards and the GSFA.

The Committee agreed to continue testing the decision-tree on the alignment of the food additive provisions of other commodity standards and established an electronic Working Group led by Australia, open to all members and observers and working in English only, to:

- (i) Finalise application of the decision tree approach to the five standards for meat and make relevant proposals for amendments to the GSFA and the commodity standards;

- (ii) Apply the decision-tree approach to the Codex *Standard for bouillons and consommés* (CODEX STAN 117-1981), as well as to the standards related to chocolate and cocoa products: *Standard for cocoa butters* (CODEX STAN 86-1981), *Standard for chocolate and chocolate products* (CODEX STAN 87-1981), *Standard for cocoa powders (cocoa) and dry mixtures of cocoa and sugars* (CODEX STAN 105-1981) and *Standard for cocoa (cacao) mass (cocoa/chocolate liquor) and cocoa cake* (CODEX STAN 141-1983) and prepare the relevant proposals for amending the GSFA and the commodity standards; and (iii) Further improve the decision-tree to taking into account the experience gained by applying it and the proposal of India.

Progress since the 43rd Session of CCFA.

The Chair of the Working Group has incorporated the comments of the members of the electronic Working Group to the first draft of the Discussion Paper raised after the 44th Session by:

1. Revising the Decision Tree (Attachments 1(a) and 1(b))
2. Using the Decision tree to illustrate
 - a. Completion of two sets of Meat Standards with decision tree rules established at CCFA in 2012 (Attachment 2(a) and 2(b))
 - b. Recommended alignment of permissions in STAN 117 Bouillons and Consommés (Attachment 3)
 - c. Recommended alignment of permissions in Cocoa and Cocoa Products Standards
 - i. STAN 086 Cocoa Butters (Attachment 4)
 - ii. STAN 105 Cocoa Powders and STAN 141 Dry Mixtures of Cocoa and Sugar (Attachment 5)
 - iii. STAN 87 Chocolate and Chocolate Products (Attachment 6)

Note that the illustrations are based in decisions at Step 8, and while they demonstrate that the Decision Tree is effective at demonstrating and resolving differences in additive permissions between commodity standards and their respective GSFA Food Category, there is scope to embark on a formal process which includes in its scope draft GSFA provisions.

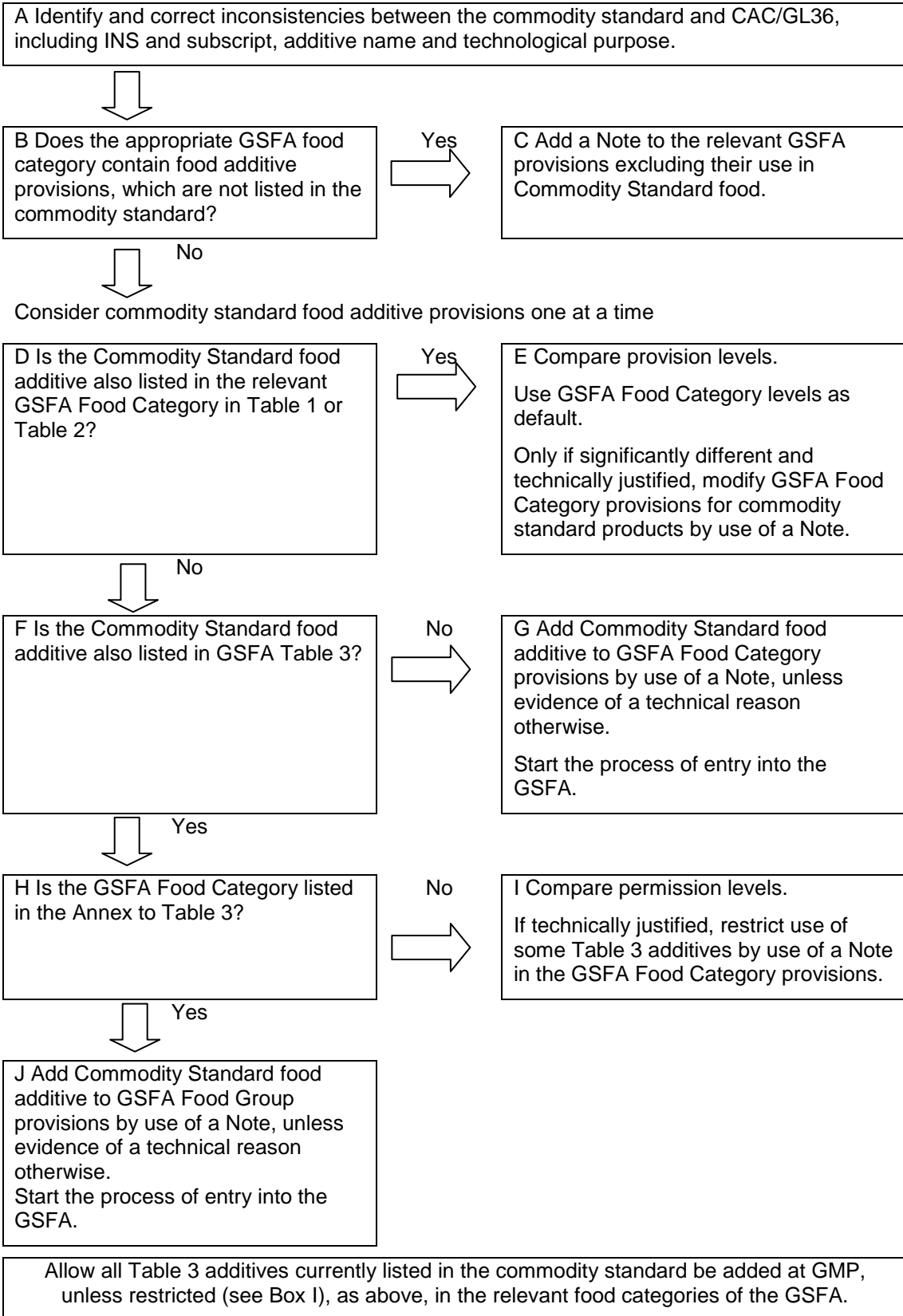
3. Recommending changes to documents and on-line summaries to identify where there are specific additive permissions for products conforming to commodity standards (Attachment 7)

Recommendations

The Working Group recommends the paper to the Committee.

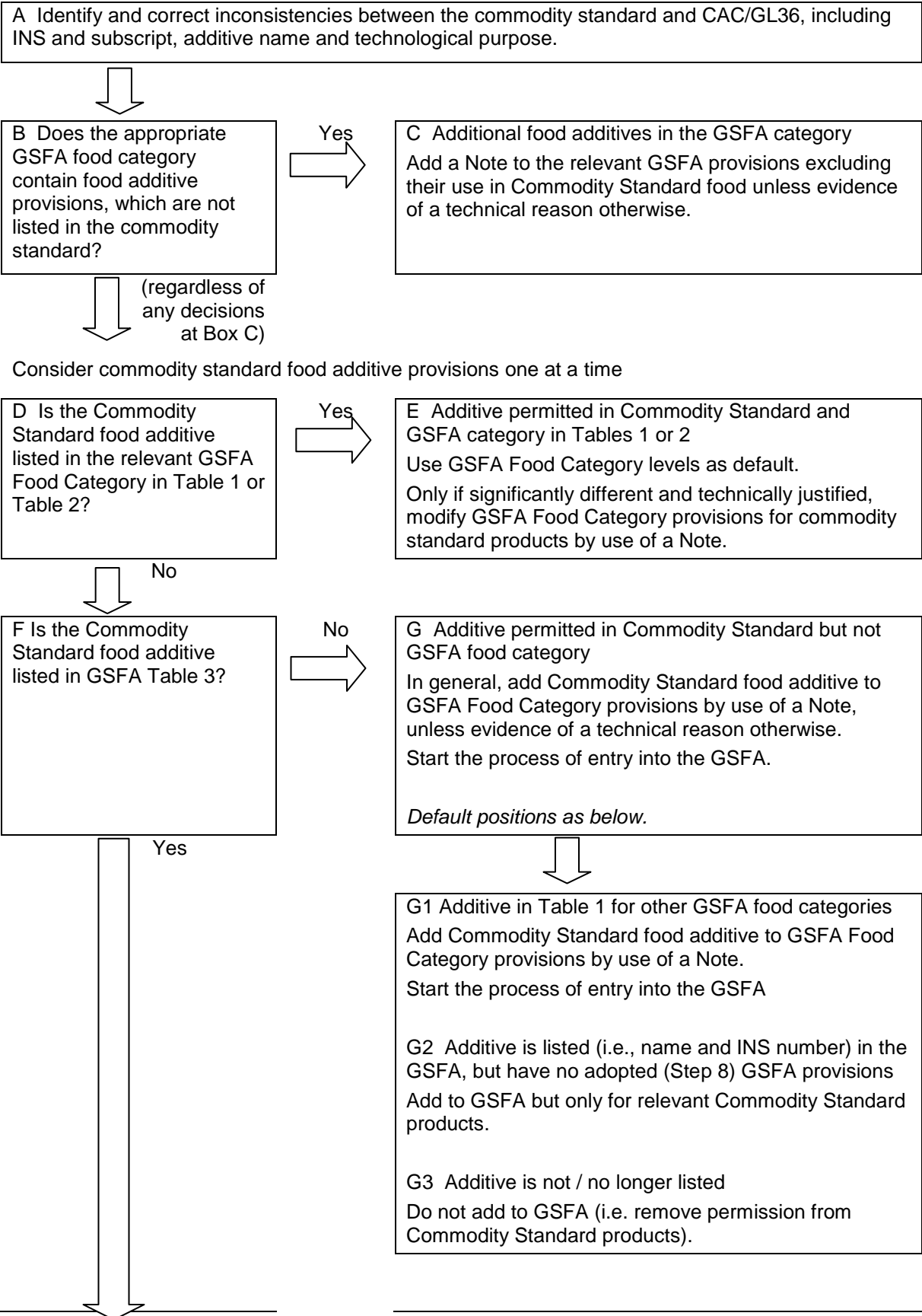
Attachment 1(a)

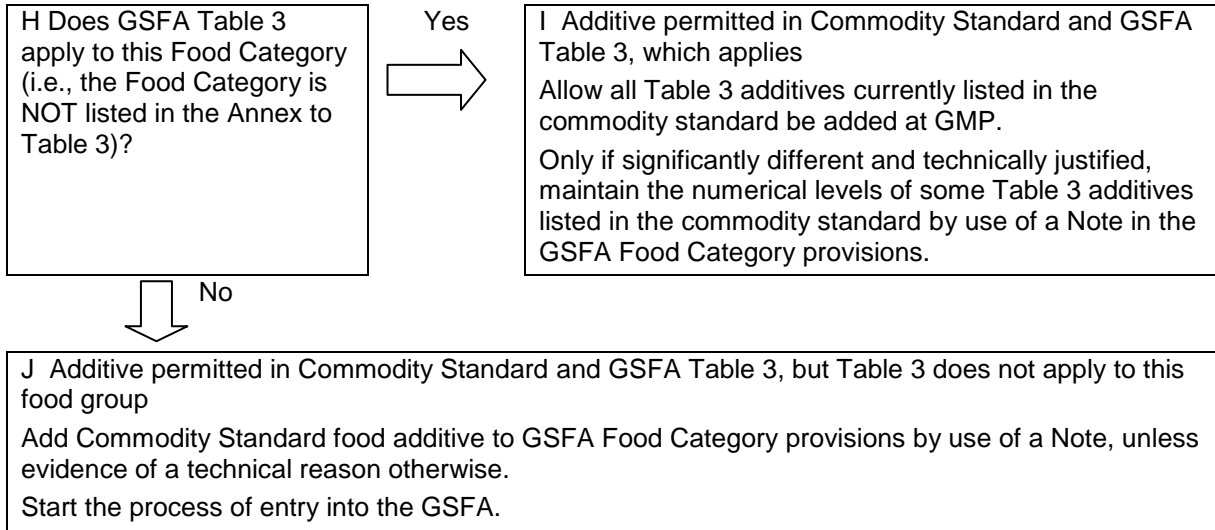
Decision Tree for the Recommended Approach to Alignment of the GSFA and Commodity Standards Food Additive Provisions, Agreed at 44th CCFA March 2012



Attachment 1(b)

Revised Decision Tree for the Recommended Approach to Alignment of the GSFA and Commodity Standards Food Additive Provisions, based on use for Processed Meats, Bouillons and Consommés, and Cocoa-based Commodity Standards





Note that for the purpose of the testing of the decision tree, it has been simpler to consider only the adopted (Step 8) GSFA provisions.

However, for the actual application of the decision tree it would be preferable to consider both the adopted (Step 8) GSFA provisions and the draft and proposed draft GSFA provisions. This would ensure that all provisions in the food category relevant to the commodity standard are considered together in a consistent manner. An appropriate note could be applied to the draft GSFA provision to indicate the relevance to the commodity standard, until such time as the draft GSFA provision is discussed by the Committee.

Attachment 2 (a)**Heat-treated processed meat, poultry, and game products in whole pieces or cuts (08.2.2) compared to CODEX STAN 96-1981, Cooked Cured Ham and CODEX STAN 97-1981, Cooked Cured Pork Shoulder****Description of Food Category 08.2.2:**

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (tsukudani).

This page provides information on the food additive provisions that are acceptable for use in foods conforming to the food category. **GSFA Table 3 applies**

GSFA Provisions for Food Category 08.2.2 Tables 1 and 2

INS No.	Food Additive or Group	Max Level	Notes	Defined In	Consider	Recommendation
133	Brilliant blue FCF	100 mg/kg	Note 4 Note 16	08.0	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
320	Butylated hydroxyanisole (BHA)	200 mg/kg	Note 130 Note 15	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
321	Butylated hydroxytoluene (BHT)	100 mg/kg	Note 167 Note 130 Note 15	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
150c	Caramel III - ammonia caramel	GMP	Note 4 Note 16 Note 3	08.0	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
150d	Caramel IV - sulfite ammonia caramel	GMP	Note 4 Note 16 Note 3	08.0	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
120	Carmines	500 mg/kg	Note 16	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
160a(ii)	beta-Carotenes, vegetable	5,000 mg/kg	Note 16	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
127	Erythrosine	30 mg/kg	Note 4 Note 16	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
143	Fast green FCF	100 mg/kg	Note 4 Note 3	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
163(ii)	Grape skin extract	5,000 mg/kg	Note 16	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
	POLYSORBATES	5,000 mg/kg		08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
310	Propyl gallate	200 mg/kg	Note 130 Note 15	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
	RIBOFLAVINS	1,000 mg/kg	Note 16	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
	SACCHARINS	500 mg/kg	Note 161	08.2.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
474	Sucroglycerides	5,000 mg/kg	Note 15	08.2.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
110	Sunset yellow FCF	300 mg/kg	Note 16	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97
319	Tertiary butylhydroquinone (TBHQ)	100 mg/kg	Note 167 Note 130 Note 15	08.2	Not in STAN 96 or STAN 97	Box C Note XS96, Note XS97

OTHER ADDITIVES PERMITTED IN CODEX STDs 96 & 97

INS No.	Food Additive or Group	Max Level	Technological Purpose	Consider	Recommendation
	NITRITES	85mg/kg as NO ₂ ion		No provision in any GSFA food category	Box G2 But necessary for curing Note S96 Note S97 Start GSFA entry
	PHOSPHATES (added)	1320mg/kg as P ₂		No provision in 8.2.2	Box G1 default Note S96 Note S97 Start GSFA entry
406	Agar	GMP		In GSFA Table3	Box I: OK

300	Ascorbic Acid, L-	GMP	In GSFA Table3	Box I: OK
407	Carrageenan	GMP	In GSFA Table3	Box I: OK
627	Disodium 5'-guanylate	GMP	In GSFA Table3	Box I: OK
631	Disodium 5'-inosinate	GMP	In GSFA Table3	Box I: OK
315	Erythorbic Acid (Isoascorbic acid)	GMP	In GSFA Table3	Box I: OK
621	Monosodium L-glutamate	GMP	In GSFA Table3	Box I: OK
508	Potassium chloride	GMP	In GSFA Table3	Box I: OK
301	Sodium ascorbate	GMP	In GSFA Table3	Box I: OK
331(i)	Sodium dihydrogen citrate	GMP	In GSFA Table3	Box I: OK
316	Sodium erythorbate (Sodium isoascorbate)	GMP	In GSFA Table3	Box I: OK
331(iii)	Trisodium citrate	GMP	In GSFA Table3	Box I: OK
402	Potassium alginate		In GSFA Table3	
401	Sodium alginate	10mg/kg in total	In GSFA Table3	Box I See below

Note S96 Only permitted in products conforming to CODEX STAN 96-1981, Cooked Cured Ham

Note XS96 Not permitted in products conforming to CODEX STAN 96-1981, Cooked Cured Ham

Note S97 Only permitted in products conforming to CODEX STAN 97-1981, Cooked Cured Pork Shoulder

Note XS97 Not permitted in products conforming to CODEX STAN 97-1981, Cooked Cured Pork Shoulder

With respect to alginates INS 401 and 402, there was no consensus in the eWG on whether there was a valid reason to maintain this low level for the Commodity Standard products, or whether to permit it at GMP. For example:

The USA was not aware of a unique circumstance that would necessitate these alginates, which have an ADI 'not specified', being listed with a numerical use level.

EU recommends maintaining the low level, as follows:

In contrast to other thickeners permitted in CS 96-1981 and CS 97-1981 at GMP (agar and carrageenan), alginates are permitted at very low level (only 10 mg/kg). This must have been done on purpose even if now we are not able to trace back the reasons. The reasons could be related to the quality attributes of the standardised products and/or also to the multifunctional use of alginates (in CAC/GL 36-1989 alginates are associated with 10 different technological purposes).

Attachment 2(b)**Heat-treated processed comminuted meat, poultry, and game products (08.3.2) compared to CODEX STAN 89-1981, Luncheon Meat and CODEX STAN 98-1981, Cooked Cured Chopped Meat****Description of food category 08.3.2:**

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).

This page provides information on the food additive provisions that are acceptable for use in foods conforming to the food category. **GSFA Table 3 applies**

GSFA Provisions for Food Category 08.3.2 Tables 1 and 2**OTHER ADDITIVES PERMITTED IN CODEX STDs 88, 89 & 98**

INS No.	Food Additive or Group	Max Level	Technological Purpose	Consider	Recommendation
	NITRITES	<i>50mg/kg expressed as sodium nitrite in STAN88</i>			No provision in any GSFA food category Box G2 But necessary for curing Note S88 Start GSFA entry
	NITRITES	<i>125mg/kg expressed as sodium nitrite in STAN89 and STAN98</i>			No provision in any GSFA food category Box G2 But necessary for curing Note S89 Note S98 Start GSFA entry
300	Ascorbic Acid, L-			In GSFA Table3	Box I: OK (GMP)
315	Erythorbic Acid (Isoascorbic acid)			In GSFA Table3	Box I: OK (GMP)
508	Potassium chloride			In GSFA Table3	Box I: OK
301	Sodium ascorbate			In GSFA Table3	Box I: OK (GMP)
316	Sodium erythorbate (Sodium isoascorbate)			In GSFA Table3	Box I: OK (GMP)
627	Disodium 5'-guanylate	GMP in STAN89 & STAN98	Flavour Enhancer	In GSFA Table3	Box I: OK except STAN 88 Note XS88
631	Disodium 5'-inosinate	GMP in STAN89 & STAN98	Flavour Enhancer	In GSFA Table3	Box I: OK except STAN 88 Note XS88
575	Glucono delta-lactone	GMP in STAN89 & STAN98	Acidity regulator	In GSFA Table3	Box I: OK except STAN 88 Note XS88
621	Monosodium L-glutamate	GMP in STAN89 & STAN98	Flavour Enhancer	In GSFA Table3	Box I: OK except STAN 88 Note XS88
331(i)	Sodium dihydrogen citrate	GMP in STAN89 & STAN98	Acidity regulator	In GSFA Table3	Box I: OK except STAN 88 Note XS88
331(iii)	Trisodium citrate	GMP in STAN89 & STAN98	Acidity regulator	In GSFA Table3	Box I: OK except STAN 88 Note XS88

S88 Only permitted in CODEX STAN 88-1981, Corned Beef

XS88: Not permitted in CODEX STAN 88-1981, Corned Beef

S89 and S98: Only permitted in CODEX STAN 89-1981, Luncheon Meat and CODEX STAN 98-1981, Cooked Cured Chopped Meat

S89a and S98a: Except for use at 15 mg/kg to replace loss of colour of products with binder only that conform to CODEX STAN 89-1981 (Luncheon Meat) and CODEX STAN 98-1981 (Cooked Cured Chopped Meat).”

XS89 and XS98: Not permitted in CODEX STAN 89-1981, Luncheon Meat or CODEX STAN 98-1981, Cooked Cured Chopped Meat.

Attachment 3**Soups and broths (12.5) compared to CODEX STAN 117-1981, Bouillons and Consommés****Description of Food Category 12.5:**

Includes ready-to-eat soups and mixes. The finished products may be water- (e.g., consommé) or milk-based (e.g., chowder).

This page provides information on the food additive provisions that are acceptable for use in foods conforming to the food category. **GSFA Table 3 applies**

GSFA Provisions for Food Category 12.5 Tables 1 and 2

INS No.	Food Additive or Group	Max Level	Notes	Defined In	Consider	Recommendation
	ASCORBYL ESTERS	200 mg/kg	Note 10	12.5	200 in STAN 117	OK
950	Acesulfame potassium	110 mg/kg	Note 188 Note 161	12.5	Not in STAN 117	Box C Note XS117
956	Alitame	40 mg/kg	Note 161	12.5	Not in STAN 117	Box C Note XS117
129	Allura red AC	300 mg/kg	Note 161	12.5	50 in STAN 117	Box E Sig diff Keep @ 50
951	Aspartame	1,200 mg/kg	Note 188 Note 161	12.5	Not in STAN 117	Box C Note XS117
	BENZOATES	500 mg/kg	Note 13	12.5	500 in STAN 117	OK
133	Brilliant blue FCF	50 mg/kg		12.5	50 in STAN 117	OK
320	Butylated hydroxyanisole (BHA)	200 mg/kg	Note 130 Note 15	12.5	Same in STAN 117	OK
321	Butylated hydroxytoluene (BHT)	100 mg/kg	Note 130 Note 15	12.5	Same in STAN 117	OK
	CAROTENOIDS	300 mg/kg		12.5	50 in STAN 117 incl beta carotene, 117 list needs updating	Box E Sig diff Keep @ 50 (total)
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	400 mg/kg	Note 127	12.5	400 in STAN 117, 117 list needs updating	OK
150c	Caramel III - ammonia caramel	25,000 mg/kg		12.5	GMP in STAN 117	Box E Use GSFA level
150d	Caramel IV - sulfite ammonia caramel	25,000 mg/kg	Note 212	12.5	3000 in STAN 117 Note 212 states <i>Except for products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3000 mg/kg.</i>	OK
120	Carmines	50 mg/kg		12.5	50 in STAN 117	OK

160a(ii)	beta-Carotenes, vegetable	1,000 mg/kg	12.5	50 in STAN 117 incl carotenoids	Box E Sig diff Keep @ 50 (total)
472e	Diacetyltartaric and fatty acid esters of glycerol	5,000 mg/kg	12.5	GMP in STAN 117	Box E Use GSFA level
163(ii)	Grape skin extract	500 mg/kg	Note 181 12.5	Not in STAN 117	Box C Note XS117
	IRON OXIDES	100 mg/kg	12.5	Not in STAN 117	Box C Note XS117
132	Indigotine (Indigo carmine)	50 mg/kg	12.5	50 in STAN 117	OK
961	Neotame	20 mg/kg	Note 161 12.5	Not in STAN 117	Box C Note XS117
	PHOSPHATES	1,500 mg/kg	Note 127 Note 33 12.5	In STD 117, one group at 3000mg/kg as P ₂ O ₅ , one group at 1000, and some individual phosphates in GSFA Group not in STD 117	Box E Use GSFA Group permission and level
	POLYSORBATES	1,000 mg/kg	12.5	1000 in STAN 117	OK
900a	Polydimethylsiloxane	10 mg/kg	12.5	10 in STAN 117	OK
124	Ponceau 4R (Cochineal red A)	50 mg/kg	12.5	50 in STAN 117	OK
310	Propyl gallate	200 mg/kg	Note 15 Note 127 Note 130 12.5	Same in STAN 117	OK
	RIBOFLAVINS	200 mg/kg	12.5	200 in STAN 117, 117 list needs updating	OK
	SACCHARINS	110 mg/kg	Note 161 12.5	Not in STAN 117	Box C Note XS117
	SORBATES	1,000 mg/kg	Note 42 12.5	Not in STAN 117	Box C As it is a recent provision, allow in STAN 117
960	Steviol glycosides	50 mg/kg	Note 26 12.5	Not in STAN 117	Box C Note XS117
955	Sucralose (Trichlorogalactosucrose)	600 mg/kg	Note 161 12.5	Not in STAN 117	Box C Note XS117
474	Sucroglycerides	2,000 mg/kg	12.5	2000 in STAN 117	OK
110	Sunset yellow FCF	50 mg/kg	12.5	50 in STAN 117	OK
319	Tertiary butylhydroquinone (TBHQ)	200 mg/kg	Note 130 Note 15 12.5	Same in STAN 117	OK

OTHER ADDITIVES PERMITTED IN CODEX STD 117

INS No.	Food Additive or Group	Max Level	Notes	Defined In	Consider	Recommendation
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	GSFA Table 3 additives not permitted, except Acidity regulators Anticaking agents (in dehydrated products only) Antifoaming agents Antioxidants Emulsifiers, stabilizers and thickeners Flavour enhancers Humectants Packing gases Preservatives Sweeteners			Box I Allow Table 3 additives permitting these functions at GMP
307 – NOW 307(a)	Alpha-tocopherol	50 mg/kg total tocopherols	Not in 12.5	Box G1 default Note S117 Start entry
122	Azorubine	50 mg/kg	No provision in any GSFA food category	Box G2 Note S117
100(i)	Curcumin	50mg/kg	No provision in any GSFA food category	Box G2 Note S117
570	Fatty acids	GMP	Not in GSFA	Box G3 Remove permission in STD117
574	Gluconic Acid (D-)	GMP	Not in GSFA	Box G3 Remove permission in STD117
306 – NOW 307(b)	Mixed tocopherols concentrate	50 mg/kg total tocopherols	Not in 12.5	Box G1 default Note S117 Start entry
104	Quinolene Yellow	5050/kg	No provision in any GSFA food category	Box G2 Note S117
514(i)	Sodium sulphate	GMP	In GSFA Table 3 so already covered above	No action needed
473	Sucrose Esters of fatty acids	2000 mg/L	No provision in any GSFA food category	Box G2 Note S117
102	Tartrazine	50mg/kg	No provision in any GSFA food category	Box G2 Note S117

Note S117 Only permitted in products conforming to CODEX STAN 117-1981, Bouillons and Consommés

Note XS117 Not permitted in products conforming to CODEX STAN 117-1981, Bouillons and Consommés

Comment: there some out-of date additive references in CODEX STD 117, but these will generally be automatically corrected when incorporating permissions into GSFA.

It was noted that the maximum levels reported in the commodity standard are on the ready-to-eat (RTE) basis, and that this is not reflected in the GSFA provisions for food category 12.5.

Food category 12.5 contains 2 sub-categories: 12.5.1 (Ready-to-eat soups and broths, including canned, bottled and frozen), and 12.5 (Mixes for soups and broths). Typically, the amount of additive used in a mix is greater than that in a RTE product, to allow for the dilution of the mix to the RTE basis. Since the maximum level for 12.5 applies to both sub-categories, the only way for the level for

the RTE product (in 12.5.1) to apply to a mix (in 12.5.2) is if the level in the mix is actually on the RTE basis.

Therefore the working group recommends associating Note 127 (“As served to the consumer.”) with the provisions for food category 12.5 to clarify that the level is on the RTE basis for all products included in this category.

Attachment 4**Cocoa-based spreads, including fillings (05.1.3)****Description:**

Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter [*Codex Standard for Cocoa Butters (CODEX STAN 086-1981)*], fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (Nutella-type product).

This page provides information on the food additive provisions that are acceptable for use in foods conforming to the food category. **GSFA Table 3 applies**

GSFA Provisions for Food Category 05.1.3 Tables 1 and 2

INS No.	Food Additive or Group	Max Level	Notes	Defined In	Consider	Recommendation
	ASCORBYL ESTERS	500 mg/kg	Note 10 Note 114 Note 15	05.0	Not in STAN86	Box C Note XS86
950	Acesulfame potassium	1,000 mg/kg	Note 188 Note 161	05.1.3	Not in STAN86	Box C Note XS86
956	Alitame	300 mg/kg	Note 161	05.1.3	Not in STAN86	Box C Note XS86
129	Allura red AC	300 mg/kg	Note 161	05.1.3	Not in STAN86	Box C Note XS86
951	Aspartame	3,000 mg/kg	Note 161 Note 191	05.1.3	Not in STAN86	Box C Note XS86
	BENZOATES	1,500 mg/kg	Note 13	05.1.3	Not in STAN86	Box C Note XS86
133	Brilliant blue FCF	100 mg/kg	Note 161	05.1.3	Not in STAN86	Box C Note XS86
	CAROTENOIDS	100 mg/kg	Note 161	05.1.3	Not in STAN86	Box C Note XS86
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	6 mg/kg	Note 62 Note 161	05.1.3	Not in STAN86	Box C Note XS86
	CYCLAMATES	500 mg/kg	Note 17 Note 161	05.1.3	Not in STAN86	Box C Note XS86
150c	Caramel III - ammonia caramel	GMP		05.1.3	Not in STAN86	Box C Note XS86
150d	Caramel IV - sulfite ammonia caramel	GMP		05.1.3	Not in STAN86	Box C Note XS86
160a(ii)	beta-Carotenes, vegetable	100 mg/kg		05.1.3	Not in STAN86	Box C Note XS86
	ETHYLENE DIAMINE TETRA ACETATES	50 mg/kg	Note 21	05.1.3	Not in STAN86	Box C Note XS86
163(ii)	Grape skin extract	200 mg/kg	Note 181	05.1.3	Not in STAN86	Box C Note XS86
	HYDROXYBENZOATES, PARA-	300 mg/kg	Note 27	05.1.3	Not in STAN86	Box C Note XS86
243	Lauric arginate ethyl ester	200 mg/kg		05.1.3	Not in STAN86	Box C Note XS86
905d	Mineral oil, high viscosity	2,000 mg/kg	Note 3	05.1	Not in STAN86	Box C Note XS86
905e	Mineral oil, medium and low viscosity, class I	2,000 mg/kg	Note 3	05.0	Not in STAN86	Box C Note XS86
961	Neotame	100 mg/kg	Note 161	05.1.3	Not in STAN86	Box C Note XS86
	PHOSPHATES	880 mg/kg	Note 33	05.1.3		Box C Note XS86
	POLYSORBATES	1,000 mg/kg		05.1.3	Not in STAN86	Box C Note XS86

310	Propyl gallate	200 mg/kg	☐ Note 15 ☐ Note 130	05.1	Not in STAN86	Box C Note XS86
	SACCHARINS	200 mg/kg	☐ Note 161	05.1.3	Not in STAN86	Box C Note XS86
	SORBATES	1,000 mg/kg	☐ Note 42	05.1.3	Not in STAN86	Box C Note XS86
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg	☐ Note 169 ☐ Note 161	05.1.3	Not in STAN86	Box C Note XS86
OTHER ADDITIVES PERMITTED IN CODEX STD 86						
	Hexane	1mg/kg excl press cocoa butter	Use as a Processing Aid		Needed in additives permissions?	Remove from STAN86

Note XS86 Not permitted in products conforming to CODEX STAN 86-1981, Cocoa Butter

Attachment 5**Cocoa mixes (powders) and cocoa mass/cake (05.1.1)****Description of Food Category 05.1.1:**

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavor. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g., vanillin) may be added [**Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar (CODEX STAN 105-1981); Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141-1981)**]. Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.2, and most finished chocolate products are included in category 05.1.4.

This page provides information on the food additive provisions that are acceptable for use in foods conforming to the food category. **GSFA Table 3 applies.**

GSFA Provisions for Food Category 05.1.1 Tables 1 and 2						
INS No.	Food Additive or Group	Max Level	Notes	Defined In	Consider	Recommendation
	ASCORBYL ESTERS	500 mg/kg	Note 114 Note 10 Note 15	05.0	Not in 105 Not in 141	Box C Note XS105 Note XS141
950	Acesulfame potassium	350 mg/kg	Note 97 Note 188	05.1.1	350 in 105 Not in 141	Box C Note XS141
442	Ammonium salts of phosphatidic acid	10,000 mg/kg	Note 97	05.1.1	10,000 in 105 10,000 in 141	OK
951	Aspartame	3,000 mg/kg	Note 97 Note 191	05.1.1	3,000 in 105 Not in 141	Box C Note XS141
905d	Mineral oil, high viscosity	2,000 mg/kg	Note 3	05.1	Not in 105 Not in 141	Box C Note XS105 Note XS141
905e	Mineral oil, medium and low viscosity, class I	2,000 mg/kg	Note 3	05.0	Not in 105 Not in 141	Box C Note XS105 Note XS141
	PHOSPHATES	1,100 mg/kg	Note 33	05.1.1	Only INS 338 in 105 and 141 INS 341(iii) in 105	Box C No reason to limit to only part of Phosphates group. Therefore same permission for STD 105 and 141 products
310	Propyl gallate	200 mg/kg	Note 130 Note 15	05.1	Not in 105 Not in 141	Box C Note XS105 Note XS141
477	Propylene glycol esters of fatty acids	5,000 mg/kg	Note 97	05.1.1	5,000 in 105 Not in 141	Box C Note XS141
	SACCHARINS	100 mg/kg	Note 97 Note 161	05.1.1	100 in 105 Not in 141	Box C Note XS141
955	Sucralose (Trichlorogalactosucrose)	580 mg/kg	Note 97	05.1.1	580 in 105 Not in 141	Box C Note XS141

OTHER ADDITIVES PERMITTED IN CODEX STDs 141 & 105						
INS No.	Food Additive or Group	Max Level	Technological Purpose	Consider	Recommendation	
503(i)	Ammonium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
527	Ammonium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
503(ii)	Ammonium hydrogen carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
170(i)	Calcium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
330	Citric acid	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
504(i)	Magnesium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
528	Magnesium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
530	Magnesium oxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1) and see below	
501(i)	Potassium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
525	Potassium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
501(ii)	Potassium hydrogen carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
500(i)	Sodium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
524	Sodium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
500(ii)	Sodium hydrogen carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
526	Calcium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)	
338	Phosphoric acid	2500 mg/kg in finished products as P ₂ O ₅	Acidity regulator	PHOSPHATES group in 5.1.1, max. 1100 mg/kg as phosphorous see previous table	Box E Permit as part of Phosphates group (see table above)	
334	L(+)-Tartaric acid	5000 mg/kg in finished products	Acidity regulator	No tartrates in 5.1.1 (only in juices)	Box G1 Note S105 Note S141 Start GSFA entry	
471	Mono- and di-glycerides of fatty acids	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)	
322(i)	Lecithin	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)	
476	Polyglycerol esters interesterified ricinoleic acid	5,000 mg/kg	Emulsifier	No provision in any GSFA food category	Box G2 Note S105 Note S141	

OTHER ADDITIVES PERMITTED IN CODEX STD 105						
INS No.	Food Additive or Group	Max Level	Technological Purpose	Consider	Recommendation	
412	Guar gum	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)	
418	Gellan gum	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)	
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)	
473	Sucrose esters of fatty acids	10,000mg/kg	Emulsifier	No provision in any GSFA food category	Box G2 Note S105 Note S141	
491-495	SORBITAN ESTERS OF FATTY ACIDS	2,000 mg/kg	Emulsifier	No provision in any GSFA food category	Box G2 Note S105 Note S141	
475	Polyglycerol esters of fatty acids	5,000 mg/kg	Emulsifier	No provision in any GSFA food category	Box G2 Note S105 Note S141	
400	Alginate Acid	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
407	Carrageenan	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
410	Carob bean gum	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
413	Tragacanth gum	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
414	Gum Arabic (Acacia gum)	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
415	Xanthan gum	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
416	Karaya gum	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
417	Tara gum	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
460(i)	Microcrystalline cellulose (Cellulose gel) [current permission for 460 cellulose]	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
460(ii)	Powdered cellulose [current permission for 460 cellulose]	GMP	Stabilizer	In GSFA Table3	Box I: OK (1)	
552	Calcium silicate	10,000 mg/kg silicates	Anti-caking agent	In GSFA Table3	Box I: OK (1)	
553(i)	Magnesium silicate	10,000 mg/kg silicates	Anti-caking agent	In GSFA Table3	Box I: OK (1)	
551	Silicon dioxide, amorphous	10,000 mg/kg silicates	Anti-caking agent	In GSFA Table3	Box I: OK (1)	
559	Aluminium silicate	10,000 mg/kg total 559, 552, 553(i)-(iii), 554, 551, 341(iii)	Anti-caking agent	No provision in any GSFA food category	Box G2 As there are concerns regarding Al-containing additives, recommend that this be treated as G(3), i.e. Remove permission in STD105	

553(iii)	Talc	10,000 mg/kg total 559, 552, 553(i)-(iii), 554, 551, 341(iii)	Anti-caking agent	In GSFA Table3	Box I: OK (1)
554	Sodium aluminosilicate	10,000 mg/kg total 559, 552, 553(i)-(iii), 554, 551, 341(iii)	Anti-caking agent	Not in 5.1.1	Box G As there is only 1 permission in GSFA, and there are concerns regarding Al- containing additives, recommend that this be treated as G(3), i.e. Remove permission in STD105
341(iii)	Tricalcium phosphate	10,000 mg/kg total 559, 552, 553(i)-(iii), 554, 551, 341(iii)	Anti-caking agent	PHOSPHATES group in 5.1.1, max. 1100 mg/kg as phosphorous see previous table	Box E Permission as member of phosphates group
553(ii)	Magnesium trisilicate	10,000 mg/kg total 559, 552, 553(i)-(iii), 554, 551, 341(iii)	Anti-caking agent	Not in GSFA	Box G3 Remove permission in STD105
1200	Polydextroses	GMP	Bulking agent	In GSFA Table3	Box I: OK (1)
953	Isomalt (Hydrogenated isomaltulose)	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
966	Lactitol	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
421	Mannitol	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
965(i)	Maltitol	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
965(ii)	Maltitol syrup	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
420(i)	Sorbitol	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
420(ii)	Sorbitol syrup	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
967	Xylitol	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
957	Thaumatococin	GMP	Sweetener	In GSFA Table3	Box I: OK (1)
1400	Dextrins, roasted starch	GMP	Thickener	In GSFA Table3	Box I: OK (1)
1401	Acid treated starch	GMP	Thickener	In GSFA Table3	Box I: OK (1)
1402	Alkaline treated starch	GMP	Thickener	In GSFA Table3	Box I: OK (1)
1403	Bleached starch	GMP	Thickener	In GSFA Table3	Box I: OK (1)
1404	Oxidised starch	GMP	Thickener	In GSFA Table3	Box I: OK (1)

1405	Starches, enzyme treated	GMP	Thickener	In GSFA Table3	Box I: OK (1)
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Note S105 Only permitted in products conforming to CODEX STAN 105-1981, Cocoa powders (cocoas) and dry mixtures of cocoa and sugars

Note XS105 Not permitted in products conforming to CODEX STAN 105-1981, Cocoa powders (cocoas) and dry mixtures of cocoa and sugars

Note S141 Only permitted in products conforming to CODEX STAN 141-1983, Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake

Note XS141 Not permitted in products conforming to CODEX STAN 141-1983, Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake

Re Magnesium oxide (INS 530): It was noted that in Codex Stan 141, this additive is classified as an acidity regulator, but in CAC/GL 36 it is classified as an anticaking agent.

It is recommended that the CCFA consider revising the INS list (CAC/GL 36-1989) to include the functional class of 'acidity regulator' for magnesium oxide. Then this class can be included in the GSFA, which relies on the functional classes listed in CAC/GL 36-1989.

There was general agreement by the eWG that all sweeteners permitted in this Food Category also be permitted in products conforming to CODEX STAN 105-1981 or CODEX STAN 141-1983.

However there was not consensus in the eWG whether all acidity regulators, emulsifiers, stabilizers, anti-caking agents, and thickeners in GSFA Table 3, plus polydextrose, should be permitted in products conforming to CODEX STAN 105-1981 or CODEX STAN 141-1983.

For example, USA supported a general reference to the additives in Table 3 with the appropriate technological purpose being included in the commodity standard, rather than listing the specific additives. This is consistent with the format for the commodity standards in the Codex Procedural Manual (20th Ed., p. 51)

On the other hand, the EU generally supports listing the additives separately unless it is clear that the intention was to list in the Commodity Standard all additives in Table 3 falling under certain functional class. Based on a detailed analysis, the EU assumed that the intention was to allow the use of all sweeteners in the Commodity Standard, however, they doubted whether this could be concluded also for the other functional classes.

In the table above, the additives are listed separately (indicated with a (1)), awaiting a final decision.

A number of members of the eWG requested a more rigorous assessment of permissions in commodity standards that are not in the relevant GSFA food category and vice versa, on the grounds of technical purpose being needed or demonstrated (ie opposing the default positions).

Generally in this paper, following the decision tree agreed at CCFA, the default is not to extend permission either way for non-Table 3 additives.

Specific examples in this Food Category where Brazil believes that there is a technical need for Ascorbyl esters, Propyl gallate and Polyglycerol esters of interesterified ricinoleic acid to be added to products that conform to the commodity standard.

The eWG recommends that, for the commodity standards that are currently being tested with the decision tree approach, CCFA could consider these cases as continuing work for the eWG. However, once CCFA completes work on the commodity standards that are currently under consideration by the eWG, any inconsistencies in the inclusion of food additives in the commodity standards and GSFA be considered as part of the normal process for amending the GSFA.

Attachment 6**Cocoa and chocolate products (05.1.4)****Description of Food Category 05.1.4:**

Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g., nuts).¹ **This category is for chocolate as defined in the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981)** and for confectionery that meet the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g., raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2.

This page provides information on the food additive provisions that are acceptable for use in foods conforming to the food category. **GSFA Table 3 applies.**

GSFA Provisions for Food Category 05.1.4					Tables 1 and 2	
INS No.	Food Additive or Group	Max Level	Notes	Defined In	Consider	Recommendation
	ASCORBYL ESTERS	500 mg/kg	☐ Note 15 ☐ Note 114 ☐ Note 10	05.0	200 in STAN 87 2.1.7.1 (ascorbyl palmitate only)	Boxes C and E Limit to white chocolate only (Note 141), options at end of table
950	Acesulfame potassium	500 mg/kg	☐ Note 161 ☐ Note 188	05.1.4	500 in STAN 87	OK
956	Alitame	300 mg/kg	☐ Note 161	05.1.4	Not in STAN 87	Box C Note XS87
129	Allura red AC	300 mg/kg	☐ Note 183	05.1.4	Not in STAN 87, but Note 183 permits colours for surface decoration.	OK
442	Ammonium salts of phosphatidic acid	10,000 mg/kg		05.1.4	10,000 in STAN 87 (Total 15,000 for 442, 476, 491, 492 & 435)	OK Note S87a
951	Aspartame	3,000 mg/kg	☐ Note 161 ☐ Note 191	05.1.4	2,000 in STAN 87	Box E Default, i.e. use GSFA level
901	Beeswax	GMP	☐ Note 3	05.1.4	GMP in STAN 87	OK
133	Brilliant blue FCF	100 mg/kg	☐ Note 183	05.1.4	Not in STAN 87, but Note 183 covers	OK
320	Butylated hydroxyanisole (BHA)	200 mg/kg	☐ Note 141 ☐ Note 15 ☐ Note 130	05.1.4	200 as group in STAN87 2.1.7.1	OK
321	Butylated hydroxytoluene (BHT)	200 mg/kg	☐ Note 141 ☐ Note 15 ☐ Note 130	05.1.4	200 as group in STAN87 2.1.7.1	OK
	CAROTENOIDS	100 mg/kg	☐ Note 183	05.1.4	Not in STAN 87, but Note 183 covers	OK
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	700 mg/kg	☐ Note 183	05.1.4	Not in STAN 87, but Note 183 covers	OK
	CYCLAMATES	500 mg/kg	☐ Note	05.1.4	500 in STAN 87	OK

			161 Note 17		
902	Candelilla wax	GMP	Note 3	05.1.4	GMP in STAN 87 OK
150c	Caramel III - ammonia caramel	50,000 mg/kg	Note 183	05.1.4	Not in STAN 87, but Note 183 covers OK
150d	Caramel IV - sulfite ammonia caramel	50,000 mg/kg	Note 183	05.1.4	Not in STAN 87, but Note 183 covers OK
903	Carnauba wax	5,000 mg/kg	Note 3	05.1.4	Not in STAN 87 Box C Note XS87
160a(ii)	beta-Carotenes, vegetable	100 mg/kg	Note 183	05.1.4	Not in STAN 87, but Note 183 covers OK
1503	Castor oil	350 mg/kg		05.1.4	Not in STAN 87 Box C Note XS87
163(ii)	Grape skin extract	200 mg/kg	Note 181 Note 183	05.1.4	Not in STAN 87, but Note 183 covers OK
132	Indigotine (Indigo carmine)	450 mg/kg	Note 183	05.1.4	Not in STAN 87, but Note 183 covers OK
905d	Mineral oil, high viscosity	2,000 mg/kg	Note 3	05.1	Not in STAN 87 Box C Note XS87
905e	Mineral oil, medium and low viscosity, class I	2,000 mg/kg	Note 3	05.0	Not in STAN 87 Box C Note XS87
961	Neotame	80 mg/kg	Note 161	05.1.4	Not in STAN 87 Box C Note XS87
	PHOSPHATES	1,100 mg/kg	Note 33	05.1.4	Only INS 338 (phosphoric acid) in STAN 87, 2500 mg/kg as P ₂ O ₅ Box C Note XS87 (but continue to allow INS 338)
	POLYSORBATES	5,000 mg/kg	Note 101	05.1.4	INS 435 polyoxyethylene (20) sorbitan monostearate 10,000 in STAN 87 (Total 15,000 for 442, 476, 491, 492 & 435)) Box E Allow Group at GSFA level
124	Ponceau 4R (Cochineal red A)	300 mg/kg	Note 183	05.1.4	Not in STAN 87, but Note 183 covers OK
310	Propyl gallate	200 mg/kg	Note 15 Note 130	05.1	200 as group in STAN87 2.1.7.1 Boxes C and E Add Note 141 to GSFA
	SACCHARINS	500 mg/kg	Note 161	05.1.4	500 in STAN 87 2.1 & 2.2 OK
904	Shellac, bleached	GMP	Note 3	05.1.4	GMP in STAN 87 2.1 & 2.2 OK
955	Sucralose (Trichlorogalactosucrose)	800 mg/kg	Note 161	05.1.4	Not in STAN 87 Box C Note XS87
110	Sunset yellow FCF	400 mg/kg	Note 183	05.1.4	Not in STAN 87, but Note 183 covers OK
319	Tertiary butylhydroquinone (TBHQ)	200 mg/kg	Note 141 Note 15	05.1.4	200 as group in STAN87 2.1.7.1 Boxes C and E

Note
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OTHER ADDITIVES PERMITTED IN CODEX STD 87

INS No.	Food Additive or Group	Max Level	Technological Purpose	Consider	Recommendation
503(i)	Ammonium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
527	Ammonium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
503(ii)	Ammonium hydrogen carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
170(i)	Calcium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
330	Citric acid	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
504(i)	Magnesium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
528	Magnesium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
530	Magnesium oxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
501(i)	Potassium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
525	Potassium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
501(ii)	Potassium hydrogen carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
500(i)	Sodium carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
524	Sodium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
500(ii)	Sodium hydrogen carbonate	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
526	Calcium hydroxide	GMP	Acidity regulator	In GSFA Table3	Box I: OK (1)
338	Phosphoric acid	2500 mg/kg in finished products as P ₂ O ₅	Acidity regulator	PHOSPHATES group in 5.1.4, max. 1100 mg/kg as phosphorous see previous table	Box E GSFA level
334	L(+)-Tartaric acid	5000 mg/kg in finished products	Acidity regulator	No tartrates in 5.1.4 (only in juices)	Box G1 default Note S87 Start GSFA entry
471	Mono- and di-glycerides of fatty acids	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)
322(i)	Lecithin	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)
422	Glycerol	GMP	Emulsifier	In GSFA Table3	Box I: OK (1)
476	Polyglycerol esters interesterified ricinoleic acid	5,000 mg/kg	Emulsifier (Total 15,000 for 442, 476, 491, 492 &	No provision in any GSFA food category	Box G2 Note S87

				435)		
491	Sorbitan monostearate	10,000 mg/kg	Emulsifier	(Total 15,000 for 442, 476, 491, 492 & 435)	No provision in any GSFA food category	Box G2 Note S87
492	Sorbitan tristearate	10,000 mg/kg	Emulsifier	(Total 15,000 for 442, 476, 491, 492 & 435)	No provision in any GSFA food category	Box G2 Note S87
957	Thaumatococcus	GMP	Sweetener		In GSFA Table3	Box I: OK (1)
420(i)	Sorbitol [consider syrup too]	GMP	Sweetener		In GSFA Table3	Box I: OK (1)
421	Mannitol	GMP	Sweetener		In GSFA Table3	Box I: OK (1)
953	Isomalt (Hydrogenated isomaltulose)	GMP	Sweetener		In GSFA Table3	Box I: OK (1)
965(i)	Maltitol [consider syrup too]	GMP	Sweetener		In GSFA Table3	Box I: OK (1)
966	Lactitol	GMP	Sweetener		In GSFA Table3	Box I: OK (1)
967	Xylitol	GMP	Sweetener		In GSFA Table3	Box I: OK (1)
414	Gum Arabic (Acacia gum)	GMP	Glazing agents		In GSFA Table3	Box I: OK (1)
440	Pectins	GMP	Glazing agents		In GSFA Table3	Box I: OK (1)
175	Gold	GMP	Decoration only		Not in GSFA	Box G(3) Default is to remove permission HOWEVER in this case allow only in CODEX STAN 87 i.e. Note S87 Add Note 183
174	Silver	GMP	Decoration only		Not in GSFA	Box G(3) Default is to remove permission HOWEVER in this case allow only in CODEX STAN 87 i.e. Note S87 Add Note 183
1200	Polydextroses	GMP	Bulking agents		In GSFA Table3	Box I: OK (1)
	Hexane	1 mg/kg on fat content	Use as a Processing Aid		Needed in additives permissions?	Remove from STAN87
OTHER ADDITIVES PERMITTED IN CODEX STD 87, 2.1.7.1 only						
307 [now 307(a)]	Alpha tocopherol	750mg/kg on fat basis	Antioxidant		Not in 5.1.4 and not permitted in cocoa butter, but allowed in butter oil	No need for provision, carry-over applies

Note S87 Only permitted in products conforming to CODEX STAN 87-1981, Chocolate

Note S87a For products conforming to CODEX STAN 87-1981, a maximum combined permission of 15000 mg/kg for Ammonium salts of phosphatidic acids (INS 442), Polyglycerol esters interesterified ricinoleic acid (INS 476), Sorbitan monostearate (INS 491), Sorbitan tristearate (INS 492) and Polyoxyethylene (20) sorbitan monostearate (INS 435) when used in combination.

Note XS87 Not permitted in products conforming to CODEX STAN 87-1981, Chocolate

There are some additive permissions that are restricted to white chocolate only in the GSFA (Note 141) and the Commodity Standard (STAN87, 2.1.7.1).

However, for Ascorbyl esters and Propyl gallate the restriction of use is only in STAN87. There appears to be technical justification for the restriction, therefore the eWG recommends that

- **Note 141 be inserted into the GSFA for Propyl gallate (INS 310)**
- **The GSFA food category for Propyl gallate be revised from 05.1 to 05.1.4, which is the appropriate food category for white chocolate and is consistent with this group of additives having a combined maximum, see Note 130**
- **Either Note 141 be inserted into the GSFA for Ascorbyl esters, or Ascorbyl esters not be permitted in products conforming to CODEX STAN 87-1981 (ie Note XS87) except for ascorbyl palmitate only to a maximum level of 200 mg/kg in white chocolate only, ie Note 141.**
- **Depending on the outcome of the above decision regarding Ascorbyl esters, it may also be appropriate to move this permission to 05.1.4.**

The eWG noted that according to CAC/GL 36-1989, Glycerol (INS 422) is not recognized as “emulsifier” and Pectins (INS 440) are not recognized as “glazing agent”; as they are in CODEX STAN 87.

It is recommended that CCFA consider revising the INS list to include the functional class of ‘emulsifier’ for glycerol and the functional class of ‘glazing agent’ for pectins.

There was not consensus in the eWG whether all acidity regulators, emulsifiers, stabilizers, sweeteners, anti-caking agents, and thickeners in GSFA Table 3, plus polydextrose, should be permitted in products conforming to CODEX STAN 87-1981.

See previous text box for Attachment 5 (CODEX STAN 105-1981 and CODEX STAN 141-1983).

In the table above, the additives are listed separately (indicated with a (1)), awaiting a final decision.

Attachment 7

Listing Commodity Standard differences in the appropriate GSFA Food Categories

Introduction

Noting that:

- There is a wish for additive permissions for standardised products to be listed in the GSFA rather than within the commodity standard
- Each commodity standard is mapped to a GSFA food category (Annex C of the General Standard for Food Additives)
- That a particular food category may cover more than one commodity standard
- That commodity standard additive permissions are likely to be different to the food category provisions

any exceptions to the food category permissions need to be clearly and simply identified in the Tables and GFSA Online summaries.

Basis for recommendations

The recommendations are based on reconciliations of:

CODEX STAN 105-1981, Cocoa powders (cocoas) and dry mixtures of cocoa and sugars and CODEX STAN 141-1983, Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake with GSFA food category 5.1.1

CODEX STAN 86-1981, Cocoa Butter with GSFA food category 5.1.3

CODEX STAN 87-1981, Chocolate with GSFA food category 5.1.4

CODEX STAN 96-1981, Cooked Cured Ham and CODEX STAN 97-1981, Cooked Cured Pork Shoulder with GSFA food category 8.2.2

CODEX STAN 88-1981, Corned Beef; CODEX STAN 89-1981, Luncheon Meat; CODEX STAN 98-1981, Cooked Cured Chopped Meat with GSFA food category 8.3.2

CODEX STAN 117-1981, Bouillons and Consommés with GSFA food category 12.5

Placement of exceptions

A general issue is whether there can be Notes (or equivalent) within each food category, or whether a general set of Notes (or equivalent) is more suitable for maintenance and reference.

The exceptions will need to be placed in:

- Table One, for each food category
- Table Two, for each food category
- Provisions in Table Three (in all the reconciliations above, Table Three applies to the relevant food category but not the commodity standard, at least in full)
- The way that Table Three provisions are illustrated online.

Recording of exceptions

For example, referring to GFSA food category 5.1.1 Cocoa mixes (powders) and cocoa mass/cake

GSFA Provisions for Food Category 05.1.1: Tables One and Two

INS No.	Food Additive or Group	Max Level	Notes	Defined In
	ASCORBYL ESTERS	500 mg/kg	Note 114 Note 15 Note 10	05.0
950	Acesulfame potassium	350 mg/kg	Note 97 Note 188	05.1.1
442	Ammonium salts of phosphatidic acid	10,000 mg/kg	Note 97	05.1.1
951	Aspartame	3,000 mg/kg	Note 97 Note 191	05.1.1
905d	Mineral oil, high viscosity	2,000 mg/kg	Note 3	05.1
905e	Mineral oil, medium and low viscosity, class I	2,000 mg/kg	Note 3	05.0
	PHOSPHATES	1,100 mg/kg	Note 33	05.1.1
310	Propyl gallate	200 mg/kg	Note 130 Note 15	05.1
477	Propylene glycol esters of fatty acids	5,000 mg/kg	Note 97	05.1.1
	SACCHARINS	100 mg/kg	Note 97 Note 161	05.1.1
955	Sucralose (Trichlorogalactosucrose)	580 mg/kg	Note 97	05.1.1

GSFA Table 3 Provisions

The following additives, as indicated by **Table 3**, may be used in this food category under the conditions of good manufacturing practice (GMP) as outlined in the Preamble of the Codex GSFA.

Where these additive provisions are not to apply to products conforming to CODEX STAN 105-1981 or CODEX STAN 141-1983, exception Notes could be placed in Tables One and Two in relation to food categories 5.0, 5.1 and 5.1.1.

In addition, as GSFA Table Three applies to food category 5.1.1 but not to CODEX STAN 105-1981 or CODEX STAN 141-1983, there needs to be a mechanism to apply this provision, eg by amending the Annex to Table Three "Food categories or individual food types excluded from the conditions of Table Three".

Illustration in GSFA Online

GSFA Online has the following flags illustrating when Table Three provisions do not apply, see excerpt below.

This system might be able to be used to cover when the Table Three provisions apply to a food category but not to products in that category conforming to a commodity standard.
















 Food categories marked with this symbol may contain one or more subcategories listed in the **Annex to Table 3**. Table 3 provisions therefore apply only to *some*, but *not all* of the subcategories of the indicated category.

 Table 3 provisions do not apply to categories marked with this symbol as they are listed in the **Annex to Table 3**.

Food Category	Number
 Dairy products and analogues, excluding products of category 02.0	01.0
 Fats and oils, and fat emulsions	02.0
 Fats and oils essentially free from water	02.1
 Butter oil, anhydrous milkfat, ghee	02.1.1
 Vegetable oils and fats	02.1.2
 Lard, tallow, fish oil, and other animal fats	02.1.3
 Fat emulsions mainly of type water-in-oil	02.2
 Butter	02.2.1
 Fat spreads, dairy fat spreads and blended spreads	02.2.2

Food Category	Number
 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	02.3
 Fat-based desserts excluding dairy-based dessert products of food category 01.7	02.4
 Edible ices, including sherbet and sorbet	03.0
 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	04.0
 Confectionery	05.0

Recommendations for recording exceptions and differences to GSFA food category provisions for standardised products

The electronic working group endorsed using a general approach, rather than listing discrete exemptions within each food category.

Specific recommendations for recording and illustrating differences in provisions are described below.

Tables One and Two of the relevant food categories

1. Record additional or modified permissions for products conforming to a specific commodity standard with the use of a note in the form **Snnn**, where **nnn** is the commodity standard number, e.g. S105, with use of an additional qualifier, e.g. S105a where additional clarity is required.
2. Record exceptions (ie not permitted) to the GSFA additive provision in the form **XSnnn**, e.g. XS105, with potential use of an additional qualifier, e.g. XS105a.
3. Compile these Notes as a separate section in the list of GSFA Notes.

While this will result in a longer list, in reality for users the information in Tables One and Two will be clearer, and there will be a link to the additional notes on GSFA Online, as there is now. It is also expected that some of these exemptions may be removed over time as some commodity-only additive provisions are transferred to all products in the food category.

For example, from the current reconciliations:

Note XS86	Not permitted in products conforming to CODEX STAN 86-1981, Cocoa Butter
Note S87	Only permitted in products conforming to CODEX STAN 87-1981, Chocolate
Note S87a	For products conforming to CODEX STAN 87-1981, a maximum combined permission of 15000 mg/kg for Ammonium salts of phosphatidic acids (INS 442), Polyglycerol esters interesterified ricinoleic acid (INS 476), Sorbitan monostearate (INS 491), Sorbitan tristearate (INS 492) and Polyoxyethylene (20) sorbitan monostearate (INS 435) when used in combination.
Note XS87	Not permitted in products conforming to CODEX STAN 87-1981, Chocolate
Note S88	Only permitted in CODEX STAN 88-1981, Corned Beef
Note XS88:	Not permitted in CODEX STAN 88-1981, Corned Beef
Note S89:	Only permitted in CODEX STAN 89-1981, Luncheon Meat
Note XS89	Not permitted in CODEX STAN 89-1981, Luncheon Meat
Note S96	Only permitted in products conforming to CODEX STAN 96-1981, Cooked Cured Ham
Note XS96	Not permitted in products conforming to CODEX STAN 96-1981, Cooked Cured Ham
Note S97	Only permitted in products conforming to CODEX STAN 97-1981, Cooked Cured Pork Shoulder
Note XS97	Not permitted in products conforming to CODEX STAN 97-1981, Cooked Cured Pork Shoulder
Note S98:	Only permitted in CODEX STAN 98-1981, Cooked Cured Chopped Meat
Note XS98	Not permitted in CODEX STAN 98-1981, Cooked Cured Chopped Meat
Note S105	Only permitted in products conforming to CODEX STAN 105-1981, Cocoa powders (cocoas) and dry mixtures of cocoa and sugars

Note XS105	Not permitted in products conforming to CODEX STAN 105-1981, Cocoa powders (cocoas) and dry mixtures of cocoa and sugars
Note S117	Only permitted in products conforming to CODEX STAN 117-1981, Bouillons and Consommés
Note XS117	Not permitted in products conforming to CODEX STAN 117-1981, Bouillons and Consommés
Note S141	Only permitted in products conforming to CODEX STAN 141-1983, Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake
Note XS141	Not permitted in products conforming to CODEX STAN 141-1983, Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake

The working group also notes that some of the current Notes refer to specific commodity standards, and that these could be renumbered and reformatted as above. For example Note 5 *Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009)* could be renumbered to Note XS296.

Table Three

4. In the Annex to Table Three, list Commodity Standard Products that are excluded through an additional list with an appropriate header. An entry might look like:

05.1.1 Cocoa mixes (powders) and cocoa mass/cake that are intended to conform with CODEX STAN 105-1981 or CODEX STAN 141-1983

This new section should contain a table that lists the food category and corresponding commodity standard(s), and have an appropriate title and descriptor to inform the user as to how the list is utilized (i.e., that it lists commodity standards that do not allow Table 3 additives even though the corresponding food category is not listed in the current Annex to Table 3, and that it applies only to foods included in the listed commodity standards and does not apply to other foods not included in the listed commodity standards).

The new section could then be referenced in the heading for Table 3 that is included in the listing for additives in the GSFA Online (see below). The revised Annex to Table 3 would apply to both the information document that contains the full GSFA that is made available in the agenda for the Committee, and to the GSFA Online

GSFA Online Food Categories

5. Use a new symbol to differentiate food categories where Table 3 additives may be used in some, but not all, of the foods that belong to that food category as a result of the requirements of particular commodity standards.


The new symbol should be defined by the following text:


Food categories marked with this symbol contain one or more commodity standards that do not include Table 3 additives. These commodity standards are listed in the [new section of the] Annex to Table 3. Table 3 provisions therefore apply only to some, but not all, of the foods included in this food category.


Using the current symbols as a basis, we recommend as symbol such as 

This symbol could be applied both to the food category summary and details, and to the relevant food categories in Tables 1 and 2 in the GSFA Online.

This recommended change is illustrated for food category 5 in the list of Food Categories:

-  Food categories marked with this symbol may contain one or more subcategories listed in the **Annex to Table 3**. Table 3 provisions therefore apply only to *some*, but *not all* of the subcategories of the indicated category.

 Table 3 provisions do not apply to categories marked with this symbol as they are listed in the **Annex to Table 3**.

 Food categories marked with this symbol contain one or more commodity standards that do not

include Table 3 additives. These commodity standards are listed in the [new section of the] Annex to Table 3. Table 3 provisions therefore apply only to some, but not all, of the foods included in this food category

Food Category	Number
+ Dairy products and analogues, excluding products of category 02.0	01.0
+ Fats and oils, and fat emulsions	02.0
Edible ices, including sherbet and sorbet	03.0
+ Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	04.0
- Confectionery	05.0
- Cocoa products and chocolate products including imitations and chocolate substitutes	05.1
Cocoa mixes (powders) and cocoa mass/cake	05.1.1
Cocoa mixes (syrups)	05.1.2
Cocoa-based spreads, including fillings	05.1.3
Cocoa and chocolate products	05.1.4
Imitation chocolate, chocolate substitute products	05.1.5
- Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	05.2
Hard candy	05.2.1
Soft candy	05.2.2
Nougats and marzipans	05.2.3
Chewing gum	05.3
Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	05.4

6. In the listing of the food category additive permissions, the header referring to Table 3 will need amending where there are commodity standard foods that are not covered by the Table 3 provisions.

For example, for food category 05.1.1:

GSFA Table 3 Provisions

The following additives, as indicated by **Table 3**, may be used in this food category under the conditions of good manufacturing practice (GMP) as outlined in the Preamble of the Codex GSFA, **apart from products conforming to CODEX STAN 105-1981, Cocoa powders (cocoas) and dry mixtures of cocoa and sugars and CODEX STAN 141-1983, Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake.**

7. Finally, we recommend that after the alignment exercise has been completed for a particular standard the GSFA online version should be updated in such a way that it also allows displaying just the additives permitted in foods complying with this commodity standard (including the list of permitted Table 3 additives) in the standardised products.