CODEX ALIMENTARIUS COMMISSION E

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World Health Organization

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**Agenda Item 5** **FA/45 INF/02**

September 2012

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX COMMITTEE ON FOOD ADDITIVES**

**Forty-fifth Session**

**Beijing, China, 18-22 March 2013**

# 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 12-1987 | 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 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] |
| CODEX STAN 244-2004 | Standard for Salted Atlantic Herring and Salted Sprat | YES | CCFFP[1] |

| Reference Number | Title | Food Additive Provisions | Responsible Committee |
|---|---|---|---|
| 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 257R-2007 | Regional Standard for Canned Humus with Tehena | YES | CCNEA[1] |
| CODEX STAN 258R-2007 | Regional Standard for Canned Foul Medames | YES | CCNEA[1] |
| CODEX STAN 259R-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] |
| 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] |

| Reference Number | Title | Food Additive Provisions | Responsible Committee |
|---|---|---|---|
| CODEX STAN 301R-2011 | Regional Standard for Edible Sago Flour | YES (reference to Tables 1 and 2 of the GSFA) | CCASIA[1] |
| CODEX STAN 302-2011 | Standard for Fish Sauce | YES | CCFFP[1] |
| CODEX STAN 303-2011 | Standard for Tree Tomatoes | NO | CCFFV[1] |
| CODEX STAN 304R-2011 | Regional Standard for Culantro Coyote | NO | CCLAC[1] |
| CODEX STAN 305R-2011 | Regional Standard for Lucuma | NO | CCLAC[1] |
| CODEX STAN 306R-2011 | Regional Standard for Chilli Sauce | YES | CCASIA[1] |
| CODEX STAN 307-2011 | Standard for Chilli Peppers | NO | CCFFV[1] |
| CODEX STAN 308R-2011 | Regional Standard for Harissa | YES (no food additive permitted) | CCNEA[1] |
| CODEX STAN 309R-2011 | Regional Standard for Halwa Tehenia | YES (reference to Table 3 of the GSFA) | CCNEA[1] |

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

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

**Appendix II**

## FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS

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

**4. FOOD ADDITIVES**

No additives are permitted in this product.

### *STANDARD FOR HONEY* (CODEX STAN 12-1987)

**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.

### *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 | |

### *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 |

### *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 |

***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.

***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 | |

## *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**<br>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 |

## *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 | |

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

***(No food additive provisions)***

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

***(No food additive provisions)***

## *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.

## *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 |

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

**4. FOOD ADDITIVES**

| | **Maximum Level** |
|---|---|
| Ascorbic acid | Limited by GMP |
| Citric acid | |

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

***(No food additive provisions)***

***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 | |

***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 | |

***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 |

***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 | |

| | | Maximum level |
|---|---|---|
| 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 | |

***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**<br>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 |

***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 |

| | | Maximum level |
|---|---|---|
| 4.3 | Sorbitol | 5 g/kg |

***STANDARD FOR QUICK FROZEN RASPBERRIES***
**(CODEX STAN 69-1981)**

**4. FOOD ADDITIVES**

None permitted.

***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 | |
| | **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) |

***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<br>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<br>0.1 g in hydrolyzed protein- and/or amino acid based liquid infant formula only |
| **4.2** | **Emulsifiers** | |
| 322 | Lecithin | 0.5 g in all types of infant formulae *2 |
| 471 | Mono- and diglycerides | 0.4 g in all types of infant formulae *2 |
| **4.3** | **Acidity Regulators** | |
| 524 | Sodium hydroxide | 0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula |
| 500ii | Sodium hydrogen carbonate | |
| 500i | Sodium carbonate | |
| 525 | Potassium hydroxide | |
| 501ii | Potassium hydrogen carbonate | |
| 501i | Potassium carbonate | |
| 526 | Calcium hydroxide | |
| 270 | Lactic acid, L(+)- | 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.

***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 | Lactic acid, L(+)- | 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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

## *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 |

| INS no. | | Maximum level |
|---|---|---|
| 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<br>Singly or in combination<br>Tartrates as residue in biscuits and rusks |
| 335 i | Monosodiumtartrate | |
| 335 ii | Disodium tartrate | |
| 336 i | Monopotassium tartrate –L(+)form only | |
| 336 ii | Dipotassium tartrate – L(+)form only | |
| 337 | Potassium sodium L(+)tartrate L(+)form only | |
| 338 | Orthophosphoric acid | Only for pH adjustment<br>440 mg<br>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,<br>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<br>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<br>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 |

| INS no. | | Maximum level |
|---|---|---|
| | **Packaging Gases** | |
| 290 | Carbon dioxide | GMP |
| 941 | Nitrogen | GMP |

***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 |

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

**4. FOOD ADDITIVES**

None permitted.

***STANDARD FOR QUICK FROZEN SPINACH***
**(CODEX STAN 77-1981)**

**4. FOOD ADDITIVES**

None permitted.

***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 |

***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 |

***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 | |
| 527 | Ammonium hydroxide | |
| 503(ii) | Ammonium hydrogen carbonate | |
| 170(i) | Calcium carbonate | |
| 330 | Citric acid | |
| 504(i) | Magnesium carbonate | |

| | | | | |
|---|---|---|---|---|
| 528 | Magnesium hydroxide | Limited by GMP | | |
| 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

## *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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

## *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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

## *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 |

***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 sulfite | 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 metabisulfite | |
| 224 | Potassium metabisulfite | |
| 225 | Potassium sulfite | |

***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) | |

***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 sulfite | 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 metabisulfite | |
| 224 | Potassium metabisulfite | |
| 225 | Potassium sulfite | |
| 228 | Potassium bisulfite (for use in the raw product only) | |
| | **Antioxidants** | |
| 300 | Ascorbic acid | GMP |
| 301 | Sodium ascorbate | |
| 303 | Potassium ascorbate | |

***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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

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

**4. FOOD ADDITIVES**

| | | | Maximum Ingoing Amount |
|---|---|---|---|
| **4.1** | **Preservatives** | | |
| 4.1.1 | Nitrite, potassium and/or sodium salts expressed as sodium nitrite | | 200 mg/kg total nitrite |
| | | | **Maximum Level Calculated on the Total Net Content of the Final Product** |
| 4.1.2 | Nitrite, potassium and/or sodium salts expressed as sodium nitrite | | 125 mg/kg total nitrite |
| 4.1.3 | Potassium chloride | | Limited by Good Manufacturing Practice |
| **4.2** | **Antioxidants** | | |
| 4.2.1 | Ascorbic acid and its sodium salt | | 500 mg/kg (expressed as ascorbic acid 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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

***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 | *2 | 3000 mg/kg (expressed as $P_20_5$), singly or in |

| | | |
|---|---|---|
| | potassium salts | 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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

***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 | |

***STANDARD FOR QUICK FROZEN BLUEBERRIES***
**(CODEX STAN 103-1981)**

**4. FOOD ADDITIVES**

None permitted.

***STANDARD FOR QUICK FROZEN LEEK***
**(CODEX STAN 104-1981)**

**4. FOOD ADDITIVES**

None permitted.

***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 |

| | | | Maximum Level |
|---|---|---|---|
| 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 |
| 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 |

| | | Maximum Level |
|---|---|---|
| **4.8** | **Thickener** | |
| ***4.8.1*** | ***Modified Starches*** | |
| 1400 | Dextrins, Roasted Starch White And Yellow | Limited by GMP<br>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

## *STANDARD FOR NATURAL MINERAL WATERS* (CODEX STAN 108–1981)

***(No food additive provisions)***

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

**4. FOOD ADDITIVES**

4.1 None permitted.

4.2 **Carry-Over Principle**

" Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

## *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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

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

**4. FOOD ADDITIVES**

None permitted.

4.1 **Carry-Over Principle**

Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

## *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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

## *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 | Sulfite, bisulfite, metabisulfite(sodium or potassium salt) | 50 mg/kg, singly or in combination, expressed as $SO_2$ |
| 4.2.2 | Sodium hydroxide | |

| | | |
|---|---|---|
| 4.2.3 | Potassium hydroxide | Limited by GMP |
| 4.2.4 | Citric acid | |
| 4.2.5 | Dimethylpolysiloxane | 10 mg/kg on a fat basis |

4.3 **Carry-Over Principle**

Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

***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 sulfite 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 |

***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). | |
| 514 | Sodium sulphates | Limited by GMP |
| 574 | Gluconic acid (D-) | |
| 339 | Sodium phosphates | 1000 mg/kg |
| 340 | Potassium phosphates | |
| 450i | Disodium diphosphate | |
| 450ii | Trisodium diphosphate | |
| 450iii | Tetrasodium diphosphate | |

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat-basis) |
|---|---|---|
| 450iv | Dipotassium diphosphate | (sum of phosphates expressed as $P_2 0_5$) |
| 450v | Tetrapotassium diphosphate | |
| 451i | Pentasodium triphosphate | |
| 451ii | Pentapotassium triphosphate | |
| 452i | Sodium polyphosphate | |
| 452ii | Potassium polyphosphate | |
| 4.2 | **Anticaking Agents** (in dehydrated products only) | |
| | Any anticaking agents listed in Table III of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995). | |
| 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). | |
| 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). | |
| 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). | |
| 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 caramel | Limited by GMP |
| 150d | Caramel IV– ammonia sulfite caramel | 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). | |
| 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 | |

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat-basis) |
|---|---|---|
| 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). | |
| 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). | |
| 4.11 | **Preservatives** | |
| | Any preservatives listed in Table III of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995). | |
| 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 192-19956-2005). | |

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

***(No Food Additive Provisions)***

## *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) | |

***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 |

***STANDARD FOR UNSHELLED PISTACHIO NUTS***
**(CODEX STAN 131-1981)**

**4. FOOD ADDITIVES**

No additives are permitted.

***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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

***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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

***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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

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

**4. FOOD ADDITIVES**

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

| | | **Maximum Level** |
|---|---|---|
| **4.1** | **Acidity regulators** | |
| 503(i) | Ammonium carbonate | Limited by GMP |
| 527 | Ammonium hydroxide | |
| 503(ii) | Ammonium hydrogen carbonate | |
| 170(i) | Calcium carbonate | |
| 330 | Citric acid | |
| 504(i) | Magnesium carbonate | |
| 528 | Magnesium hydroxide | |
| 530 | Magnesium oxide | |
| 501(i) | Potassium carbonate | |
| 525 | Potassium hydroxide | |
| 501(ii) | Potassium hydrogen carbonate | |
| 500(i) | Sodium carbonate | |
| 524 | Sodium hydroxide | |
| 500(ii) | Sodium hydrogen carbonate | |
| 526 | Calcium hydroxide | |
| 338 | Orthophosphoric acid | 2.5 g/kg expressed as $P_2 0_5$ 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 | |

***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 | |

***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 |

***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.

***STANDARD FOR GARI***
**(CODEX STAN 151-1989)**

***(No Food Additive Provisions)***

***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 |

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

***(No Food Additive Provisions)***

***STANDARD FOR WHOLE MAIZE (CORN) MEAL***
**(CODEX STAN 154-1985)**

***(No Food Additive Provisions)***

***STANDARD FOR DEGERMED MAIZE (CORN) MEAL AND MAIZE (CORN) GRITS***
**(CODEX STAN 155-1985)**

***(No Food Additive Provisions)***

***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<br>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 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995) shall apply.

***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 |

***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 metabisulfite | 100 mg/kg singly or in any combination expressed as SO2. |
| 3.2.2 | Potassium metabisulfite | |
| 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 |

***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.

***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 | |

***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 | |

***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 | |

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

***(No Food Additive Provisions)***

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

***(No Food Additive Provisions)***

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

***(No Food Additive Provisions)***

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

***(No Food Additive Provisions)***

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

***(No Food Additive Provisions)***

***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

***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

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

***(No Food Additive Provisions)***

***STANDARD FOR GRATED DESICCATED COCONUT***
**(CODEX STAN 177-1991)**

**4. FOOD ADDITIVES**

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

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

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

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

***(No Food Additive Provisions)***

***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.

***STANDARD FOR PINEAPPLES***
**(CODEX STAN 182-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR PAPAYA***
**(CODEX STAN 183-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR MANGOES***
**(CODEX STAN 184-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR NOPAL***
**(CODEX STAN 185-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR PRICKLY PEAR***
**(CODEX STAN 186-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR CARAMBOLA***
**(CODEX STAN 187-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR BABY CORN***
**(CODEX STAN 188-1993)**

***(No Food Additive Provisions)***

***STANDARD FOR DRIED SHARK FINS***
**(CODEX STAN 189-1993)**

**4. FOOD ADDITIVES**

No additives are permitted.

***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 |

***STANDARD FOR QUICK FROZEN RAW SQUID***
**(CODEX STAN 191-1995)**

**4. FOOD ADDITIVES**

No food additives are permitted in these products.

***STANDARD FOR LITCHI***
**(CODEX STAN 196-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR AVOCADO***
**(CODEX STAN 197-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR RICE***
**(CODEX STAN 198-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR WHEAT AND DURUM WHEAT***
**(CODEX STAN 199-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR PEANUTS***
**(CODEX STAN 200-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR OATS*** **(CODEX STAN 201-1995)**

***(No Food Additive Provisions)***

***STANDARD FOR COUSCOUS***
**(CODEX STAN 202-1995)**

**4. FOOD ADDITIVES**

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

***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.

***STANDARD FOR MANGOSTEENS***
**(CODEX STAN 204-1997)**

***(No Food Additive Provisions)***

***STANDARD FOR BANANAS***
**(CODEX STAN 205-1997)**

***(No Food Additive Provisions)***

***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 |

## *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 |

## *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 |

***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 | |

***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<br>Glucose syrup<br>Dried glucose syrup<br>Dried glucose syrup used to manufacture sugar confectionery<br>Glucose syrup used to manufacture sugar confectionery | 20<br>20<br>20<br>150<br><br>400 |
| Lactose | None |
| Plantation or mill white sugar<br>Raw cane sugar | 70<br>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.

***STANDARD FOR LIMES***
**(CODEX STAN 213-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR PUMMELOS***
**(CODEX STAN 214-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR GUAVAS***
**(CODEX STAN 215-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR CHAYOTES***
**(CODEX STAN 216-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR MEXICAN LIMES***
**(CODEX STAN 217-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR GINGER***
**(CODEX STAN 218-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR GRAPEFRUITS***
**(CODEX STAN 219-1999)**

***(No Food Additive Provisions)***

***STANDARD FOR LONGANS***
**(CODEX STAN 220-1999)**

***(No Food Additive Provisions)***

***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 |
| 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 |

| INS No. | Name | Maximum Level |
|---|---|---|
| **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 |

***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 |

***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 | |

***STANDARD FOR TANNIA***
**(CODEX STAN 224-2001)**

***(No Food Additive Provisions)***

***STANDARD FOR ASPARAGUS***
**CODEX STAN 225-2001)**

***(No Food Additive Provisions)***

***STANDARD FOR CAPE GOOSEBERRY***
**(CODEX STAN 226-2001)**

***(No Food Additive Provisions)***

***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).

***STANDARD FOR BOILED DRIED SALTED ANCHOVIES***
**(CODEX STAN 236-2003)**

**4. FOOD ADDITIVES**

No food additives are permitted in these products.

***STANDARD FOR PITAHAYAS***
**(CODEX STAN 237-2003)**

***(No Food Additive Provisions)***

***STANDARD FOR SWEET CASSAVA***
**(CODEX STAN 238-2003)**

***(No Food Additive Provisions)***

## *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 metabisulfite | 30 mg/kg |
| 224 | Potassium metabisulfite | |
| **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 | |

## *STANDARD FOR CANNED BAMBOO SHOOTS* (CODEX STAN 241-2003)

**4 FOOD ADDITIVES**

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

| INS No. | Name of the Food Additive | Maximum Level |
|---|---|---|
| 334 | Tartaric acid | 1,300 mg/kg |

## *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 |

## *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.

| Additive class | Fermented Milks and Drinks based on Fermented Milk | | Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation | |
|---|---|---|---|---|
| | 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 |
| 150b | Caramel II - sulfite caramel | 150 mg/kg |
| 150c | Caramel III-ammonia caramel | 2000 mg/kg |
| 150d | Caramel IV – sulfite ammonia caramel | 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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 | |
| 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 | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 |
| 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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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) |
| | **Preservatives** | |
| 210-213 | Benzoates | 200 mg/kg (expressed as benzoic acid) |

## *STANDARD FOR ORANGES* (CODEX STAN 245-2004)

***(No Food Additive Provisions)***

## *STANDARD FOR RAMBUTAN* (CODEX STAN 246-2005)

***(No Food Additive Provisions)***

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

## *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),<br>Proteinases (for breakdown of proteins),<br>Amylases (for breakdown of starch) and<br>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.

## *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 |

[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 |
|---|---|---|
| 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 - sulfite caramelsulfite | 50000 mg/kg |
| 150c | Caramel III-ammonia caramel | 50000 mg/kg |
| 150d | Caramel IV-ammonia sulfite caramel | 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 |
| | **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 |

| INS No. | Food Additive | Maximum Level |
|---|---|---|
| 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 | |
| 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 | |

| INS No. | Food Additive | Maximum Level |
|---|---|---|
| 495 | Sorbitan monopalmitate | |
| | **Flour Treatment Agents** | |
| 220 | Sulphur dioxide | 20 mg/kg Singly or in combination as sulphur dioxide |
| 221 | Sodium sulfite | |
| 222 | Sodium hydrogen sulfite | |
| 223 | Sodium metabisulfite | |
| 224 | Potassium metabisulfite | |
| 225 | Potassium sulfite | |
| 227 | Calcium hydrogen sulfite | |
| 228 | Potassium bisulfite | |
| 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 |

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

### 4. 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 | |
| 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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |
| **Thickeners** | | |
| 407 | Carrageenan | Limited by GMP |
| 407a | Processed Eucheuma Seaweed (PES) | Limited by GMP |

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

**4. 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 polyphosphates | |
| 452(v) | Ammonium polyphosphates | |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium 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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 | |

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

**4. 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 | |
| 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 |

***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 |
| **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 | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| **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 |
| 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 | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 |

## *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 | |

## *STANDARD FOR TABLE GRAPES* (CODEX STAN 255-2007)

***(No Food Additive Provisions)***

## *STANDARD FOR FAT SPREADS AND BLENDED SPREADS* (CODEX STAN 256-2007)

### 4. FOOD ADDITIVES

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

**Additive Functional Classes**

a. Acidity regulators
b. Antifoaming agents
c. Antioxidants
d. Colours
e. Emulsifiers
f. Flavour enhancers

g. Packing gases
h. Preservatives
i. Stabilizers
j. Thickeners

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

| INS No. | Additive | Maximum Use Level |
|---|---|---|
| **4.1 Acidity Regulators** | | |
| 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** | | |
| 900a | Polydimethylsiloxane | 10 mg/kg (frying purposes, only) |
| **4.3 Antioxidants** | | |
| 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 |
| 385, 386 | EDTAs | 100 mg/kg (as anhydrous calcium disodium EDTA) |
| 388, 389 | Thiodipropionates | 200 mg/kg (as thiodipropionic acid) |
| **4.4 Colours** | | |
| 100(i) | Curcumin | 10 mg/kg |
| 101(i), (ii) | Riboflavins | 300 mg/kg |
| 120 | Carmines | 500 mg/kg |
| 150b | Caramel II - sulfite caramel | 500 mg/kg |
| 150c | Caramel III-ammonia caramel | 500 mg/kg |
| 150d | Caramel IV - sulfite ammonia caramel | 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** | | |
| 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** | | |

| | | |
|---|---|---|
| 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** | | |
| 405 | Propylene glycol alginate | 3,000 mg/kg |

***REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA***
**(CODEX STAN 257R-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 258R-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 259R-2007)**

***(No Food Additive Provisions)***

***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 | Sulfites | 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 |

## *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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 | 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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 | |

## *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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 281 | Sodium propionate | Surface Treatment only * |
| 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<br>Singly or in combination<br>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)

## *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<br>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.<br>Surface Treatment only *. |
| 201 | Sodium sorbate | |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 234 | Nisin | 12.5 mg/kg |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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)

## *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. |
| 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 | |
| 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)

## *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 |

| 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 * |
| 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 *General Standard for Cheese* (CODEX STAN 283-1978)

## *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'- | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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)

***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<br>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.<br>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<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3000 mg/kg<br>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<br>singly or in combination<br>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)

## *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<br>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.<br>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<br>(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<br>singly or in combination<br>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)

## *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<br>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.<br>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<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3000 mg/kg<br>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<br>singly or in combination<br>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)

## *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<br>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.<br>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<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3000 mg/kg<br>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<br>singly or in combination<br>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)

## *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<br>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 |
| **Preservatives** | | |
| 1105 | Lysozyme | Limited by GMP |
| 200 | Sorbic acid | 1000 mg/kg based on sorbic acid.<br>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<br>(expressed as nitrate ion) |
| 252 | Potassium nitrate | |
| 280 | Propionic acid | 3000 mg/kg<br>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<br>singly or in combination<br>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)

## *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 | |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 |
| 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 |

## *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<br>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 |

## *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<br>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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 325 | Sodium lactate | Limited by GMP |
| 326 | Potassium lactate | Limited by GMP |
| 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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 412 | Guar gum | Limited by GMP |
| 413 | Tragacanth gum | Limited by GMP |
| 415 | Xanthan gum | Limited by GMP |
| 416 | Karaya gum | Limited by GMP |
| 417 | Tara gum | Limited by GMP |
| 418 | Gellan gum | Limited by GMP |
| 466 | Sodium carboxymethyl cellulose (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<br>singly or in combination as ascorbyl stearate |
| 305 | Ascorbyl stearate | |
| 307b | Tocopherol concentrate, mixed | 200 mg/kg<br>singly or in combination |
| 307c | Tocopherol, dl-*alpha*- | |
| **Colours** | | |
| 160a(i) | Carotenes, *beta*- (synthetic) | 35 mg/kg<br>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 |

## *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<br>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 |

## *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<br>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 |

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

***(No Food Additive Provisions)***

## *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.

## *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.

## *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 |

## *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 |

## *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 |
| ***For surface/rind treatment only:*** | | | |
| 200 | Sorbic acid | | 1000 m /kg singly or in combination, calculated as sorbic acid |
| 202 | Potassium sorbate | | |

| INS No. | Name | Maximum Level |
|---|---|---|
| 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 | |

## *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.

## *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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 |
| 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 |

| INS No. | Name of Additive | Maximum Level |
|---|---|---|
| 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 |

## *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.

## *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 | |
| 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 * |

| INS No | Name of food additive | Maximum level |
|---|---|---|
| 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).

## *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)***

## *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 - sulfite caramelCaramel II - sulfite caramel | 80,000 mg/kg |
| 150c | Caramel III-ammonia caramel | 80,000 mg/kg |
| 150d | Caramel IV – Sulfite Ammonia caramel | 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.

## *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 caramel | 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 | |

**ANNEX ON CERTAIN MUSHROOMS**

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

**3. FOOD ADDITIVES**

| | | |
|---|---|---|
| 3.1 Thickeners, emulsifiers and stabilizers *used in accordance with Table 3 of the Codex General Standard for Food Additives* (CODEX STAN 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only. | | |
| 3.2 Only the colour listed below is permitted for use in canned mushroom in sauce. | | |
| **INS No.** | **Name of the Food Additive** | **Maximum Level** |
| 150d | Caramel IV- Sulfite Ammonia caramel | 50,000 mg/kg |
| 3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in the products covered by this Annex. | | |
| **INS No.** | **Name of the Food Additive** | **Maximum Level** |
| 621 | Monosodium glutamate | GMP |

***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.

| INS No. | Name of Food Additive | Maximum Level |
|---|---|---|
| **4.1 ACIDITY REGULATORS** | | |
| 336(i) | Monopotassium tartrate | 1000 mg/kg |
| **4.2 ANTIOXIDANT** | | |
| **INS No.** | **Name of Food Additive** | **Maximum Level** |
| 539 | Sodium thiosulphate | 30 mg/kg as sulphur dioxide |
| **4.3 COLOUR** | | |
| **INS No.** | **Name of Food Additive** | **Maximum Level** |
| 101(i) | Riboflavin, synthetic | 10 mg/kg |
| **4.4 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 | |

| 4.5 SWEETENERS | | |
|---|---|---|
| **INS No.** | **Name of Food Additive** | **Maximum Level** |
| 950 | Acesulfame potassium | 350 mg/kg |
| 954(iv) | Sodium saccharin | 200 mg/kg |
| **4.6 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 | |

## *STANDARD FOR APPLES* (CODEX STAN 299-2010)

***(No Food Additive Provisions)***

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

***(No Food Additive Provisions)***

## *REGIONAL STANDARD FOR EDIBLE SAGO FLOUR* (CODEX STAN 301R-2011)

### 3. FOOD ADDITIVES

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

## *STANDARD FOR FISH SAUCE* (CODEX STAN 302-2011)

### 4. FOOD ADDITIVES [3]

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.

| INS No. | Additive | Maximum level |
|---|---|---|
| **Acidity regulators** | | |
| 334; 335(i), (ii); 336(i), (ii); 337 | Tartrates | GMP |
| 330, 331 (i), (iii) 332 (i), (ii) | Citrates | GMP |
| 296, 350 (i), (ii) 351 (i), (ii) 352 (ii) | Malates | GMP |
| 300 | Ascorbic acid | GMP |
| 325 | Sodium lactate | GMP |
| 260 | Acetic acid | GMP |
| **Flavour enhancers** | | |
| 621 | Monosodium glutamate | GMP |
| 630 | Inosinic acid | GMP |
| 631 | Disodium Inosine 5'monophophate | GMP |
| 627 | Disodium 5' guanylate | GMP |
| **Sweeteners** | | |
| 950 | Acesulfame K | 1,000 mg/kg |
| 955 | Sucralose | 450 mg/kg |
| 951 | Aspartame | 350 mg/kg |
| **Colours** | | |
| 150c | Caramel III-Ammonia caramel | 50,000 mg/kg |
| **Emulisifiers and Stabilizers** | | |
| 466, 468 | Carboxymethyl cellulose and crosslinked carboxymethyl cellulose | GMP |

[3] **NOT YET ENDORSED**

| **Preservatives** | | |
|---|---|---|
| 210-203 | Benzoates | 1,000 mg/kg |
| 200-213 | Sorbates | 1,000 mg/kg |

## *STANDARD FOR TREE TOMATOES* (CODEX STAN 303-2011)

***(No Food Additive Provisions)***

## *REGIONAL STANDARD FOR CULANTRO COYOTE* (CODEX STAN 304R-2011)

***(No Food Additive Provisions)***

## *REGIONAL STANDARD FOR LUCUMA* (CODEX STAN 305R-2011)

***(No Food Additive Provisions)***

## *REGIONAL STANDARD FOR CHILLI SAUCE* (CODEX STAN 306R-2011)

### 4. FOOD ADDITIVES

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

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

| **4.2 ACIDITY REGULATORS** | | |
|---|---|---|
| **INS No.** | **Food Additive** | **Maximum level** |
| 334 | Tartaric acid | 5000 mg/kg |
| 452(i) | Sodium polyphosphate | 1000 mg/kg (as phosphorus) |
| **4.3 ANTIOXIDANTS** | | |
| **INS No.** | **Food Additive** | **Maximum level** |
| 307a | Tocopherol, d-alpha- | 600 mg/kg (Singly or in combination) |
| 307b | Tocopherol concentrate, mixed | |
| 307c | Tocopherol, dl-alpha- | |
| 320 | Butylated hydroxyanisole | 100 mg/kg |
| 321 | Butylated hydroxytoluene | 100 mg/kg |
| 386 | Disodium ethylene diamine tetra acetate | 75 mg/kg |
| **4.4 COLOURS** | | |
| **INS No.** | **Food Additive** | **Maximum level** |
| 100(i) | Curcumin | GMP [4] |
| 101(i) | Riboflavin, synthetic | 350 mg/kg (Singly or in combination) |
| 101(ii) | Riboflavin, 5'-phosphate sodium | |
| 102 | Tartrazine | 100 mg/kg |
| 110 | Sunset yellow FCF | 300 mg/kg |
| 120 | Carmines | 50 mg/kg |
| 124 | Ponceau (4R) (cochineal red A) | 50 mg/kg |
| 127 | Erythrosine | 50 mg/kg |
| 129 | Allura Red AC | 300 mg/kg |
| 133 | Brilliant blue, FCF | 100 mg/kg |
| 141(i) | Chlorophylls, copper complexes | 30 mg/kg (as Cu) |
| 150c | Caramel III-ammonia caramel | 1500 mg/kg |
| 150d | Caramel IV – sulfite ammonia caramel | 1500 mg/kg |
| 155 | Brown HT | 50 mg/kg |
| 160a (ii) | Carotenes, beta (vegetable) | 2000 mg/kg |
| 160b(i) | Annatto extracts, bixin based | 10 mg/kg |
| 160c | Paprika oleoresin | GMP[5] |
| 160d(i) | Lycopene (synthetic) | 390 mg/kg |

[4] **NOT ENDORSED** (see REP11/FA para. 33 and Appendix II)
[5] **NOT ENDORSED** (see REP11/FA para. 33 and Appendix II)

| **4.5 PRESERVATIVES** | | |
|---|---|---|
| **INS No.** | **Food Additive** | **Maximum level** |
| 210 | Benzoic acid note 13 | 1000 mg/kg (singly or in combination) (as benzoic acid) |
| 211 | Sodium benzoate note 13 | |
| 212 | Potassium benzoate note 13 | |
| 213 | Calcium benzoate note 13 | |
| 200 | Sorbic acid note 42 | 1000 mg/kg (singly or in combination) (as sorbic acid) |
| 201 | Sodium sorbate note 42 | |
| 202 | Potassium sorbate note 42 | |
| 203 | Calcium sorbate note 42 | |
| 220 | Sulfur dioxide note 44 | 300 mg/kg (singly or in combination) (As residual $SO_2$) |
| 221 | Sodium sulfite note 44 | |
| 222 | Sodium hydrogen sulfite note 44 | |
| 223 | Sodium metabisulfite note 44 | |
| 224 | Potassium metabisulfite note 44 | |
| 225 | Potassium sulfite note 44 | |
| 227 | Calcium hydrogen sulfite note 44 | |
| 228 | Potassium bisulfite note 44 | |
| 539 | Sodium thiosulfate note 44 | |
| 218 | Methyl para-hydroxybenzoate | 1000 mg/kg |
| **4. 6 EMULSIFIERS** | | |
| **INS No.** | **Food Additive** | **Maximum level** |
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 5 000 mg/kg (singly or in combination) |
| 433 | Polyoxyethylene (20) sorbitan monooleate | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20) sorbitan monoesterate | |
| 473 | Sucrose esters of fatty acids | 5 000 mg/kg |
| 475 | Polyglycerol esters of fatty acids | 10 000 mg/kg |
| 477 | Propylene glycol esters of fatty acids | 20 000 mg/kg |
| **4. 7 SWEETENERS** | | |
| **INS No.** | **Food Additive** | **Maximum level** |
| 951 | Aspartame | 350 mg/kg |
| 950 | Acesulfame potassium | 1000 mg/kg |
| 955 | Sucralose | 450 mg/kg |
| 954(iv) | Sodium saccharin | 150 mg/kg |
| **4. 8 STABILIZERS** | | |
| **INS No.** | **Food Additive** | **Maximum level** |
| 472e | Diacetyctartaric and fatty acid esters of glycerol | 10 000 mg/kg |
| **4. 9 THICKENERS** | | |
| **INS No.** | **Food Additive** | **Maximum level** |
| 405 | Propylene glycol alginate | 8 000 mg/kg |
| **4.10 FLAVOURINGS** | | |
| The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). | | |

## *STANDARD FOR CHILLI PEPPERS* (CODEX STAN 307-2011)

***(No Food Additive Provisions)***

## *REGIONAL STANDARD FOR HARISSA* (CODEX STAN 308R-2011)

### 4 FOOD ADDITIVES

No food additives may be used in harissa.

## *REGIONAL STANDARD FOR HALWA TEHENIA* (CODEX STAN 309R-2011)

### 4 FOOD ADDITIVES[6]

4.1 Only acidity regulators and emulsifiers used in accordance with Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.

[6] **TO BE ENDORSED**

**4.2 Flavourings**

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).