

**46th CCFA - INFORMATION DOCUMENT TO THE  
DISCUSSION ON THE GSFA**

**TABLE THREE**

**Additives Permitted for Use in Food in General,  
Unless Otherwise Specified, in Accordance with  
GMP**

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
260	Acetic acid, glacial	Acidity regulator, Preservative	Adopted	1999
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	Adopted	1999
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	Adopted	1999
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	Adopted	1999
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	Adopted	2005
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	Adopted	1999
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	Adopted	1999
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	Adopted	1999
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	Adopted	1999
1100	alpha-Amylase from <i>Aspergillus oryzae</i> var.	Flour treatment agent	Adopted	1999
1100	alpha-Amylase from <i>Bacillus licheniformis</i> (Carbohydrase)	Flour treatment agent	Adopted	1999
1100	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent	Adopted	1999
1100	alpha-Amylase from <i>Bacillus stearothermophilus</i>	Flour treatment agent	Adopted	1999
1100	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent	Adopted	1999
1100	alpha-Amylase from <i>Bacillus subtilis</i>	Flour treatment agent	Adopted	1999

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
264	Ammonium acetate	Acidity regulator	Adopted	1999
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	Adopted	1999
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	Adopted	1999
510	Ammonium chloride	Flour treatment agent	Adopted	1999
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	Adopted	1999
527	Ammonium hydroxide	Acidity regulator	Adopted	1999
328	Ammonium lactate	Acidity regulator, Flour treatment agent	Adopted	1999
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent	Adopted	1999
162	Beet red	Colour	Adopted	1999
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	Adopted	1999
1101(iii)	Bromelain	Flavour enhancer, Flour treatment agent, Stabilizer	Adopted	1999
629	Calcium 5'-guanylate	Flavour enhancer	Adopted	1999
633	Calcium 5'-inosinate	Flavour enhancer	Adopted	1999
634	Calcium 5'-ribonucleotides	Flavour enhancer	Adopted	1999
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	Adopted	1999
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	Adopted	1999
302	Calcium ascorbate	Antioxidant	Adopted	1999
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	Adopted	1999
509	Calcium chloride	Firming agent, Stabilizer, Thickener	Adopted	1999
623	Calcium di-L-glutamate	Flavour enhancer	Adopted	1999
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	Adopted	1999
526	Calcium hydroxide	Acidity regulator, Firming agent	Adopted	1999
327	Calcium lactate	Acidity regulator, Firming agent, Flour treatment agent	Adopted	1999
352(ii)	Calcium malate, DL-	Acidity regulator	Adopted	1999

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
529	Calcium oxide	Acidity regulator, Flour treatment agent	Adopted	1999
282	Calcium propionate	Preservative	Adopted	1999
552	Calcium silicate	Anticaking agent	Adopted	1999
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	Adopted	1999
150a	Caramel I – plain caramel	Colour	Adopted	1999
290	Carbon dioxide	Carbonating agent, Packaging gas, Preservative, Propellant	Adopted	1999
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	Adopted	1999
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	Adopted	1999
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	Adopted	2012
140	Chlorophylls	Colour	Adopted	1999
1001	Choline salts and esters	Emulsifier	Adopted	1999
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Adopted	1999
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	Adopted	1999
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	Adopted	2005
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	Adopted	2001
457	Cyclodextrin, alpha-	Stabilizer, Thickener	Adopted	2005
458	Cyclodextrin, gamma-	Stabilizer, Thickener	Adopted	2001
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	Adopted	1999
628	Dipotassium 5'-guanylate	Flavour enhancer	Adopted	1999
627	Disodium 5'-guanylate	Flavour enhancer	Adopted	1999
631	Disodium 5'-inosinate	Flavour enhancer	Adopted	1999
635	Disodium 5'-ribonucleotides	Flavour enhancer	Adopted	1999
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	Adopted	1999
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	Adopted	1999

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
968	Erythritol	Flavour enhancer, Humectant, Sweetener	Adopted	2001
462	Ethyl cellulose	Bulking agent, Carrier, Glazing agent, Thickener	Adopted	1999
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	Adopted	1999
297	Fumaric acid	Acidity regulator	Adopted	1999
418	Gellan gum	Stabilizer, Thickener	Adopted	1999
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	Adopted	1999
1102	Glucose oxidase	Antioxidant	Adopted	1999
620	Glutamic acid, L(+)-	Flavour enhancer	Adopted	1999
422	Glycerol	Humectant, Thickener	Adopted	1999
626	Guanylic acid, 5'-	Flavour enhancer	Adopted	1999
412	Guar gum	Emulsifier, Stabilizer, Thickener	Adopted	1999
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	Adopted	1999
507	Hydrochloric acid	Acidity regulator	Adopted	1999
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	Adopted	1999
1442	Hydroxypropyl distarch phosphate	Emulsifier, Stabilizer, Thickener	Adopted	1999
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	Adopted	1999
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	Adopted	1999
630	Inosinic acid, 5'-	Flavour enhancer	Adopted	1999
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener	Adopted	1999
416	Karaya gum	Emulsifier, Stabilizer, Thickener	Adopted	1999
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	Adopted	1999
270	Lactic acid, L-, D- and DL-	Acidity regulator	Adopted	1999
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	Adopted	1999
966	Lactitol	Emulsifier, Sweetener, Thickener	Adopted	1999
322(i)	Lecithin	Antioxidant, Emulsifier	Adopted	1999

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
1104	Lipases	Flavour enhancer	Adopted	1999
160d(iii)	Lycopene, Blakeslea trispora	Colour	Adopted	2012
160d(i)	Lycopene, synthetic	Colour	Adopted	2012
160d(ii)	Lycopene, tomato	Colour	Adopted	2012
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	Adopted	1999
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	Adopted	1999
625	Magnesium di-L-glutamate	Flavour enhancer	Adopted	1999
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	Adopted	1999
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	Adopted	1999
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	Adopted	1999
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	Adopted	1999
530	Magnesium oxide	Anticaking agent	Adopted	1999
553(i)	Magnesium silicate, synthetic	Anticaking agent	Adopted	1999
518	Magnesium sulfate	Firming agent, Flavour enhancer	Adopted	2009
296	Malic acid, DL-	Acidity regulator	Adopted	1999
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	Adopted	1999
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	Adopted	1999
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	Adopted	1999
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	Adopted	1999
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	Adopted	1999
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	Adopted	1999
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	Adopted	1999
624	Monoammonium L-glutamate	Flavour enhancer	Adopted	1999

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
622	Monopotassium L-glutamate	Flavour enhancer	Adopted	1999
621	Monosodium L-glutamate	Flavour enhancer	Adopted	1999
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	Adopted	1999
941	Nitrogen	Packaging gas, Propellant	Adopted	1999
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	Adopted	1999
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	Adopted	1999
1101(ii)	Papain	Flavour enhancer	Adopted	1999
440	Pectins	Emulsifier, Gelling agent, Stabilizer, Thickener	Adopted	1999
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	Adopted	1999
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	Adopted	1999
964	Polyglycitol syrup	Sweetener	Adopted	2001
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent, Stabilizer	Adopted	1999
632	Potassium 5'-inosinate	Flavour enhancer	Adopted	1999
261	Potassium acetates	Acidity regulator, Preservative	Adopted	1999
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	Adopted	1999
303	Potassium ascorbate	Antioxidant	Adopted	1999
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	Adopted	1999
508	Potassium chloride	Flavour enhancer, Stabilizer, Thickener	Adopted	1999
332(i)	Potassium dihydrogen citrate	Acidity regulator, Sequestrant, Stabilizer	Adopted	1999
577	Potassium gluconate	Acidity regulator, Sequestrant	Adopted	1999
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	Adopted	1999
351(i)	Potassium hydrogen malate	Acidity regulator	Adopted	1999
515(ii)	Potassium hydrogen sulfate	Acidity regulator	3	
525	Potassium hydroxide	Acidity regulator	Adopted	1999
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	Adopted	1999

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
351(ii)	Potassium malate	Acidity regulator	Adopted	1999
283	Potassium propionate	Preservative	Adopted	1999
515(i)	Potassium sulfate	Acidity regulator	Adopted	1999
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	Adopted	1999
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	Adopted	2001
944	Propane	Propellant	Adopted	1999
280	Propionic acid	Preservative	Adopted	1999
1101(i)	Protease	Flavour enhancer, Flour treatment agent, Stabilizer	Adopted	1999
1204	Pullulan	Glazing agent, Thickener	Adopted	2009
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	Adopted	1999
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	Adopted	1999
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	Adopted	1999
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	Adopted	1999
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	Adopted	1999
301	Sodium ascorbate	Antioxidant	Adopted	1999
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent	Adopted	1999
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	Adopted	1999
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	Adopted	2001
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Sequestrant, Stabilizer	Adopted	1999
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	Adopted	1999
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	Adopted	1999
365	Sodium fumarates	Acidity regulator	Adopted	1999

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	Adopted	1999
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent	Adopted	1999
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	Adopted	1999
514(ii)	Sodium hydrogen sulfate	Acidity regulator	Adopted	2012
524	Sodium hydroxide	Acidity regulator	Adopted	1999
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener	Adopted	1999
281	Sodium propionate	Preservative	Adopted	1999
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	Adopted	1999
514(i)	Sodium sulfate	Acidity regulator	Adopted	2001
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	Adopted	1999
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	Adopted	1999
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	Adopted	1999
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	Adopted	1999
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	Adopted	1999
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	Adopted	1999
417	Tara gum	Gelling agent, Stabilizer, Thickener	Adopted	1999
957	Thaumatococin	Flavour enhancer, Sweetener	Adopted	1999
171	Titanium dioxide	Colour	Adopted	1999
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	Adopted	1999
1518	Triacetin	Carrier, Emulsifier, Humectant	Adopted	1999
380	Triammonium citrate	Acidity regulator	Adopted	1999
333(iii)	Tricalcium citrate	Acidity regulator, Firming agent, Sequestrant, Stabilizer	Adopted	1999
332(ii)	Tripotassium citrate	Acidity regulator, Sequestrant, Stabilizer	Adopted	1999
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Sequestrant, Stabilizer	Adopted	1999



<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Step</b>	<b>Year</b>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	Adopted	1999
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	Adopted	1999

**ANNEX TO TABLE THREE****Food Categories or Individual Food Items Excluded from the General Conditions of Table Three**

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

<b>Category Number</b>	<b>Food Category</b>
01.1.1	Milk and buttermilk (plain) ( <b>EXCLUDING HEAT-TREATED BUTTERMILK</b> )
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks) <sup>1</sup>
01.4.1	Pasteurized cream (plain)
01.4.2	Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)
01.6.3	Whey Cheese
01.6.6	Whey protein cheese
01.8.2	Dried whey and whey products, excluding whey cheese
02.1	Fats and oils essentially free from water
02.2.1	Butter
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches (including soybean powder)
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms
09.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt and salt substitutes
12.2.1	Herbs and spices ( <b>ONLY HERBS</b> )
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
13.2	Complementary foods for infants and young children
14.1.1	Waters
14.1.2	Fruit and vegetable juices

<sup>1</sup> Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Codex *Standard for Fermented Milks* (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation”.

- 14.1.3 Fruit and vegetable nectars
- 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
- 14.2.3 Grape wines