

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 6 (c)

CX/FAC 05/37/9

February 2005

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

Thirty-seventh Session

The Hague, The Netherlands, 25-29 April 2005

REPORT OF THE ELECTRONIC WORKING GROUP

1. The 36th Session of the Codex Committee on Food Additives and Contaminants (CCFAC) re-established its newly named electronic Working Group¹ and requested it to provide a report with recommendations to the 37th Session of the CCFAC on the draft maximum levels for the food additives listed in Appendix X of ALINORM 04/12. The Committee agreed that the report of the electronic Working Group should also develop a rational and consistent proposal to address the proposed draft, draft, and adopted provisions for phenolic antioxidants (BHA, BHT, TBHQ, and propyl gallate) in the GSFA.

2. The CCFAC's *ad hoc* electronic Working Group (eWG) on the GSFA offers the following recommendations for consideration by the CCFAC. The eWG only discussed provisions for the additives listed in the table below. Proposals for new uses of these additives were not considered.

INS No.	Additive	INS No.	Additive
903	Carnauba Wax	472f	Tartaric, Acetic & Fatty Acid Esters of Glycerol (Mixed)
210, 211, 212, 213	Benzoates	220, 221, 222, 223, 224, 225, 227, 228, 539	Sulfites
483	Stearyl Tartrate	161g	Canthaxanthin
999	Quillaia Extract	127	Erythrosine
445	Glycerol Ester of Wood Rosin	172i, 172ii, 172iii	Iron Oxides
900a	Polydimethylsiloxane	133	Brilliant Blue FCF
1201	Polyvinylpyrrolidone	120	Carmines
905ci	Microcrystalline Wax	160aii	Carotenes, Vegetable
477	Propylene Glycol Esters of Fatty Acids	1503	Castor Oil
384	Isopropyl Citrates	141i & 141ii	Chlorophyll, Copper Complexes
385, 386	EDTAs	163ii	Grape Skin Extract
304, 305	Ascorbyl Esters	432, 433, 434, 435, 436	Polysorbates
310	Gallate, Propyl	101i, 101ii	Riboflavins
320	Butylated Hydroxyanisole (BHA)	541i, 541ii	Sodium Aluminum Phosphates
321	Butylated Hydroxytoluene (BHT)		Table 3 Revisions
319	Tertiary Butylhydroxyquinone (TBHQ)		Mineral Oil in Codex Commodity Standards
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol (DATEM)		

¹ United States (lead), Australia, Brazil, Canada, EC, Japan, Ireland, South Africa, IFAC, and ICGMA.

CARNAUBA WAX (INS 903)

3. The 39th JECFA (1992) assigned an ADI of 7 mg/kg bw for carnauba wax. Several provisions for carnauba wax have been adopted at Step 8 by the CAC. The 36th CCFAC agreed to request information on the provision in food categories 5.4 and 12.6 with the understanding that if this information was not provided, the 37th CCFAC would discontinue further consideration of this provision in the GSFA.

Recommendation 1 - Carnauba Wax, INS 903					
The eWG recommends that the 37 th CCFAC <u>discontinue</u> further work on the following food additive provisions for carnauba wax in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.1.4	cocoa and chocolate products	10000	mg/kg	Note 3 ²	3
05.1.5	imitation chocolate, chocolate substitute products	10000	mg/kg	Note 3	3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000	mg/kg	Note 3	3
05.3	chewing gum	10000	mg/kg	Note 3	3
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000	mg/kg		6
07.0	bakery wares	10000	mg/kg	Note 3	3
12.6	saucers and like products		GMP		6

Recommendation 2 - Carnauba Wax, INS 903					
The eWG recommends that the 37 th CCFAC <u>request information</u> on the following food additive provisions for carnauba wax in the GSFA, with the understanding that if this information was not provided, the 38 th CCFAC would discontinue work on these provisions.					
Food Cat No.	Food Category	Max	Level	Comments	Step
13.6	Food supplements	500	mg/kg	Note 3 ⁵	3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	mg/kg	Note 108	3
15.0	Ready-to-eat savouries	2000	mg/kg	Note 3	3

BENZOATES (INS 210, 211, 212, 213)

4. The 29th CCFAC requested that JECFA perform intake assessments for benzoates based on the levels of maximum use in the draft GSFA. Benzoates were identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives might contribute significantly to their intake resulting in exceeding their ADI. The 46th JECFA (1973) assigned a group ADI (5 mg/kg bw as benzoic acid) for benzoic acid (210) and its calcium (213), potassium (212), and sodium (211) salts.

5. The 36th CCFAC agreed to request information on a number of draft provisions in the GSFA for the use of benzoates, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee discontinues work on these draft provisions.⁴

6. The eWG could not reach consensus on the provisions for categories 05.3, 08.2.1.2, and 08.3.1.2; however the following information was provided to the eWG in support of these uses of benzoates.

05.3 Chewing gum (1500 mg/kg). A long justification has been provided by IFCGA to the Codex secretariat on this use. A note could be added "For chewing gum containing more than 5% water".

08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (GMP)

08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products in whole pieces or cuts (1000 mg/kg). Note 3 restricting the use of benzoates to the surface treatment should be added to this food category.

² Note 3: Surface treatment.

³ Note 3: Surface treatment.

⁴ ALINORM 04/27/12, Appendix IX

Recommendation 1 – Benzoates, INS 210, 211, 212, 213

The eWG recommends that the 37th CCFAC resolve whether the draft maximum use levels for benzoates in food categories 05.3, 08.2.1.2, and 08.3.1.2 should be considered further.

Recommendation 2 - Benzoates, INS 210, 211, 212, 213 The eWG recommends that the 37th CCFAC discontinue further work on the following food additive provisions for benzoates in the GSFA.

Food Cat. No.	Food Category	Max Level		Comment	Step
04.1.2.5	jams, jellies and marmelades	1500	mg/kg	Note 13 ⁵	3
08.3.2	heat-treated processed comminuted meat, poultry, and game products	1000	mg/kg	Note 13	3
12.5.1	soups and broths	1000	mg/kg	Note 13	6
12.9.1.3	other soybean products (including non-fermented soy sauce)	1000	mg/kg	Note 13	3
14.1.1.2	table waters and soda waters	200	mg/kg	Note 13	6

STEARYL TARTRATE (INS 483)

7. The 9th JECFA (1965) determined stearyl tartrate to be “Acceptable” for use as a flour treatment agent at treatment levels not to exceed 500 mg/kg of flour. At its 55th meeting (2000), the JECFA could draw no conclusions about the acceptability of other uses proposed in the draft GSFA by the CCFAC because information on toxicity and intake was not available.

8. The 36th CCFAC agreed to request information on all of the pending provisions in the GSFA for the use of stearyl tartrate, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee would discontinue work on these draft provisions in the GSFA.⁶

Recommendation-Stearyl Tartrate, INS 483

The eWG recommends that the 37th CCFAC identify a delegation(s) to commit to providing the data and information necessary for JECFA to assign an ADI for stearyl tartrate for uses other than as a flour treatment agent. If no delegation is willing to take responsibility for providing this information, the CCFAC should discontinue work on the following draft provisions in the GSFA for stearyl tartrate

Food Cat No.	Food Category	Max	Level	Step
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000	mg/kg	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	5000	mg/kg	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	5000	mg/kg	6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000	mg/kg	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000	mg/kg	6
07.0	bakery wares	4000	mg/kg	6
10.4	egg-based desserts (e.g., custard)	5000	mg/kg	6

QUILLAIA EXTRACTS (INS 999)

9. The only provision under consideration for inclusion in the GSFA is in food category 14.1.4 (Water-based flavoured drinks, including "sport" "energy" or "electrolyte" drinks and particulated drinks) with a maximum use level of 500 mg/kg at Step 6.

10. Quillaia extracts were reviewed toxicologically by the 26th JECFA (1982). The available toxicological data included adequate lifetime studies in mice and rats, from which a NOEL was identified. However, in the absence of data, no specifications were prepared, and, hence, no ADI could be allocated. The 29th JECFA (1985) prepared new tentative specifications and established an ADI of 0–5mg/kg bw.

11. The 57th JECFA's (2001) evaluation of quillaia extracts was conducted in response to a request by the 32nd CCFAC that the JECFA re-evaluate all relevant information on the toxicity and, in particular, the intake of quillaia extracts. No new data were submitted to the 57th JECFA and therefore, the JECFA evaluated published reports on quillaia extracts or specific saponins that provided information relevant to a toxicological assessment of quillaia extracts. The 57th JECFA revised the tentative specifications for quillaia extract and maintained them as temporary.

⁵ Note 13: As benzoic acid.

⁶ ALINORM 04/27/12, Appendix IX

12. The report of the 57th JECFA concluded that the use at a maximum level of 95–100 mg/kg (that reported by the manufacturers), as in the UK and the USA, appeared to be adequate for achieving the technological function as a foaming agent in soft drinks and did not appear to result in intakes that exceed the ADI. Young children are a possible exception, but, as the results of a short-term nutritional survey were used, the frequency or duration of their potential excursion above the ADI could not be determined.

13. The 57th JECFA recommended that the CCFAC review the use of quillaia extracts at 500 mg/kg as proposed in the draft GSFA.

14. The 61st JECFA (2003) assigned an ADI of 5 mg/kg bw for quillaia extracts with a saponin content of 20 - 26% (Quillaia Extract Type 1). The JECFA was unable to assign an ADI for quillaia extracts with a saponin content of 75 - 90% (Quillaia Extract Type 2) due to limited information on the qualitative and quantitative composition of quillaia extract type 2.

15. The 36th CCFAC assigned to its priority list for JECFA review quillaia extract type 1 for Exposure assessment of use levels at 500 mg/l in semi-frozen beverages; and quillaia extract type 2 for a safety assessment and revision of specifications.

16. The 65th JECFA (2005) is scheduled to review available data for type 1 and type 2 quillaia extracts.

Recommendation - Quillaia Extract, INS 999

The eWG recommends that the 37th CCFAC hold at Step 7 the provision for the use of quillaia extract at 500 mg/kg in food category 14.1.4 (Water-based flavoured drinks, including "sport" "energy" or "electrolyte" drinks and particulated drinks) until JECFA has completed its review.

GLYCEROL ESTER OF WOOD ROSIN (INS 445)

17. The 46th JECFA assigned an ADI of 25 mg/kg bw for glycerol ester of wood rosin. The table below lists the provisions in the draft GSFA for glycerol ester of wood rosin.

18. The 36th CCFAC agreed to request information on proposed draft provisions in the GSFA for the use of glycerol esters of wood rosin in food categories 04.1.1.2 (Surface treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee would discontinue work on these draft provisions in the GSFA.⁷

19. The following information was provided to the eWG on the technological need for the use of glycerol ester of wood rosin in food categories 04.1.1.2 and 04.2.1.2.

20. Glycerol ester of wood rosin is used as an ingredient in the formulation of fruit and vegetable coatings designed to protect and/or preserve the fruit or vegetable during transport. These coatings are added primarily to prevent dehydration, to preserve freshness, and to allow for longer storage/transport. In doing so, the coatings help minimize waste. This benefits the supplier and the consumer.

21. Since the coating is applied to the surface, and the surface area to weight ratio varies depending upon the size of the fruit or vegetable, the application rate in terms of mg/kg fruit or vegetable will vary considerably. Information obtained from fruit and vegetable growers suggest that the application rate necessary to achieve the necessary functional properties will range from 50 mg/kg for large fruits and vegetables such as grapefruit, to as high as 110 mg/kg for small fruits such as lemons.

Recommendation - Glycerol Ester of Wood Rosin, INS 445

The eWG recommends that the 37th CCFAC consider this new information when discussing the proposed draft provisions for glycerol ester of wood rosin in categories 04.1.1.2 (Surface treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds).

⁷ ALINORM 04/27/12, Appendix IX

POLYDIMETHYLSILOXANE (INS 900A)

22. The 23rd CAC (1999) and the 26th CAC (2004) adopted several provisions for the use of polydimethylsiloxane.

23. The 23rd JECFA (1979) assigned an ADI of 1.5 mg/kg bw for polydimethylsiloxane.

24. The 36th CCFAC agreed to discontinue work on a number of provisions for polydimethylsiloxane if no additional information were provided to the 37th CCFAC.⁸

Recommendation 1 - Polydimethylsiloxane, INS 900a					
The eWG recommends that the CCFAC <u>discontinue work on</u> or <u>revoke</u> the following provisions for polydimethylsiloxane from the GSFA.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50	mg/kg		6
03.0	edible ices, including sherbet and sorbet	50	mg/kg		6
04.1.2.11	fruit fillings for pastries	50	mg/kg		6
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10	mg/kg	Note 15	Adopted
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50	mg/kg		6
07.0	bakery wares	10	mg/kg	Notes 3 ⁹ & 36 ¹⁰	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	50	mg/kg		6
08.3	processed comminuted meat, poultry, and game products	50	mg/kg		6
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	50	mg/kg		6
10.2	egg products	50	mg/kg		6
10.3	preserved eggs, including alkaline, salted, and canned eggs	50	mg/kg		6
10.4	egg-based desserts (e.g., custard)	50	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	10	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	50	mg/kg		6
12.1.1	salt	10	mg/kg	Note 36	Adopted
12.2.2	seasonings and condiments	50	mg/kg		3
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	50	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10	mg/kg		6
12.6.3	mixes for sauces and gravies	10	mg/kg		6
12.6.4	clear sauces (e.g., fish sauce)	10	mg/kg		6
12.8	yeast and like products	50	mg/kg		6
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50	mg/kg		6
14.2.2	cider and perry	50	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	50	mg/kg		6

⁸ ALINORM 04/37/12, Appendix IX

⁹ Note 3: Surface treatment.

¹⁰ Note 36: Residual level.

Recommendation 2 - Polydimethylsiloxane, INS 900a

The eWG recommends that, in accordance with the decision of the 4th Session of the ad hoc Codex Intergovernmental Task Force on Fruit and Vegetable Juices to withdraw the provision for the use of polydimethylsiloxane in the food categories covered by the General Standard for Fruit Juices and Nectars (i.e., 14.1.2.1 (fruit juice) and 14.1.2.3 (concentrates for fruit juice); ALINORM 05/28/39, para. 30):

(i) The provision for the use in food category 14.1.2 (Fruit and vegetable juices) be revoked from the GSFA; and

(ii) The following provisions that were included under 14.1.2, but are not subject to the General Standard for Fruit Juices and Nectars be added to the GSFA:

14.1.2.2 – Vegetable juice – 10 mg/kg – Adopted

14.1.2.4 – Concentrates for vegetable juice – 10 mg/kg - Adopted

Recommendation 3 - Polydimethylsiloxane, INS 900a

The eWG could not reach consensus on the following draft provisions for polydimethylsiloxane. The eWG recommends that the 37th CCFAC request information on the use of polydimethylsiloxane in the noted categories, with the understanding that if no information is received by the 38th CCFAC to justify these uses, the listings of polydimethylsiloxane in these food categories will be deleted.

Food Cat No.	Food Category	Max Level		Comments	Step
02.1	Fats and oils essentially free from water	10	mg/kg		3
12.9.1.3	other soybean products (including non-fermented soy sauce)	50	mg/kg		6
12.10.3	fermented soybean paste (e.g., miso)	50	mg/kg		6

POLYVINYLPIRROLIDONE (PVP) (INS 1201)

25. The 23rd CAC adopted several provisions for the use of polyvinylpyrrolidone.

26. The 30th JECFA (1986) assigned an ADI of 50 mg/kg bw for polyvinylpyrrolidone.

27. The draft GSFA contains one pending provision for polyvinylpyrrolidone (PVP) (JECFA (1986) ADI of 50 mg/kg bw): use in food category 14.2.3 (Grape Wines) at a maximum level of 60 mg/kg. Based on information available to the eWG, the use of PVP has been largely replaced by PVPP (polyvinylpolypyrrolidone, INS 1202), a cross-linked PVP. Because PVP is no longer used as a clarifier and stabilizer in wine manufacturing, this draft provision should be deleted from the GSFA.

28. The 36th CCFAC agreed to request information on the pending provision for the use of polyvinylpyrrolidone in food category 14.2.3, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee would discontinue work on this draft provision in the GSFA.

Recommendation Polyvinylpyrrolidone, INS 1201

The eWG recommends that the CCFAC discontinue work on the draft provision for the use of PVP (INS 1201) in food category 14.2.3.

MICROCRYSTALLINE WAX (INS 905C)

29. The JECFA specifications for microcrystalline wax (JECFA (1995) ADI 20 mg/kg bw) note that it is used as a chewing gum base, protective coating, defoaming agent or surface finishing agent. The INS associates microcrystalline wax with use as a glazing agent. However, the GSFA also lists functionality as an antifoaming agent and bulking agent. Use as a bulking agent applies to 05.3 (chewing gum), which was adopted by the CAC in 2001. This use is consistent with the use of other waxes (e.g., beeswax, candelilla wax, carnauba wax, and shellac).

30. The food categories under consideration or adopted for microcrystalline wax appear to be for use as a surface treatment (e.g., coating, glazing).

31. The 44th JECFA (1995) assigned an ADI of 20 mg/kg bw for microcrystalline wax.

32. The 36th CCFAC agreed to request information on several draft provisions in the GSFA for the use of microcrystalline wax, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee would discontinue work on these draft provisions in the GSFA.

Recommendation - Microcrystalline Wax, INS 905c					
The eWG recommends that the CCFAC <u>discontinue</u> work on the following provisions for microcrystalline wax in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.1.4	cocoa and chocolate products	10000	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	10000	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000	mg/kg		6

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS (INS 477)

33. The JECFA has assigned an ADI of 25 mg/kg bw for propylene glycol esters of fatty acids.

34. The 36th CCFAC agreed to request information on all of the pending provision for the use of propylene glycol esters of fatty acids in food category 02.4 of the GSFA, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee would discontinue work on these draft provisions in the GSFA.

Recommendation - Propylene Glycol Esters of Fatty Acids, INS 477				
The eWG recommends that the CCFAC <u>discontinue</u> work on the following provisions for propylene glycol esters of fatty acids in the GSFA.				
Food Cat No.	Food Category	Max	Level	Step
02.2.1.3	blends of butter and margarine	10000	mg/kg	3
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	40000	mg/kg	6

ISOPROPYL CITRATES (INS 384)

35. The 17th JECFA (1973) assigned an ADI of 14 mg/kg bw for isopropyl citrates.

36. The 36th CCFAC agreed to request information on the pending provision for the use of isopropyl citrates in food category 02.1.2 of the GSFA, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee discontinues work on these draft provisions in the GSFA.

37. The eWG could not reach consensus on whether the maximum level of use for isopropyl citrate should be increased from 100 mg/kg to 200 mg/kg in food category 02.1.2 (Vegetable oils and fats). It was noted that the Codex Standard for Named Vegetable Oils (CX STAN 210) and the Codex General Standard for Edible Fats and Oils Not Covered by Individual Standards (CX STAN 019) both contain provisions for the use of isopropyl citrates at levels not to exceed 100 mg/kg. The combined scopes of these two standards correspond one-to-one with the scope of food category 02.1.2.

Recommendation for Isopropyl Citrates, INS 384

The eWG recommends that the CCFAC resolve whether the maximum use level for isopropyl citrates in food category 02.1.2 should be increased from 100 mg/kg to 200 mg/kg.

CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE & Disodium ETHYLENE DIAMINE TETRA-ACETATE (EDTAS), (INS 385 AND 386)

38. The 17th JECFA (1973) assigned a group ADI of 2.5 mg/kg bw for calcium disodium ethylene diamine tetra-acetate (385) and disodium ethylene diamine tetra acetate (386) with a note stating "As calcium disodium EDTA; no excess disodium EDTA to remain in foods."

39. The 36th CCFAC agreed to request information on several draft provisions for the use of EDTAs in the GSFA, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee would discontinue work on these draft provisions in the GSFA. The following information was provided to the eWG.

Category 09.2.4.1 (Cooked fish and Fish Products)

Disodium EDTA is needed to prevent discoloration through oxidation of gefilte fish balls or patties in packing medium. A level of 50 ppm is adequate to achieve this intended technical effect.

Category 11.6 (Table-top sweeteners, including those containing high-intensity sweeteners)

Disodium EDTA is needed as a sequestrant in liquid table-top sweeteners, especially those containing saccharin. On a dry weight basis, a level of 0.1% of the dry weight of the high intensity sweetener is needed.

Category 14.2.6 (Distilled spirituous beverages containing more than 15% alcohol)

Calcium disodium EDTA is needed to promote the stability color, flavor, and product clarity. A maximum level of 25 ppm is necessary to achieve this effect.

From a technical aspect, in many applications EDTAs are the only food grade sequestrants with sufficient strength to provide the degree of metal ion control necessary to inhibit oxidation. In aqueous systems, they perform better than or improve the performance of other antioxidants.

They are specific in their ability to control the pro-oxidant and pro-colorant metal ions, thus requiring a minimum of additive to achieve the desired effect. EDTAs are the only available food grade sequestrant, which will provide these intended technical effects.

For example, disodium EDTA is approved in the US for use in strawberry pie filling (which would fall under category 4.1.2.8 -- fruit preparations). The level of 250 ppm is effective for the intended purpose in pie filling, etc. EDTA is the only available food grade sequestrant, which will provide this effect.

Calcium disodium EDTA has been shown to be advantageous to prevent oxidative flavor degradation of fermented malt beverages and aromatized alcoholic beverages. EDTA is the only available food grade sequestrant, which will provide this effect and is used in these applications currently. It is also used in distilled alcoholic beverages. The level of 25 parts per million is safe and sufficient to achieve the desired effect. EDTA has been used similarly for cider, mead, wine, and scrumpie at these same levels. (Applicable to categories 14.2.2 cider and perry, 14.2.3 grape wines, 14.2.4 wines (other than grape) and 14.2.5 mead. A maximum use level of 25 mg/kg is adequate for each of these categories.

EDTA serves as a chelating agent to prevent oxidation of fats and flavors in sauces and gravies. The level of 75 mg/kg is effective. EDTA is the only available food grade sequestrant, which will provide this effect.

Recommendation 1 - Calcium Disodium Ethylene Diamine Tetra-acetate & Disodium Ethylene Diamine Tetra-acetates (EDTAs) (INS 385 & 386)					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 by the CAC, the following provisions for the use of EDTAs.					
Food Cat. No.	Food Category	Max Level		Comment	Step
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100	mg/kg	Notes 21 & 110 ¹¹	6
09.2.4.1	cooked fish and fish products	50	mg/kg	Note 21	6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	1000	mg/kg	Notes 21 & 130 ¹²	6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	25	mg/kg	Note 21	6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	25	mg/kg	Note 21	6

¹¹ Note 110: For use in frozen French fried potatoes only.

¹² New Note 130: On a dry weight basis, of the high intensity sweetener.

Recommendation 2 - Calcium Disodium Ethylene Diamine Tetra-acetate & Disodium Ethylene Diamine Tetra-acetates (EDTAs) (INS 385 & 386)

The eWG recommends that the CCFAC discontinue work on the following draft provisions in the GSFA for the use of EDTAs.

Food Cat. No.	Food Category	Max Level		Comment	Step
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	650	mg/kg	Note 21 ¹³	6
12.6.3	mixes for sauces and gravies	75	mg/kg	Note 21	6
12.6.4	clear sauces (e.g., fish sauce)	75	mg/kg	Note 21	6
14.2.2	cider and perry	25	mg/kg	Note 21	6
14.2.3	grape wines	25	mg/kg	Note 21	6
14.2.4	wines (other than grape)	25	mg/kg	Note 21	6
14.2.5	mead	25	mg/kg	Note 21	6

ASCORBYL ESTERS (INS 304, 305)

40. JECFA has assigned a group ADI of 1.25 mg/kg bw for ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305).

Recommendation 1 - Ascorbyl Esters, INS 304 & 305

The eWG recommends that the CCFAC endorse for adoption at Step 8 or 5/8 by the CAC, the following provisions for the use of ascorbyl esters.

Food Cat. No.	Food Category	Max Level		Comment	Step
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500	mg/kg	Note 10 ¹⁴	6
13.1.1	infant formulae	10	mg/kg	Note 10	3
13.1.2	follow-up formulae	10	mg/kg	Note 10	
13.1.3	formulae for special medical purposes for infants	10	mg/kg	Note 10	
13.4	dietetic formulae for slimming purposes and weight reduction	500	mg/kg	Note 10	3

Recommendation 2 - Ascorbyl Esters, INS 304 & 305

The eWG recommends that the CCFAC discontinue work on the following draft provisions in the GSFA for the use of ascorbyl esters.

Food Cat. No.	Food Category	Max Level		Comment	Step
13.1.2	follow-up formulae	50	mg/kg	Note 10	3
13.1.3	formulae for special medical purposes for infants	100	mg/kg	Note 10	3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP	Note 10	3

Recommendation 3 - Ascorbyl Esters, INS 304 & 305 The eWG recommends that the CCFAC endorse revocation of the following provisions for the use of ascorbyl esters

Food Cat No.	Food Category	Max	Level	Comments
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200	mg/kg	Note 10
13.1	infant formulae, follow-up formulae, and formulae for special medical purposes for infants	50	mg/kg	Note 10
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	100	mg/kg	Note 10

PROPYL GALLATE (INS 310)

41. The 41st JECFA (1993) assigned an ADI of 1.4 mg/kg bw for propyl gallate. The 46th JECFA maintained this ADI. Propyl gallate is added to food to prevent the oxidation of lipids. Propyl gallate is a valuable food technology alternative to other antioxidants because of organoleptic needs.

42. The 36th CCFAC agreed to request information on several draft and proposed draft provisions for the use of propyl gallate in the GSFA, with the understanding that if no information is provided, the 37th CCFAC would recommend that the committee discontinue work on these draft provisions in the GSFA.

¹³ Note 21: As anhydrous calcium disodium EDTA.

¹⁴ Note 10: As ascorbyl stearate.

Recommendation 1 for Propyl Gallate INS 310

The eWG recommends that all provisions for propyl gallate in the GSFA, including those already adopted at Step 8, be expressed on a fat or oil basis (Note 15) and the maximum level should be expressed as "Singly or in combination with Butylated Hydroxyanisole (BHA), Butylated Hydroxytoluene (BHT), and Tertiary Butylated Hydroxyquinone (TBHQ)."

Recommendation 2 - Propyl Gallate, INS 310

The eWG recommends that the CCFAC endorse for adoption at Step 8 by the CAC, the following provisions for the use of propyl gallate

Food Cat No.	Food Category	Max	Level	Comments	Step
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg	Note 15 ¹⁵	6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200	mg/kg	Note 15	6

Recommendation 3 - Propyl Gallate, INS 310

The eWG recommends that the CCFAC discontinue work on the following provisions for the use of propyl gallate.

Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Note 15	6
06.4.2	dried pastas and noodles and like products	200	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg		3
07.0	bakery wares	1000	mg/kg	Notes 15 & 96 ¹⁶	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 111	6
12.5	soups and broths	200	mg/kg	Note 15	6

Recommendation 4 - Propyl Gallate, INS 310

The eWG recommends that the CCFAC endorse revocation of the following provisions for the use of propyl gallate.

Food Cat No.	Food Category	Max	Level	Comments	Step
15.0	ready-to-eat savouries	200	mg/kg	Note 15	Adopted

BUTYLATED HYDROXYANISOLE (BHA) (INS 320)

43. The 29th CCFAC requested that JECFA perform intake assessments for BHA based on the levels of maximum use in the draft GSFA. BHA was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to its intake exceeding its ADI. The 51st JECFA (1998) reviewed national intake data on benzoates.

44. JECFA has assigned an ADI of 0.5 mg/kg bw for BHA.

Recommendation 1 - BHA, INS 320

BHA is added to food to inhibit lipid oxidation; therefore, the eWG recommends that all provisions for BHA in the GSFA be expressed on a fat or oil basis (Note 15) and the maximum level should be expressed as "Singly or in combination with Butylated Hydroxytoluene (BHT), Propyl Gallate and Tertiary Butylated Hydroxyquinone (TBHQ)."

¹⁵ Note 15: Fat or oil basis.

¹⁶ Note 96: Carryover from use in fats.

Recommendation 2 - BHA, INS 320					
The eWG recommends that the CCFAC endorse the following provisions for adoption at Step 8 by the CAC.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200	mg/kg	Notes 15 ¹⁷ & 88 ¹⁸	3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2	mg/kg	Note 15	6
02.2.1.2	Margarine and similar products	200	mg/kg	Note 15	6
02.2.2	Emulsions containing less than 80% fat	200	mg/kg	Note 15	6
02.3	Fat emulsions other than 02.2, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Note 15	6
02.4	Fat-based desserts excl. dairy-based dessert prods. of 01.7	200	mg/kg	Note 15	6
03.0	edible ices, including sherbet and sorbet	200	mg/kg	Note 15	6
04.1.2.2	dried fruit	200	mg/kg	Note 15	6
04.1.2.7	candied fruit	32	mg/kg	Note 15	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	2	mg/kg	Note 15	6
04.1.2.12	cooked fruit	100	mg/kg	Note 15	6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200	mg/kg	Note 15 & 76¹⁹	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Note 15	6
05.1.4	cocoa and chocolate products	200	mg/kg	Note 15	6
05.1.5	imitation chocolate, chocolate substitute products	200	mg/kg	Note 15	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Note 15	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Note 15	6
06.3	breakfast cereals, including rolled oats	200	mg/kg	Note 15	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Note 15	3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2	mg/kg	Note 15	6
07.0	bakery wares	200	mg/kg	Note 15	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	200	mg/kg	Note 15	6
08.3	processed comminuted meat, poultry, and game products	200	mg/kg	Note 15	6
10.4	egg-based desserts (e.g., custard)	2	mg/kg	Note 15	6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	20	mg/kg	Note 15	6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	200	mg/kg	Note 15	6
12.5	soups and broths	200	mg/kg	Note 15	6
12.6	saucers and like products	200	mg/kg	Note 15	6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg	Note 15	6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200	mg/kg	Note 15	6

¹⁷ Note 15: Fat or oil basis.¹⁸ Note 88: Carryover from the ingredient.¹⁹ Note 76: Use in potatoes only.

Recommendation 3 - BHA, INS 320					
The eWG reaffirms its recommendation that the CCFAC agree to <u>discontinue</u> work the following provisions for BHA from the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.3.2	beverage whiteners	100	mg/kg		6
01.5.2	milk and cream powder analogues	100	mg/kg		6
02.0	fats and oils, and fat emulsions	200	mg/kg	Note 15	6
02.2.1.1	Butter and concentrated butter	200	mg/kg	Note 15	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100	mg/kg		6
05.1.1	cocoa mixes (powders) and cocoa mass/cake	100	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
06.1	whole, broken, or flaked grain, including rice	100	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		6
08.1	fresh meat, poultry, and game	100	mg/kg	Note 15	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg		6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Note 15	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		6
12.4	mustards	200	mg/kg		6
12.5.2	mixes for soups and broths	300	mg/kg	Note 15	3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200	mg/kg		6

Recommendation 4 - BHA, INS 320					
The eWG could not reach consensus on the following provisions in the draft GSFA for BHA and recommends that the 37 th CCFAC <u>request information</u> on the need for antioxidants in foods subject to the food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15 & 88	3
01.3.1	condensed milk (plain)	100	mg/kg	Note 88	6
01.5.1	milk powder and cream powder (plain)	200	mg/kg	Note 15	6
02.1	Fats and oils essentially free from water	200	mg/kg	Note 15	6
05.3	chewing gum	750	mg/kg	Note 15	6
12.8	yeast and like products	1000	mg/kg	Note 15	6
13.6	food supplements	400	mg/kg	Note 15	6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg	Note 15	6

BUTYLATED HYDROXYTOLUENE (BHT) (INS 321)

45. The 29th CCFAC requested that JECFA perform intake assessments for BHT based on the levels of maximum use in the draft GSFA. BHT was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to its intake exceeding its ADI. The 51st JECFA (1998) reviewed national intake data on benzoates.

46. JECFA has assigned an ADI of 0.3 mg/kg bw for BHT.

Recommendation 1 - BHT, INS 321	
BHT is added to food to inhibit lipid oxidation; therefore, the eWG recommends that all provisions for BHT in the GSFA be expressed on a fat or oil basis (Note 15) and the maximum level be expressed as "Singly or in combination with Butylated Hydroxyanisole (BHA), Propyl Gallate and Tertiary Butylated Hydroxyquinone (TBHQ)."	

Recommendation 2 - BHT, INS 321					
The eWG recommends that the CCFAC endorse the following provisions for <u>adoption</u> at Step 8 or 5/8 by the CAC.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200	mg/kg	Notes 15 ²⁰ & 88 ²¹	3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	90	mg/kg	Note 2 ²² & 15	6
02.2.2	emulsions containing less than 80% fat	200	mg/kg	Note 15	6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Note 15	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Note 15	6
03.0	edible ices, including sherbet and sorbet	100	mg/kg	Note 15	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	90	mg/kg	Note 2 & 15	6
04.1.2.12	cooked fruit	100	mg/kg	Note 15	6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200	mg/kg	Note 15 & 76 ²³	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Note 15	6
05.1.4	cocoa and chocolate products	200	mg/kg	Note 15	6
05.1.5	imitation chocolate, chocolate substitute products	200	mg/kg	Note 15	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Note 15	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Note 15	6
06.3	breakfast cereals, including rolled oats	50	mg/kg	Note 15	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Note 15	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90	mg/kg	Note 2	6
07.0	bakery wares	200	mg/kg	Note 15	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Note 15	6
08.3	processed comminuted meat, poultry, and game products	100	mg/kg	Note 15	6
10.4	egg-based desserts (e.g., custard)	90	mg/kg	Note 2	6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	20	mg/kg	Note 15	6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	200	mg/kg	Note 15	6
12.5	soups and broths	200	mg/kg	Note 15	6
12.6	saucers and like products	200	mg/kg	Note 15	6
15.0	ready-to-eat savouries	200	mg/kg	Note 15	6

Recommendation 3 - BHT, INS 321					
The eWG reaffirms its recommendation that the CCFAC agree to <u>discontinue</u> work on the following provisions for BHT in the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.3.2	beverage whiteners	100	mg/kg		6
01.5.1	milk powder and cream powder (plain)	200	mg/kg	Note 15	6
01.5.2	milk and cream powder analogues	100	mg/kg		6
02.2.1.1	butter and concentrated butter	200	mg/kg	Note 15	6
04.1.2.2	dried fruit	100	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100	mg/kg		6
05.1.1	cocoa mixes (powders) and cocoa mass/cake	90	mg/kg		6
06.1	whole, broken, or flaked grain, including rice	200	mg/kg		6

²⁰ Note 15: Fat or oil basis.

²¹ Note 88: Carryover from the ingredient.

²² Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

²³ Note 76: Use in potatoes only.

Recommendation 3 - BHT, INS 321					
The eWG reaffirms its recommendation that the CCFAC agree to <u>discontinue</u> work on the following provisions for BHT in the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
08.1	fresh meat, poultry, and game	100	mg/kg	Note 15	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	0 mg/kg		6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Note 15	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg		6
12.4	mustards	100	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100	mg/kg		6
12.8	yeast and like products	100	mg/kg		6

Recommendation 4 - BHT, INS 321					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for antioxidants in foods subject to the food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15 & 88	3
01.3.1	condensed milk (plain)	100	mg/kg	Note 88	6
02.1	fats and oils essentially free from water	200	mg/kg	Note 15	6
02.2.1.2	margarine and similar products	500	mg/kg		6
05.3	chewing gum	750	mg/kg	Note 15	6
13.6	food supplements	400	mg/kg	Note 15	6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg	Note 15	6

TERTIARY BUTYLHYDROXYQUINONE (TBHQ) (INS 319)

47. The 29th CCFAC requested that JECFA perform intake assessments for TBHQ based on the levels of maximum use in the draft GSFA. TBHQ was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to its intake exceeding its ADI. The 51st JECFA (1998) reviewed national intake data on benzoates.

48. JECFA has assigned an ADI of 0.7 mg/kg bw for TBHQ.

49. The use of phenolic antioxidants in foods had its beginning in the late 1940s when butylated hydroxyanisole (BHA) was found to have antioxidant effectiveness in fatty foods. Somewhat earlier, several alkyl (including *n*-propyl) esters of gallic acid had been investigated and approved for food use in a number of countries. Later on, around 1954, butylated hydroxytoluene (BHT) was put to widespread use in the United States along with the previously available food antioxidants. The next major development on phenolic antioxidants occurred in 1972, when *ter*-butyl hydroquinone (TBHQ) was commercialized as a food grade antioxidant.²⁴

²⁴ Sherwin, E.R., 1990, Antioxidants. *Food Additives*, edited by A.L. Branen, P.M. Davidson and S. Salminen (New York: Marcel Dekker, Inc.), pp.139-193.

50. BHA and BHT serve a vast range of fat-containing products. They give good carry-through for baking but are too volatile for frying. BHA and BHT are most frequently used as antioxidants for granola bars, breakfast cereals, animal fats, potato granules and flakes, chewing gum base, candies and baked goods (Coulter 1988).²⁵ TBHQ is particularly effective in stabilizing highly unsaturated oils such as soy bean, sunflower, safflower and fish oils.²⁶ It is carried through during deodorization, thereby protecting the deodorized oil from oxidative deterioration thereafter.²⁷ TBHQ offers good carry-through activity to protect fried food products against oxidative deterioration, but is not effective for baked food applications (Coulter 1988).

Recommendation 1 - TBHQ, INS 319

The WG recommends that all provisions for TBHQ in the GSFA be expressed on a fat or oil basis (Note 15) and the maximum level be expressed as "Singly or in combination with Butylated Hydroxyanisole (BHA), Butylated Hydroxytoluene (BHT), and Propyl Gallate".

Recommendation 2 - TBHQ, INS 319

The eWG recommends that the CCFAC endorse the following provisions for adoption at Step 8 or 5/8 by the CAC.

Food Cat. No.	Food Category	Max Level		Comment	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100	mg/kg	Notes 15 & 88 ²⁸	3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg	Note 15 ²⁹	6
02.1	Fats and oils essentially free from water	200	mg/kg	Note 15	6
02.2.1.2	Margarine and similar products	200	mg/kg	Note 15	6
02.2.1.3	Blends of butter and margarine	200	mg/kg	Note 15	6
02.2.2	Emulsions containing less than 80% fat	200	mg/kg	Note 15	6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Note 15	6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Note 15	6
03.0	edible ices, including sherbet and sorbet	200	mg/kg	Note 15	6
04.1.2.2	dried fruit	200	mg/kg	Note 15	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Note 15	6
05.1.2	Cocoa mixes (syrups)	200	mg/kg	Note 15	6
05.1.3	Cocoa-based spreads, incl. fillings	200	mg/kg	Note 15	6
05.1.4	Cocoa and chocolate products	200	mg/kg	Note 15	6
05.1.5	Imitation chocolate, chocolate substitute products	200	mg/kg	Note 15	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Note 15	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Note 15	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Note 15	3
07.1.1	bread and rolls	200	mg/kg	Note 15	6
07.1.2	crackers, excluding sweet crackers	200	mg/kg	Note 15	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	200	mg/kg	Note 15	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	200	mg/kg	Note 15	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Note 15	6
08.3	processed comminuted meat, poultry, and game products	100	mg/kg	Note 15	6

²⁵ Coulter, R.B., 1988, Extending shelf life by using traditional phenolic antioxidants. *Cereal Foods World*, 33, 207-210.

²⁶ Lavers, B., 1991, Rancidity restrained. *Food Processing*, 60, 11-12

²⁷ Charteris, W.P., 1995, Minor ingredients of edible table spreads. *Journal of the Society of Dairy Technology*, 48, 101-106.

²⁸ Note 88: Carryover from the ingredient.

²⁹ Note 15: Fat or oil basis.

Recommendation 2 - TBHQ, INS 319					
The eWG recommends that the CCFAC endorse the following provisions for <u>adoption</u> at Step 8 or 5/8 by the CAC.					
Food Cat. No.	Food Category	Max Level		Comment	Step
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	200	mg/kg	Note 15	6
12.4	mustards	200	mg/kg	Note 15	6
12.5	soups and broths	200	mg/kg	Note 15	6
12.6	sauces and like products	200	mg/kg	Note 15	6
15.0	ready-to-eat savouries	200	mg/kg	Note 15	6

Recommendation 3 - TBHQ, INS 319					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for TBHQ in the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200	mg/kg		3
02.0	fats and oils, and fat emulsions	200	mg/kg	Note 15	6
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	200	mg/kg	Note 15	6
08.1	fresh meat, poultry, and game	100	mg/kg	Note 15	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		6

Recommendation 4 - TBHQ, INS 319					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for antioxidants in foods subject to the food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.3.1	condensed milk (plain)	200	mg/kg		3
01.3.1	condensed milk (plain)	100	mg/kg	Note 88	6
05.3	chewing gum	750	mg/kg	Note 15	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 15	6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg	Note 15	6

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL (DATEM) (INS 472E) AND TARTARIC, ACETIC AND FATTY ACID ESTERS OF GLYCEROL, MIXED (INS 472F)

51. The 23rd CAC (1999) adopted the inclusion of tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f) in Table 3 of the GSFA.

52. The 57th JECFA withdrew the ADI for tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f) due to its specifications being combined with diacetyltartaric and fatty acid esters of glycerol (INS 472e). As a result, the 34th CCFAC agreed that the listing for this additive (INS 472f) in Table 3 should be deleted.

53. The 57th JECFA assigned a temporary grouped ADI of 0-50 mg/kg bw for both DATEM (INS 472e), and tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f) because of unresolved toxicological questions. The 61st JECFA (2003), upon receiving the needed information assigned an ADI of 50 mg/kg for INS 472e

54. The 34th CCFAC agreed to combine the food additive provisions for INS 472e and INS 472f under "DATEM."

Recommendation 1 - Diacetyltartaric and Fatty Acid Esters of Glycerol, INS 472e, 472f
The eWG recommends that the CCFAC endorse revocation of the provision in Table 3 of the GSFA for tartaric, acetic and fatty acid esters of glycerol (472f).

Recommendation 2 - Diacetyltartaric and Fatty Acid Esters of Glycerol, INS 472e, 472f					
The eWG recommends that the CCFAAC endorse the following provisions for adoption at Step 8 or 5/8 by the CAC.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.1.1.2	buttermilk (plain)	5000	mg/kg		3
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000	mg/kg		3
01.2.1.2	fermented milks (plain), heat-treated after fermentation	5000	mg/kg		3
01.2.2	renneted milk (plain)	5000	mg/kg		3
01.3.2	beverage whiteners	5000	mg/kg		6
01.4	cream (plain) and the like	5000	mg/kg		6
01.5.1	milk powder and cream powder (plain)	10000	mg/kg		6
01.5.2	milk and cream powder analogues	10000	mg/kg		3
01.6.1	unripened cheese	10000	mg/kg		3
01.6.2.1	ripened cheese, includes rind	10000	mg/kg		3
01.6.4	processed cheese	10000	mg/kg		3
01.6.5	cheese analogues	10000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000	mg/kg		6
02.2.1.2	Margarine and similar products	10000	mg/kg		6
02.2.1.3	Blends of butter and margarine	10000	mg/kg		6
02.2.2	Emulsions containing less than 80% fat	10000	mg/kg		6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	5000	mg/kg		6
04.1.2.2	dried fruit	10000	mg/kg		3
04.1.2.3	fruit in vinegar, oil, or brine	1000	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	5000	mg/kg		3
04.1.2.7	candied fruit	1000	mg/kg		3
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	2500	mg/kg		3
04.1.2.10	fermented fruit products	2500	mg/kg		3
04.1.2.12	cooked fruit	2500	mg/kg		3
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2500	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500	mg/kg		3
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 category 12.10	2500	mg/kg		3
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000	mg/kg		6
05.3	chewing gum	50000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	10000	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000	mg/kg		6
06.6	batters (e.g., for breading or batters for fish or poultry)	5000	mg/kg		3
08.2.1	non-heat treated processed meat, poultry, and game	10000	mg/kg		3

Recommendation 2 - Diacetyltartaric and Fatty Acid Esters of Glycerol, INS 472e, 472f					
The eWG recommends that the CCFAC endorse the following provisions for adoption at Step 8 or 5/8 by the CAC.					
Food Cat. No.	Food Category	Max Level		Comment	Step
	products in whole pieces or cuts				
08.2.2	heat-treated processed meat, poultry, and game products in whole pieces or cuts	10000	mg/kg		3
08.2.3	frozen processed meat, poultry, and game products in whole pieces or cuts	10000	mg/kg	Note 16	3
08.3.1	non-heat treated processed comminuted meat, poultry, and game products	10000	mg/kg		3
08.3.2	heat-treated processed comminuted meat, poultry, and game products	10000	mg/kg		3
08.3.3	frozen processed comminuted meat, poultry, and game products	10000	mg/kg	Note 16	3
08.4	edible casings (e.g., sausage casings)	10000	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg	Note 16	3
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg	Note 16	3
09.2.4	cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	5000	mg/kg		3
10.2.3	dried and/or heat coagulated egg products	5000	mg/kg		3
10.4	egg-based desserts (e.g., custard)	5000	mg/kg		3
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000	mg/kg		3
12.3	vinegars	1000	mg/kg		3
12.4	mustards	10000	mg/kg		6
12.5	soups and broths	5000	mg/kg		3
12.6	sauces and like products	10000	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	5000	mg/kg		3
12.9.5	other protein products	10000	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	5000	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	5000	mg/kg		3
13.6	food supplements	5000	mg/kg		3
14.1.2.2	vegetable juice	5000	mg/kg		3
14.1.2.4	concentrates for vegetable juice	5000	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000	mg/kg		6
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000	mg/kg		3
14.2.2	cider and perry	5000	mg/kg		3
14.2.4	wines (other than grape)	5000	mg/kg		3
14.2.6	distilled spirituous beverages containing more than 15% alcohol	5000	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10000	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20000	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	10000	mg/kg		3

Recommendation 3 - Diacetyltartaric and Fatty Acid Esters of Glycerol, INS 472e, 472f					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for Diacetyltartaric and Fatty Acid Esters of Glycerol in the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.1.1.2	buttermilk (plain)		GMP		6
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)		GMP		6
01.2.1.2	fermented milks (plain), heat-treated after fermentation		GMP		6
01.2.2	renneted milk (plain)		GMP		6
01.5.2	milk and cream powder analogues		GMP		6
01.6.1	unripened cheese		GMP		6
01.6.2.1	ripened cheese, includes rind		GMP		6
01.6.4	processed cheese		GMP		6
01.6.5	cheese analogues		GMP		6
02.1	fats and oils essentially free from water	10000	mg/kg		6
02.2	fat emulsions mainly of type water-in-oil	10000	mg/kg		6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16	6
04.1.2.2	dried fruit		GMP		6
04.1.2.3	fruit in vinegar, oil, or brine		GMP		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5		GMP		6
04.1.2.7	candied fruit		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts		GMP		6
04.1.2.10	fermented fruit products		GMP		6
04.1.2.12	cooked fruit		GMP		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce		GMP		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6
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 category 12.10		GMP		6
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds		GMP		6
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	10000	mg/kg		6
06.2	flours and starches (including soybean powder)	5000	mg/kg		6
06.6	batters (e.g., for breading or batters for fish or poultry)		GMP		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts		GMP	Note 16	6
08.1.2	fresh meat, poultry, and game, comminuted		GMP		6
08.2.1	non-heat treated processed meat, poultry, and game products in whole pieces or cuts		GMP		6
08.2.2	heat-treated processed meat, poultry, and game products in whole pieces or cuts		GMP		6
08.2.3	frozen processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 16	6
08.3.1	non-heat treated processed comminuted meat, poultry, and game products		GMP		6

Recommendation 3 - Diacetyltartaric and Fatty Acid Esters of Glycerol, INS 472e, 472f					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for Diacetyltartaric and Fatty Acid Esters of Glycerol in the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
08.3.2	heat-treated processed comminuted meat, poultry, and game products		GMP		6
08.3.3	frozen processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.4	edible casings (e.g., sausage casings)		GMP		6
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4	cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
10.2.3	dried and/or heat coagulated egg products		GMP		6
10.4	egg-based desserts (e.g., custard)		GMP		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		GMP		6
12.2.2	seasonings and condiments	1	mg/kg		6
12.3	vinegars		GMP		6
12.5	soups and broths		GMP		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6
12.9.5	other protein products		GMP		6
13.1.1	infant formulae		GMP		6
13.1.2	follow-up formulae		GMP		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.2.2	vegetable juice		GMP		6
14.1.2.4	concentrates for vegetable juice		GMP		6
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP		6
14.2.2	cider and perry		GMP		6
14.2.4	wines (other than grape)		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)		GMP		6

Recommendation 4 - Diacetyltartaric and Fatty Acid Esters of Glycerol, INS 472e, 472f					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for emulsifiers, sequestrants and stabilizers in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat. No.	Food Category	Max Level		Comment	Step
03.0	edible ices, including sherbet and sorbet	10000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		6
04.1.1.2	surface-treated fresh fruit	10000	mg/kg	Note 16 ³⁰	3
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000	mg/kg	Note 16	3
06.4.2	dried pastas and noodles and like products	10000	mg/kg		6
07.0	bakery wares	20000	mg/kg		3
07.0	bakery wares	10000	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	10000	mg/kg	Note 16	3
08.1.2	fresh meat, poultry, and game, comminuted	10000	mg/kg		3
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg	Note 16	3
12.1.2	Salt substitutes		GMP		6
12.2.1	herbs and spices		GMP		6
13.1.1	infant formulae	5000	mg/kg		3
13.1.2	follow-up formulae	5000	mg/kg		3

SULFITES (INS 220, 221, 222, 223, 224, 225, 227, 228, 539)

55. The 22nd JECFA (1978) assigned a group ADI of 0.7 mg/kg bw/d for sulfites (Sulfur Dioxide (220), Sodium Sulfite (221), Sodium Hydrogen Sulfite (222), Sodium Metabisulfite (223), Potassium Metabisulfite (224), Potassium Sulfite (225), Calcium Hydrogen Sulfite (227), Potassium Hydrogen Sulfite (228), and Sodium Thiosulfate (539)).

56. The 51st JECFA (1998) performed intake estimates based on food additive levels in the Codex draft General Standard for Food Additives (CX/FAC 99/6). The Committee concluded that integrated with national data on food consumption the ADI of 0-0.7 mg/kg bw was exceeded for mean intake in the three Member States that submitted such data. In national data submitted by six Member States, estimates of mean intake of sulfites did not exceed the ADI. The potential exists for consumers of high levels of sulfites to exceed the ADI, but the available data were insufficient to estimate the number of such consumers or the magnitude and duration of intake above the ADI.

57. The JECFA identified the following food categories as contributing significantly to intake of sulfites:

- 4.1.2.2 (dried fruit), 5000 mg/kg
- 4.1.2.5 (jams, jellies and marmalades); 3000 mg/kg
- 4.1.2.8 (fruit preparations, including pulp and fruit toppings); 3000 mg/kg
- 4.2.2.2 (dried vegetables); 5000 mg/kg
- 4.2.2.5 (vegetable, nut and seed purees and spreads); 2000 mg/kg
- 11.1 (white and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose, sugar solutions, and syrups and (partially) inverted sugars, including molasses, treacle and sugar toppings); 500 mg/kg
- 14.1.2.3 (concentrates (liquid or solid) for fruit juices); 2000 mg/kg,
- 14.2.3 (wines); 350 mg/kg
- 14.2.4 (fruit wines); 300 mg/kg

58. It should be noted that the food category system and some of the maximum limits indicated above have been amended by the CCFAC since the 51st JECFA.

³⁰ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 1 – Sulfites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 by the CAC the following provisions for sulfites					
Food Cat. No.	Food Category	Max Level		Comment	Step
11.1.1	white sugar, dextrose anhydrous, dextrose monohydrate, fructose	15	mg/kg	Note 44	6
11.1.2	powdered sugar, powdered dextrose	15	mg/kg	Note 44	6
11.1.3	soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	20	mg/kg	Notes 44 & 131 ³¹	6
11.1.5	plantation or mill white sugar	70	mg/kg	Note 44	6
14.1.2.1	fruit juice	50	mg/kg	Notes 44, & 122 ³²	7
14.1.2.3	concentrates for fruit juice	50	mg/kg	Notes 44, 122 & 127 ³³	7
14.1.3.1	fruit nectar	50	mg/kg	Notes 44, & 122	7
14.1.3.3	concentrates for fruit nectar	50	mg/kg	Notes 44, 122 & 127	7

Recommendation 2 – Sulfites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for sulfites in the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2000	mg/kg	Note 44	6
05.1.1	cocoa mixes (powders) and cocoa mass/cake	2000	mg/kg	Note 44	6
05.1.2	cocoa mixes (syrups)	100	mg/kg	Note 44	6
05.1.3	cocoa-based spreads, including fillings	2000	mg/kg	Note 44	6
05.1.4	cocoa and chocolate products	100	mg/kg	Note 44	6
05.1.5	imitation chocolate, chocolate substitute products	2000	mg/kg	Note 44	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000	mg/kg	Note 44	6
05.3	chewing gum	2000	mg/kg	Note 44	6
11.1.1	white sugar, dextrose anhydrous, dextrose monohydrate, fructose	20	mg/kg	Note 44	6
11.1.3	soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	400	mg/kg	Note 44	6

Recommendation 3 – Sulfites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for acidity regulator, adjuvant, antioxidant, bleaching agent (not for flour), flour treatment agent, firming agent, preservative, sequestrant, stabilizer in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.4.1	plain processed cheese	300	mg/kg	Note 44 ³⁴	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg	Note 44	6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	50	mg/kg	Note 44	
03.0	edible ices, including sherbet and sorbet	100	mg/kg	Note 44	6
04.1.1.2	surface-treated fresh fruit	1000	mg/kg	Note 44	
04.1.1.2	surface-treated fresh fruit	30	mg/kg	Note 44	6
04.1.2.1	frozen fruit	500	mg/kg	Note 44	6
04.1.2.2	dried fruit	3000	mg/kg	Note 44	6
04.1.2.3	fruit in vinegar, oil, or brine	350	mg/kg	Note 44	6
04.1.2.4	canned or bottled (pasteurized) fruit	350	mg/kg	Note 44	6
04.1.2.5	jams, jellies and marmelades	3000	mg/kg	Note 44	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg	Note 44	6

³¹ New Note 131: Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg, and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.

³² Note 122: Subject to national legislation of the importing country.

³³ Note 127: As served to the consumer.

³⁴ Note 44: As residual SO₂.

Recommendation 3 – Sulfites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for acidity regulator, adjuvant, antioxidant, bleaching agent (not for flour), flour treatment agent, firming agent, preservative, sequestrant, stabilizer in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.7	candied fruit	350	mg/kg	Note 44	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000	mg/kg	Note 44	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	750	mg/kg	Note 44	6
04.1.2.10	fermented fruit products	350	mg/kg	Note 44	6
04.1.2.11	fruit fillings for pastries	350	mg/kg	Note 44	6
04.2.1.3	peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Notes 44 & 76 ³⁵	6
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	750	mg/kg	Note 44	6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	2500	mg/kg	Notes 44 & 105 ³⁶	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	750	mg/kg	Note 44	6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	750	mg/kg	Note 44	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	750	mg/kg	Note 44	
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	800	mg/kg	Note 44	6
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 category 12.10	1000	mg/kg	Note 44	6
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	750	mg/kg	Note 44	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100	mg/kg	Note 44	
05.3	chewing gum	150	mg/kg	Note 44	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100	mg/kg	Note 44	6
06.1	whole, broken, or flaked grain, including rice	400	mg/kg	Note 44	6
06.2.1	flours	900	mg/kg	Note 44	6
06.2.2	starches	500	mg/kg	Note 44	6
06.4.3	pre-cooked pastas and noodles and like products	20	mg/kg	Note 44	6
07.1.1	bread and rolls	100	mg/kg	Note 29 ³⁷	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	50	mg/kg	Note 44	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	500	mg/kg	Note 44	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	300	mg/kg	Note 44	6
08.1.2	fresh meat, poultry, and game, comminuted	450	mg/kg	Note 44	6
08.3	processed comminuted meat, poultry, and game products	500	mg/kg	Note 44	6
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 44	6
09.1.2	fresh mollusks, crustaceans, and echinoderms	150	mg/kg	Note 44	6

³⁵ Note 76: Use in potatoes only.

³⁶ Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

³⁷ Note 29: Reporting basis not specified.

Recommendation 3 – Sulfites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for acidity regulator, adjuvant, antioxidant, bleaching agent (not for flour), flour treatment agent, firming agent, preservative, sequestrant, stabilizer in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 44	6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	50	mg/kg	Note 44	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Note 44	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 44	6
11.1.4	lactose	20	mg/kg	Note 44	6
11.2	brown sugar excluding products of food category 11.1.3	40	mg/kg	Note 44	3
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	500	mg/kg	Note 44	6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	40	mg/kg	Note 44	6
12.1.1	salt	1000	mg/kg	Note 29	6
12.2.2	seasonings and condiments	500	mg/kg	Note 44	3
12.2.2	seasonings and condiments	200	mg/kg	Note 44	6
12.3	vinegars	200	mg/kg	Note 44	6
12.4	mustards	250	mg/kg	Notes 44 & 106 ³⁸	6
12.5	soups and broths	1000	mg/kg	Note 44	6
12.6	sauces and like products	300	mg/kg	Note 44	6
12.9.5	other protein products	500	mg/kg	Note 44	6
14.1.2.2	vegetable juice	500	mg/kg	Note 44	6
14.1.2.4	concentrates for vegetable juice	70	mg/kg	Note 44	6
14.1.3.2	vegetable nectar	50	mg/kg	Note 44	6
14.1.3.4	concentrates for vegetable nectar	70	mg/kg	Note 44	6
14.1.4.1	carbonated water-based flavoured drinks	115	mg/kg	Note 44	6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	250	mg/kg	Note 44	6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	350	mg/kg	Note 44	6
14.2.1	beer and malt beverages	100	mg/kg	Note 44	6
14.2.2	cider and perry	350	mg/kg	Note 44	6
14.2.3	grape wines	350	mg/kg	Notes 44 & 103 ³⁹	6
14.2.4	wines (other than grape)	350	mg/kg	Note 44	6
14.2.5	mead	350	mg/kg	Note 44	6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg	Note 44	6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350	mg/kg	Note 44	6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50	mg/kg	Note 44	6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500	mg/kg	Note 44	6
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg	Note 44	6

³⁸ Note 106: Except for use in Dijon mustard at 500 mg/kg.

³⁹ Note 103: Except for use in special white wines at 400 mg/kg.

CANTHAXANTHIN (INS 161G)

59. The JECFA (1995) assigned an ADI of 0.03 mg/kg bw/d for canthaxanthin.

60. The 53rd JECFA (1999) performed intake estimates based on food additive levels in the Codex draft General Standard for Food Additives, integrated with national food consumption data. They concluded that the dietary intake of canthaxanthin exceeded the ADI of 0-0.03 mg/kg bw. Indirect exposure through the use of canthaxanthin as a colourant in animal feeds is the major source of canthaxanthin in food. However, the Expert Committee concluded that long-term intake of canthaxanthin is unlikely to exceed the ADI.

Recommendation 1 – Canthaxanthin, INS 161g					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for canthaxanthin.					
Food Cat. No.	Food Category	Max Level		Comment	Step
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	8.2	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	50	mg/kg		6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	15	mg/kg		6
10.1	fresh eggs		GMP	Notes 3 ⁴⁰ & 4 ⁴¹	6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	5	mg/kg		6
14.2.1	beer and malt beverages	5	mg/kg		6
14.2.3	grape wines	5	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	5	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5	mg/kg		3

Recommendation 2 - Canthaxanthin, INS 161g					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for canthaxanthin in the GSFA					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)		GMP		6
03.0	edible ices, including sherbet and sorbet		GMP		6
04.1.2.4	canned or bottled (pasteurized) fruit		GMP		6
05.1	cocoa products and chocolate products including imitations and chocolate substitutes		GMP		6
08.4	edible casings (e.g., sausage casings)		GMP		6
14.1.4.1	carbonated water-based flavoured drinks		GMP		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6

Recommendation 3 - Canthaxanthin, INS 161g					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)		GMP		6
01.6	cheese and analogues		GMP		6
02.0	fats and oils, and fat emulsions		GMP		6
04.1.2.5	jams, jellies and marmelades	200	mg/kg		6

⁴⁰ Note 3: Surface treatment.

⁴¹ Note 4: For decoration, stamping, marking or branding the product.

Recommendation 3 - Canthaxanthin, INS 161g					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts		GMP		6
04.1.2.11	fruit fillings for pastries		GMP		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce		GMP		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		GMP		6
06.3	breakfast cereals, including rolled oats	50	mg/kg		3
06.3	breakfast cereals, including rolled oats	35	mg/kg		6
06.4.2	dried pastas and noodles and like products		GMP		6
06.4.3	pre-cooked pastas and noodles and like products		GMP		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		6
07.0	bakery wares		GMP		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	100	mg/kg		6
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94 ⁴²	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	mg/kg	Note 118 ⁴³	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
09.2.4.1	cooked fish and fish products	200	mg/kg		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 22 ⁴⁴	6
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg		6
10.4	egg-based desserts (e.g., custard)		GMP		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3		GMP		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		GMP		6
12.2.2	seasonings and condiments		GMP		6
12.5.2	mixes for soups and broths	100	mg/kg		6
12.6	sauces and like products	100	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	100	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6
16.0	composite foods - foods that could not be placed in categories 01 - 15		GMP	Note 2 ⁴⁵	6

⁴² Note 94: For use in loganiza (fresh, uncured sausage) only.

⁴³ Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

⁴⁴ Note 22: For use in smoked fish products only.

⁴⁵ Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

ERYTHROSINE (INS 127)

61. The 36th JECFA (1990) assigned an ADI of 0.1 mg/kg bw/d for erythrosine.

62. The 53rd JECFA (1999) performed intake assessments based on the maximum limits proposed in the Codex draft General Standard for Food Additives. The Expert Committee concluded that long-term intake of erythrosine is unlikely to exceed the ADI, as erythrosine would be used in only a limited number of foods. However, they noted that the intake of erythrosine could exceed the ADI of 0-0.1 mg/kg bw if the maximum limits proposed in the draft General Standard for Food Additives being developed by the Codex Committee on Food Additives and Contaminants were widely adopted at the national level.

Recommendation 1 – Erythrosine, INS 127

The eWG recommends that the CCFAC endorse for adoption at Step 8 by the CAC the following provisions for erythrosine.

Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.7	candied fruit	300	mg/kg	Note 132 ⁴⁶	6

Recommendation 2 - Erythrosine, INS 127

The eWG recommends that the CCFAC agree to discontinue work on the following provisions for erythrosine in the GSFA

Food Cat No.	Food Category	Max	Level	Comments	Step
02.2.1.1	butter and concentrated butter	300	mg/kg		6
02.2.1.2	margarine and similar products	300	mg/kg		3
02.2.1.2	margarine and similar products		GMP		6
02.1.3	lard, tallow, fish oil, and other animal fats		GMP		6
08.1	fresh meat, poultry, and game		GMP	Notes 3 & 4	6
08.4	edible casings (e.g., sausage casings)		GMP		6
10.1	fresh eggs		GMP	Notes 3 & 4	6

Recommendation 3 - Erythrosine, INS 127

The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37th CCFAC request information on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38th CCFAC, these draft provisions will be deleted from the GSFA.

Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg	Notes 5 ⁴⁷ & 72 ⁴⁸	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6
02.1.3	lard, tallow, fish oil, and other animal fats	300	mg/kg		3
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg		6
04.1.2.5	jams, jellies and marmelades	400	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6
04.1.2.11	fruit fillings for pastries	300	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6

⁴⁶ New Note 132: For use in cocktail cherries and candied cherries only.

⁴⁷ Note 5: Used in raw materials for manufacture of the finished food.

⁴⁸ Note 72: Ready-to-eat basis.

Recommendation 3 - Erythrosine, INS 127

The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37th CCFA request information on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38th CCFA, these draft provisions will be deleted from the GSFA.

Food Cat No.	Food Category	Max	Level	Comments	Step
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 category 12.10	300	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	200	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.0	bakery wares	300	mg/kg		6
08.1	fresh meat, poultry, and game	30	mg/kg	Notes 3 ⁴⁹ & 4 ⁵⁰	3
08.2	processed meat, poultry, and game products in whole pieces or cuts	30	mg/kg		6
08.3	processed comminuted meat, poultry, and game products	30	mg/kg		6
08.4	edible casings (e.g., sausage casings)	3000	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.3.3	salmon substitutes, caviar, and other fish roe products	300	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
10.1	fresh eggs	300	mg/kg	Notes 3 & 4	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	300	mg/kg		6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	300	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300	mg/kg		6
12.9.5	other protein products	100	mg/kg	Note 92 ⁵¹	6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	300	mg/kg	Note 2 ⁵²	6

⁴⁹ Note 3: Surface treatment.

⁵⁰ Note 4: For decoration, stamping, marking or branding the product.

⁵¹ Note 92: On the weight of the protein before re-hydration.

⁵² Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

IRON OXIDES (INS 172I, 172II, 172III)

63. The 23rd JECFA (1979) assigned an ADI of 0.5 mg/kg bw/d for iron oxides (172i, 172ii, 172iii).

64. The 53rd JECFA (1999) considered the uses of iron oxides in the Codex draft General Standard for Food Additives and concluded on the basis of national standards that it is unlikely that intake of iron oxides (172i, 172ii, 172iii) would exceed the ADI of 0-0.5 mg/kg bw.

Recommendation 1 – Iron Oxides, INS 172i, 172ii, 172iii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for iron oxides.					
Food Cat. No.	Food Category	Max Level		Comment	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20	mg/kg		3
01.6.2.2	rind of ripened cheese	100	mg/kg		3
01.6.4	processed cheese	50	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		3
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	350	mg/kg		3
03.0	edible ices, including sherbet and sorbet	300	mg/kg		3
04.1.1.2	surface-treated fresh fruit	1000	mg/kg	Note 16 ⁵³	3
04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg		3
04.1.2.5	jams, jellies and marmelades	200	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	250	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	200	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg		3
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100	mg/kg		3
06.2	flours and starches (including soybean powder)	300	mg/kg		3
06.3	breakfast cereals, including rolled oats	75	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	100	mg/kg		3
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94 ⁵⁴	6
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 16	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000	mg/kg	Note 78 ⁵⁵	6
08.4	edible casings (e.g., sausage casings)	1000	mg/kg	Note 72 ⁵⁶	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	250	mg/kg	Note 22 ⁵⁷	6
09.3.3	salmon substitutes, caviar, and other fish roe products	100	mg/kg		3
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	50	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs		GMP	Notes 3 &	6

⁵³ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁵⁴ Note 94: For use in loganiza (fresh, uncured sausage) only.

⁵⁵ Note 78: For use in tocino (fresh, cured sausage) only.

⁵⁶ Note 72: Ready-to-eat basis.

⁵⁷ Note 22: For use in smoked fish products only.

Recommendation 1 – Iron Oxides, INS 172i, 172ii, 172iii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for iron oxides.					
Food Cat. No.	Food Category	Max Level		Comment	Step
				4 ⁵⁸	
12.2.2	seasonings and condiments	1000	mg/kg		3
12.5	soups and broths	100	mg/kg		3
12.6	sauces and like products	75	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	400	mg/kg		3

Recommendation 2 - Iron Oxides, INS 172i, 172ii, 172iii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for iron oxides the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)		GMP		6
01.6.2.2	rind of ripened cheese		GMP		6
01.6.4	processed cheese		GMP		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)		GMP		6
02.2.1.2	margarine and similar products		GMP		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7		GMP		6
03.0	edible ices, including sherbet and sorbet		GMP		6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16 ⁵⁹	6
04.1.2.4	canned or bottled (pasteurized) fruit		GMP		6
04.1.2.5	jams, jellies and marmelades		GMP		6
04.1.2.7	candied fruit		GMP		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts		GMP		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds		GMP		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4		GMP		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		GMP		6
06.3	breakfast cereals, including rolled oats		GMP		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes		GMP		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts		GMP	Note 16	6
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3		GMP		6
12.2.2	seasonings and condiments		GMP		6

⁵⁸ Note 4: For decoration, stamping, marking or branding the product.

⁵⁹ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 2 - Iron Oxides, INS 172i, 172ii, 172iii The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for iron oxides the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.5	soups and broths		GMP		6
12.6	sauces and like products		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)		GMP		6
16.0	composite foods - foods that could not be placed in categories 01 - 15		GMP		6

Recommendation 3 - Iron Oxides, INS 172i, 172ii, 172iii The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.3.2	beverage whiteners		GMP		6
01.4	cream (plain) and the like		GMP		6
01.5.2	milk and cream powder analogues		GMP		6
01.6.1	unripened cheese		GMP		6
01.6.3	whey cheese		GMP	Note 3 ⁶⁰	6
01.6.5	cheese analogues		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	75	mg/kg		3
05.1.3	cocoa-based spreads, including fillings		GMP		6
05.3	chewing gum	10000	mg/kg		6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.2	heat-treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.3	frozen processed comminuted meat, poultry, and game products		GMP	Note 16	6
09.1.1	fresh fish		GMP	Note 50 ⁶¹	6
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ⁶²	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4.1	cooked fish and fish products		GMP		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms		GMP		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		GMP	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine		GMP	Note 16	6
10.4	egg-based desserts (e.g., custard)		GMP		6
12.4	mustards		GMP		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food		GMP		6

⁶⁰ Note 3: Surface treatment.

⁶¹ Note 50: For use in fish roe only.

⁶² Note 95: For use in surimi and fish roe products only.

Recommendation 3 - Iron Oxides, INS 172i, 172ii, 172iii					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
	categories 04.2.2.5 and 05.1.3				
12.9.5	other protein products		GMP		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.3.2	vegetable nectar		GMP		6
14.1.3.4	concentrates for vegetable nectar		GMP		6
14.2.2	cider and perry		GMP		6
14.2.3.2	sparkling and semi-sparkling grape wines		GMP		6
14.2.4	wines (other than grape)		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6

BRILLIANT BLUE FCF (INS 133)

65. The 13th JECFA (1969) assigned an ADI of 12.5 mg/kg bw/d for brilliant blue FCF.

Recommendation 1 – Brilliant Blue FCF, INS 133					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 by the CAC the following provisions for brilliant blue FCF.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150	mg/kg		6
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150	mg/kg		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions –	100	mg/kg		
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	150	mg/kg		6
03.0	edible ices, including sherbet and sorbet	150	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg		6
04.1.2.11	fruit fillings for pastries	250	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6
06.3	breakfast cereals, including rolled oats	200	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150	mg/kg		6
09.1.1	fresh fish	300	mg/kg	Note 50 ⁶³	6
09.1.2	fresh mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 95 ⁶⁴	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6

⁶³ Note 50: For use in fish roe only.

⁶⁴ Note 95: For use in surimi and fish roe products only.

Recommendation 1 – Brilliant Blue FCF, INS 133					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 by the CAC the following provisions for brilliant blue FCF.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 22 ⁶⁵	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500	mg/kg	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs		GMP	Notes 3 & 4 ⁶⁶	6
10.4	egg-based desserts (e.g., custard)	150	mg/kg		6
12.5	soups and broths	300	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100	mg/kg		6
14.2.2	cider and perry	200	mg/kg		6
14.2.4	wines (other than grape)	200	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	200	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	100	mg/kg	Note 2 ⁶⁷	6

Recommendation 2 - Brilliant Blue FCF, INS 133					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for brilliant blue FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.1	unripened cheese		GMP	Note 3	6
01.6.3	whey cheese		GMP	Note 3	6
01.6.5	cheese analogues		GMP	Note 3	6
02.1.3	lard, tallow, fish oil, and other animal fats		GMP		6
02.2.1.1	butter and concentrated butter	100	mg/kg		6
02.2.1.2	margarine and similar products	200	mg/kg		3
02.2.1.2	margarine and similar products		GMP		6
11.1.2	powdered sugar, powdered dextrose	100	mg/kg		6
14.2.1	beer and malt beverages		GMP		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg		6

⁶⁵ Note 22: For use in smoked fish products only.

⁶⁶ Note 4: For decoration, stamping, marking or branding the product.

⁶⁷ Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Recommendation 3 - Brilliant Blue FCF, INS 133					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.1	unripened cheese	200	mg/kg	Note 3 ⁶⁸	3
01.6.3	whey cheese	200	mg/kg	Note 3	3
01.6.4	processed cheese	200	mg/kg		6
01.6.5	cheese analogues	200	mg/kg	Note 3	3
02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg		3
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16 ⁶⁹	6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Note 16	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
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 category 12.10	500	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.1.4	cocoa and chocolate products	300	mg/kg		3
05.1.4	cocoa and chocolate products	100	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	300	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	100	mg/kg		6
07.1	bread and ordinary bakery wares	100	mg/kg		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	200	mg/kg		6
08.0	meat and meat products, including poultry and game	500	mg/kg	Note 16	6
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.4	mustards	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
14.2.1	beer and malt beverages	200	mg/kg		3

CARMINES (INS 120)

66. At the 55th meeting of the JECFA, (2000), the 1982 ADI of 0-5 mg/kg bw/d for carmines, as ammonium carmine or the equivalent of calcium, potassium and sodium salts was maintained.

⁶⁸ Note 3: Surface treatment.

⁶⁹ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 1 – Carmines, INS 120					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for carmines.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150	mg/kg		6
01.6.2.1	ripened cheese, includes rind	125	mg/kg		6
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150	mg/kg		6
02.2.1.3	Blends of butter and margarine	500	mg/kg		3
02.2.2	Emulsions containing less than 80% fat	500	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	150	mg/kg		6
03.0	edible ices, including sherbet and sorbet	150	mg/kg		6
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16 ⁷⁰	6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmelades	200	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg		6
04.1.2.11	fruit fillings for pastries	300	mg/kg		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Note 16	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
05.1.2	Cocoa mixes (syrups)	300	mg/kg		6
05.1.5	Imitation chocolate, chocolate substitute products	300	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	1020	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6
06.3	breakfast cereals, including rolled oats	200	mg/kg		6
06.4.2	dried pastas and noodles and like products	100	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150	mg/kg		6
06.6	batters (e.g., for breading or batters for fish or poultry)	500	mg/kg		3
07.1.4	bread-type products, including bread stuffing and bread crumbs	500	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	200	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	500	mg/kg	Note 16	6
08.1.2	fresh meat, poultry, and game, comminuted	100	mg/kg	Note 117 ⁷¹	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	500	mg/kg	Note 16	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	200	mg/kg	Note 118 ⁷²	6

⁷⁰ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁷¹ Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

⁷² Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

Recommendation 1 – Carmines, INS 120					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for carmines.					
Food Cat No.	Food Category	Max	Level	Comments	Step
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100	mg/kg		6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	100	mg/kg		6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	100	mg/kg		6
08.3.3	frozen processed comminuted meat, poultry, and game products	500	mg/kg	Note 16	6
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 16	6
09.1.1	fresh fish	300	mg/kg	Note 50 ⁷³	6
09.1.2	fresh mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 85 ⁷⁴	3
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 22 ⁷⁵	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500	mg/kg	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	100	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
10.1	fresh eggs		GMP	Notes 3 & 4 ⁷⁶	6
10.4	egg-based desserts (e.g., custard)	150	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	50	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg		6
14.2.1	beer and malt beverages	100	mg/kg		3
14.2.2	cider and perry	200	mg/kg		6
14.2.3.1	still grape wine	200	mg/kg		6
14.2.3.2	sparkling and semi-sparkling grape wines	200	mg/kg		6
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine	200	mg/kg		6
14.2.4	wines (other than grape)	200	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6

⁷³ Note 50: For use in fish roe only.

⁷⁴ Note 85: Excluding use in surimi and fish roe products at 500 mg/kg.

⁷⁵ Note 22: For use in smoked fish products only.

⁷⁶ Note 4: For decoration, stamping, marking or branding the product.

Recommendation 2 - Carmines, INS 120					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for carmines in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.1	fats and oils essentially free from water		GMP		6
02.1	fats and oils essentially free from water	500	mg/kg		3
02.2	fat emulsions mainly of type water-in-oil		GMP		6
02.2	fat emulsions mainly of type water-in-oil	500	mg/kg		3
02.2.1.2	Margarine and similar products	500	mg/kg		3
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	300	mg/kg		6
05.1.3	Cocoa-based spreads, incl. fillings	300	mg/kg		6
05.1.4	Cocoa and chocolate products	300	mg/kg		6
06.6	batters (e.g., for breading or batters for fish or poultry)		GMP		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg		6

Recommendation 3 – Carmines, INS 120					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC request information on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.1	unripened cheese		GMP	Note 3 ⁷⁷	6
01.6.2.2	rind of ripened cheese		GMP		6
01.6.3	whey cheese		GMP	Note 3	6
01.6.5	cheese analogues		GMP	Note 3	6
07.1	bread and ordinary bakery wares		GMP		6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg		3
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	150	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6

CAROTENES, VEGETABLE (INS 160AII)

67. The 41st JECFA (1993) assigned an Acceptable ADI for the use of vegetable carotenes as a colour, provided the level of use does not exceed the level normally found in vegetables.

Recommendation 1 – Carotenes, Vegetable, INS 160aII					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for vegetable carotenes.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1000	mg/kg		3
01.3.2	beverage whiteners	1000	mg/kg		3
01.4	cream (plain) and the like	1000	mg/kg		3
01.5.2	milk and cream powder analogues	1000	mg/kg		3
01.6.1	unripened cheese	600	mg/kg		3
01.6.2.1	ripened cheese, includes rind	600	mg/kg		6
01.6.2.2	rind of ripened cheese	1000	mg/kg		3

⁷⁷ Note 3: Surface treatment.

Recommendation 1 – Carotenes, Vegetable, INS 160aii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for vegetable carotenes.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.2.3	cheese powder (for reconstitution; e.g., for cheese sauces)	1000	mg/kg		3
01.6.4	processed cheese	1000	mg/kg		3
01.6.5	cheese analogues	1000	mg/kg	Note 3	3
01.6.6	whey protein cheese	1000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000	mg/kg		3
02.1	fats and oils essentially free from water	1000	mg/kg		3
02.2.1.1	butter and concentrated butter	600	mg/kg		6
02.2.1.2	margarine and similar products	25	mg/kg		3
02.2.2	emulsions containing less than 80% fat	1000	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		3
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	1000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		3
04.1.2.3	fruit in vinegar, oil, or brine	1000	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg		3
04.1.2.5	jams, jellies and marmelades	1000	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	1000	mg/kg		3
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	4	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1000	mg/kg		3
04.1.2.10	fermented fruit products	200	mg/kg		3
04.1.2.11	fruit fillings for pastries	4	mg/kg		6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1320	mg/kg		3
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000	mg/kg		3
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 category 12.10	1000	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500	mg/kg		6
05.3	chewing gum	500	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	20000	mg/kg		3
06.3	breakfast cereals, including rolled oats	400	mg/kg		6
06.4.2	dried pastas and noodles and like products	1000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	1000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000	mg/kg		3
06.6	batters (e.g., for breading or batters for fish or poultry)	1000	mg/kg		3
07.1.2	crackers, excluding sweet crackers	1000	mg/kg		3
07.1.4	bread-type products, including bread stuffing and bread crumbs	1000	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	1000	mg/kg		3
08.1.2	fresh meat, poultry, and game, comminuted	20	mg/kg	Note 117 ⁷⁸	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	5000	mg/kg	Note 16	3

⁷⁸ Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

Recommendation 1 – Carotenes, Vegetable, INS 160aii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for vegetable carotenes.					
Food Cat No.	Food Category	Max	Level	Comments	Step
08.3.1	non-heat treated processed comminuted meat, poultry, and game products	20	mg/kg	Note 118 ⁷⁹	6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	20	mg/kg		6
08.3.3	frozen processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.4	edible casings (e.g., sausage casings)	5000	mg/kg		3
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 16	3
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 16	3
09.2.4.1	cooked fish and fish products	1000	mg/kg		3
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	1000	mg/kg		3
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 16	3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg		3
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000	mg/kg	Note 16	3
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1000	mg/kg	Note 16	3
09.3.3	salmon substitutes, caviar, and other fish roe products	1000	mg/kg		3
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1000	mg/kg	Note 16	3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs	1000	mg/kg	Notes 3 ⁸⁰ & 4 ⁸¹	3
10.2	egg products	1000	mg/kg		3
10.4	egg-based desserts (e.g., custard)	150	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	500	mg/kg		3
12.4	mustards	1000	mg/kg		3
12.5	soups and broths	1000	mg/kg		3
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	2000	mg/kg		3
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000	mg/kg		3
12.6.3	mixes for sauces and gravies	2000	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000	mg/kg		3
12.9.5	other protein products	1000	mg/kg		3
13.1.3	formulae for special medical purposes for infants	30	mg/kg	Note 84 ⁸²	3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	600	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	600	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	600	mg/kg		3
13.6	food supplements	600	mg/kg		3
14.1.2.2	vegetable juice	2000	mg/kg		3
14.1.2.4	concentrates for vegetable juice	2000	mg/kg		3
14.1.3.2	vegetable nectar	2000	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	1000	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or	2000	mg/kg		6

⁷⁹ Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

⁸⁰ Note 3: Surface treatment.

⁸¹ Note 4: For decoration, stamping, marking or branding the product.

⁸² Note 84: For infants over 1 year of age only.

Recommendation 1 – Carotenes, Vegetable, INS 160aii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for vegetable carotenes.					
Food Cat No.	Food Category	Max	Level	Comments	Step
	"electrolyte" drinks and particulated drinks				
14.2.1	beer and malt beverages	600	mg/kg		3
14.2.2	cider and perry	600	mg/kg		3
14.2.3.1	still grape wine	600	mg/kg		3
14.2.3.2	sparkling and semi-sparkling grape wines	1000	mg/kg		3
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine	600	mg/kg		3
14.2.4	wines (other than grape)	600	mg/kg		3
14.2.6	distilled spirituous beverages containing more than 15% alcohol	600	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	1000	mg/kg		3

Recommendation 2 - Carotenes, Vegetable, INS 160aii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for vegetable carotenes in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)		GMP		6
01.3.2	beverage whiteners		GMP		6
01.4	cream (plain) and the like		GMP		6
01.5.2	milk and cream powder analogues		GMP		6
01.6.1	unripened cheese		GMP		6
01.6.2.2	rind of ripened cheese		GMP		6
01.6.2.3	cheese powder (for reconstitution; e.g., for cheese sauces)		GMP		6
01.6.3	whey cheese		GMP	Note 3	6
01.6.4	processed cheese		GMP		6
01.6.5	cheese analogues		GMP	Note 3	6
01.6.6	whey protein cheese		GMP		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)		GMP		6
02.1	fats and oils essentially free from water		GMP		6
02.2.1.2	margarine and similar products	1000	mg/kg		3
02.2.1.2	margarine and similar products	26	mg/kg		6
02.2.2	emulsions containing less than 80% fat		GMP		6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7		GMP		6
03.0	edible ices, including sherbet and sorbet		GMP		6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16 ⁸³	6
04.1.2.3	fruit in vinegar, oil, or brine		GMP		6
04.1.2.4	canned or bottled (pasteurized) fruit		GMP		6
04.1.2.5	jams, jellies and marmelades		GMP		6
04.1.2.7	candied fruit		GMP		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts		GMP		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce		GMP		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)		GMP		6

⁸³ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 2 - Carotenes, Vegetable, INS 160ai					
The eWG recommends that the CCFAAC agree to <u>discontinue</u> work on the following provisions for vegetable carotenes in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6
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 category 12.10		GMP		6
05.1.3	cocoa-based spreads, including fillings		GMP		6
06.4.2	dried pastas and noodles and like products		GMP		6
06.4.3	pre-cooked pastas and noodles and like products		GMP		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes		GMP		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts		GMP	Note 16	6
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 16	6
08.3.3	frozen processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.4	edible casings (e.g., sausage casings)		GMP		6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4.1	cooked fish and fish products		GMP		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms		GMP		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 22 ⁸⁴	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		GMP	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine		GMP	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3		GMP	Note 16	6
10.1	fresh eggs		GMP	Notes 3 & 4	6
10.4	egg-based desserts (e.g., custard)		GMP		6
12.4	mustards		GMP		6
12.5	soups and broths		GMP		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)		GMP		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)		GMP		6
12.6.3	mixes for sauces and gravies		GMP		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6
12.9.5	other protein products		GMP		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.3.2	vegetable nectar		GMP		6
14.1.3.4	concentrates for vegetable nectar		GMP		6
14.2.2	cider and perry		GMP		6

⁸⁴ Note 22: For use in smoked fish products only.

Recommendation 2 - Carotenes, Vegetable, INS 160ai					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for vegetable carotenes in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.2.3.2	sparkling and semi-sparkling grape wines		GMP		6
14.2.4	wines (other than grape)		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)		GMP		6
16.0	composite foods - foods that could not be placed in categories 01 - 15		GMP		6

Recommendation 3 – Carotenes, Vegetable, INS 160ai					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for color in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.3	whey cheese	1000	mg/kg	Note 3 ⁸⁵	3
04.1.1.2	surface-treated fresh fruit		GMP	Note 16 ⁸⁶	6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		3
05.1.4	cocoa and chocolate products	1000	mg/kg		3
05.1.4	cocoa and chocolate products	500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	1000	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	5000	mg/kg	Note 16	3
09.1.1	fresh fish		GMP	Note 50 ⁸⁷	6
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ⁸⁸	6
12.10.3	fermented soybean paste (e.g., miso)		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	20000	mg/kg		3

⁸⁵ Note 3: Surface treatment.

⁸⁶ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁸⁷ Note 50: For use in fish roe only.

⁸⁸ Note 95: For use in surimi and fish roe products only.

CASTOR OIL (INS 1503)

68. The 23rd JECFA (1983) assigned an ADI of 0.7 mg/kg bw/d for castor oil (1503).

Recommendation 1 – Castor Oil, INS 1503					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 by the CAC the following provisions for castor oil.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500	mg/kg		6
05.3	chewing gum	2100	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500	mg/kg		6

Recommendation 2 – Castor Oil, INS 1503					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for anticaking agents, carrier solvent, glazing agents, or release agents in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.1	cocoa products and chocolate products including imitations and chocolate substitutes		GMP		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		GMP		6
13.6	food supplements		GMP		6

CHLOROPHYLLS, COPPER COMPLEXES (INS 141I & 141II)

69. The 13th JECFA (1969) assigned an ADI of 15 mg/kg bw/d for chlorophylls, copper complexes (141i & 141ii).

Recommendation 1 – Chlorophylls, Copper Complexes, INS 141i & 141ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for copper complex chlorophylls.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks)	50	mg/kg		3
01.6.1	Unripened cheese	50	mg/kg		3
01.6.2.2	Rind of ripened cheese	75	mg/kg		3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50	mg/kg		3
01.6.3	Whey cheese	50	mg/kg		3
01.6.4	Processed cheese	50	mg/kg		3
01.6.5	Cheese analogues	50	mg/kg		3
01.6.6	Whey protein cheese	50	mg/kg		3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg		6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500	mg/kg		3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	500	mg/kg		3
04.1.2.1	Frozen fruit	100	mg/kg	Note 62 ⁸⁹	6
04.1.2.2	Dried fruit	100	mg/kg	Note 62	6
04.1.2.3	Fruit in vinegar, oil, or brine	100	mg/kg	Note 62	6
04.1.2.4	Canned or bottled (pasteurized) fruit	100	mg/kg	Note 62	6
04.1.2.5	Jams, jellies, marmelades	200	mg/kg		6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	150	mg/kg		6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100	mg/kg	Note 62	6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg	Note 62	6

⁸⁹ Note 62: As copper.

Recommendation 1 – Chlorophylls, Copper Complexes, INS 141i & 141ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for copper complex chlorophylls.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.10	Fermented fruit products	100	mg/kg	Note 62	6
04.1.2.11	Fruit fillings for pastries	100	mg/kg	Note 62	6
04.1.2.12	Cooked fruit	100	mg/kg	Note 62	6
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100	mg/kg	Note 62	6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100	mg/kg	Notes 62 & 89 ⁹⁰	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100	mg/kg	Note 62	6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100	mg/kg	Note 62	6
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 category 12.10	100	mg/kg	Note 62	6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100	mg/kg	Note 62	6
05.1.5	Imitation chocolate, chocolate substitute products	700	mg/kg		6
05.2.1	Hard candy	700	mg/kg		6
05.2.2	Soft candy	100	mg/kg		6
05.2.3	Nougats and marzipans	100	mg/kg		6
05.3	Chewing gum	700	mg/kg		6
05.4	Decorations (e.g., for fine bakery wares), toppings (nonfruit) and sweet sauces	100	mg/kg		3
06.3	Breakfast cereals, including rolled oats	100	mg/kg		3
07.1.4	Bread-type products, including bread stuffing and bread crumbs	6.4	mg/kg	Note 62	3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	75	mg/kg		3
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	40	mg/kg		3
09.2.4.1	Cooked fish and fish products	30	mg/kg	Note 62	6
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40	mg/kg	Note 62	6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	40	mg/kg		3
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	40	mg/kg		3
09.3.3	Salmon substitutes, caviar, and other fish roe products	200	mg/kg		3
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	75	mg/kg		3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.1	Fresh eggs		GMP	Notes 3 & 4 ⁹¹	6
10.4	Egg-based desserts (e.g., custard)	300	mg/kg	Note 2	3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	64	mg/kg	Note 62	6
12.2.2	Seasonings and condiments	100	mg/kg		3
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	400	mg/kg		6

⁹⁰ Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.

⁹¹ Note 4: For decoration, stamping, marking or branding the product.

Recommendation 1 – Chlorophylls, Copper Complexes, INS 141i & 141ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for copper complex chlorophylls.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.6	Sauces and like products	100	mg/kg		3
13.1.3	Formulae for special medical purposes for infants	20	mg/kg	Note 84 ⁹²	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350			3
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		3

Recommendation 2 - Chlorophylls, Copper Complexes, INS 141i & 141ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for copper complex chlorophylls in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks)		GMP		6
01.3.2	Beverage whiteners		GMP		6
01.4	Cream (plain) and the like		GMP		6
01.5.2	Milk and cream powder analogues		GMP		6
01.6.1	Unripened cheese		GMP		6
01.6.2.2	Rind of ripened cheese		GMP		6
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)		GMP		6
01.6.3	Whey cheese		GMP	Note 3 ⁹³	6
01.6.4	Processed cheese		GMP		6
01.6.5	Cheese analogues		GMP		6
01.6.6	Whey protein cheese		GMP		6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake		GMP		6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	6.4	mg/kg	Note 62	3
05.1.2	Cocoa mixes (syrops)		GMP		6
05.1.3	Cocoa-based spreads, including fillings		GMP		6
05.4	Decorations (e.g., for fine bakery wares), toppings (nonfruit) and sweet sauces		GMP		6
06.3	Breakfast cereals, including rolled oats		GMP		6
06.6	Batters (e.g., for breading or batters for fish or poultry)		GMP		6
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	6.4	mg/kg	Note 62	6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)		GMP		6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)		GMP		6
08.0	Meat and meat products, including poultry and game		GMP	Note 16	6
09.1.1	Fresh fish		GMP	Note 50 ⁹⁴	6
09.1.2	Fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms		GMP		6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		GMP	Note 16	6
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine		GMP	Note 16	6
09.3.3	Salmon substitutes, caviar, and other fish roe products		GMP		6
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3		GMP		6
10.1	Fresh eggs		GMP	Notes 3 &	6

⁹² Note 84: For infants over 1 year of age only.

⁹³ Note 3: Surface treatment.

⁹⁴ Note 50: For use in fish roe only.

Recommendation 2 - Chlorophylls, Copper Complexes, INS 141i & 141ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for copper complex chlorophylls in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
				4 ⁹⁵	
10.4	Egg-based desserts (e.g., custard)		GMP		6
12.2.2	Seasonings and condiments		GMP		6
12.6	Sauces and like products		GMP		6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6
14.2.3.2	Sparkling and semi-sparkling grape wines		GMP		6
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine		GMP		6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)		GMP		6
16.0	Composite foods - foods that could not be placed in categories 01 – 15		GMP		6

Recommendation 3 – Chlorophylls, Copper Complexes, INS 141i & 141ii					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for a colour in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.2.1	Ripened cheese, includes rind	15	mg/kg		6
01.6.2.1	Ripened cheese, includes rind	50	mg/kg		3
02.0	Fats and oils, and fat emulsions		GMP		6
03.0	Edible ices, including sherbet and sorbet	200	mg/kg		6
03.0	Edible ices, including sherbet and sorbet	500	mg/kg		3
04.1.1.2	Surface-treated fresh fruit		GMP	Note 16 ⁹⁶	6
04.1.2.7	Candied fruit	100	mg/kg	Note 62	6
04.1.2.7	Candied fruit	250	mg/kg		3
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100	mg/kg	Note 62	6
05.1.2	Cocoa mixes (syrups)	6.4	mg/kg	Note 62	3
05.1.3	Cocoa-based spreads, including fillings	6.4	mg/kg	Note 62	3
05.1.4	Cocoa and chocolate products	700	mg/kg		6
06.4.2	Dried pastas and noodles and like products		GMP		6
06.4.3	Pre-cooked pastas and noodles and like products		GMP		6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4	mg/kg	Note 62	6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75	mg/kg		3
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ⁹⁷	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40	mg/kg	Note 62	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		3
12.4	Mustards		GMP		6
12.5.2	Mixes for soups and broths	30	mg/kg	Note 127 ⁹⁸	6

⁹⁵ Note 4: For decoration, stamping, marking or branding the product.

⁹⁶ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁹⁷ Note 50: For use in surimi and fish roe products only.

⁹⁸ Note 127: As served to the consumer.

Recommendation 3 – Chlorophylls, Copper Complexes, INS 141i & 141ii					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC request information on the need for a colour in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.5.2	Mixes for soups and broths	100	mg/kg		3
12.9.5	Other protein products		GMP		6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	Dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	Food supplements		GMP		6
14.1.3.2	Vegetable nectar		GMP		6
14.1.3.4	Concentrates for vegetable nectar		GMP		6
14.2.2	Cider and perry		GMP		6
14.2.4	Wines (other than grape)		GMP		6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol		GMP		6

GRAPE SKIN EXTRACT (INS 163II)

70. The 26th JECFA (1982) assigned an ADI of 2.5 mg/kg bw/d for grape skin extract.

Recommendation 1 – Grape Skin Extract, INS 163ii					
The eWG recommends that the CCFAC endorse for adoption at Step 8 or 5/8 by the CAC the following provisions for grape skin extract.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1500	mg/kg		3
01.3.2	beverage whiteners	1500	mg/kg		3
01.4	cream (plain) and the like	1500	mg/kg		3
01.5.2	milk and cream powder analogues	1500	mg/kg		3
01.6.1	unripened cheese	1000	mg/kg		3
01.6.2.1	ripened cheese, includes rind	125	mg/kg		6
01.6.2.2	rind of ripened cheese	1000	mg/kg		3
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000	mg/kg		3
01.6.5	cheese analogues	1000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	1500	mg/kg		3
04.1.2.3	fruit in vinegar, oil, or brine	1500	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	1500	mg/kg		3
04.1.2.5	jams, jellies and marmelades	1500	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	1500	mg/kg		3
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1500	mg/kg		3
04.1.2.10	fermented fruit products	1500	mg/kg		3
04.1.2.11	fruit fillings for pastries	1500	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1500	mg/kg		3
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and	1500	mg/kg		3

Recommendation 1 – Grape Skin Extract, INS 163ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for grape skin extract.					
Food Cat No.	Food Category	Max	Level	Comments	Step
	tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10				
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000	mg/kg		3
05.3	chewing gum	10000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000	mg/kg		3
06.3	breakfast cereals, including rolled oats	200	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1500	mg/kg		3
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	5000	mg/kg	Note 16	3
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94 ⁹⁹	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	5000	mg/kg		3
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg		3
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.2	heat-treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.3	frozen processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.4	edible casings (e.g., sausage casings)	5000	mg/kg		3
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		3
09.2.4.1	cooked fish and fish products	500	mg/kg		3
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	1000	mg/kg		3
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 16	3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 22 ¹⁰⁰	3
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	3
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1500	mg/kg	Note 16	3
09.3.3	salmon substitutes, caviar, and other fish roe products	1500	mg/kg		3
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1500	mg/kg	Note 16	3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500	mg/kg		3
10.1	fresh eggs	1500	mg/kg	Notes 3 & 4 ¹⁰¹	3
10.4	egg-based desserts (e.g., custard)	500	mg/kg		3
12.5	soups and broths	1500	mg/kg		3
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500	mg/kg		3
12.6.3	mixes for sauces and gravies	500	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500	mg/kg		3
12.9.5	other protein products	500	mg/kg		3
13.1.3	formulae for special medical purposes for infants	20	mg/kg	Note 84 ¹⁰²	3

⁹⁹ Note 94: For use in loganiza (fresh, uncured sausage) only.

¹⁰⁰ Note 22: For use in smoked fish products only.

¹⁰¹ Note 4: For decoration, stamping, marking or branding the product.

¹⁰² Note 84: For infants over 1 year of age only.

Recommendation 1 – Grape Skin Extract, INS 163ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for grape skin extract.					
Food Cat No.	Food Category	Max	Level	Comments	Step
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	1500	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1500	mg/kg		3
13.6	food supplements	1500	mg/kg		3
14.1.3.2	vegetable nectar	1500	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	1500	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500	mg/kg		6
14.2.1	beer and malt beverages	1500	mg/kg		3
14.2.2	cider and perry	1500	mg/kg		3
14.2.3.2	sparkling and semi-sparkling grape wines	1500	mg/kg		3
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine	1500	mg/kg		3
14.2.4	wines (other than grape)	1500	mg/kg		3
14.2.6	distilled spirituous beverages containing more than 15% alcohol	1500	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1500	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	10000	mg/kg		3

Recommendation 2 - Grape Skin Extract, INS 163ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for grape skin extract in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)		GMP		6
01.3.2	beverage whiteners		GMP		6
01.4	cream (plain) and the like		GMP		6
01.5.2	milk and cream powder analogues		GMP		6
01.6.1	unripened cheese		GMP		6
01.6.2.2	rind of ripened cheese		GMP		6
01.6.3	whey cheese		GMP	Note 3 ¹⁰³	6
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.		GMP		6
01.6.5	cheese analogues		GMP		6
02.2.1.2	margarine and similar products	1000	mg/kg		3
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7		GMP		6
04.1.2.3	fruit in vinegar, oil, or brine		GMP		6
04.1.2.4	canned or bottled (pasteurized) fruit		GMP		6
04.1.2.5	jams, jellies and marmelades		GMP		6
04.1.2.7	candied fruit		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts		GMP		6
04.1.2.11	fruit fillings for pastries		GMP		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)		GMP		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6

¹⁰³ Note 3: Surface treatment.

Recommendation 2 - Grape Skin Extract, INS 163ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for grape skin extract in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.1.3	cocoa-based spreads, including fillings		GMP		6
05.1.3	cocoa-based spreads, including fillings	10000	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4		GMP		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		GMP		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		6
07.0	bakery wares		GMP		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts		GMP	Note 16	6
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 16	6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.2	heat-treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.3	frozen processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.4	edible casings (e.g., sausage casings)		GMP		6
09.1.1	fresh fish		GMP	Note 50 ¹⁰⁴	6
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ¹⁰⁵	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4.1	cooked fish and fish products		GMP		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms		GMP		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 22	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		GMP	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine		GMP	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3		GMP	Note 16	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95	6
10.1	fresh eggs		GMP	Notes 3 & 4	6
10.4	egg-based desserts (e.g., custard)		GMP		6
12.2.2	seasonings and condiments		GMP		6
12.4	mustards		GMP		6
12.5	soups and broths		GMP		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)		GMP		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)		GMP		6
12.6.3	mixes for sauces and gravies		GMP		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6
12.9.5	other protein products		GMP		6

¹⁰⁴ Note 50: For use in fish roe only.

¹⁰⁵ Note 95: For use in surimi and fish roe products only.

Recommendation 2 - Grape Skin Extract, INS 163ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for grape skin extract in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.3.2	vegetable nectar		GMP		6
14.1.3.4	concentrates for vegetable nectar		GMP		6
14.2.1	beer and malt beverages		GMP		6
14.2.2	cider and perry		GMP		6
14.2.3.2	sparkling and semi-sparkling grape wines		GMP		6
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine		GMP		6
14.2.4	wines (other than grape)		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)		GMP		6

Recommendation 3 – Grape Skin Extract, INS 163ii					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC request information on the need for a colour in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.3	whey cheese	1000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	100	mg/kg		6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16 ¹⁰⁶	6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
07.0	bakery wares	1500	mg/kg		3
09.1.1	fresh fish		GMP	Note 50 ¹⁰⁷	6
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ¹⁰⁸	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	1500	mg/kg		3
12.4	mustards	500	mg/kg		3
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1500	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	1500	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	10	mg/kg		6

¹⁰⁶ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁰⁷ Note 50: For use in fish roe only.

¹⁰⁸ Note 95: For use in surimi and fish roe products only.

POLYSORBATES (INS 432, 433, 434, 435, 436)

71. The 17th JECFA (1973) assigned a group ADI for polysorbates (Polyoxyethylene (20) Sorbitan Monolaurate (432), Polyoxyethylene (20) Sorbitan Monooleate (433), Polyoxyethylene (20) Sorbitan Monopalmitate (434), Polyoxyethylene (20) Sorbitan Monostearate (435), and Polyoxyethylene (20) Sorbitan Tristearate (436)) of 25 mg/kg bw/d.

Recommendation 1 – Polysorbates, INS 432, 433, 434, 435, 436					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for polysorbates.					
Food Cat No.	Food Category	Max Level		Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000	mg/kg		6
01.3.2	beverage whiteners	5000	mg/kg		6
01.4	cream (plain) and the like	1000	mg/kg		3
01.4.2	sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	3000	mg/kg		6
01.4.4	cream analogues	5000	mg/kg		6
01.6.1	unripened cheese	80	mg/kg	Note 38 ¹⁰⁹	6
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	3000	mg/kg		6
04.1.2.11	fruit fillings for pastries	5000	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	30	mg/kg	Notes 7 ¹¹⁰ & 100 ¹¹¹	6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000	mg/kg		6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	500	mg/kg		6
05.1.2	cocoa mixes (syrups)	500	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	4600	mg/kg		6
05.1.4	cocoa and chocolate products	10000	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	5000	mg/kg		6
05.2.1	hard candy	10000	mg/kg		6
05.2.2	soft candy	1000	mg/kg		6
05.2.3	nougats and marzipans	1000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000	mg/kg		6
06.4.2	dried pastas and noodles and like products	5000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	5000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000	mg/kg		6
06.6	batters (e.g., for breading or batters for fish or poultry)	5000	mg/kg	Note 2 ¹¹²	6
07.1.1	bread and rolls	3000	mg/kg		6
07.1.2	crackers, excluding sweet crackers	5000	mg/kg	Note 11 ¹¹³	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	10000	mg/kg	Note 11	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	5000	mg/kg	Note 11	6
07.1.5	steamed breads and buns	5000	mg/kg	Note 11	6

¹⁰⁹ Note 38: Level in creaming mixture.

¹¹⁰ Note 7: Use level not in finished food.

¹¹¹ Note 100: For use as a dispersing agent in dill oil used in the final food.

¹¹² Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

¹¹³ Note 11: Flour basis.

Recommendation 1 – Polysorbates, INS 432, 433, 434, 435, 436					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for polysorbates.					
07.1.6	mixes for breads and ordinary bakery wares	5000	mg/kg	Note 11	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	10000	mg/kg		6
08.3	processed comminuted meat, poultry, and game products	10000	mg/kg		6
08.4	edible casings (e.g., sausage casings)	1500	mg/kg		6
12.1.1	salt	10	mg/kg		6
12.5	soups and broths	1000	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4600	mg/kg		6
12.6.3	mixes for sauces and gravies	5000	mg/kg		6
12.6.4	clear sauces (e.g., fish sauce)	4600	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	2000	mg/kg		6
12.9.5	other protein products	4000	mg/kg	Note 15 ¹¹⁴	6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	1000	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	1000	mg/kg		3
14.1.4.1	carbonated water-based flavoured drinks	500	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	500	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	120	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	120	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	2000	mg/kg		6

Recommendation 2 - Polysorbates, INS 432, 433, 434, 435, 436					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for polysorbates in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
03.0	edible ices, including sherbet and sorbet	10000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	5000	mg/kg		6
12.8	yeast and like products	4	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6

Recommendation 3 – Polysorbates, INS 432, 433, 434, 435, 436					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for antifoaming agents, adjuvants, emulsifiers, foaming agents, flour treatment agents, or stabilizers in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.5.2	milk and cream powder analogues	4000	mg/kg		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000	mg/kg		6
02.0	fats and oils, and fat emulsions	10000	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000	mg/kg		3
05.3	chewing gum	20000	mg/kg		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	5000	mg/kg		6
10.4	egg-based desserts (e.g., custard)	5000	mg/kg		6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	4600	mg/kg		3

¹¹⁴ Note 15: Fat or oil basis.

Recommendation 3 – Polysorbates, INS 432, 433, 434, 435, 436					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC request information on the need for antifoaming agents, adjuvants, emulsifiers, foaming agents, flour treatment agents, or stabilizers in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.2.1	herbs and spices	2000	mg/kg		6
12.2.2	seasonings and condiments	4600	mg/kg		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	5000	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	360	mg/dose		6
13.6	food supplements	790	mg/kg	Note 101 ¹¹⁵	6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	45000	mg/kg	Note 102 ¹¹⁶	6

RIBOFLAVINS (INS 101I, 101II)

72. The 51st JECFA assigned a group ADI for synthetic riboflavin (101i) and riboflavin-5'-phosphate (101ii) of 0.5 mg/kg bw/d.

Recommendation 1 – Riboflavins, INS 101i, 101ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for riboflavins.					
Food Cat No.	Food Category	Max Level		Comment	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		3
01.3.2	beverage whiteners	300	mg/kg		3
01.4	cream (plain) and the like	300	mg/kg		3
01.5.2	milk and cream powder analogues	300	mg/kg		3
01.6.1	unripened cheese	300	mg/kg		3
01.6.2.1	ripened cheese, includes rind	300	mg/kg		3
01.6.2.2	rind of ripened cheese	300	mg/kg		3
01.6.4	processed cheese	300	mg/kg		3
01.6.5	cheese analogues	300	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		3
02.2.1.3	Blends of butter and margarine	300	mg/kg		3
02.2.2	Emulsions containing less than 80% fat	300	mg/kg		3
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		3
03.0	edible ices, including sherbet and sorbet	500	mg/kg		6
04.1.1.2	surface-treated fresh fruit	300	mg/kg	Note 16 ¹¹⁷	3
04.1.2.3	fruit in vinegar, oil, or brine	300	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg		3
04.1.2.5	jams, jellies and marmelades	200	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	300	mg/kg		3
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		3
04.1.2.11	fruit fillings for pastries	300	mg/kg		3
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300	mg/kg	Note 16	3
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and	10	mg/kg		6

¹¹⁵ Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

¹¹⁶ Note 102: For use as a surfactant or wetting agent for colours in the food.

¹¹⁷ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 1 – Riboflavins, INS 101i, 101ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for riboflavins.					
Food Cat. No.	Food Category	Max Level		Comment	Step
	nuts and seeds				
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300	mg/kg		3
05.1.2	cocoa mixes (syrups)	1000	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		6
05.1.4	cocoa and chocolate products	1000	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	1000	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000	mg/kg		3
05.3	chewing gum	1000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000	mg/kg		3
06.3	breakfast cereals, including rolled oats	300	mg/kg		3
06.4.2	dried pastas and noodles and like products	300	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	300	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		3
06.6	batters (e.g., for breading or batters for fish or poultry)	300	mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300	mg/kg		3
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	3
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	3
09.2.4.1	cooked fish and fish products	300	mg/kg		3
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 22 ¹¹⁸	3
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300	mg/kg	Note 16	3
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300	mg/kg	Note 16	3
09.3.3	salmon substitutes, caviar, and other fish roe products	300	mg/kg		3
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs	300	mg/kg	Notes 3 & 4 ¹¹⁹	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		3
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		3
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		3
12.2.2	seasonings and condiments	350	mg/kg		3
12.4	mustards	300	mg/kg		3
12.5.1	ready-to-eat soups and broths, including canned, bottled, and frozen	200	mg/kg		6

¹¹⁸ Note 22: For use in smoked fish products only.

¹¹⁹ Note 4: For decoration, stamping, marking or branding the product.

Recommendation 1 – Riboflavins, INS 101i, 101ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for riboflavins.					
Food Cat. No.	Food Category	Max Level		Comment	Step
12.5.2	mixes for soups and broths	150	mg/kg		6
12.6	sauces and like products	350	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	300	mg/kg		3
12.9.5	other protein products	300	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	300	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	300	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		3
13.6	food supplements	300	mg/kg		3
14.1.3.2	vegetable nectar	300	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	300	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	100	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50	mg/kg		6
14.2.2	cider and perry	300	mg/kg		3
14.2.3.2	sparkling and semi-sparkling grape wines	300	mg/kg		3
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine	300	mg/kg		3
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine		GMP		6
14.2.4	wines (other than grape)	300	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	300	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	300	mg/kg		3

Recommendation 2 - Riboflavins, INS 101i, 101ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for riboflavins in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)		GMP		6
01.3.2	beverage whiteners		GMP		6
01.4	cream (plain) and the like		GMP		6
01.5.2	milk and cream powder analogues		GMP		6
01.6.1	unripened cheese		GMP		6
01.6.2.1	ripened cheese, includes rind		GMP		6
01.6.2.2	rind of ripened cheese		GMP		6
01.6.3	whey cheese		GMP	Note 3	6
01.6.4	processed cheese		GMP		6
01.6.5	cheese analogues		GMP		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)		GMP		6
02.0	fats and oils, and fat emulsions		GMP		6
02.0	fats and oils, and fat emulsions	300	mg/kg		3
04.1.1.2	surface-treated fresh fruit		GMP	Note 16	6
04.1.2.3	fruit in vinegar, oil, or brine		GMP		6
04.1.2.4	canned or bottled (pasteurized) fruit		GMP		6
04.1.2.7	candied fruit		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6

Recommendation 2 - Riboflavins, INS 101i, 101ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for riboflavins in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts		GMP		6
04.1.2.11	fruit fillings for pastries		GMP		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds		GMP		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	1000	mg/kg		3
05.1.3	cocoa-based spreads, including fillings		GMP		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4		GMP		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		GMP		6
06.3	breakfast cereals, including rolled oats		GMP		6
06.4.2	dried pastas and noodles and like products		GMP		6
06.4.3	pre-cooked pastas and noodles and like products		GMP		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		6
06.6	batters (e.g., for breading or batters for fish or poultry)		GMP		6
07.0	bakery wares	300	mg/kg		3
07.0	bakery wares		GMP		6
09.1.1	fresh fish		GMP	Note 50 ¹²⁰	6
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4.1	cooked fish and fish products		GMP		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms		GMP		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 22	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		GMP	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine		GMP	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3		GMP		6
10.1	fresh eggs		GMP	Notes 3 & 4	6
10.4	egg-based desserts (e.g., custard)		GMP		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3		GMP		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		GMP		6
12.2.2	seasonings and condiments		GMP		6
12.6	sauces and like products		GMP		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food		GMP		6

¹²⁰ Note 50: For use in fish roe only.

Recommendation 2 - Riboflavins, INS 101i, 101ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for riboflavins in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
	categories 04.2.2.5 and 05.1.3				
12.9.5	other protein products		GMP		6
12.4	mustards		GMP		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.3.2	vegetable nectar		GMP		6
14.1.3.4	concentrates for vegetable nectar		GMP		6
14.2.2	cider and perry		GMP		6
14.2.3.2	sparkling and semi-sparkling grape wines		GMP		6
14.2.4	wines (other than grape)		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)		GMP		6
16.0	composite foods - foods that could not be placed in categories 01 - 15		GMP		6

Recommendation 3 – Riboflavins, INS 101i, 101ii					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for a colour in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.3	wey cheese	300	mg/kg	Note 3 ¹²¹	3
07.1	Breads and ordinary bakery wares and mixes	300	mg/kg		3
08.0	meat and meat products, including poultry and game	1000	mg/kg		6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ¹²²	6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6

SODIUM ALUMINUM PHOSPHATES (INS 541I, 541II)

73. The 33rd meeting of the JECFA (1988) set a provisional tolerable weekly intake (PTWI) for aluminum from all sources at 7 mg/kg bw. The Committee concluded that there was no need to set a separate ADI for sodium aluminum phosphate basic or acidic, since the PTWI included aluminum intake resulting from food additive uses.

Recommendation 1 – Sodium Aluminum Phosphates, INS 101i, 101ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for sodium aluminum phosphates.					
Food Cat. No.	Food Category	Max	Level	Comment	Step
01.6.1	unripened cheese	670	mg/kg	Note 6 ¹²³	3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg	Note 6	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	2000	mg/kg	Note 6	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	2000	mg/kg	Note 6	6
05.1.1	cocoa mixes (powders) and cocoa mass/cake	2000	mg/kg	Notes 6 &	6

¹²¹ Note 3: Surface treatment.

¹²² Note 95: For use in surimi and fish roe products only.

¹²³ Note 6: As aluminium.

Recommendation 1 – Sodium Aluminum Phosphates, INS 101i, 101ii					
The eWG recommends that the CCFAC endorse for <u>adoption</u> at Step 8 or 5/8 by the CAC the following provisions for sodium aluminum phosphates.					
Food Cat. No.	Food Category	Max Level		Comment	Step
				72 ¹²⁴	
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	350	mg/kg	Note 29 Note 6	3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000	mg/kg	Note 6	6
06.6	batters (e.g., for breading or batters for fish or poultry)	1600	mg/kg	Note 6	6
07.1.1	Breads and rolls	1000	mg/kg	Note 6	3
07.1.2	Crackers, excluding sweet crackers	2000	mg/kg	Note 6	6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	2000	mg/kg	Note 6	6
07.1.4	Bread-type products, including bread stuffing and bread crumbs	2000	mg/kg	Note 6	6
07.1.5	Steamed breads and buns	2000	mg/kg	Note 6	6
07.1.6	Mixes for bread and ordinary bakery wares	2000	mg/kg	Note 6	6
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	1000	mg/kg	Note 6	3
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1000	mg/kg	Note 6	3
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	190	mg/kg	Notes 6 & 41 ¹²⁵	6
10.4	egg-based desserts (e.g., custard)	2000	mg/kg	Note 6	6
12.5.2	mixes for soups and broths	2000	mg/kg	Note 6	6
12.6.3	mixes for sauces and gravies	2000	mg/kg	Note 6	6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	2000	mg/kg	Note 6	6
16.0	composite foods - foods that could not be placed in categories 01 - 15	190	mg/kg	Note 6	6

Recommendation 2 - Sodium Aluminum Phosphates, INS 101i, 101ii					
The eWG recommends that the CCFAC agree to <u>discontinue</u> work on the following provisions for sodium aluminum phosphates in the GSFA					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4		GMP	Note 6	6
07.1	bread and ordinary bakery wares	2000	mg/kg	Note 6	6
07.1.1	Breads and rolls	10000	mg/kg	Note 29	6
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	10000	mg/kg	Note 29	6
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	2000	mg/kg	Note 6	6
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000	mg/kg	Note 6	6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	10000	mg/kg	Note 29	6

Recommendation 3 – Sodium Aluminum Phosphates, INS 101i, 101ii					
The eWG could not reach consensus on the following provisions in the draft GSFA and recommends that 37 th CCFAC <u>request information</u> on the need for acidity regulators, emulsifiers, raising agents, stabilizers and thickeners in foods subject to food categories listed below, with the understanding that if this information is not provided to the 38 th CCFAC, these draft provisions will be deleted from the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.4	processed cheese	35000	mg/kg	Note 29 ¹²⁶	6
01.6.4	processed cheese	3500	mg/kg	Note 6	3
06.2.1	Flours	45000	mg/kg	Note 29	6
06.2.1	Flours	4500	mg/kg	Note 6	3
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	15300	mg/kg	Note 29	6
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	1530	mg/kg	Note 6	3

¹²⁴ Note 72: Ready-to-eat basis.¹²⁵ Note 41: Use in breading or batter coatings only.¹²⁶ Note 29: Reporting basis not specified.

ADDITIVES TO BE INCLUDED IN TABLE 3

74. The 34th CCFAC agree that the following additives, having been assigned an ADI of “not specified” by the 57th JECFA, should be included in Table 3 (ALINORM 03/12, para. 20):

- acetylated oxidized starch (INS 1451)
- alpha-cyclodextrin (INS 458),
- curdlan (INS 424),
- sodium sulfate (INS 514),
- erythritol (INS 968),
- polyglycitol syrup (INS 964) and
- Sodium carboxy methyl cellulose, enzymatically hydrolyzed (469)

75. This recommendation was not forwarded to the CAC for consideration.

Recommendation – Acetylated Oxidized Starch (INS 1451), alpha-Cyclodextrin (INS 458), Curdlan (INS 424), Sodium Sulfate (INS 514), Erythritol (INS 968), Polyglycitol Syrup (INS 964), and Enzymatically Hydrolyzed Sodium Carboxymethyl Cellulose (INS 469)

The eWG recommends that the CCFAC endorse for adoption at Step 8 the inclusion of these additives in Table 3 of the GSFA.

MINERAL OIL, HIGH VISCOSITY (INS 905D) AND MINERAL OIL, MEDIUM AND LOW VISCOSITY, CLASS I (INS 905E)

76. All provisions for “Mineral Oil” (without specification of viscosity or class) in the GSFA were revoked by the 27th CAC due to the recommendation of the 36th CCFAC (ALINORM 04/27/12, App. VIII). This decision was taken because only “Mineral Oil, High Viscosity” (INS 905d) and “Mineral Oil, Medium and Low Viscosity, Class I” (INS 905e) have been assigned full ADIs by JECFA and, therefore, are the only mineral oils suitable for inclusion in Codex Standards.

77. The Codex Commodity Standard for Raisins (CXSN 67-1981) provides for the use of “mineral oil (food grade)” on raisins at a level of 5000 mg/kg. The corresponding provision was deleted from the GSFA when the provisions for “Mineral Oil” were revoked by the 27th CAC.

Recommendation 1 - Mineral Oil, High Viscosity (INS 905d) and Mineral Oil, Medium and Low Viscosity, Class I (INS 905e)

The eWG recommends that the 37th CCFAC endorse for adoption at Step 8 by the Commission the amendment of the Codex Standard for Raisins to replace the current provision for INS 905 with provisions for Mineral Oil, High Viscosity (905d) and Mineral Oil, Medium and Low Viscosity, Class I (905e) at a combined maximum level of 5000 mg/kg.

Recommendation 2 - Mineral Oil, High Viscosity (INS 905d) and Mineral Oil, Medium and Low Viscosity, Class I (INS 905e)

In addition, the eWG recommends that the 37th CCFAC endorse for adoption at Step 8 by the Commission a provision for the use of INS 905d and 905e in food category 4.1.2.2 (Dried Fruit) at a combined maximum use level of 5000 mg/kg.