

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 5

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(English only)

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

Thirty-eighth Session
The Hague, The Netherlands, 24 – 28 April 2006

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

BACKGROUND

1. In accordance with the section concerning Relations between Commodity Committees and General Committees of the Codex Alimentarius Commission Procedural Manual (Fifteenth Edition, page 93), “*All provisions in respect of food additives (including processing aids)...contained in Codex commodity standards should be referred...(and) will require to be endorsed by the Codex Committee on Food Additives and Contaminants*”.

2. In consideration of the above and other provisions of the Codex Alimentarius Commission Procedural Manual, the attached food additive and processing aids provisions are being submitted to the Codex Committee on Food Additives and Contaminants for endorsement. It is suggested that those food additives and corresponding use levels endorsed by the Committee be incorporated into the Codex General Standard for Food Additives. It is also suggested that those processing aids and corresponding maximum levels endorsed by the Committee be incorporated into the Inventory of Processing Aids.

3. The following food additive and processing aids provisions of Codex standards have been submitted for endorsement since the 37th Session of the Codex Committee on Food Additives and Contaminants and are listed by:

- (i) Technological function, INS number and food additive name;
- (ii) Proposed level;
- (iii) ADI (mg additive/kg body weight per day), and;
- (iv) Notes.

4. The following abbreviations have been used in the preparation of this paper:

INS International Numbering System for food additives. The INS has been prepared by the Codex Committee on Food Additives and Contaminants for the purpose of providing an agreed international numerical system for identifying food additives in ingredient lists as an alternative to the declaration of the specific name¹.

ADI Acceptable Daily Intake. An estimate of the amount of a substance in food or drinking-water, expressed on a body-weight basis, that can be ingested daily over a lifetime without appreciable risk (standard human = 60 kg)².

¹ Class Names and the International Numbering System for Food Additives (CAC/GL 36-2001).

² Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA 1956-2002), Section 5 - Explanation of Terms used in this Summary: <http://jecfa.ilsi.org/>.

- NS **ADI “Not Specified”**. A term applicable to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual evaluations, the establishment of an acceptable daily intake expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of good manufacturing practice, i.e., it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal inferior food quality or adulteration, and it should not create a nutritional imbalance².
- NL **ADI “Not Limited”**. A term no longer used by JECFA that has the same meaning as ADI "not specified"².
- TE **Temporary ADI**. Used by JECFA when data are sufficient to conclude that use of the substance is safe over the relatively short period of time required to generate and evaluate further safety data, but are insufficient to conclude that use of the substance is safe over a lifetime. A higher-than-normal safety factor is used when establishing a temporary ADI and an expiration date is established by which time appropriate data to resolve the safety issue should be submitted to JECFA. The temporary ADI is listed in units of mg per kg of body weight².
- CO **Conditional ADI**. A term no longer used by JECFA to signify a range above the "unconditional ADI" which may signify an acceptable intake when special problems, different patterns of dietary intake, and special groups of the population that may require consideration are taken into account².
- NO **No ADI allocated**. There are various reasons for not allocating an ADI, ranging from a lack of information to data on adverse effects that call for advice that a food additive or veterinary drug should not be used at all. The report should be consulted to learn the reasons that an ADI was not allocated².
- AC **Acceptable**².

Flavouring agents: Used to describe flavouring agents that are of no safety concern at current levels of intake and subsequent reports of meetings on food additives). If an ADI has been allocated to the agent, it is maintained unless otherwise indicated.

Enzyme preparations: Used to describe enzymes that are obtained from edible tissues of animals or plants commonly used as foods or are derived from microorganisms that are traditionally accepted as constituents of foods or are normally used in the preparation of foods. Such enzyme preparations are considered to be acceptable provided that satisfactory chemical and microbiological specifications can be established.

Food additives: Used on some occasions when present uses are not of toxicological concern or when intake is self-limiting for technological or organoleptic reasons.

Acceptable Level of Treatment. ADIs are expressed in terms of mg per kg of body weight per day. In certain cases, however, food additives are more appropriately limited by their levels of treatment. This situation occurs most frequently with flour treatment agents. It should be noted that the acceptable level of treatment is expressed as mg/kg of the commodity. This should not be confused with an ADI².

- (L)GMP (**Limited by Good Manufacturing Practice**). This statement refers to the limitation of a food additive in specified foods. It means that the additive in question is self-limiting in food for technological, organoleptic, or other reasons^{2,3}.

³ See also Codex Alimentarius Commission Procedural Manual, 15th Edition, page 94.

**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES
IN CODEX COMMODITY STANDARDS**

**DRAFT REVISED STANDARD FOR PROCESSED CEREAL-BASED FOODS FOR INFANTS AND
YOUNG CHILDREN**

(At Step 8 of the Procedure)

The 27th Session of the **Codex Committee on Nutrition and Foods for Special Dietary Uses** referred the Section of Food Additives and Contaminants of the Draft Revised Standard for Processed Cereal-Based Foods for Infants and Young Children for endorsement by the CCFAC (ALINORM 06/29/26, Appendix II). The relevant discussion of the Committee (ALINORM 06/29/26, paras 52-53) is reproduced below:

Food Additives

52. The Delegation of Switzerland presented the results of the working group that had convened during the session to address the issues raised by the Committee on Food Additives and Contaminants. The list of additives had been revised to retain only additives and exclude processing aids; clarification had been provided where required on technological justification, and two packing gases evaluated by JECFA had been included in the list. Flavouring agents in line with those in the Standard for Canned Baby Foods⁴ were entered in the text as 3.9 “Optional Ingredients”. The Committee expressed its appreciation to the Delegation of Switzerland and to the working group for their excellent work and agreed to insert the revised additives provisions in Section 3.

53. The Committee also agreed to change the wording of Section 4.10 on carry over to the wording proposed by CCFAC in CRD 9 and to move the section to the beginning of the Section on Food Additives

⁴ CODEX STAN 73 (1981)

4. FOOD ADDITIVES

Only the food additives listed in this Section or in the Codex Advisory List of Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CAC/STAN 192-1995, Rev. 5 (2004)).

The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated).

	INS no.		Maximum level	ADI (mg/kg bw)	Endorsement status	Technological Justification
4.1	Emulsifiers					
4.1.1	322	Lecithins	1.5 g	Not limited		Retains homogeneity
4.1.2	471	Mono- and diglycerides	1.5 g	Not limited	Endorsed by 37 th CCFAC	Retains homogeneity
4.1.3	472a	Acetic and fatty acid esters of glycerol	} 0.5 g singly or in combination	Not limited	Endorsed by 37 th CCFAC	Retains homogeneity
4.1.4	472b	Lactic and fatty acid esters of glycerol		Not limited	Endorsed by 37 th CCFAC	Retains homogeneity
4.1.5	472c	Citric and fatty acid esters of glycerol		Not limited	Endorsed by 37 th CCFAC	Higher emulsifying power than lecithin and more hydrophylic capacities than mono- and diglycerides of fatty acids
4.2	Acidity Regulators					
4.2.1	500 ii	Sodium hydrogen carbonate	GMP, within the limits for sodium	Not limited		pH-adjustment
4.2.2	501 ii	Potassium hydrogen carbonate	GMP	Not limited		pH-adjustment
4.2.3	170 i	Calcium carbonate	GMP	Not limited		pH-adjustment
4.2.4	270	L(+)-Lactic acid	GMP	Not limited		pH-adjustment. Decrease risk of contamination from undesirable bacteria
4.2.5	330	Citric acid	GMP	Not limited		pH-adjustment

	INS no.		Maximum level	ADI (mg/kg bw)	Endorsement status	Technological Justification
4.2.6	260	Acetic acid	GMP	Not limited		pH-adjustment
4.2.7	261	Potassium acetates		Not limited		
4.2.9	262 i	Sodium acetate		Not limited		
4.2.11	263	Calcium acetate		Not limited		
4.2.12	296	Malic acid (DL) – L(+)-form only		Not specified	Endorsed by 37 th CCFAC	pH-adjustment. Compensate for variable natural acidity of fruit
4.2.13	325	Sodium lactate (solution) – L(+)-form only		Not limited		pH-adjustment
4.2.14	326	Potassium lactate (solution) – L(+)-form only		Not limited		
4.2.15	327	Calcium lactate – L(+)-form only		Not limited		pH-adjustment
4.2.16	331 i	Monosodium citrate		Not limited		
4.2.17	331 ii	Trisodium citrate		Not limited		
4.2.18	332 i	Monopotassium citrate		Not limited		
4.2.19	332 ii	Tripotassium citrate		Not limited		
4.2.20	333	Calcium citrate		Not limited		
4.2.21	507	Hydrochloric acid		Not limited		pH-adjustment
4.2.22	524	Sodium hydroxide		Not limited		pH-adjustment
4.2.23	525	Potassium hydroxide		Not limited		
4.2.24	526	Calcium hydroxide	Not limited			
4.2.25	575	Glucono delta-lactone	0.5 g singly or in combination Tartrates as residue in biscuits and rusks	Not specified	Endorsed by 37 th CCFAC	pH-adjustment Slow release acidifier Secondary raising agent
4.2.26	334	L(+)-Tartaric acid – L(+)form only		0-30 mg/kg bw	Endorsed by 37 th CCFAC	pH-adjustment In conjunction with 500 ii raising agent in biscuits and rusks
4.2.27	335 i	Monosodiumtartrate		0-30 mg/kg bw		
4.2.28	335 ii	Disodium tartrate		0-30 mg/kg bw		
4.2.29	336 i	Monopotassium tartrate –L(+)form only		0-30 mg/kg bw	Endorsed by 37 th CCFAC	
4.2.30	336 ii	Dipotassium tartrate – L(+)form only		0-30 mg/kg bw	Endorsed by 37 th CCFAC	
4.2.31	337	Potassium sodium L(+)-tartrat L(+)form only		0-30 mg/kg bw	Endorsed by 37 th CCFAC	

	INS no.		Maximum level	ADI (mg/kg bw)	Endorsement status	Technological Justification
4.2.32	338	Orthophosphoric acid	} Only for pH adjustment 0.1 g as P ₂ O ₅ , singly or in combination	MTDI 70 mg/kg bw (as P)		pH-adjustment
4.2.33	339 i	Monosodium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.34	339 ii	Disodium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.35	339 iii	Trisodium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.36	340 i	Monopotassium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.37	340 ii	Dipotassium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.38	340 iii	Tripotassium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.39	341 i	Monocalcium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.40	341 ii	Dicalcium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.2.41	341 iii	Tricalcium orthophosphate		MTDI 70 mg/kg bw (as P)		
4.3	Antioxidants					
4.3.1	306	Mixed tocopherols concentrate	} 300 mg/kg fat, singly or in combination	0.2 mg/kg bw	Endorsed by 37 th CCFAC	Protect from oxidation
4.3.2	307	Alpha-tocopherol			Endorsed by 37 th CCFAC	Synergistic effect with ascorbyl esters
4.3.3	304	L-Ascorbyl palmitate	200 mg/kg fat	0-125 mg/kg bw	Endorsed by 37 th CCFAC	Protect from oxidation Synergistic affect with tocopherols
4.3.4	300	L-Ascorbic acid	} 50 mg, expressed as ascorbic acid and within the limits for sodium	Not specified	Endorsed by 37 th CCFAC	Antioxidant in cereal bars Reduce discoloration in fruit preparations
4.3.5	301	Sodium ascorbate		Not specified	Endorsed by 37 th CCFAC	
4.3.6	303	Potassium ascorbate		Not specified	Endorsed by 37 th CCFAC	
4.3.7	302	Calcium ascorbate	20 mg, expressed as ascorbic acid	Not specified	Endorsed by 37 th CCFAC	
4.6	Raising Agents					
4.6.1	503 i	Ammonium carbonate	} Limited by GMP Limited by GMP	Not specified		Raising agent in rusks and biscuits
4.6.2	503 ii	Ammonium hydrogen carbonate		Not specified		
4.6.3	500 i	Sodium carbonate		Not limited		Raising agent in rusks and biscuits Sometimes used in combination with 503 i or 503 ii
4.6.4	500 ii	Sodium hydrogen carbonate		Not limited		

	INS no.		Maximum level	ADI (mg/kg bw)	Endorsement status	Technological Justification
4.7	Thickeners					
4.7.1	410	Carob bean gum	1 g singly or in combination 2 g in gluten-free cereal-based foods	Not specified		Thickening agent and emulsion stabiliser
4.7.2	412	Guar gum		Not specified		
4.7.3	414	Gum arabic		Not specified		For fruit coating to prevent fruit from sticking together Also used as an ingredient of nutrient forms
4.7.4	415	Xanthan gum		Not specified		Thickener for semi-solid preparation Optimum viscosity achieved in combination with other thickeners
4.7.5	440	Pectins (Amidated and Non-Amidated)		Not specified		Gelling agent in place of gelatine Particularly efficient in presence of fruits and acidic preparations Optimum viscosity achieved in combination with other thickeners Used as binder in extruded cereals increasing cohesiveness of the cereal pieces after rehydration
4.7.6	1404	Oxidized starch	5 g singly or in combination	Not specified	Endorsed by 37 th CCFAC	Physical properties that native starch tend to lose when processed
4.7.7	1410	Monostarch phosphate		Not specified	Endorsed by 37 th CCFAC	
4.7.8	1412	Distarch phosphate		Not specified	Endorsed by 37 th CCFAC	
	1413	Phosphated distarch phosphate		Not specified	Endorsed by 37 th CCFAC	
	1414	Acetylated distarch phosphate		Not specified	Endorsed by 37 th CCFAC	
	1422	Acetylated distarch adipate		Not specified	Endorsed by 37 th CCFAC	
4.7.9	1420	Starch acetate esterified with acetic anhydride		Not specified	Endorsed by 37 th CCFAC	
4.7.10	1450	Starch sodium octenyl succinate		Not specified	Endorsed by 37 th CCFAC	
4.7.11	1451	Acetylated oxidized starch		Not specified	Endorsed by 37 th CCFAC	

	INS no.		Maximum level	ADI (mg/kg bw)	Endorsement status	Technological Justification
4.8	Anticaking Agents					
4.8.1	551	Silicon dioxide (amorphous)	0.2 g for dry cereals only	Not specified		Most neutral anticaking agent, prevents clumping Ensures even distribution of nutrients
4.9	Packing Gases					
4.9.1	290	Carbon dioxide	GMP	Not specified		Used to pack under inert atmosphere
4.9.2	941	Nitrogen	GMP	No ADI necessary		Protect nutrient quality and guarantee product shelf life

7TH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS

The 7th Session of the **Codex Committee on Milk and Milk Products** forwarded to CCFAC for endorsement:

- the sections on additives of the draft Standards for a Blend of Evaporated Skimmed Milk and Vegetable Fat; a Blend of Skimmed Milk and Vegetable Fat in Powdered Form; and a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat and requested that CCFAC provide guidance on how to integrate the food additive provisions into the *Codex General Standard for Food Additives* (GSFA) (ALINORM 06/29/11, para. 39 and Appendices III-V);
- the sections on additives of the draft and proposed draft standards for individual cheese (ALINORM 06/29/11, paras 64, 85 and Appendices VI-VII, IX-XXII);
- the section on additives of the proposed draft Standard for Dairy Fat Spreads (ALINORM 06/29/11, para. 105 and Appendix XXIII);
- the lists of food additive provisions for use in plain and in heat-treated fermented milks of the Codex Standard for Fermented Milks (ALINORM 06/29/11 para. 148 and Appendix XXV).

DRAFT STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT; DRAFT STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT (at Step 8 of the Procedure) - ALINORM 06/29/11, Appendices III and V

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Emulsifiers				
322	Lecithins	Limited by GMP	Not limited	
Stabilizers				
331(i)	Sodium Dihydrogen Citrate	Limited by GMP	Not limited	Endorsed 37 CCFAC
331(iii)	Trisodium Citrate	Limited by GMP	Not limited	Endorsed 37 CCFAC
332(i)	Potassium Dihydrogen Citrate	Limited by GMP	Not limited	
332(ii)	Tripotassium Citrate	Limited by GMP	Not limited	
333	Calcium Citrate	Limited by GMP	Not limited	
508	Potassium Chloride	Limited by GMP	Not limited	
509	Calcium Chloride	Limited by GMP	Not limited	Endorsed 37CCFAC
Acidity Regulators				
170(i)	Calcium Carbonate	Limited by GMP	Not limited	
339(i)	Monosodium Orthophosphate	10000 mg/kg Combined Total expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
339(ii)	Disodium Orthophosphate			
339(iii)	Trisodium Orthophosphate			
340(i)	Monopotassium Orthophosphate			
340(ii)	Dipotassium Orthophosphate			
340(iii)	Tripotassium Orthophosphate			
341(i)	Monocalcium Orthophosphate			
341(ii)	Dicalcium Orthophosphate			
341(iii)	Tricalcium Orthophosphate			
450(i)	Disodium Diphosphate			
450(ii)	Trisodium Diphosphate			
450(iii)	Tetrasodium Diphosphate			
450(v)	Tetrapotassium Diphosphate			
450(vi)	Dicalcium Diphosphate			
450(vii)	Calcium Dihydrogen Diphosphate			
451(i)	Pentasodium Triphosphate			
451(ii)	Pentapotassium Triphosphate			
452(i)	Sodium Polyphosphate			

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
452(ii)	Potassium Polyphosphate			
452(iii)	Sodium Calcium Polyphosphate			
452(iv)	Calcium Polyphosphates			
452(v)	Ammonium Polyphosphates			
500(i)	Sodium Carbonate	Limited by GMP	Not limited	
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP	Not limited	
500(iii)	Sodium Sesquicarbonate	Limited by GMP	Not limited	
501(i)	Potassium Carbonates	Limited by GMP	Not limited	
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP	Not limited	
Thickeners				
407	Carrageenan	Limited by GMP	Not specified	Endorsed 37 CCFAC

DRAFT STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM
(at Step 8 of the Procedure) - ALINORM 06/29/11, Appendix IV

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Stabilizers				
331(i)	Sodium Dihydrogen citrate	Limited by GMP	Not limited	
331(iii)	Trisodium citrate	Limited by GMP	Not limited	
332(i)	Potassium Dihydrogen Citrate	Limited by GMP	Not limited	
332(ii)	Tripotassium Citrate	Limited by GMP	Not limited	
508	Potassium Chloride	Limited by GMP	Not limited	
509	Calcium chloride	Limited by GMP	Not limited	Endorsed 37 CCFAC
Acidity Regulators				
339(i)	Monosodium Orthophosphate	10000 mg/kg singly or in combination to total expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
339(ii)	Disodium Orthophosphate			
339(iii)	Trisodium Orthophosphate			
340(i)	Monopotassium Orthophosphate			
340(ii)	Dipotassium Orthophosphate			
340(iii)	Tripotassium Orthophosphate			
341(i)	Monocalcium Orthophosphate			
341(ii)	Dicalcium Orthophosphate			
450(i)	Disodium Diphosphate			
450(ii)	Trisodium Diphosphate			
450(iii)	Tetrasodium Diphosphate,			
450(v)	Tetrapotassium Diphosphate			
450(vi)	Dicalcium Diphosphate			
450(vii)	Calcium Dihydrogen Diphosphate			
451(i)	Pentasodium Triphosphate			
451(ii)	Pentapotassium Triphosphate			
452(i)	Sodium Polyphosphate			
452(ii)	Potassium Polyphosphate			
452(iii)	Sodium Calcium Polyphosphate			
452(iv)	Calcium Polyphosphates			
452(v)	Ammonium Polyphosphates			
500(i)	Sodium Carbonate	Limited by GMP	Not limited	
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP	Not limited	
500(iii)	Sodium sesquicarbonate	Limited by GMP	Not limited	
501(i)	Potassium Carbonates	Limited by GMP	Not limited	
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP	Not limited	
Emulsifiers				
322	Lecithins	Limited by GMP	Not limited	
471	Mono- and diglycerides of fatty acids	Limited by GMP	Not limited	Endorsed 37 CCFAC
Anticaking Agents				
170(i)	Calcium carbonate	Limited by GMP	Not limited	Endorsed 37 CCFAC

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
504(i)	Magnesium carbonate	Limited by GMP	Not limited	Endorsed 37 CCFAC
530	Magnesium Oxide	Limited by GMP	Not specified	Endorsed 37 CCFAC
551	Silicon Dioxide	Limited by GMP	Not specified	Endorsed 37 CCFAC
552	Calcium Silicate	Limited by GMP	Not specified	
553(i)	Magnesium Silicate	Limited by GMP	Not limited	Endorsed 37 CCFAC
553(iii)	Talc	Limited by GMP	Not limited	Endorsed 37 CCFAC
554	Sodium Aluminosilicate	Limited by GMP	Not specified	Endorsed 37 CCFAC
556	Calcium Aluminum Silicate	Limited by GMP	Not specified	Endorsed 37 CCFAC
559	Aluminum Silicate	Limited by GMP	Not specified	Endorsed 37 CCFAC
341(iii)	Tricalcium orthophosphate	10000 mg/kg singly or in combination to total expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
343(iii)	Trimagnesium orthophosphate			
Antioxidants				
300	Ascorbic Acid	500 g/kg as ascorbic acid	Not specified	Endorsed 37 CCFAC
301	Sodium Ascorbate		Not specified	Endorsed 37 CCFAC
304	Ascorbyl Palmitate	80 mg/kg, singly or in combination	0-1.25 mg/kg bw	
305	Ascorbyl Stearate			
320	BHA	100 mg/kg singly or in combination.	0-0.5 mg/kg bw	
321	BHT		0-0.3 mg/kg bw	
319	TBHQ	Expressed on fat or oil basis	0-0.7 mg/kg bw	

DRAFT REVISED STANDARD FOR CHEDDAR (C-1) / DRAFT REVISED STANDARD FOR DANBO (C-3)
(at Step 8 of the Procedure) - ALINORM 06/29/11, Appendices VI and VII

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
101(i)	Riboflavin	300 mg/kg	0-0.5 mg/kg bw	
140	Chlorophyll	Limited by GMP	Not limited	
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination	0-0.5 mg/kg bw	
160a(ii)	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis	Annatto B: 0- 7.0 mg/kg bw Annatto C: 0- 0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	Endorsed 37 CCFAC
Preservatives				
1105	Lysozyme Hydrochloride	Limited by GMP	Acceptable	Endorsed 37 CCFAC
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.	0-25 mg/kg bw	
201	Sodium Sorbate		0-25 mg/kg bw	
202	Potassium Sorbate		0-25 mg/kg bw	
203	Calcium Sorbate		0-25 mg/kg bw	
234	Nisin	12.5 mg/kg	0-33000 units kg bw	Endorsed 37 CCFAC
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *	0-0.3 mg/kg bw	
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)	0-3.7 mg/kg bw	Endorsed 37 CCFAC
252	Potassium Nitrate		0-3.7 mg/kg bw	Endorsed 37 CCFAC
280	Propionic Acid	3000 mg/kg Surface Treatment only *	Not limited	
281	Sodium Propionate		Not limited	
282	Potassium Propionate		Not limited	
Acidity Regulators				
170(i)	Calcium Carbonate	Limited by GMP	Not limited	
504(i)	Magnesium Carbonate	Limited by GMP	Not limited	
575	Glucono delta-Lactone	Limited by GMP	Not specified	
Anticaking Agents				
460	Cellulose	Limited by GMP	Not specified	
460(i)	Microcrystalline Cellulose	Limited by GMP	Not specified	
551	Silicon Dioxide, (amorphous)	10000 mg/kg Singly or in combination Silicates calculated as silicon dioxide	Not specified	Endorsed 37 CCFAC
552	Calcium Silicate		Not specified	Endorsed 37 CCFAC
553(i), (iii)	Magnesium Silicates		Not limited	
554	Sodium Aluminosilicate		Not specified	Endorsed 37 CCFAC
556	Calcium Aluminium Silicate		Not specified	Endorsed 37 CCFAC
559	Aluminium Silicate		Not specified	Endorsed 37 CCFAC

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

PROPOSED DRAFT REVISED STANDARD FOR EDAM (C-4); PROPOSED DRAFT REVISED STANDARD FOR GOUDA (C-5); PROPOSED DRAFT REVISED STANDARD FOR HAVARTI (C-6) ; PROPOSED DRAFT REVISED STANDARD FOR SAMSO (C-7); PROPOSED DRAFT REVISED STANDARD FOR TILSITER (C-14); PROPOSED DRAFT REVISED STANDARD FOR SAINT-PAULIN (C-13): (AT STEP 5/8 OF THE PROCEDURE) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendices IX, X, XI, XII, XIV and XV

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination	0-0.5 mg/kg bw	
160a(ii)	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
Preservatives				
1105	Lysozyme Hydrochloride	Limited by GMP	Acceptable	
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*	0-25 mg/kg bw	
201	Sodium Sorbate		0-25 mg/kg bw	
202	Potassium Sorbate		0-25 mg/kg bw	
203	Calcium Sorbate		0-25 mg/kg bw	
234	Nisin		12.5 mg/kg	0-33000 units kg bw
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *	0-0.3 mg/kg bw	
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)	0-3.7 mg/kg bw	
252	Potassium Nitrate		0-3.7 mg/kg bw	
280	Propionic Acid	3000 mg/kg Surface Treatment only *	Not limited	
281	Sodium Propionate		Not limited	
282	Potassium Propionate		Not limited	
Acidity Regulators				
170(i)	Calcium Carbonate	Limited by GMP	Not limited	
504(i)	Magnesium Carbonate	Limited by GMP	Not limited	
575	Glucono delta-Lactone	Limited by GMP	Not specified	
Anticaking Agents				
460	Cellulose	Limited by GMP	Not specified	
460(i)	Microcrystalline Cellulose	Limited by GMP	Not specified	
551	Silicon Dioxide, (amorphous)	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide	Not specified	
552	Calcium Silicate		Not specified	
553(i), (iii)	Magnesium Silicates		Not limited	
554	Sodium Aluminosilicate		Not specified	
556	Calcium Aluminium Silicate		Not specified	
559	Aluminium Silicate		Not specified	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

PROPOSED DRAFT REVISED STANDARD FOR EMMENTAL (C-9) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XIII

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
160a(i), e,f	Carotenoids	35 mg/kg Singly or in combination	0-0.5 mg/kg bw	
160a(ii)	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
Preservatives				
1105	Lysozyme Hydrochloride	Limited by GMP	Acceptable	
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*	0-25 mg/kg bw	
201	Sodium Sorbate		0-25 mg/kg bw	
202	Potassium Sorbate		0-25 mg/kg bw	
203	Calcium Sorbate		0-25 mg/kg bw	
234	Nisin		12.5 mg/kg	0-33000 units kg bw
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *	0-0.3 mg/kg bw	
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)	0-3.7 mg/kg bw	
252	Potassium Nitrate		0-3.7 mg/kg bw	
Acidity Regulators				
170(i)	Calcium Carbonate	Limited by GMP	Not limited	
504(i)	Magnesium Carbonate	Limited by GMP	Not limited	
575	Glucono delta-Lactone	Limited by GMP	Not specified	
Anticaking Agents				
460	Cellulose	Limited by GMP	Not specified	
460(i)	Microcrystalline Cellulose	Limited by GMP	Not specified	
551	Silicon dioxide, (amorphous)	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide	Not specified	
552	Calcium Silicate		Not specified	
553(i), (iii)	Magnesium Silicates		Not limited	
554	Sodium Aluminosilicate		Not specified	
556	Calcium Aluminium Silicate		Not specified	
559	Aluminium Silicate		Not specified	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

PROPOSED DRAFT REVISED STANDARD FOR PROVOLONE (C-15) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XVI

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination	0-0.5 mg/kg bw	
160a(ii)	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
171	Titanium Dioxide	Limited by GMP	Not limited	
Preservatives				
1105	Lysozyme Hydrochloride	Limited by GMP	Acceptable	
200	Sorbic Acid	1000 mg/kg based on sorbic acid.	0-25 mg/kg bw	
201	Sodium Sorbate	Surface Treatment only *	0-25 mg/kg bw	
202	Potassium Sorbate		0-25 mg/kg bw	
203	Calcium Sorbate		0-25 mg/kg bw	
234	Nisin		12.5 mg/kg	0-33000 units kg bw
235	Pimaricin (Natamycin)	2 mg/dm ³ Not present at a depth of 5 mm. Surface Treatment only *	0-0.3 mg/kg bw	
239	Hexamethylene Tetramine	25 mg/kg Expressed as formaldehyde	0-0.15 mg/kg bw	
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)	0-3.7 mg/kg bw	
252	Potassium Nitrate		0-3.7 mg/kg bw	
280	Propionic Acid	3000 mg/kg Surface Treatment only *	Not limited	
281	Sodium Propionate		Not limited	
282	Potassium Propionate		Not limited	
Acidity Regulators				
170(i)	Calcium Carbonate	Limited by GMP	Not limited	
504(i)	Magnesium Carbonate	Limited by GMP	Not limited	
575	Glucono delta-Lactone	Limited by GMP	Not specified	
Anticaking Agents				
460	Cellulose	Limited by GMP	Not specified	
460(i)	Microcrystalline Cellulose	Limited by GMP	Not specified	
551	Silicon dioxide, (amorphous)	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide	Not specified	
552	Calcium Silicate		Not specified	
553(i)(iii)	Magnesium Silicates		Not limited	
554	Sodium Aluminosilicate		Not specified	
556	Calcium Aluminium Silicate		Not specified	
559	Aluminium Silicate		Not specified	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

PROPOSED DRAFT REVISED STANDARD FOR COTTAGE CHEESE (C-16) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XVII

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass ²	Surface/rind treatment
Colours:	-	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ¹	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

²) Cheese mass ^{includes} creaming mixture

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Preservatives				
200	Sorbic Acid	1000 mg/kg, singly or in combination as sorbic acid	0-25 mg/kg bw	
201	Sodium Sorbate		0-25 mg/kg bw	
202	Potassium Sorbate		0-25 mg/kg bw	
203	Calcium Sorbate		0-25 mg/kg bw	
234	Nisin	12.5 mg/kg	0-33000 units kg bw	
280	Propionic Acid	Limited by GMP	Not limited	
281	Sodium Propionate		Not limited	
282	Calcium Propionate		Not limited	
283	Potassium Propionate		Not limited	
Acidity Regulators				
170(i)	Calcium Carbonate	Limited by GMP	Not limited	
261(i)	Potassium Acetate	Limited by GMP	Not specified	
261(ii)	Potassium Diacetate	Limited by GMP		
262(i)	Sodium Acetate	Limited by GMP	Not limited	
263	Calcium Acetate	Limited by GMP	Not limited	
325	Sodium Lactate	Limited by GMP	Not limited	
326	Potassium Lactate	Limited by GMP	Not limited	
327	Calcium Lactate	Limited by GMP	Not limited	
350(i)	Sodium Hydrogen Malate	Limited by GMP	Not specified	
350(ii)	Sodium Malate	Limited by GMP	Not specified	
351(i)	Potassium Hydrogen Malate	Limited by GMP	Not specified	
351(ii)	Potassium Malate	Limited by GMP	Not specified	
352(ii)	Calcium Malate	Limited by GMP	Not specified	
500(i)	Sodium Carbonate	Limited by GMP	Not limited	
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP	Not limited	
500(iii)	Sodium Sesquicarbonate	Limited by GMP	Not limited	
501(i)	Potassium Carbonate	Limited by GMP	Not limited	
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP	Not limited	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
504(i)	Magnesium Carbonate	Limited by GMP	Not limited	
504(ii)	Magnesium Hydrogen Carbonate	Limited by GMP	Not specified	
575	Glucono-delta-actone	Limited by GMP	Not specified	
577	Potassium Gluconate	Limited by GMP	Not specified	
578	Calcium Gluconate	Limited by GMP	Not specified	
Acids				
260	Acetic Acid	Limited by GMP	Not limited	
270	Lactic Acid	Limited by GMP	Not limited	
296	Malic Acid	Limited by GMP	Not specified	
330	Citric Acid	Limited by GMP	Not limited	
338	Orthophosphoric Acid	2000 mg/kg as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
507	Hydrochloric Acid	Limited by GMP	Not limited	
574	Gluconic Acid	Limited by GMP	Not specified	
Stabilizers				
331(i)	Sodium Dihydrogen Citrate	Limited by GMP	Not limited	
332(i)	Potassium Dihydrogen Citrate	Limited by GMP	Not limited	
333	Calcium Citrates	Limited by GMP	Not limited	
339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii); 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v)	Phosphates	3000 mg/kg, singly or in combination, expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
400	Alginic Acid	Limited by GMP	Not specified	
401	Sodium Alginate	Limited by GMP	Not specified	
402	Potassium Alginate	Limited by GMP	Not specified	
403	Ammonium Alginate	Limited by GMP	Not specified	
404	Calcium Alginate	Limited by GMP	Not specified	
405	Propylene Glycol Alginate	5000 mg/kg, singly or in combination	0-70 mg/kg bw	
406	Agar	Limited by GMP	Not limited	
407	Carrageenan or its Na, K, NH ₄ , Ca and Mg Salts (includes Furcelleran)	Limited by GMP	Not specified	
410	Carob Bean Gum	Limited by GMP	Not specified	
412	Guar Gum	Limited by GMP	Not specified	
413	Tragacanth Gum	Limited by GMP	Not specified	
415	Xanthan Gum	Limited by GMP	Not specified	
416	Karaya Gum	Limited by GMP	Not specified	
417	Tara Gum	Limited by GMP	Not specified	
440	Pectins	Limited by GMP	Not specified	
466	Sodium Carboxymethyl Cellulose	Limited by GMP	Not specified	
Stabilizers (Modified Starches)				
1400	Dextrins, Roasted Starch White and Yellow	Limited by GMP	Not specified	
1401	Acid-Treated Starch	Limited by GMP	Not specified	
1402	Alkaline-Treated Starch	Limited by GMP	Not specified	
1403	Bleached Starch	Limited by GMP	Not specified	
1404	Oxidized Starch	Limited by GMP	Not specified	
1405	Starches, Enzyme-Treated	Limited by GMP	Not specified	
1410	Monostarch Phosphate	Limited by GMP	Not specified	
1412	Distarch Phosphate Esterified with Sodium Trimetaphosphate; Esterified with Phosphorus-Oxychloride	Limited by GMP	Not specified	
1413	Phosphated Distarch Phosphate	Limited by GMP	Not specified	
1414	Acetylated Distarch Phosphate	Limited by GMP	Not specified	
1420	Starch Acetate Esterified with Acetic Anhydride	Limited by GMP	Not specified	
1421	Starch Acetate Esterified with Vinyl Acetate	Limited by GMP		

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
1422	Acetylated Distarch Adipate	Limited by GMP	Not specified	
1440	Hydroxypropyl Starch	Limited by GMP	Not specified	
1442	Hydroxypropyl Distarch Phosphate	Limited by GMP	Not specified	

PROPOSED DRAFT REVISED STANDARD FOR COULOMMIERS (C-18) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XVIII

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
160a(i), e,f	Carotenoids	35 mg/kg Singly or in combination	0-0.5 mg/kg bw	
160a(ii)	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
Acidity Regulators				
575	Glucono delta-Lactone	GMP	Not specified	

PROPOSED DRAFT REVISED STANDARD FOR CREAM CHEESE (C-31) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XIX

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ²	-
Thickeners:	X ²	-
Emulsifiers:	X	-
Antioxidants:	X	-
Preservatives:	X ²	-
Foaming agents:	X ³	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

²) Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

³) For whipped products, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Preservatives				
200	Sorbic Acid	1000 mg/kg, singly or in combination as sorbic acid	0-25 mg/kg bw	
201	Sodium Sorbate		0-25 mg/kg bw	
202	Potassium Sorbate		0-25 mg/kg bw	
203	Calcium Sorbate		0-25 mg/kg bw	
234	Nisin	12.5 mg/kg	0-33000 units kg bw	
280	Propionic acid	Limited to GMP	Not limited	
281	Sodium propionate		Not limited	
282	Calcium propionate		Not limited	
283	Potassium propionate		Not limited	
Acidity Regulators				
170i	Calcium Carbonate	Limited to GMP	Not limited	
261i	Potassium Acetate	Limited to GMP	Not specified	
261(ii)	Potassium Diacetate	Limited to GMP		
262i	Sodium Acetate	Limited to GMP	Not limited	
263	Calcium Acetate	Limited to GMP	Not limited	
325	Sodium Lactate	Limited to GMP	Not limited	
326	Potassium Lactate	Limited to GMP	Not limited	
327	Calcium Lactate	Limited to GMP	Not limited	
350(i)	Sodium Hydrogen Malate	Limited to GMP	Not specified	
350(ii)	Sodium Malate	Limited to GMP	Not specified	
351(i)	Potassium Hydrogen Malate	Limited to GMP	Not specified	
351(ii)	Potassium Malate	Limited to GMP	Not specified	
352(ii)	Calcium Malate	Limited to GMP	Not specified	
500(i)	Sodium Carbonate	Limited to GMP	Not limited	
500(ii)	Sodium Hydrogen carbonate	Limited to GMP	Not limited	
500(iii)	Sodium Sesquicarbonate	Limited to GMP	Not limited	
501(i)	Potassium Carbonate	Limited to GMP	Not limited	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
501(ii)	Potassium Hydrogen Carbonate	Limited to GMP	Not limited	
504(i)	Magnesium Carbonate	Limited to GMP	Not limited	
504(ii)	Magnesium Hydrogen Carbonate	Limited to GMP	Not specified	
575	Glucono-delta-Lactone	Limited to GMP	Not specified	
577	Potassium Gluconate	Limited to GMP	Not specified	
578	Calcium Gluconate	Limited to GMP	Not specified	
Acids				
260	Acetic Acid	Limited to GMP	Not limited	
270	Lactic Acid	Limited to GMP	Not limited	
296	Malic Acid	Limited to GMP	Not specified	
330	Citric Acid	Limited to GMP	Not limited	
338	Orthophosphoric acid	2000 mg/kg as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
507	Hydrochloric Acid	Limited to GMP	Not limited	
574	Gluconic Acid	Limited to GMP	Not specified	
Stabilizers				
331(i)	Sodium Dihydrogen Citrate	Limited to GMP	Not limited	
332(i)	Potassium Dihydrogen Citrate	Limited to GMP	Not limited	
333	Calcium Citrates	Limited to GMP	Not limited	
334, 335(i), 335(ii), 336(i), (ii), 337	Tartrates	1500 mg/kg singly or in combination	0-30 mg/kg bw	
339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii); 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v);	Phosphates	10000 mg/kg, singly or in combination, expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
400	Alginic Acid	Limited to GMP	Not specified	
401	Sodium Alginate	Limited to GMP	Not specified	
402	Potassium Alginate	Limited to GMP	Not specified	
403	Ammonium Alginate	Limited to GMP	Not specified	
404	Calcium Alginate	Limited to GMP	Not specified	
405	Propylene Glycol Alginate	5000 mg/kg, singly or in combination	0-70 mg/kg bw	
406	Agar	Limited to GMP	Not limited	
407	Carrageenan or its Na, K, NH ₄ , Ca and Mg salts (includes Furcelleran)	Limited to GMP	Not specified	
410	Carob Bean Gum	Limited to GMP	Not specified	
412	Guar Gum	Limited to GMP	Not specified	
413	Tragacanth Gum	Limited to GMP	Not specified	
415	Xanthan Gum	Limited to GMP	Not specified	
416	Karaya gum	Limited to GMP	Not specified	
417	Tara Gum	Limited to GMP	Not specified	
418	Gellan Gum	Limited to GMP	Not specified	
466	Sodium Carboxymethyl Cellulose	Limited to GMP	Not specified	
Stabilizers (Modified Starches)				
1400	Dextrins, Roasted Starch White and Yellow	Limited to GMP	Not specified	
1401	Acid-Treated Starch	Limited to GMP	Not specified	
1402	Alkaline Treated Starch	Limited to GMP	Not specified	
1403	Bleached Starch	Limited to GMP	Not specified	
1404	Oxidized Starch	Limited to GMP	Not specified	
1405	Starches, Enzyme-Treated	Limited to GMP	Not specified	
1410	Monostarch Phosphate	Limited to GMP	Not specified	
1412	Distarch Phosphate Esterified with Sodium Trimetaphosphate; Esterified with Phosphorus-Oxychloride	Limited to GMP	Not specified	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
1413	Phosphated Distarch Phosphate	Limited to GMP	Not specified	
1414	Acetylated Distarch Phosphate	Limited to GMP	Not specified	
1420	Starch Acetate Esterified with Acetic Anhydride	Limited to GMP	Not specified	
1421	Starch Acetate Esterified with Vinyl Acetate	Limited to GMP		
1422	Acetylated Distarch Adipate	Limited to GMP	Not specified	
1440	Hydroxypropyl Starch	Limited to GMP	Not specified	
1442	Hydroxypropyl Distarch Phosphate	Limited to GMP	Not specified	
Emulsifiers				
322	Lecithins	Limited to GMP	Not limited	
470	Salts of Fatty Acids (with Base Al, Ca, Na, Mg, K and NH ₄)	Limited to GMP	Not specified	
471	Mono- and Di-Glycerides of Fatty Acids	Limited to GMP	Not limited	
472a	Acetic and Fatty Acid Esters of Glycerol	Limited to GMP	Not limited	
472b	Lactic and Fatty Acid Esters of Glycerol	Limited to GMP	Not limited	
472c	Citric and Fatty Acid Esters of Glycerol	Limited to GMP	Not limited	
472e	Diacyltartaric and Fatty Acid Esters of Glycerol	Limited to GMP	Not limited	
Antioxidants				
300	Ascorbic Acid	Limited to GMP	Not specified	
301	Sodium Ascorbate	Limited to GMP	Not specified	
302	Calcium Ascorbate	Limited to GMP	Not specified	
304	Ascorbyl Palmitate	500 mg/kg Singly or in combination	0-1.25 mg/kg bw	
305	Ascorbyl Stearate			
306	Mixed Tocopherols Concentrate	200 mg/kg Singly or in combination	0.2 mg/kg bw	
307	alpha-Tocopherol		0.2 mg/kg bw	
Colours				
160ai,e,f	Carotenoids	35 mg/kg	0-0.5 mg/kg bw	
160aii	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	10 mg/kg On bixin/norbixin basis	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
171	Titanium Dioxide	GMP	Not limited	
Foaming Agent				
290	Carbon Dioxide	GMP	Not specified	
941	Nitrogen	GMP	No ADI necessary	

PROPOSED DRAFT REVISED STANDARD FOR CAMEMBERT (C-33) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XX**4. FOOD ADDITIVES**

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2
X = The use of additives belonging to the class is technologically justified
- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination	0-0.5 mg/kg bw	
160a(ii)	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
Acidity Regulators				
575	Glucono delta-Lactone	Limited to GMP	Not specified	

PROPOSED DRAFT REVISED STANDARD FOR BRIE (C-34) (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XXI**4. FOOD ADDITIVES**

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

- ¹) Only to obtain the colour characteristics, as described in Section 2
X = The use of additives belonging to the class is technologically justified
- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
160a(i),e,f	Carotenoids	35 mg/kg singly or in combination	0-0.5 mg/kg bw	
160a(ii)	Carotenes, Vegetable	600 mg/kg	Acceptable	
160b	Annatto Extracts	25 mg/kg on bixin/norbixin basis	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
Acidity Regulators				
575	Glucono delta-Lactone	Limited to GMP	Not specified	

PROPOSED DRAFT STANDARD FOR MOZZARELLA (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XXII

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X ¹	-	X ¹	-
Bleaching agents:	-	-	-	-
Acids:	X	-	X	-
Acidity regulators:	X	-	X	-
Stabilizers:	X	-	X	-
Thickeners:	X	-	X	-
Emulsifiers:	-	-	-	-
Antioxidants:	-	-	-	-
Preservatives:	X	X	X	
Foaming agents:	-	-	-	-
Anti-caking agents:	-	X ³	-	

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Preservatives				
200	Sorbic Acid	1000 mg/kg singly or in combination as sorbic acid	0-25 mg/kg bw	
201	Sodium Sorbate		0-25 mg/kg bw	
202	Potassium Sorbate		0-25 mg/kg bw	
203	Calcium Sorbate		0-25 mg/kg bw	
234	Nisin	12.5 mg/kg	0-33000 units kg bw	
235	Pimaricin (Natamycin)	Not exceeding 2 mg/dm ² and not present in a depth of 5 mm	0-0.3 mg/kg bw	
280	Propionic acid	Limited to GMP	Not limited	
281	Sodium propionate		Not limited	
282	Calcium propionate		Not limited	
283	Potassium propionate		Not limited	
Acidity Regulators				
170i	Calcium Carbonate	Limited to GMP	Not limited	
261i	Potassium Acetate	Limited to GMP	Not specified	
261ii	Potassium Diacetate	Limited to GMP		
262i	Sodium Acetate	Limited to GMP	Not limited	
263	Calcium Acetate	Limited to GMP	Not limited	
325	Sodium Lactate	Limited to GMP	Not limited	
326	Potassium Lactate	Limited to GMP	Not limited	
327	Calcium lactate	Limited to GMP	Not limited	
350i	Sodium Hydrogen Malate	Limited to GMP	Not specified	
350ii	Sodium Malate	Limited to GMP	Not specified	
351i	Potassium Hydrogen Malate	Limited to GMP	Not specified	
351ii	Potassium Malate	Limited to GMP	Not specified	
352ii	Calcium Malate	Limited to GMP	Not specified	
500i	Sodium carbonate	Limited to GMP	Not limited	
500ii	Sodium Hydrogen carbonate	Limited to GMP	Not limited	
500iii	Sodium sesquicarbonate	Limited to GMP	Not limited	
501i	Potassium carbonate	Limited to GMP	Not limited	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
501ii	Potassium Hydrogen Carbonate	Limited to GMP	Not limited	
504(i)	Magnesium carbonate	Limited to GMP		
504(ii)	Magnesium Hydrogen Carbonate	Limited to GMP	Not specified	
575	Glucono-delta-lactone	Limited to GMP	Not specified	
577	Potassium Gluconate	Limited to GMP	Not specified	
578	Calcium Gluconate	Limited to GMP	Not specified	
Acids				
260	Acetic Acid	Limited to GMP	Not limited	
270	Lactic Acid	Limited to GMP	Not limited	
296	Malic Acid	Limited to GMP	Not specified	
330	Citric Acid	Limited to GMP	Not limited	
338	Orthophosphoric	2000 mg/kg as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
507	Hydrochloric Acid	Limited to GMP	Not limited	
574	Gluconic Acid	Limited to GMP	Not specified	
Stabilizers				
331i	Sodium Dihydrogen Citrate	Limited to GMP	Not limited	
332i	Potassium Dihydrogen Citrate	Limited to GMP	Not limited	
333	Calcium Citrates	Limited to GMP	Not limited	
339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii); 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v);	Phosphates	10000 mg/kg singly or in combination, expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
406	Agar	Limited to GMP	Not limited	
407	Carrageenan or its Na, K, NH ₄ , Ca and Mg salts (includes furcelleran)	Limited to GMP	Not specified	
410	Carob bean gum	Limited to GMP	Not specified	
412	Guar gum	Limited to GMP	Not specified	
413	Tragacanth gum	Limited to GMP	Not specified	
415	Xanthan gum	Limited to GMP	Not specified	
416	Karaya gum	Limited to GMP	Not specified	
417	Tara Gum	Limited to GMP	Not specified	
440	Pectins	Limited to GMP	Not specified	
466	Sodium carboxymethyl cellulose	Limited to GMP	Not specified	
Colours				
140	Chlorophyll	Limited to GMP	Not limited	
141i,ii	Chlorophylls, Copper Complexes	5 mg/kg	0-15 mg/kg bw	
171	Titanium Dioxide	Limited to GMP	Not limited	
Anticaking Agents				
460	Cellulose	Limited to GMP	Not specified	
460i	Microcrystalline Cellulose	Limited to GMP	Not specified	
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination as silicon dioxide	Not specified	
552	Calcium silicate		Not specified	
553i	Magnesium silicate		Not limited	
554	Sodium aluminosilicate		Not specified	
556	Calcium aluminium silicate		Not specified	
559	Aluminium silicate		Not specified	

PROPOSED DRAFT STANDARD FOR DAIRY FAT SPREADS (at Step 5/8 of the Procedure) - ALINORM 06/29/11, Appendix XXIII

4. FOOD ADDITIVES

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below the table may be used and only within the functions and limits specified.

Additive functional class:	Justified use in dairy fat spreads:	
	<70% milk fat content*	≥ 70% milk fat content
Acids	X	X
Acidity regulators	X	X
Anticaking agents	-	-
Antifoaming agents	X	X
Antioxidants	X	X
Bleaching agents	-	-
Bulking agents	-	-
Carbonating agents	-	-
Colours	X	X
Colour retention agents	-	-
Emulsifiers	X	-
Firming agents	-	-
Flavour enhancers	X	-
Foaming agents	-	-
Gelling agents	-	-
Humectants	-	-
Preservatives	X	X
Propellants	X	X
Raising agents	-	-
Sequestrants	-	-
Stabilizers	X	-
Thickeners	X	-

The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Colours				
100(i)	Curcumin	5 mg/kg	0-3 mg/kg bw	
160a(i)	Carotenes, beta- (Synthetic)	25 mg/kg	0-0.5 mg/kg bw	
160a(ii)	Carotene, beta-, Natural Extracts	Limited by GMP	Acceptable	
160b	Annatto, Bixin, Norbixin	20 mg/kg (calculated as total bixin or norbixin)	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
160e	Carotenal, beta-apo- (C30)	35 mg/kg	0-0.5 mg/kg bw	
160f	Carotenoic acid, methyl or ethylester, beta-apo-8'	35 mg/kg	0-0.5 mg/kg bw	
Emulsifiers				
432	Polyoxyethylene (20) sorbitan monolaurate	10000 mg/kg singly or in combination (Dairy fat spreads for baking purposes only)	0-25 mg/kg bw	
433	Polyoxyethylene (20) sorbitan monooleate		0-25 mg/kg bw	
434	Polyoxyethylene (20) sorbitan monopalmitate		0-25 mg/kg bw	
435	Polyoxyethylene (20) sorbitan		0-25 mg/kg bw	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
	monostearate			
436	Polyoxyethylene (20) sorbitan tristearate		0-25 mg/kg bw	
471	Mono and diglycerides of fatty acids	Limited by GMP	Not limited	
472(a)	Acetic and fatty acid esters of glycerol	Limited by GMP	Not limited	
472(b)	Lactic and fatty acid esters of glycerol	Limited by GMP	Not limited	
472(c)	Citric and fatty acid esters of glycerol	Limited by GMP	Not limited	
472(e)	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg	Not limited	
473	Sucrose esters of fatty acids	10000 mg/kg, Dairy fat spreads for baking purposes only.	0-30 mg/kg bw	
474	Sucroglycerides	10000 mg/kg, Dairy fat spreads for baking purposes only.	0-30 mg/kg bw	
475	Polyglycerol esters of fatty acids	5000 mg/kg	0-25 mg/kg bw	
476	Polyglycerol polyricinoleate	4000 mg/kg	0-7.5 mg/kg bw	
481(i)	Sodium stearoyl lactylate	10000 mg/kg singly or in combination	0-20 mg/kg bw	
482(i)	Calcium stearoyl lactylate		0-20 mg/kg bw	
491	Sorbitan monostearate	10000 mg/kg, Singly or in combination	0-25 mg/kg bw	
492	Sorbitan tristearate		0-25 mg/kg bw	
493	Sorbitan monolaurate		0-25 mg/kg bw	
494	Sorbitan monooleate		0-25 mg/kg bw	
495	Sorbitan monopalmitate		0-25 mg/kg bw	
Preservatives				
200	Sorbic acid	2000 mg/kg singly or in combination (as sorbic acid) for fat contents < 59% and 1000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%	0-25 mg/kg bw	
201	Sodium Sorbate		0-25 mg/kg bw	
202	Potassium sorbate		0-25 mg/kg bw	
203	Calcium sorbate		0-25 mg/kg bw	
Stabilizers/thickeners				
340 (i),(ii)(iii)	Potassium phosphates	2000 mg/kg singly or in combination with other phosphates, expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
341 (i),(ii),(iii)	Calcium orthophosphate			
450 (i)	Disodium diphosphate			
400	Alginate	Limited by GMP	Not specified	
401	Sodium alginate	Limited by GMP	Not specified	
402	Potassium alginate	Limited by GMP	Not specified	
403	Ammonium alginate	Limited by GMP	Not specified	
404	Calcium alginate	Limited by GMP	Not specified	
406	Agar	Limited by GMP	Not limited	
405	Propylene glycol alginate	3000 mg/kg	0-70 mg/kg bw	
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcellaran)	Limited by GMP	Not specified	
407a	Processed eucheama seaweed (PES)	Limited by GMP	Not specified	
410	Carob bean gum	Limited by GMP	Not specified	
412	Guar gum	Limited by GMP	Not specified	
413	Tragacanth gum	Limited by GMP	Not specified	
414	Gum arabic (Acacia gum)	Limited by GMP	Not specified	
415	Xanthan gum	Limited by GMP	Not specified	
418	Gellan gum	Limited by GMP	Not specified	
422	Glycerol	Limited by GMP	Not specified	
440	Pectins	Limited by GMP	Not specified	
460 (i)	Microcrystalline Cellulose	Limited by GMP	Not specified	
460 (ii)	Powdered Cellulose	Limited by GMP	Not specified	
461	Methyl cellulose	Limited by GMP	Not specified	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
463	Hydroxypropyl cellulose	Limited by GMP	Not specified	
464	Hydroxypropyl methyl cellulose	Limited by GMP	Not specified	
465	Methyl ethyl cellulose	Limited by GMP	Not specified	
466	Sodium carboxymethyl cellulose	Limited by GMP	Not specified	
500 (i)	Sodium carbonate	Limited by GMP	Not limited	
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP	Not limited	
500 (iii)	Sodium sesquicarbonate	Limited by GMP	Not limited	
1400	Dextrin, roasted starch white and yellow	Limited by GMP	Not specified	
1401	Acid-treated starch	Limited by GMP	Not specified	
1402	Alkaline-treated starch	Limited by GMP	Not specified	
1403	Bleached starch	Limited by GMP	Not specified	
1404	Oxidised starch	Limited by GMP	Not specified	
1405	Starches, enzyme treated	Limited by GMP	Not specified	
1410	Monostarch phosphate	Limited by GMP	Not specified	
1412	Distarch phosphate esterified with Sodium trimetaphosphate; esterified with phosphorous oxychloride	Limited by GMP	Not specified	
1413	Phosphated distarch phosphate	Limited by GMP	Not specified	
1414	Acetylated distarch phosphate	Limited by GMP	Not specified	
1420	Starch acetate esterified with acetic anhydride	Limited by GMP	Not specified	
1422	Acetylated distarch adipate	Limited by GMP	Not specified	
1440	Hydroxypropyl starch	Limited by GMP	Not specified	
1442	Hydroxypropyl distarch phosphate	Limited by GMP	Not specified	
Acidity regulators				
325	Sodium lactate	Limited by GMP	Not limited	
326	Potassium lactate	Limited by GMP	Not limited	
327	Calcium lactate	Limited by GMP	Not limited	
329	Magnesium lactate	Limited by GMP	Not limited	
331(i)	Sodium dihydrogen citrate	Limited by GMP	Not limited	
331(ii)	Disodium monohydrogen citrate	Limited by GMP	Not limited	
334	Tartaric acid (L(+))	5000 mg/kg singly or in combination	0-30 mg/kg bw	
335 (i)	Monosodium tartrate		0-30 mg/kg bw	
335 (ii)	Disodium tartrate		0-30 mg/kg bw	
336 (i),(ii)	Potassium tartrates		0-30 mg/kg bw	
337	Potassium sodium tartrate		0-30 mg/kg bw	
339 (i),(ii),(iii)	Sodium phosphates		2000 mg/kg singly or in combination with other phosphates, expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)
338	Orthophosphoric acid			
524	Sodium hydroxide	Limited by GMP	Not limited	
526	Calcium hydroxide	Limited by GMP	Not limited	
Antioxidants				
304	Ascorbyl palmitate	500 mg/kg	0-1.25 mg/kg bw	
305	Ascorbyl stearate			
306	Mixed tocopherols concentrate	500 mg/kg	0.2 mg/kg bw	
307	Tocopherol, alpha			
310	Propyl gallate	200 mg/kg	0-1.4 mg/kg bw	
320	Butylated hydroxyanisole (BHA)	200 mg/kg	0-0.5 mg/kg bw	
321	Butylated hydroxytoluene (BHT)	75 mg/kg	0-0.3 mg/kg bw	
	Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.			
Anti-foaming agents				
900 a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only	0-1.5 mg/kg bw	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Flavour enhancers				
627	Sodium 5'-Guanylate	Limited by GMP	Not specified	
628	Dipotassium 5'-Guanylate	Limited by GMP	Not specified	

FOOD ADDITIVES LISTING (CODEX STANDARD FOR FERMENTED MILKS) (ALINORM 06/29/11, Appendix XXV)

PART 1 - FERMENTED MILKS (PLAIN)

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Stabilizers and Thickeners				
331(iii)	Trisodium Citrate	Limited to GMP	Not limited	
334; 335(i,ii); 336(i,ii); 337	Tartrates	Limited to GMP	0-30 mg/kg bw	
339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii); 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v)	Phosphates	2,200 mg/kg used singly or in combination expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
401	Sodium Alginate	Limited to GMP	Not specified	
405	Propylene Glycol Alginate	Limited to GMP	0-70 mg/kg bw	
406	Agar	Limited to GMP	Not limited	
407	Carrageenan	Limited to GMP	Not specified	
407a	Processed Euchema Seaweed	Limited to GMP	Not specified	
410	Carob Bean Gum	Limited to GMP	Not specified	
412	Guar Gum	Limited to GMP	Not specified	
415	Xanthan Gum	Limited to GMP	Not specified	
416	Karaya Gum	Limited to GMP	Not specified	
417	Tara Gum	Limited to GMP	Not specified	
418	Gellan Gum	Limited to GMP	Not specified	
425	Konjac Flour	Limited to GMP	Not specified	
440	Pectins (Amidated and Non-Amidated)	Limited to GMP	Not specified	
466	Sodium Carboxymethyl Cellulose	Limited to GMP	Not specified	
1400	Dextrins, White and Yellow, Roasted Starch	Limited to GMP	Not specified	
1401	Acid Treated Starch	Limited to GMP	Not specified	
1402	Alkaline Treated Starch	Limited to GMP	Not specified	
1403	Bleached Starch	Limited to GMP	Not specified	
1404	Oxidized Starch	Limited to GMP	Not specified	
1405	Enzyme Treated Starch	Limited to GMP	Not specified	
1410	Monostarch Phosphate	Limited to GMP	Not specified	
1412	Distarch Phosphate	Limited to GMP	Not specified	
1413	Phosphated Distarch Phosphate	Limited to GMP	Not specified	
1414	Acetylated Distarch Phosphate	Limited to GMP	Not specified	
1420	Starch Acetate	Limited to GMP	Not specified	
1422	Acetylated Distarch Adipate	Limited to GMP	Not specified	
1440	Hydroxypropyl Starch	Limited to GMP	Not specified	
1442	Hydroxypropyl Distarch Phosphate	Limited to GMP	Not specified	
1450	Starch Sodium Octenyl Succinate	Limited to GMP	Not specified	

PART 2 - HEAT TREATED FERMENTED MILKS (PLAIN)

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
Acidity Regulators				
260	Acetic Acid, Glacial	Limited to GMP	Not limited	
270	Lactic Acid (L-)	Limited to GMP	Not limited	
296	Malic Acid (DL-)	Limited to GMP	Not specified	
326	Potassium Lactate	Limited to GMP	Not limited	
327	Calcium Lactate	Limited to GMP	Not limited	
330	Citric Acid	Limited to GMP	Not limited	
331i	Sodium Dihydrogen Citrate	Limited to GMP	Not limited	
331(iii)	Trisodium Citrate	Limited to GMP	Not limited	
332(i)	Potassium Dihydrogen Citrate	Limited to GMP	Not limited	
332(ii)	Tripotassium Citrate	Limited to GMP	Not limited	
355	Adipic Acid	1500 mg/kg, as adipic acid	0-5 mg/kg bw	
356	Sodium Adipate		0-5 mg/kg bw	
357	Potassium Adipate		0-5 mg/kg bw	
359	Ammonium Adipate		0-5 mg/kg bw	
500(i)	Sodium Carbonate	Limited to GMP	Not limited	
500(ii)	Sodium Hydrogen Carbonate	Limited to GMP	Not limited	
501(i)	Potassium Carbonate	Limited to GMP	Not limited	
504(i)	Magnesium Carbonate	Limited to GMP	Not limited	
504(ii)	Magnesium Hydrogen Carbonate	Limited to GMP	Not specified	
507	Hydrochloric Acid	Limited to GMP	Not limited	
524	Sodium Hydroxide	Limited to GMP	Not limited	
526	Calcium Hydroxide	Limited to GMP	Not limited	
527	Ammonium Hydroxide	Limited to GMP	Not limited	
528	Magnesium Hydroxide	Limited to GMP	Not limited	
529	Calcium Oxide	Limited to GMP	Not limited	
574	Gluconic Acid	Limited to GMP	Not specified	
575	Glucono delta-Lactone	Limited to GMP	Not specified	
Packing Gases				
290	Carbon Dioxide	Limited to GMP	Not specified	
941	Nitrogen	Limited to GMP	No ADI necessary	
Stabilizers and Thickeners				
170i	Calcium Carbonate	Limited to GMP	Not limited	
338;339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii) 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v)	Phosphates	2,200 mg/kg used singly or in combination expressed as P ₂ O ₅	MTDI 70 mg/kg bw (as P)	
400	Alginic Acid	Limited by GMP Singly or in combination.	Not specified	
401	Sodium Alginate		Not specified	
402	Potassium Alginate		Not specified	
403	Ammonium Alginate		Not specified	
404	Calcium Alginate		Not specified	
406	Agar	Limited to GMP	Not limited	
407	Carrageenan	Limited to GMP	Not specified	
407a	Processed Euchema Seaweed	Limited to GMP	Not specified	
410	Carob Bean Gum	Limited to GMP	Not specified	
412	Guar Gum	Limited to GMP	Not specified	
413	Tragacanth Gum	Limited to GMP	Not specified	
414	Gum Arabic	Limited to GMP	Not specified	
415	Xanthan Gum	Limited to GMP	Not specified	
416	Karaya Gum	Limited to GMP	Not specified	
417	Tara Gum	Limited to GMP	Not specified	
418	Gellan Gum	Limited to GMP	Not specified	
425	Konjac Flour	Limited to GMP	Not specified	
440	Pectins (Amidated and Non-Amidated)	Limited to GMP	Not specified	
461	Methyl Cellulose	Limited to GMP	Not specified	
463	Hydroxypropyl Cellulose	Limited to GMP	Not specified	

INS No.	Name of Additive	Maximum Level	ADI (mg/kg body weight)	Endorsement Status
464	Hydroxypropyl Methyl Cellulose	Limited to GMP	Not specified	
465	Methyl Ethyl Cellulose	Limited to GMP	Not specified	
466	Sodium Carboxymethyl Cellulose	Limited to GMP	Not specified	
470	Salts of Oleic Acid (Ca, K, Na)	Limited to GMP	Not specified	
471	Mono- and Di- glycerides	Limited to GMP	Not limited	
472a	Acetic and Fatty Acid Esters of Glycerol	Limited to GMP	Not limited	
472b	Lactic and Fatty Acid Esters of Glycerol	Limited to GMP	Not limited	
472c	Citric and Fatty Acid Esters of Glycerol	Limited to GMP	Not limited	
1200	Polydextrose	Limited to GMP	Not specified	
1400	Dextrins, White and Yellow, Roasted Starch	Limited to GMP	Not specified	
1401	Acid Treated Starch	Limited to GMP	Not specified	
1402	Alkaline Treated Starch	Limited to GMP	Not specified	
1403	Bleached Starch	Limited to GMP	Not specified	
1404	Oxidized Starch	Limited to GMP	Not specified	
1405	Enzyme Treated Starch	Limited to GMP	Not specified	
1410	Mono Starch Phosphate	Limited to GMP	Not specified	
1412	Distarch Phosphate	Limited to GMP	Not specified	
1413	Phosphated Distarch Phosphate	Limited to GMP	Not specified	
1414	Acetylated Distarch Phosphate	Limited to GMP	Not specified	
1420	Starch Acetate	Limited to GMP	Not specified	
1422	Acetylated Distarch Adipate	Limited to GMP	Not specified	
1440	Hydroxypropyl Starch	Limited to GMP	Not specified	
1442	Hydroxypropyl Distarch Phosphate	Limited to GMP	Not specified	
1450	Starch Sodium Octenyl Succinate	Limited to GMP	Not specified	

PROPOSED FOOD ADDITIVE PROVISION IN THE DRAFT STANDARD FOR INSTANT NOODLES FROM THE CODEX COMMITTEE ON CEREALS, PULSES AND LEGUMES (CCCPL)

1. The CCCPL has elaborated, by correspondence, the Draft Standard for Instant Noodles, especially, the provision of food additives including the list of food additives. The Appendix is the outcome of the consideration of the long period of discussion and consideration of the proposals submitted by members in response to the circular letters such as; CL 2004/41-CPL, 2005/7-CPL, CL 2005/29-CPL and CL 2006/6-CPL. An electronic working group was established and worked from November 2005 to March 2006 in order to facilitate considerations.

2. The proposed food additives from member countries were incorporated in the list except for the cases where technological functions were not clearly specified in the original proposals. It should be also noted that “Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989, Rev. 6-2001, amd.2005)”, Appendix I of the CX/FAC 06/38/8 (table one) were also referred to in considering the appropriate technological functions or maximum levels.

3. There has been several controversial issues in the discussion and the solutions to these issues can be summarised as follows. These solutions are derived within the available information provided by members.

(a) Antioxidants (BHA, BHT, TBHQ and Propyl gallate)

Some members (Indonesia, Korea, Thailand) requested to retain these additives in the list while claiming that these were “carry over” from the oils used for the purpose of frying noodles. On the other hand, the proposed ML for these additives, which were never objected by any comment, were recognized to be high enough (200mg/kg) to perform an expected functions (antioxidant). From these circumstances, these additives are determined to be retained in the list with the understanding that these additives are present in a final product in a significant amount to perform an expected function.

(b) Adipates

Adipates, originally proposed as acidity regulator, were finally removed from the list as the member countries which proposed these additives in the initial stage finally proposed to delete them.

(c) Sulphites

Sulphites were originally proposed as preservative. However, a question was raised as to the use of these additives as preservative. At the very final stage, in response to CL 2006/6, there was a submission explaining how sulphites were used in manufacturing process of a certain type of instant noodle (from Thailand). According to it, these additives are used as bleaching agent in the final product to prevent browning of the colour in the noodles, especially those made from rice. These additives were, therefore, shifted to “flour treatment”(This function is provided to sulphites in Appendix I of the CX/FAC 06/38/8).

(d) Food additives for seasoning

It was agreed that the Committee would focus on the food additives for noodle portion only, in order to facilitate the rapid adoption of the standard itself. However, this would not prevent a future work to consider appropriate food additives for seasonings in the standard.

Appendix

**Proposed Food Additive Provision for the Draft Standard for Instant Noodles
(Step 5/8)**

4. Food Additives

The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the General Standard for Food Additives (GSFA), CODEX STAN 192-1995. However, until the food additive provisions for the food category 06.4.3 “Pre-cooked pastas and noodles and like products” in the GSFA is finalised, the following listed food additives will apply⁵.

INS No.	Food Additive	Maximum Level	ADI (mg/kg body weight)	Notes
Acidity Regulator				
327	Calcium lactate	GMP	Not Specified	
331(iii)	Trisodium citrate	GMP	Not Specified	
334	Tartaric acid (L(+)-)	7500mg/kg	0-30 mg/kg bw	
262(i)	Sodium acetate	GMP	Not Specified	
350(ii)	Sodium malate	GMP	Not Specified	
365	Sodium fumarates	GMP	Not Specified	
501(i)	Potassium carbonate	GMP	Not Specified	
330	Citric acid	GMP	Not Specified	
296	Malic acid (DL-)	GMP	Not Specified	
260	Acetic acid, glacial	GMP	Not Specified	
270	Lactic acid	GMP	Not Specified	
500(i)	Sodium carbonate	GMP	Not Specified	
500(ii)	Sodium hydrogen carbonate	GMP	Not Specified	
516	Calcium sulphate	GMP	Not Specified	
529	Calcium oxide	GMP	Not Specified	
Antioxidant				
300	Ascorbic acid (L-)	GMP	Not Specified	
304	Ascorbyl palmitate	500 mg/kg singly or in combination	0-1.25 mg/kg bw	
305	Ascorbyl stearate			
306	Mixed tocopherols concentrate	200 mg/kg singly or in combination	0-2 mg/kg bw	
307	Alpha-tocopherol		0.15-2 mg/kg bw	
310	Propyl gallate		1.40 mg/kg bw	
319	Tertiary butylhydroquinone (TBHQ)	200 mg/kg singly or in combination expressed as a fat or oil basis	0-0.7 mg/kg bw	
320	Butylated hydroxyanisole (BHA)		0-0.50 mg/kg bw	
321	Butylated hydroxytoluene (BHT)		0-0.3 mg/kg bw	
Colour				
110	Sunset yellow FCF	300 mg/kg	0-2.5 mg/kg bw	
102	Tartrazine	300 mg/kg	0-7.5 mg/kg bw	
123	Amaranth	100 mg/kg	0-0.5 mg/kg bw	
143	Fast green FCF	290 mg/kg	0-25 mg/kg bw	
150b	Caramel II-caustic sulphite process	50000 mg/kg	0-160 mg/kg bw	
150c	Caramel III-ammonia process	50000 mg/kg	0-200 mg/kg bw 0-150mg/kg bw on a solids basis	
150d	Caramel IV-ammonia sulphite process	50000 mg/kg	0-200 mg/kg bw 0-150mg/kg bw on a solids basis	

⁵ This sentence and the food additive list which follows will be removed from the standard once the GSFA on the food category 06.4.3. “Pre-cooked pastas and noodles and like products” is completed.

INS No.	Food Additive	Maximum Level	ADI (mg/kg body weight)	Notes
160b	Annatto extracts	100 mg/kg	Annatto B: 0-7.0 mg/kg bw Annatto C: 0-0.4 mg/kg bw Annatto E: 0-4.0 mg/kg bw Annatto F: 0-0.4 mg/kg bw	
160a(i)	Beta carotene(synthetic)	1200 mg/kg	0-5 mg/kg bw	
160e	Beta-apo-carotenal	200 mg/kg	0-5 mg/kg bw	
160f	Beta-apo-8' carotenic acid, methyl or ethyl ester	1000 mg/kg	0-5 mg/kg bw	
160a(ii)	Carotenes,Natural extracts	1000 mg/kg	ACCEPTABLE	
100(i)	Curcumin	500 mg/kg	0-3 mg/kg bw	
101(i)	Riboflavin	200 mg/kg singly or in combination as riboflavin	0-0.5 mg/kg bw	
101(ii)	Riboflavin 5'-phosphate, sodium			
120	Carmines	100 mg/kg	0-5 mg/kg bw	
141(i)	Chlorophyll copper complex	100 mg/kg	0-15 mg/kg bw	
141(ii)	Chlorophyllin copper complex, sodium and potassium Salts	100 mg/kg	0-15 mg/kg bw	
150a	Caramel I-plain	GMP	Not Specified	
162	Beet red	GMP	Not Specified	
Flavour Enhancer				
620	Glutamic acid (L(+)-)	GMP	Not Specified	
621	Monosodium glutamate, L-	GMP	Not Specified	
631	Disodium 5'-inosinate,	GMP	Not Specified	
627	Disodium 5'-guanylate	GMP	Not Specified	
635	Disodium 5'-ribonucleotides	GMP	Not Specified	
Stabilizer				
170(i)	Calcium carbonate	GMP	Not Specified	
406	Agar	GMP	Not Specified	
459	Beta-cyclodextrin	1000 mg/kg	0-5 mg/kg bw	
Thickener				
400	Alginic acid	GMP	Not Specified	
401	Sodium Alginate	GMP	Not Specified	
410	Carob Bean Gum	GMP	Not Specified	
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	GMP	Not Specified	
412	Guar gum	GMP	Not Specified	
414	Gum Arabic (acacia gum)	GMP	Not Specified	
415	Xanthan gum	GMP	Not Specified	
416	Karaya Gum	GMP	Not Specified	
417	Tara Gum	GMP	Not Specified	
418	Gellan Gum	GMP	Not Specified	
424	Curdlan	GMP	Not Specified	
440	Pectins	GMP	Not Specified	
466	Sodium carboxymethyl cellulose	GMP	Not Specified	
508	Potassium chloride	GMP	Not Specified	
1401	Acid treated starch	GMP	Not Specified	
1402	Alkaline treated starch	GMP	Not Specified	
1403	Bleached starch	GMP	Not Specified	
1404	Oxidized Starch	GMP	Not Specified	
1405	Starches, enzyme-treated	GMP	Not Specified	
1410	Monostarch phosphate	GMP	Not Specified	

INS No.	Food Additive	Maximum Level	ADI (mg/kg body weight)	Notes
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride	GMP	Not Specified	
1413	Phosphated distarch phosphate	GMP	Not Specified	
1414	Acetylated distarch phosphate	GMP	Not Specified	
1420	Starch acetate esterified with acetic anhydride	GMP	Not Specified	
1422	Acetylated distarch adipate	GMP	Not Specified	
1440	Hydroxypropyl starch	GMP	Not Specified	
1442	Hydroxypropyl distarch phosphate	GMP	Not Specified	
1450	Starch sodium octenyl succinate	GMP	Not Specified	
1451	Acetylated oxidized starch	GMP	Not Specified	
Humectant				
325	Sodium lactate	GMP		
339(i)	Monosodium orthophosphate	2000 mg/kg singly or in combination as P	MTDI 70 mg/kg bw (Group MTDI for phosphorus from all sources, expressed as P)	
339(ii)	Disodium orthophosphate			
339(iii)	Trisodium orthophosphate			
340(i)	Monopotassium orthophosphate			
340(ii)	Dipotassium orthophosphate			
340(iii)	Tripotassium orthophosphate			
341(iii)	Tricalcium orthophosphate			
450(i)	Disodium diphosphate			
450(iii)	Tetrasodium diphosphate			
450(v)	Tetrapotassium diphosphate			
450(vi)	Dicalcium diphosphate			
451(i)	Pentasodium triphosphate			
452(i)	Sodium polyphosphate			
452(ii)	Potassium polyphosphate			
452(iv)	Calcium polyphosphates			
452(v)	Ammonium polyphosphates			
1520	Propylene glycol	10000 mg/kg	0-25 mg/kg bw	
420	Sorbitol and sorbitol syrup	GMP	Not Specified	
Emulsifier				
322	Lecthin	GMP	Not Specified	
471	Mono and di-glycerides of fatty acids	GMP	Not Specified	
405	Propylene glycol alginate	5000 mg/kg	0-70 mg/kg bw	
473	Sucrose esters of fatty acids	2000 mg/kg	0-30 mg/kg bw	
475	Polyglycerol esters of fatty acids	2000 mg/kg	0-25 mg/kg bw	
476	Polyglycerol esters of interesterified ricinoleic acids	500 mg/kg	0-7.5 mg/kg bw	
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg	0-50 mg/kg bw	
477	Propylene glycol esters of fatty acids	5000 mg/kg (dry basis)	0-25 mg/kg bw	
481(i)	Sodium stearyl lactylate	5000 mg/kg	0-20 mg/kg bw	
482(i)	Calcium stearyl lactylate	5000 mg/kg	0-20 mg/kg bw	
430	Polyoxyethylene (8)stearate	5000 mg/kg (dry basis) singly or in combination	0-25 mg/kg bw	
431	Polyoxyethylene (40)stearate			

INS No.	Food Additive	Maximum Level	ADI (mg/kg body weight)	Notes
432	Polyoxyethylene (20)sorbitan monolaurate	5000 mg/kg singly or in combination as total polyoxyethylene(20) sorbitan esters	0-25 mg/kg bw as total polyoxyethylene (20) sorbitan esters	
433	Polyoxyethylene (20)sorbitan monooleate			
434	Polyoxyethylene (20)sorbitan monopalmitate			
435	Polyoxyethylene (20)sorbitan monostearate			
436	Polyoxyethylene (20)sorbitan tristearate			
491	Sorbitan monostearate	5000 mg/kg (dry basis) singly or in combination	0-25 mg/kg bw as the sum of the sorbitan esters of lauric, oleic, palmitic and stearic acid	
492	Sorbitan tristearate			
493	Sorbitan monolaurate			
495	Sorbitan monopalmitate			
Flour Treatment Agent				
220	Sulphur dioxide	20 mg/kg singly or in combination as Sulphur dioxide	0-0.7 mg/kg bw expressed as sulfur dioxide	
221	Sodium sulphite			
222	Sodium hydrogen sulphite			
223	Sodium metabisulphite			
224	Potassium metabisulphite			
225	Potassium sulphite			
227	Calcium hydrogen sulphite			
228	Potassium bisulphite			
539	Sodium thiosulphate			
Preservative				
200	Sorbic acid	2000 mg/kg singly or in combination as Sorbic acid	0-25 mg/kg bw as sum of sorbic acid and calcium, potassium and sodium sorbates (expressed as sorbic acid)	
201	Sodium sorbate			
202	Potassium sorbate			
203	Calcium sorbate			
Anticaking agent				
900a	Polydimethylsiloxane	50 mg/kg	0-1.5 mg/kg bw	
Sweetener				
950	Acesulfame potassium	1000 mg/kg	0-15 mg/kg bw	
956	Alitame	200 mg/kg	0-1mg/kg bw	
962	Aspartame-acesulfame salt	450 mg/kg	Aspartame ADI: 0-40mg/kg bw Acesulfame ADI; 0-15mg/kg bw	
965	Maltitol and maltitol Syrop	GMP	Not Specified	
967	Xilitol	GMP	Not Specified	