

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 8

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-seventh Session

The Hague, the Netherlands, 25 – 29 April 2005

HARMONIZATION OF TERMS USED BY CODEX AND JECFA

Comments

The following comments have been received from: Brazil, Chile, European Community, France, Malaysia, New Zealand, USA, Venezuela and ELC

BRAZIL:

Brazil welcomes the discussion on harmonization of terms used by Codex and JECFA and thanks the chair of the working group for considering our previous comments.

We appreciate the opportunity to make the following comments:

1. Brazil noted that the numbers of functional classes in the english version of Appendix I do not correspond to the numbers in the spanish version. We suppose this is because the entries table were ordered in alphabetical order. This procedure should be not followed in order to avoid confusion.
2. Carriers: we propose mix both definitions: “a food additive used to facilitate the introduction or delivery or to maintain the integrity of another food additive or nutrient **without exerting any technological effect** in the final food as sold to the consumer”. Besides the translation from English to Spanish for “carriers” to “substancias inertes” does not seems correct, we suggest “**soportes o diluyentes**”
3. Flavouring enhancer: Brazil does not agree with the inclusion of salt substitute, flavour and synergist as a subclasses. Potassium chloride is regarded as a salt substitute but does not have effect as a flavour enhancer. Flavour is a terminology used for flavouring agent, which is not included on GSFA and synergist is a general terminology that can be used for many functional classes as antioxidant synergist, antimicrobial synergist, when used alone “synergist” does not identify any subclass.

CHILE:

In this case Chile encloses a table with its comments, including modifications, deletions, substitutions and the addition of two functional classes (clouding agents and crystallization inhibitors).

We enclose the appendix with corrections.

CX/FAC 05/37/12 – Appendix I**List of INS classes and sub classes, with proposals for additions (bold)/ deletions (strikethrough)**

Functional classes	Definition	<u>Sub-classes</u>
1. Taste / flavour enhancer Addition of taste	Enhances the existing taste and/or odour flavour of a food Addition of flavour and deletion of odour	Taste/ flavour enhancer, taste / flavour modifier, tenderizer , salt substitute , appetising agent/ flavour, synergist Addition of taste and appetising agent
2. Acid	We agree to the definition	We agree to the proposal of sub-class
3. Glazing agent	We agree to the definition	We agree to the sub-class
4. Firming agent	We agree to the definition	Firming agent Addition of agent
5. Flour treatment agent	A substance added to flour to improve its baking the quality of the dough or colour Delete baking and add of the dough	We agree to the proposal of sub-class Mejoradores (improver) instead of mejoradotes
6. Gelling agent	We agree to the definition	We agree to the sub-class
7. Colour retention agent	We agree to the definition	Change colour complement into colour adjuvant
8. Anticaking agent	We agree to the definition	We agree to the proposal of sub-class and add Antihumectant, Anticaking agent
9. Antifoaming agent 10. Antioxidant	We agree to the definition Prolongs the shelf-life (en almacén útil) of foods by protecting against deterioration caused by oxidation, such as fat rancidity (ranciedad rancidez) and colour changes Delete en almacén and add útil; delete ranciedad and add rancidez.	We agree to the proposal of sub-class We agree to the proposal of sub-class
11. Colour (Colores Colorantes) Delete colores and add colorantes	We agree to the definition	We agree to the proposal of sub-class Delete colores and add colorantes
Bleaching agent	We agree to the definition	We agree to the proposal of sub-class
12. Sweetener	We agree to the definition	We agree to the proposal of sub-class Add sweetening agent

Functional classes	Definition	<u>Sub-classes</u>
13 Emulsifier	Forms or maintains a uniform mixture two or more immiscible liquids phases, such as oil and water in a food Delete liquids and add phases; include such before as	We agree to de deletion of wetting agent Do not add the proposed sub-classes in bold
Add clouding agent	Substance used to give turbidity to a liquid food product.	Clouding agent
14. Thickener	Increases (acrecientan augmentan) the viscosity of a food Delete acrecientan and add aumentan	
15. Foaming agent	We agree to the definition	We agree to the proposal of sub-class and add foaming agent
16. Stabilizer	We agree to the definition	Binder, firming agent, moisture/water retention agent, foam stabilizer, colloidal stabilizer, emulsions, emulsion stabilizer Delete binder, add emulsion stabilizer in place of emulsions
Packaging gas	We agree to the definition	Packaging gas, gas for packing Delete gas for packing
Raising agent Change by carbonating agent	We agree to the definition	Change into carbonating agent
17. Humectant	We propose the following definition: Provides humidity to a food or prevents a food from drying	Moisture retention agent, humectant
18. Bulking agent	We agree to the definition	We agree to the proposed sub-class
Include crystallization inhibitor	Avoids the formation of crystal in fats and oils.	Crystallization inhibitor
19. raising agent	We agree to the definition	We agree to the proposed sub-class
20. Propulsores Propellant	We agree to the definition	Propulsores Propellant
21. Acidity regulator	We agree to the definition	We agree to the proposed sub-class
22. Emulsifying salt	We propose the following definition: Used in the manufacturing of foods to rearrange proteins in order to prevent fat separation.	Melding salt, sequestrant Emulsifying salt, flux salt

Functional classes	Definition	<u>Sub-classes</u>
23. Preservative	Prolongs the shelf-life en almacén útil of a food against deterioration caused by microorganisms or organoleptic deterioration (browning)	We propose to leave the following sub-classes Conservant and/of preservative, antimicrobial agent, fungistatic agent, disinfection agent, antibrowning agent, antimicrobial synergist.
Carrier	Leave alternative definition	We agree to the proposed sub-class Correct antiencapsuladores. (encapsulating agent)

EUROPEAN COMMUNITY:

The Member States of the European Community (MSEC) would like to thank the electronic working group for preparing a proposal for the harmonization of terms used by Codex and JEFCA and clarifying and simplifying the terminology. The MSEC would like to make the following comments:

The MSEC agrees with the recommendations laid down in points 4(a) to (e).

However, the MSEC would like to comment on the terms listed in Appendix 1.

Functional class 8. Colour retention agent

The sub-class “antibleaching agent” is listed, but in the view of the MSEC, this term could lead to confusion and misinterpretation, when comparing with the definition of the functional class.

Functional class 12. Flavour enhancer

The MSEC are of the opinion that the sub-class “salt substitute” should be deleted. “Salt and salt substitutes” is a food category (12.1) in the GSFA and having both a food category and a sub-class under additives could very easily lead to confusion and misinterpretation.

Additional editorial remark: Under sub-class “flavour, synergist” is listed. This should read “flavour synergist” without the comma.

Functional class 16. Glazing agent

The sub-class “polish” should read “polishing agent”.

Functional class 18. Preservative

For preservatives sub-class “disinfection agent” is proposed. Such wording “disinfection agent” would imply that highly contaminated ingredients are used, which would contradict the principles governing the use of food additives. Furthermore, “disinfection” is to be understood as a cleaning step in the process of handling food rather than applying a substance that remains to prolong the shelf-life by protecting food against microbiological spoilage. Therefore, the MSEC would propose to delete this sub-class.

The MSEC would also propose to remove the sub-class “antibrowning agent” to the functional class 5 “Antioxidant”, as it corresponds with the definition “... deterioration caused by oxidation, such as fat rancidity and colour changes”.

Functional class 21. Stabilizer

Editorial remark: under sub-class “emulsion, stabilizer” is listed – it should read “emulsion stabilizer” without the comma.

The MSEC would also like to note the following: Under heading “sub-classes” (3rd column) only sub-classes should be listed. In the current version, many synonyms are included, for example “defoaming agent” for “antifoaming agent” or “packing gas” for “packaging gas”. It should be further considered whether synonyms need to be introduced; in any case, they should be listed in a separate column with a heading “Synonyms”.

Furthermore, the repetition of the functional class under sub-class seems superfluous (e.g. Functional class 3 “Anticaking agent” or Functional class 4 “Antifoaming agent”).

The EC has also provided comments on the proposed definition on “carriers” in relation to the Discussion paper on carriers (CX/FAC 05/37/13).

FRANCE:

The French authorities wish some wrong translations to be corrected that were revealed in the French version of this working document:

- Category 2 ter: write ‘**agent de carbonatation**’ instead of ‘carbonation’,
- Category 6: write ‘**agent levant**’ instead of ‘agent propulseur’,
- Category 8: write ‘**gaz propulseur**’ instead of ‘agent propulseur’,
- Category 10: ‘agent de rehaussement des pâtes’ must be removed,
- Category 12: the word ‘démoussant’ does not exist in French and must be removed,
- Last category: the expression ‘adjuvant nutritif’ must be replaced with ‘**support de nutriment**’.

MALAYSIA:

Malaysia is of the view that flavour should be a functional class and not a sub-class of flavour enhancer. Flavour or flavouring agent imparts flavour to food. Flavour enhancer improves or enhances existing taste of food.

NEW ZEALAND:

New Zealand supports the revised harmonized INS functional class list developed by the electronic working group that is included as Appendix 1 in CX/FAC 05/37/12.

However we propose that the Committee consider

- deleting the proposed sub-class names that are also listed as the functional class. e.g. The sub-class column for the functional class “Colour” would read “decorative pigment, surface colourant”.
- removing the comma between “flavour” and “synergist” in the sub-class column for Flavour enhancer as it appears to be an unintentional typographical error.
- removing the comma between “emulsion” and “stabilizer” in the sub-class column for Stabilizer as it appears to be an unintentional typographical error.

USA:

Comments on Recommendations

1. The United States generally supports the revised harmonized INS functional class list developed by the EWG that is included as Appendix 1 in CX/FAC 05/37/12. However, we have suggestions on three functional classes for consideration by the committee:

Flavour Enhancer

We propose that the sub-class listing read: “flavour enhancer, flavour modifier, flavour synergist.”

- The comma between “flavour” and “synergist” in the current listing appears to be an unintended typographical error and should be removed.

- We also propose that the Committee consider omitting the proposed sub-class “salt-substitute.” In our view, salt substitutes are foods, not food additives. Unlike food additive sweeteners, which imitate the sweet taste sensation, there are no chemically defined substances which by themselves imitate the taste of salt. As such, no single food additive can accurately simulate the taste of salt. Rather, salt substitutes are sold to the consumer as mixtures of several substances (including food additives, foods, spices, and herbs) which together imitate or simulate the taste of salt. Thus, we believe that the sub-class “salt substitute” is not an accurate functional effect description, since no single food additive on its own could be used as a “salt substitute.” The United States, however, recognizes that JECFA has assigned the technical effect of “salt-substitute” to a number of substances, including those generally regarded as flavour enhancers (e.g., monosodium glutamate). Therefore, the Committee may also wish to recommend that JECFA revisit the applicability of the functional effect term “salt-substitute” that has been assigned to individual additives with the intention of either removing the designation or substituting a different term, such as “component of salt-substitute product” or “imparts salty taste.” The new term could then be included as a sub-class (technological function) in the Functional Class of “flavour enhancer” in Section 2 of Class Names and the INS for Food Additives (CAC/GL 36-2001) and be applied to additives in the INS number list, as appropriate. Removal of “salt substitute” as a technical effect sub-class would also remove any potential confusion between this term and the title of the GSFA Food Category 12.1.2 (Salt substitutes).

Stabilizer

We propose that the sub-class listing read: “foam stabilizer, colloidal stabilizer, emulsion stabilizer.”

- The comma between “emulsion” and “stabilizer” in the current listing appears to be an unintended error and should be deleted.
- We suggest that the existing sub-class “binder” be removed as it is a generic term covered under other functional effects (e.g., stabilizer, thickener).

Carbonating agent

We suggest that the definition be changed as follows: “A substance used to provide carbonation ~~dioxide~~ in a food.”

2. The United States agrees with the recommendation that the list of functional effects for each additive in the INS list (Sections 3 and 4 of the Guideline “Class Names and the International Numbering System for Food Additives” (CAC/GL – 36 – 2001)) be amended to reflect the harmonized list proposed in Appendix 1 of CX/FAC 05/37/12. As an aid to CCFAC, the United States has prepared a draft update of Section 3 of CAC/GL-36-2001 (see Annex) based on Appendix 1 of CX/FAC 05/37/12, and including modifications noted below:

- We propose deleting the functional effect entries for “mainterm” additives that have multiple individual additives as sub-listings. For example, we suggest removing the functional effect entries for “sodium phosphates (INS 339)” which has three sub-listings (339(i) monosodium orthophosphate, 339(ii) disodium orthophosphate, 339 (iii) trisodium orthophosphate). In addition to eliminating confusion and potential for misinterpretation, we believe that listing functional effects for the mainterm additives is meaningless, and that the entries for the individual sub-listing additives should be expected to accurately represent the use of each. However, there are two mainterms which are exceptions to the above discussion that are worth pointing out in the event that Codex adopts our proposal to delete the functional effect entries for mainterm additives in the INS list. The mainterm “cellulose” (INS 460) contains the sub-listing microcrystalline cellulose (INS 460(i)) which, according to JECFA, is actually a synonym for cellulose, and thus not a true sub-listing of the mainterm additive. Likewise, the mainterm “petroleum wax” (INS 905c) contains the sub-listing microcrystalline wax (INS 905c(i)) which, according to JECFA, is a synonym for petroleum wax and therefore not a sub-listing of the mainterm additive.

- All sub-class functional effect entries have been removed and replaced by the appropriate functional classes from the revised INS functional class list as proposed in CX/FAC 05/37/12. For example, for aluminium sodium sulphate (INS 521), the functional sub-classes “buffering agent” and “neutralizing agent” have been replaced by the functional class “acidity regulator.”
- The attached INS list has been updated to include additives recently assigned INS numbers by the Codex Commission based on recommendations of the 34th, 35th and 36th CCFACs.

3. We note that if the harmonized INS list, as proposed in CX/FAC 05/37/12, is agreed to, the concerns of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) regarding the establishment of a functional class for “propellant gas” would now be accounted for under the functional class of “Propellant,” and the proposed functional class of “Packaging Gas.” In addition, the United States suggests that CCFAC inform CCNFSDU that under the Codex system, enzymes that have their intended technical effect on the finished food are classified as food additives according to their actual functional effect on food (e.g., glucose oxidase is covered under “antioxidant”), and enzymes used in the processing of food (e.g., Chymosin A used for milk clotting in cheese production) are considered processing aids.

Annex

Bold text indicates a proposed addition, and ~~strikethrough~~ text indicates a proposed deletion.

Section 3

INS Number	Food Additive Name	Technical functions
100	Curcumins	colour
100(i)	Curcumin	colour
100(ii)	Turmeric	colour
101	Riboflavins	colour
101(i)	Riboflavin	colour
101(ii)	Riboflavin 5'- phosphate, sodium	colour
102	Tartrazine	colour
103	Alkanet	colour
104	Quinoline yellow	colour
107	Yellow 2G	colour
110	Sunset yellow FCF	colour
120	Carmines	colour
121	Citrus red 2	colour
122	Azorubine	colour
123	Amaranth	colour
124	Ponceau 4R	colour
125	Ponceau SX	colour
127	Erythrosine	colour
128	Red 2G	colour
129	Allura red AC	colour
130	Manascorubin	colour
131	Patent blue V	colour
132	Indigotine	colour
133	Brilliant blue FCF	colour
140	Chlorophyll	colour
141	Copper chlorophylls	colour

INS Number	Food Additive Name	Technical functions
141(i)	Chlorophyll copper complex	colour
141(ii)	Chlorophyll copper complex, sodium and potassium Salts	colour
142	Green S	colour
143	Fast green FCF	colour
150a	Caramel I - plain	colour
150b	Caramel II - caustic sulphite process	colour
150c	Caramel III - ammonia process	colour
150d	Caramel IV - ammonia sulphite process	colour
151	Brilliant black PN	colour
152	Carbon black(hydrocarbon)	colour
153	Vegetable carbon	colour
154	Brown FK	colour
155	Brown HT	colour
160a	Carotenes	colour
160a(i)	Beta-carotene (synthetic)	colour
160a(ii)	Natural extracts, beta-carotene (<i>Blakeslea trispora</i>)	colour
160b	Annatto extracts	colour
160c	Paprika oleoresins	colour
160d	Lycopene	colour
160e	Beta-apo-carotenal	colour
160f	Beta-apo-8'-carotenic acid, methyl or ethyl ester	colour
161a	Flavoxanthin	colour
161b	Lutein	colour
161c	Kryptoxanthin	colour
161d	Rubixanthin	colour
161e	Violoxanthin	colour
161f	Rhodoxanthin	colour
161g	Canthaxanthin	colour
162	Beet red	colour
163	Anthocyanins	colour
163(i)	Anthocyanins	colour
163(ii)	Grape skin extract	colour
163(iii)	Blackcurrant extract	colour
163(iv)	Purple corn colour	colour
163 (v)	Red cabbage colour	colour
164	Gardenia yellow	colour
165	Gardenia blue	colour
166	Sandalwood	colour
170	Calcium carbonates	Surface colourant, anticaking agent, stabilizer, colour
170(i)	Calcium carbonate	anticaking agent, colour, stabilizer

INS Number	Food Additive Name	Technical functions
170(ii)	Calcium hydrogen carbonate	anticaking agent, colour, stabilizer
171	Titanium dioxide	colour
172	Iron oxides	colour
172(i)	Iron oxide, black	colour
172(ii)	Iron oxide, red	colour
172 (iii)	Iron oxide, yellow	colour
173	Aluminium	colour
174	Silver	colour
175	Gold	colour
180	Lithol rubine BK	colour
181	Tannins, food grade	colour, emulsifier, stabilizer, thickener
182	Orchil	colour
200	Sorbic acid	preservative
201	Sodium sorbate	preservative
202	Potassium sorbate	preservative
203	Calcium sorbate	preservative
209	Heptyl p-hydroxybenzoate	preservative
210	Benzoic acid	preservative
211	Sodium benzoate	preservative
212	Potassium benzoate	preservative
213	Calcium benzoate	preservative
214	Ethyl p-hydroxybenzoate	preservative
215	Sodium ethyl p-hydroxybenzoate	preservative
216	Propyl p-hydroxybenzoate	preservative
217	Sodium propyl p-hydroxybenzoate	preservative
218	Methyl p-hydroxybenzoate	preservative
219	Sodium methyl p-hydroxybenzoate	preservative
220	Sulphur dioxide	preservative, antioxidant
221	Sodium sulphite	preservative, antioxidant
222	Sodium hydrogen sulphite	preservative, antioxidant
223	Sodium metabisulphite	preservative, antioxidant
224	Potassium metabisulphite	preservative, antioxidant
225	Potassium sulphite	preservative, antioxidant
226	Calcium sulphite	preservative, antioxidant
227	Calcium hydrogen sulphite	preservative, antioxidant, firming agent
228	Potassium bisulphite	preservative, antioxidant
230	Diphenyl	preservative
231	Ortho-phenylphenol	preservative
232	Sodium o-phenylphenol	preservative
233	Thiabendazole	preservative
234	Nisin	preservative
235	Pimaricin (natamycin)	preservative

INS Number	Food Additive Name	Technical functions
236	Formic acid	preservative
237	Sodium formate	preservative
238	Calcium formate	preservative
239	Hexamethylene tetramine	preservative
240	Formaldehyde	preservative
241	Gum guaicum	preservative
242	Dimethyl dicarbonate	preservative
249	Potassium nitrite	preservative, colour fixative colour retention agent
250	Sodium nitrite	preservative, colour fixative colour retention agent
251	Sodium nitrate	preservative, colour fixative colour retention agent
252	Potassium nitrate	preservative, colour fixative colour retention agent
260	Acetic acid, glacial	preservative, acidity regulator, acid
261	Potassium acetates	preservative, acidity regulator
261(i)	Potassium acetate	preservative, acidity regulator
261(ii)	Potassium diacetate	preservative, acidity regulator
262	Sodium acetates	preservative, acidity regulator, sequestrant antioxidant
262(i)	Sodium acetate	preservative, acidity regulator, sequestrant antioxidant
262(ii)	Sodium diacetate	preservative, acidity regulator, sequestrant antioxidant
263	Calcium acetate	preservative, acidity regulator
264	Ammonium acetate	acidity regulator
265	Dehydroacetic acid	preservative
266	Sodium dehydroacetate	preservative
270	Lactic acid (L-, D- and DL-)	acidity regulator
280	Propionic acid	preservative
281	Sodium propionate	preservative
282	Calcium propionate	preservative
283	Potassium propionate	preservative
290	Carbon dioxide	carbonating agent, packing gas , packaging gas, propellant, preservative
296	Malic acid (D-,L-)	acidity regulator
297	Fumaric acid	acidity regulator
300	Ascorbic acid (L-)	antioxidant
301	Sodium ascorbate	antioxidant
302	Calcium ascorbate	antioxidant
303	Potassium ascorbate	antioxidant
304	Ascorbyl palmitate	antioxidant
305	Ascorbyl stearate	antioxidant
306	Mixed tocopherols concentrate	antioxidant
307	Alpha-tocopherol	antioxidant

INS Number	Food Additive Name	Technical functions
307 (a)	d-alpha Tocopherol	antioxidant
307 (b)	Tocopherols, mixed	antioxidant
307 (c)	dl-alpha Tocopherol	antioxidant
308	Synthetic gamma-tocopherols	antioxidant
309	Synthetic delta-tocopherol	antioxidant
310	Propyl gallate	antioxidant
311	Octyl gallate	antioxidant
312	Dodecyl gallate	antioxidant
313	Ethyl gallate	antioxidant
314	Guaiac resin	antioxidant
315	Isoascorbic acid	antioxidant
316	Sodium isoascorbate	antioxidant
317	Potassium isoascorbate	antioxidant
318	Calcium isoascorbate	antioxidant
319	Tertiary butylhydroxyquinone	antioxidant
320	Butylated hydroxyanisole	antioxidant
321	Butylated hydroxytoluene	antioxidant
322	Lecithins	antioxidant, emulsifier
323	Anoxomer	antioxidant
324	Ethoxyquin	antioxidant
325	Sodium lactate	antioxidant synergist , antioxidant , humectant, bulking agent, thickener
326	Potassium lactate	antioxidant synergist , antioxidant , acidity regulator
327	Calcium lactate	acidity regulator, flour treatment agent
328	Ammonium lactate	acidity regulator, flour treatment agent
329	Magnesium lactate (D-,L-)	acidity regulator, flour treatment agent,
330	Citric acid	acidity regulator, antioxidant, sequestrant , acid
331	Sodium citrates	acidity regulator, sequestrant , antioxidant , emulsifier, stabilizer
331(i)	Sodium dihydrogen citrate	acidity regulator, sequestrant , antioxidant , emulsifier, stabilizer
331(ii)	Disodium monohydrogen citrate	acidity regulator, sequestrant , antioxidant , emulsifier, stabilizer
331(iii)	Trisodium citrate	acidity regulator, sequestrant , antioxidant , emulsifier, stabilizer
332	Potassium citrates	acidity regulator, sequestrant , antioxidant , stabilizer
332(i)	Potassium dihydrogen citrate	acidity regulator, sequestrant , antioxidant , stabilizer
332(ii)	Tripotassium citrate	acidity regulator, sequestrant , antioxidant , stabilizer
333	Calcium citrates	acidity regulator, firming agent, sequestrant , antioxidant
334	Tartaric acid (L (+)-)	acidity regulator, sequestrant , antioxidant , antioxidant synergist , acid , emulsifier
335	Sodium tartrates	stabilizer, sequestrant , antioxidant
335(i)	Monosodium tartrate	stabilizer, sequestrant , antioxidant
335(ii)	Disodium tartrate	stabilizer, sequestrant , antioxidant

INS Number	Food Additive Name	Technical functions
336	Potassium tartrates	stabilizer, sequestrant, antioxidant
336(i)	Monopotassium tartrate	stabilizer, sequestrant, antioxidant
336(ii)	Dipotassium tartrate	stabilizer, sequestrant, antioxidant
337	Potassium sodium tartrate	stabilizer, sequestrant, antioxidant
338	Orthophosphoric acid	acidity regulator, antioxidant synergist , antioxidant, acid
339	Sodium phosphates	acidity regulator, sequestrant, antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
339(i)	Monosodium orthophosphate	acidity regulator, sequestrant , antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
339(ii)	Disodium orthophosphate	acidity regulator, sequestrant, antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
339(iii)	Trisodium orthophosphate	acidity regulator, sequestrant, antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
340	Potassium phosphates	acidity regulator, sequestrant, antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
340(i)	Monopotassium orthophosphate	acidity regulator, sequestrant , antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
340(ii)	Dipotassium orthophosphate	acidity regulator, sequestrant, antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
340(iii)	Tripotassium orthophosphate	acidity regulator, sequestrant, antioxidant , emulsifier, texturizer, stabilizer, moisture water retention agent, humectant
341	Calcium phosphates	acidity regulator, flour treatment agent, firming agent, texturizer, raising agent, anticaking agent, moisture water retention agent, humectant
341(i)	Monocalcium orthophosphate	acidity regulator, flour treatment agent, firming agent, texturizer, raising agent, anticaking agent, moisture water retention agent, humectant, antioxidant
341(ii)	Dicalcium orthophosphate	acidity regulator, flour treatment agent, firming agent, texturizer, raising agent, anticaking agent, moisture water retention agent, humectant
341(iii)	Tricalcium orthophosphate	acidity regulator, flour treatment agent, firming agent, texturizer, raising agent, anticaking agent, moisture water retention agent, humectant
342	Ammonium phosphates	acidity regulator, flour treatment agent
342(i)	Monoammonium orthophosphate	acidity regulator, flour treatment agent, raising agent
342(ii)	Diammonium orthophosphate	acidity regulator, flour treatment agent, raising agent
343	Magnesium phosphates	acidity regulator, anticaking agent
343(i)	Monomagnesium orthophosphate	acidity regulator, anticaking agent

INS Number	Food Additive Name	Technical functions
343(ii)	Dimagnesium orthophosphate	acidity regulator, anticaking agent
343(iii)	Trimagnesium orthophosphate	acidity regulator, anticaking agent
344	Lecithin citrate	preservative
345	Magnesium citrate	acidity regulator
349	Ammonium malate	acidity regulator
350	Sodium malates	acidity regulator, humectant
350(i)	Sodium hydrogen malate	acidity regulator, humectant
350 (ii)	Sodium malate	acidity regulator, humectant
351	Potassium malates	acidity regulator
351(i)	Potassium hydrogen malate	acidity regulator
351(ii)	Potassium malate	acidity regulator
352	Calcium malates	acidity regulator
352 (i)	Calcium hydrogen malate	acidity regulator
352(ii)	Calcium malate	acidity regulator
353	Metatartaric acid	acidity regulator
354	Calcium tartrate	acidity regulator
355	Adipic acid	acidity regulator
356	Sodium adipates	acidity regulator
357	Potassium adipates	acidity regulator
359	Ammonium adipates	acidity regulator
363	Succinic acid	acidity regulator
364(i)	Monosodium succinate	acidity regulator, flavour enhancer
364(ii)	Disodium succinate	acidity regulator, flavour enhancer
365	Sodium fumarates	acidity regulator, acid
366	Potassium fumarates	acidity regulator
367	Calcium fumarates	acidity regulator
368	Ammonium fumarate	acidity regulator
370	1, 4 - Heptonolactone	acidity regulator, sequestrant , antioxidant
375	Nicotinic acid	colour retention agent
380	Ammonium citrates	acidity regulator
381	Ferric ammonium citrate	anticaking agent
383	Calcium glycerophosphate	thickener, gelling agent, stabilizer
384	Isopropyl citrates	antioxidant, preservative, sequestrant
385	Calcium disodium ethylene-diamine-tetra-acetate	antioxidant, preservative, sequestrant
386	Disodium ethylene-diamine-tetra- acetate	Antioxidant. preservative, sequestrant
387	Oxystearin	antioxidant, emulsifier, antifoaming agent
388	Thiodipropionic acid	antioxidant, gelling agent, emulsifier
389	Dilauryl thiodipropionate	antioxidant
390	Distearyl thiodipropionate	antioxidant

INS Number	Food Additive Name	Technical functions
391	Phytic acid	antioxidant
399	Calcium lactobionate	stabilizer
400	Alginic acid	Thickener, stabilizer, gelling agent, emulsifier
401	Sodium alginate	thickener, stabilizer, gelling agent, emulsifier
402	Potassium alginate	thickener, stabilizer, gelling agent, emulsifier
403	Ammonium alginate	thickener, stabilizer, gelling agent, emulsifier
404	Calcium alginate	thickener, stabilizer, gelling agent, antifoaming agent, emulsifier
405	Propylene glycol alginate	thickener, emulsifier, stabilizer
406	Agar	thickener, gelling agent, stabilizer, emulsifier
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	thickener, gelling agent, stabilizer, emulsifier
407a	Processed Euchema seaweed (PES)	thickener, stabilizer, gelling agent, emulsifier
408	Bakers yeast glycan	thickener, gelling agent, stabilizer
409	Arabinogalactan	thickener, gelling agent, stabilizer
410	Carob bean gum	thickener, stabilizer, emulsifier
411	Oat gum	thickener, stabilizer,
412	Guar gum	thickener, stabilizer, emulsifier
413	Tragacanth gum	thickener, stabilizer, emulsifier
414	Gum arabic (acacia gum)	thickener, stabilizer, emulsifier
415	Xanthan gum	thickener, stabilizer, emulsifier, foaming agent
416	Karaya gum	thickener, stabilizer, emulsifier, foaming agent
417	Tara gum	thickener, stabilizer
418	Gellan gum	thickener, stabilizer, gelling agent
419	Gum ghatti	thickener, stabilizer, emulsifier
420	Sorbitol and sorbitol syrup	sweetener, humectant, sequestrant , antioxidant, texturizer, emulsifier, stabilizer, bulking agent
421	Mannitol	sweetener, anticaking agent, humectant, texturizer, stabilizer, bulking agent
422	Glycerol	humectant, bodying agent , thickener
424	Curdlan	thickener, stabilizer, firming agent, gelling agent
425	Konjac flour	thickener, gelling agent, emulsifier, stabilizer
426	Soybean hemicellulose	emulsifier, thickener, stabilizer, anticaking agent
429	Peptones	emulsifier
430	Polyoxyethylene (8) stearate	emulsifier
431	Polyoxyethylene (40) stearate	emulsifier
432	Polyoxyethylene (20) sorbitan monolaurate	emulsifier, dispersing agent
433	Polyoxyethylene (20) sorbitan monooleate	emulsifier, dispersing agent
434	Polyoxyethylene (20) sorbitan monopalmitate	emulsifier, dispersing agent
435	Polyoxyethylene (20) sorbitan monostearate	emulsifier, dispersing agent
436	Polyoxyethylene (20) sorbitan	emulsifier, dispersing agent

INS Number	Food Additive Name	Technical functions
	tristearate	
440	Pectins	thickener, stabilizer, gelling agent, emulsifier
441	Superglycerinatedhydrogenated rapeseed oil	emulsifier
442	Ammonium salts of phosphatidic acid	emulsifier
443	Brominated vegetable oil	emulsifier, stabilizer
444	Sucrose acetate isobutyrate	emulsifier, stabilizer
445	Glycerol esters of wood rosin	emulsifier stabilizer, glazing agent
446	Succistearin	emulsifier
450	Diphosphates	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, antioxidant, moisture water retention agent, humectant
450(i)	Disodium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
450(ii)	Trisodium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
450(iii)	Tetrasodium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
450(iv)	Dipotassium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
450(v)	Tetrapotassium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
450(vi)	Dicalcium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
450(vii)	Calcium dihydrogen diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
450(viii)	Dimagnesium diphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
451	Triphosphates	sequestrant, antioxidant, acidity regulator, texturizer
451(i)	Pentasodium triphosphate	sequestrant, antioxidant, acidity regulator, texturizer
451(ii)	Pentapotassium triphosphate	sequestrant, antioxidant, acidity regulator, texturizer
452	Polyphosphates	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, antioxidant, moisture water retention agent, humectant
452(i)	Sodium polyphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
452(ii)	Potassium polyphosphate	emulsifier, stabilizer, acidity regulator raising agent, sequestrant , antioxidant, moisture water retention agent , humectant

INS Number	Food Additive Name	Technical functions
452(iii)	Sodium calcium polyphosphate	emulsifier, stabilizer, acidity regulator raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
452(iv)	Calcium polyphosphates	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
452(v)	Ammonium polyphosphates	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant , antioxidant, moisture water retention agent , humectant
452(vi)	Sodium potassium tripolyphosphate	emulsifier, stabilizer, acidity regulator, raising agent, sequestrant, antioxidant, moisture water retention agent, humectant
457	alpha-Cyclodextrin	stabilizer, binder
458	gamma Cyclodextrin	stabilizer, binder
459	beta-cyclodextrin	stabilizer, binder , thickener, carrier
460	Cellulose	emulsifier, anticaking agent, texturizer dispersing agent , stabilizer
460(i)	Microcrystalline cellulose	emulsifier, anticaking agent, texturizer dispersing agent
460(ii)	Powdered cellulose	emulsifier, anticaking agent, texturizer dispersing agent , thickener
461	Methyl cellulose	thickener, emulsifier, stabilizer
462	Ethyl cellulose	binder, filler , carrier, stabilizer, bulking agent
463	Hydroxypropyl cellulose	thickener, emulsifier, stabilizer
464	Hydroxypropyl methyl cellulose	thickener, emulsifier, stabilizer
465	Methyl ethyl cellulose	thickener, emulsifier, stabilizer, antifoaming agent, foaming agent
466	Sodium carboxymethyl cellulose	thickener, emulsifier, stabilizer
467	Ethyl hydroxyethyl cellulose	thickener, emulsifier, stabilizer
468	Croscarmellose Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum)	stabilizer, binder
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed	thickener, stabilizer
470	Salts of fatty acids (with base Al, Ca, Na, Mg, K and NH ₄)	emulsifier, stabilizer, anticaking agent
471	Mono- and di-glycerides of fatty acids	emulsifier, stabilizer
472a	Acetic and fatty acid esters of glycerol	emulsifier, stabilizer, sequestrant , antioxidant
472b	Lactic and fatty acid esters of glycerol	emulsifier, stabilizer, sequestrant , antioxidant
472c	Citric and fatty acid esters of glycerol	emulsifier, stabilizer, sequestrant , flour treatment agent, antioxidant
472d	Tartaric acid esters of mono- and di-glycerides of fatty acids	emulsifier, stabilizer, sequestrant , antioxidant

INS Number	Food Additive Name	Technical functions
472e	Diacetyltartaric and fatty acid esters of glycerol	emulsifier, stabilizer, sequestrant , antioxidant
472f	Mixed tartaric, acetic and fatty acid esters of glycerol	emulsifier, stabilizer, sequestrant , antioxidant
472g	Succinylated monoglycerides	emulsifier, stabilizer, sequestrant , antioxidant, flour treatment agent
473	Sucrose esters of fatty acids	emulsifier
474	Sucroglycerides	emulsifier
475	Polyglycerol esters of fatty acids	emulsifier
476	Polyglycerol esters of interesterified ricinoleic acid	emulsifier
477	Propylene glycol esters of fatty acids	emulsifier
478	Lactylated fatty acid esters of glycerol and propylene glycerol	emulsifier
479	Thermally oxidized soya bean oil with mono- and di-glycerides of fatty acids	emulsifier
480	Dioctyl sodium sulphosuccinate	emulsifier, wetting agent , humectant
481	Sodium lactylates	emulsifier, stabilizer
481(i)	Sodium stearyl lactylate	emulsifier, stabilizer
481(ii)	Sodium oleyl lactylate	emulsifier, stabilizer
482	Calcium lactylates	emulsifier, stabilizer
482(i)	Calcium stearyl lactylate	emulsifier, stabilizer
482(ii)	Calcium oleyl lactylate	emulsifier, stabilizer
483	Stearyl tartrate	flour treatment agent
484	Stearyl citrate	emulsifier, sequestrant , antioxidant
485	Sodium stearyl fumarate	emulsifier
486	Calcium stearyl fumarate	emulsifier
487	Sodium laurylsulphate	emulsifier
488	Ethoxylated mono - and di - glycerides	emulsifier
489	Methyl glucoside- coconut oil ester	emulsifier
491	Sorbitan monostearate	emulsifier
492	Sorbitan tristearate	emulsifier
493	Sorbitan monolaurate	emulsifier, stabilizer
494	Sorbitan monooleate	emulsifier, stabilizer
495	Sorbitan monopalmitate	emulsifier
496	Sorbitan trioleate	stabilizer, emulsifier
500	Sodium carbonates	acidity regulator, raising agent, anticaking agent
500(i)	Sodium carbonate	acidity regulator, raising agent, anticaking agent
500(ii)	Sodium hydrogen carbonate	acidity regulator, raising agent, anticaking agent

INS Number	Food Additive Name	Technical functions
500(iii)	Sodium sesquicarbonate	acidity regulator, raising agent, anticaking agent
501	Potassium carbonates	acidity regulator, stabilizer
501(i)	Potassium carbonate	acidity regulator, stabilizer
501(ii)	Potassium hydrogen carbonate	acidity regulator, stabilizer, raising agent
503	Ammonium carbonates	acidity regulator, raising agent
503(i)	Ammonium carbonate	acidity regulator, raising agent
503(ii)	Ammonium hydrogen carbonate	acidity regulator, raising agent
504	Magnesium carbonates	acidity regulator, anticaking agent, colour retention agent
504(i)	Magnesium carbonate	acidity regulator, anticaking agent, colour retention agent
504(ii)	Magnesium hydrogen carbonate	acidity regulator, anticaking agent, colour retention agent, carrier
505	Ferrous carbonate	acidity regulator
507	Hydrochloric acid	acidity regulator, acid
508	Potassium chloride	gelling agent
509	Calcium chloride	firming agent
510	Ammonium chloride	flour treatment agent
511	Magnesium chloride	firming agent, colour retention agent
512	Stannous chloride	antioxidant, colour retention agent
513	Sulphuric acid	acidity regulator, acid
514	Sodium sulphates	acidity regulator
515	Potassium sulphates	acidity regulator
516	Calcium sulphate	flour treatment agent, sequestant , antioxidant , firming agent
517	Ammonium sulphate	flour treatment agent, stabilizer
518	Magnesium sulphate	firming agent
519	Cupric sulphate	colour fixative , preservative, colour retention agent
520	Aluminium sulphate	firming agent
521	Aluminium sodium sulphate	firming agent, acidity regulator
522	Aluminium potassium sulphate	acidity regulator, stabilizer
523	Aluminium ammonium sulphate	stabilizer, firming agent
524	Sodium hydroxide	acidity regulator
525	Potassium hydroxide	acidity regulator
526	Calcium hydroxide	acidity regulator, firming agent
527	Ammonium hydroxide	acidity regulator
528	Magnesium hydroxide	acidity regulator, colour retention agent
529	Calcium oxide	acidity regulator, colour retention agent, flour treatment agent
530	Magnesium oxide	anticaking agent, acidity regulator
535	Sodium ferrocyanide	anticaking agent
536	Potassium ferrocyanide	anticaking agent
537	Ferrous hexacyanomanganate	anticaking agent

INS Number	Food Additive Name	Technical functions
538	Calcium ferrocyanide	anticaking agent
539	Sodium thiosulphate	antioxidant, sequestrant , antibrowning agent, preservative
541	Sodium aluminium phosphate	acidity regulator, emulsifier
541(i)	Sodium aluminium phosphate-acidic	acidity regulator, emulsifier, raising agent
541(ii)	Sodium aluminium phosphate-basic	acidity regulator, emulsifier
542	Bone phosphate (essentially calcium phosphate, tribasic)	emulsifier, anticaking agent, moisture water retention agent , humectant, antioxidant
550	Sodium silicates	anticaking agent
550(i)	Sodium silicate	anticaking agent
550(ii)	Sodium metasilicate	anticaking agent
551	Silicon dioxide, amorphous	anticaking agent
552	Calcium silicate	anticaking agent
553	Magnesium silicates	anticaking agent, dusting powder
553(i)	Magnesium silicate	anticaking agent, dusting powder
553(ii)	Magnesium trisilicate	anticaking agent, dusting powder
553(iii)	Talc	anticaking agent, dusting powder , glazing agent, thickener
554	Sodium aluminosilicate	anticaking agent
555	Potassium aluminium silicate	anticaking agent
556	Calcium aluminium silicate	anticaking agent
557	Zinc silicate	anticaking agent
558	Bentonite	anticaking agent
559	Aluminium silicate	anticaking agent
560	Potassium silicate	anticaking agent
570	Fatty acids	foam stabilizer, glazing agent, antifoaming agent
574	Gluconic acid (D-)	acidity regulator, raising agent
575	Glucono delta-lactone	acidity regulator, raising agent, antioxidant, acid
576	Sodium gluconate	Sequestrant , antioxidant
577	Potassium gluconate	Sequestrant , antioxidant, acidity regulator
578	Calcium gluconate	acidity regulator, firming agent, antioxidant
579	Ferrous gluconate	colour retention agent
580	Magnesium gluconate	acidity regulator, firming agent
585	Ferrous lactate	colour retention agent
586	4-Hexylresorcinol	colour retention agent, antioxidant
620	Glutamic acid (L (+)-)	flavour enhancer
621	Monosodium glutamate	flavour enhancer
622	Monopotassium glutamate	flavour enhancer
623	Calcium glutamate	flavour enhancer
624	Monoammonium glutamate	flavour enhancer
625	Magnesium glutamate	flavour enhancer
626	Guanylic acid	flavour enhancer
627	Disodium 5'-guanylate	flavour enhancer

INS Number	Food Additive Name	Technical functions
628	Dipotassium 5'-guanylate	flavour enhancer
629	Calcium 5'-guanylate	flavour enhancer
630	Inosinic acid	flavour enhancer
631	Disodium 5'-inosinate	flavour enhancer
632	Potassium Inosinate	flavour enhancer
633	Calcium 5'-inosinate	flavour enhancer
634	Calcium 5'-ribonucleotides	flavour enhancer
635	Disodium 5'-ribonucleotides	flavour enhancer
636	Maltol	flavour enhancer
637	Ethyl maltol	flavour enhancer
638	Sodium L-Aspartate	flavour enhancer
639	DL-Alanine	flavour enhancer
640	Glycine	flavour modifier
641	L-Leucine	flavour modifier
642	Lysine hydrochloride	flavour enhancer
650	Zinc acetate	flavour enhancer
900a	Polydimethylsiloxane	antifoaming agent, anticaking agent, emulsifier
900b	Methylphenylpolysiloxane	antifoaming agent
901	Beeswax, white and yellow	glazing agent, release agent
902	Candelilla wax	glazing agent
903	Carnauba wax	glazing agent, bulking agent, acidity regulator, carrier
904	Shellac	glazing agent
905a	Mineral oil, food grade	glazing agent, release agent, sealing agent
905b	Petrolatum (petroleum jelly)	glazing agent, release agent, sealing agent, antifoaming agent
905c	Petroleum wax	glazing agent, release agent, sealing agent
905c (i)	Microcrystalline wax	glazing agent
905c (ii)	Paraffin wax	glazing agent
905d	Mineral oil, high viscosity	glazing agent, release agent, sealing agent
905e	Mineral oil, medium and low viscosity (Class I)	glazing agent, release agent, sealing agent
905f	Mineral oil, medium and low viscosity (Class II)	glazing agent, release agent, sealing agent
905g	Mineral oil, medium and low viscosity (Class III)	glazing agent, release agent, sealing agent
906	Benzoin gum	glazing agent
907	Hydrogenated poly-1-decene	glazing agent
908	Rice bran wax	glazing agent
909	Spermaceti wax	glazing agent
910	Wax esters	glazing agent
911	Methyl esters of fatty acids	glazing agent
913	Lanolin	glazing agent
915	Glycerol-, methyl-, or penta-erithrytol esters of colophane	glazing agent

INS Number	Food Additive Name	Technical functions
916	Calcium iodate	flour treatment agent
917	Potassium iodate	flour treatment agent
918	Nitrogen oxides	flour treatment agent
919	Nitrosyl chloride	flour treatment agent
920	L-Cysteine and its hydrochlorides- sodium and potassium salts	flour treatment agent
921	L-Cystine and its hydrochlorides- sodium and potassium salts	flour treatment agent
922	Potassium persulphate	flour treatment agent
923	Ammonium persulphate	flour treatment agent
924a	Potassium bromate	flour treatment agent
924b	Calcium bromate	flour treatment agent
925	Chlorine	flour treatment agent, bleaching agent
926	Chlorine dioxide	flour treatment agent
927a	Azodicarbonamide	flour treatment agent
927b	Carbamide (urea)	flour treatment agent
928	Benzoyl peroxide	flour treatment agent, preservative
929	Acetone peroxide	flour treatment agent
930	Calcium peroxide	flour treatment agent
938	Argon	packing gas , packaging gas
939	Helium	packing gas , packaging gas
940	Dichlorodifluoromethane	propellant, liquid freezant
941	Nitrogen	packing gas , freezant , propellant, packaging gas
942	Nitrous oxide	propellant, antioxidant, foaming agent
943a	Butane	propellant
943b	Isobutane	propellant
944	Propane	propellant
945	Chloropentafluoroethane	propellant
946	Octafluorocyclobutane	propellant
948	Oxygen	packing gas , packaging gas
949	Hydrogen	Packing gas, packaging gas
950	Acesulfame potassium	sweetener, flavour enhancer
951	Aspartame	sweetener, flavour enhancer
952	Cyclamic acid (and Na, K, Ca Salts)	sweetener
953	Isomalt (isomaltitol)	sweetener, anticaking agent, bulking agent, glazing agent
954	Saccharin (and Na, K, Ca salts)	sweetener, sweetening agent
955	Sucralose (trichlorogalactosucrose)	sweetener, sweetening agent
956	Alitame	sweetener, sweetening agent
957	Thaumatococin	sweetener, flavour enhancer
958	Glycyrrhizin	sweetener, flavour enhancer

INS Number	Food Additive Name	Technical functions
959	Neohesperidine dihydrochalcone	sweetener
960	Stevioside	sweetener
961	Neotame	sweetener, flavour enhancer, sweetening agent
962	Aspartame-acesulfame-salt	sweetener
963	D-Tagatose	sweetener
964	Polyglycitol syrup	sweetener
965	Maltitol and maltitol Syrup	sweetener, stabilizer, emulsifier, humectant, bulking agent
966	Lactitol	sweetener, texturizer,
967	Xylitol	sweetener, humectant, stabilizer, emulsifier, thickener
968	Erythritol	sweetener, flavour enhancer, humectant
999	Quillaia extracts	foaming agent, emulsifier
1000	Cholic acid	emulsifier
1001	Choline salts and esters	emulsifier
1001(i)	Choline acetate	emulsifier
1001(ii)	Choline carbonate	emulsifier
1001(iii)	Choline chloride	emulsifier
1001(iv)	Choline citrate	emulsifier
1001(v)	Choline tartrate	emulsifier
1001(vi)	Choline lactate	emulsifier
1100	Amylases	flour treatment agent
1101	Proteases	flour treatment agent, stabilizer, tenderizer, flavour enhancer
1101(i)	Protease	flour treatment agent, stabilizer, tenderizer, flavour enhancer
1101(ii)	Papain	flour treatment agent, stabilizer, tenderizer, flavour enhancer
1101(iii)	Bromelain	flour treatment agent, stabilizer, tenderizer, flavour enhancer
1101(iv)	Ficin	flour treatment agent, stabilizer, tenderizer, flavour enhancer
1102	Glucose oxidase	antioxidant
1103	Invertases	stabilizer
1104	Lipases	flavour enhancer
1105	Lysozyme	preservative
1200	Polydextroses A and N	bulking agent, stabilizer, thickener, humectant, texturizer
1201	Polyvinylpyrrolidone	bodying agent, thickener, stabilizer, clarifying agent, dispersing agent, emulsifier
1202	Polyvinylpolypyrrolidone	colour stabilizer, colour retention agent, colloidal stabilizer, stabilizer
1203	Polyvinyl alcohol	Coating, binder, stabilizer, sealing agent, surface-finishing agent, glazing agent
1503	Castor oil	release agent, carrier
1505	Triethyl citrate	foam stabilizer, carrier, stabilizer

INS Number	Food Additive Name	Technical functions
1518	Triacetin	humectant
1520	Propylene glycol	humectant, wetting agent, dispersing agent, emulsifier, glazing agent
1521	Polyethylene glycol	antifoaming agent

Section 3

SUPPLEMENTARY LIST - MODIFIED STARCHES

INS	Food Additive Name	Technical Functions
1400	Dextrins, roasted starch white and yellow	stabilizer, thickener, binder
1401	Acid-treated starch	stabilizer, thickener, binder
1402	Alkaline treated starch	stabilizer, thickener, binder
1403	Bleached starch	stabilizer, thickener, binder
1404	Oxidized starch	stabilizer, thickener, binder , emulsifier
1405	Starches, enzyme-treated	thickener
1410	Monostarch phosphate	stabilizer, thickener, binder
1411	Distarch glycerol	stabilizer, thickener, binder , emulsifier
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified	stabilizer, thickener, binder
1413	Phosphated distarch phosphate	stabilizer, thickener, binder
1414	Acetylated distarch phosphate	emulsifier, thickener, stabilizer
1420	Starch acetate esterified with acetic anhydride	stabilizer, thickener
1421	Starch acetate esterified with vinyl acetate	stabilizer, thickener
1422	Acetylated distarch adipate	stabilizer, thickener, binder
1423	Acetylated distarch glycerol	stabilizer, thickener, emulsifier
1440	Hydroxypropyl starch	emulsifier, thickener, binder , stabilizer
1442	Hydroxypropyl distarch phosphate	stabilizer, thickener
1443	Hydroxypropyl distarch glycerol	stabilizer, thickener
1450	Starch sodium octenyl succinate	stabilizer, thickener, binder , emulsifier
1451	Acetylated oxidized starch	Stabilizer , thickener, binder, emulsifier

VENEZUELA:

PLACE IN THE TEXT	WHERE IT SAYS:	IT SHOULD SAY:
Page 3 Functional classes	1. Flavour enhancer	1. Taste enhancer.
Page 3 Sub-classes	1. Flavour enhancer, flavour modifier, tenderizer, salt substitute, flavour, synergist.	1. Taste enhancer, taste modifier, salt substitute, flavour, synergist.
Page 3 Sub-classes	5. Flour bleaching agent, flour improver, dough conditioner, dough strengthening agent.	5. Flour bleaching agent, flour improver, dough conditioner, dough strengthening agent.
Page 3 Definition	8. Reduces the tendency of particles of food to adhere to one another.	8. Reduces the tendency of particles of food to adhere to one another or between the food and the contact surface.
Page 3 Sub-classes	8. Anticaking agent, drying agent, dusting powder, release agent.	8. Release agent, antihumectant, dusting powder, release agent.
Page 4 Definition	12. A non-sugar substance which imparts sweet taste to a food	12. A non-sugar substance which imparts a food sweet taste.
Page 5 Definition	20. A gas, other than air, which expels a food from a container.	20. A gas, other than air, which facilitates the expulsion of food from a container.
Page 5 Sub-classes	20. Propellant	20. Propellant
Page 5 Functional classes	22. Emulsifying salt	22. Flux

ELC:

The ELC (Federation of European Food additives and Food Enzymes Industries) would like to thank the Electronic Working Group for having prepared the proposal for the harmonisation of terms used by Codex and JECFA, and would like to make the following comments:

We would like to add the sub-classes “*bulk sweetener*” to the list of sub-classes provided under Functional class 22. Actually, bulk sweetener represents a well-defined class of additives, namely the polyols, that should be rightfully included in this sub-class.

Referring to our comments on the discussion paper on carriers CX/FAC 05/37/13, ELC welcomes the inclusion of carrier as a functional class.