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FOOD AND AGRICULTURE  
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Agenda Item 6 (a)

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

### Thirty-eighth Session

The Hague, the Netherlands, 24 – 28 April 2006

### REPORT OF THE WORKING GROUP ON THE GENERAL PRINCIPLES OF THE GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)

(prepared by China with the assistance of Australia, Morocco, New Zealand, Norway, Sweden,  
ELC, IFU and IDF)

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments on the following subject matter are invited to do so **no later than 28 February 2006** as follows: Netherlands Codex Contact Point, Ministry of Agriculture, Nature and Food Quality, P.O. Box 20401, 2500 E.K., The Hague, The Netherlands (Telefax: +31.70.378.6141; E-mail: [info@codexalimentarius.nl](mailto:info@codexalimentarius.nl) - *preferably*), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00100 Rome, Italy (Telefax: +39.06.5705.4593; E-mail: [Codex@fao.org](mailto:Codex@fao.org) - *preferably*).

### IN THREE PARTS:

- **Part I:** Proposed Procedure for Consideration of the Entry and Review of Food Additives in the GSFA;
- **Part II:** Analysis of the Relationship Between the Food Additive Provisions of the GSFA, and those of the Commodity Standards, including Options for Moving Commodity Standard Food Additive Provisions into the GSFA;
- **Part III:** Proposed Revisions to the Codex Procedural Manual.

### BACKGROUND

1. The 37<sup>th</sup> session of the Codex Committee on Food Additives and Contaminants (CCFAC) considered how to continue its work on the GSFA Preamble and agreed to establish an electronic Working Group led by China<sup>1</sup> with the following terms of reference:<sup>2</sup>

- a) To improve the management of the work on the GSFA, taking into consideration the following criteria:
  - i) The GSFA needs to be consistent with other standards adopted by the Codex Alimentarius Commission;
  - ii) The entries to the GSFA should be developed in a transparent manner;
  - iii) The GSFA needs to be developed in a fair and consistent way; and,

<sup>1</sup> With the assistance of Australia, Brazil, Canada, European Commission, France, India, Japan, Korea, Morocco, New Zealand, Nigeria, Norway, Sweden, Switzerland, Thailand, United States, ELC, ICGMA, IDF and IFU.

<sup>2</sup> ALINORM 05/28/12 para. 62.

- iv) Changes to the working principles should result in acceleration rather than leading to further delay.
- b) To develop an accompanying text to the Proposed Procedure for Consideration of the Entry and Review of Food Additives in the GSFA.
- c) To analyse the relationship between the provisions of the GSFA and those of commodity standards, to identify and propose options to move commodity standard food additive provisions into the GSFA (with the aim to have food additive provisions in a single place).
- d) To propose corresponding revisions in the Codex Procedural Manual.

2. This report is composed of three parts. Part I contains the text and a diagram describing a proposed procedure for consideration of the entry and review of food additives into the GSFA. Part II contains an analysis of the relationship between the provisions of the GSFA and those of the commodity standards, and a proposal for moving commodity standard food additive provisions to the GSFA. Part III provides proposed revisions to the Codex Procedural Manual that would eliminate inconsistencies between the Procedural Manual and the Preamble of the GSFA. There are recommendations for consideration by the 38<sup>th</sup> CCFAC at the end of each section.

### **PART I: PROPOSED DRAFT PROCEDURE FOR CONSIDERATION OF THE ENTRY AND REVIEW OF FOOD ADDITIVE PROVISIONS IN THE GSFA**

3. The 37<sup>th</sup> session of CCFAC considered a revised version of the "Diagram of currently used procedure for additives proposed for entry into the GSFA," decided to append this revised version to the proposed draft revision of the Preamble<sup>3</sup>, and to develop accompanying text. The electronic Working Group, taking into account the importance of correlating the process for consideration of new food additive provisions with the Codex uniform step procedure for the elaboration of standards, further revised the diagram as proposed in this discussion paper.

4. Appendix I contains a revised diagram and accompanying text that provides additional guidance for requesting the entry or revision of food additive provisions in the GSFA. This guidance provides information on the initiation of work, use of food additives in standardized and non-standardized foods, justification for the use of food additives, and the elaboration of food additive provisions.

#### **Part I Recommendations:**

5. The electronic Working Group recommends that the 38<sup>th</sup> CCFAC further consider the diagram and the accompanying text in Appendix I, with a view towards recommending it to the Commission for adoption. In particular, the proposed options for the role of the Codex commodity committees in appraising the technological need for the use of an additive in standardized foods should be further considered by CCFAC.

### **PART II: ANALYSIS OF THE RELATIONSHIP BETWEEN THE FOOD ADDITIVE PROVISIONS OF THE GSFA AND THOSE OF THE COMMODITY STANDARDS, INCLUDING OPTIONS FOR MOVING COMMODITY STANDARD FOOD ADDITIVE PROVISIONS TO THE GSFA**

#### **Purpose**

6. The purpose of this section is threefold:
- a) To analyze the relationship between the food additive provisions in the GSFA and those in Codex commodity standards;
  - b) To propose options for incorporating the food additive provisions currently in the Codex commodity standards into the GSFA; and
  - c) To ensure that the options chosen are developed in a transparent manner that is fair and consistent with the approaches and procedures used to develop the GSFA. In addition, the options chosen should limit any changes to the working principles used to develop the GSFA in order to accelerate rather than delay further elaboration of the GSFA.

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<sup>3</sup> ALINORM 05/28/12, Appendix VII.

## Introduction

7. In addition to the Purpose and Introduction, Part II of this document contains six sections with the following headings:

- a) Principles used to develop the GSFA and commodity standards;
- b) Impacts of aligning the food additive provisions of the commodity standards with those of the GSFA, and their causes (See also Appendix II);
- c) Criteria for assessing potential approaches to aligning the food additive provisions of the commodity standards with the GSFA;
- d) Proposals for moving commodity standard food additive provisions into the GSFA;
- e) Summary and discussion of the practicalities of each proposal; and,
- f) Part II Recommendations

8. Further specific work was done to:

- a) Identify GSFA food categories that contain commodity standards with food additive provisions (Appendix III); and
- b) Identify actions to implement the recommended proposal to move food additive provisions from the commodity standards to the GSFA (Appendix IV).

9. The Codex standard-elaboration procedure provides for multiple committees (CCFAC and commodity) to elaborate additive provisions in Codex standards. CCFAC is responsible for ensuring that food additive provisions in all Codex standards are protective of consumer health and, for non-standardized foods, also ensuring that the use of an additive is technologically justified. Codex commodity committees are responsible for ensuring that the use of an additive is technologically justified in the standards they develop. Because of these different roles, there are inherent differences in the criteria that form the basis of many Codex decisions relating to food additive provisions in Codex commodity standards.

10. From its onset, the GSFA was intended to be the solution for systematically addressing the safe use of food additives in both standardized and non-standardized foods by serving as the single reference document for food additive provisions in the Codex system. As a result of the development of the GSFA, the roles of the CCFAC and commodity committees in the elaboration of food additive provisions in Codex standards need to be clarified and the standard-elaboration procedure described in the Procedural Manual revised to clearly reflect the relationship between the GSFA and Codex commodity standards.

11. The broad scope and inclusive nature of the GSFA is a direct result of the CCFAC's mandate from the Commission and the principles used in the development of the GSFA. These principles derive directly from the Commission's shift in emphasis from elaborating commodity or "recipe" standards that emphasize compositional criteria to more general standards that emphasize safety criteria. Because of the more general nature of the GSFA's food categories, compared to the specific additive provisions in the commodity standards, and other factors (e.g., inclusion of standardized and non-standardized foods in a single food category, grouping food additives covered under a JECFA numerical "group ADI," reliance on principles of GMP to limit food additive usage), the food additive provisions in the GSFA appear less restrictive than those in the commodity standards. As part of its shift in focus, Codex has charged the commodity committees to review their standards and revise, consolidate or revoke them to reflect this new emphasis on standards that are not overly prescriptive or unnecessarily stringent.<sup>4</sup>

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<sup>4</sup> For example, see ALINORM 97/37 para 171; ALINORM 01/41 para. 42.

**PRINCIPLES USED TO DEVELOP THE GSFA AND THE COMMODITY STANDARDS****Principles Used to Develop the GSFA**

12. The primary impetus for the initiation of work on a general standard for food additives was recognition by Codex that the development of a single food additive standard was the only pragmatic way to systematically address the safe use of food additives in both non-standardized and standardized foods. A second impetus was the recognition of the diversity in the food additive provisions among commodity standards, even among closely related commodity standards developed by the same committee. As a result, much of the initial work on the GSFA focused on systematically collecting and consolidating food additive use information from Codex commodity standards and from Codex members based on consistent principles. The diversity of food additive usage world-wide and among related Codex commodity standards accounts for the draft and adopted provisions in the GSFA most often providing for a wider variety of food additives in a given food category than those provided for in a particular Codex commodity standard.

13. The following summarizes the principles used in the development of the GSFA.

- a) The hierarchical food category system is intended to encompass all foods as sold to the consumer, including processed and unprocessed foods, and standardized and non-standardized foods.
- b) The food category system is not intended for labeling purposes.
- c) The scopes of most food categories are intended to be broader than individual commodity standards and to include non-standardized foods.
- d) Only food additives assigned a full Acceptable Daily Intake (ADI) or that have been subjected to an equivalent safety evaluation by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) are eligible for inclusion in the GSFA.
- e) Only food additives assigned an International Numbering System (INS) number are eligible for inclusion in the GSFA.
- f) Provisions for food additives assigned a numerical group ADI by JECFA (e.g., phosphates, sulfites) are grouped in the GSFA to ensure that the combined uses of the grouped food additives do not exceed the group ADI.
- g) Only food additive technical effects contained in the Codex Standard for Class Names and the International Numbering System for Food Additives (CAC/GL 36 - 2001) or assigned by JECFA are associated with the food additive provisions in the GSFA, subject to the completion of the harmonization of technical effect terms currently under discussion in CCFAC.
- h) When evaluating the technological need for food additives in a particular food category, the focus is primarily placed on the food additive functional class rather than on individual food additives.
- i) Explicit application of good manufacturing practice (GMP) criteria to all food additive acceptable maximum use levels in the GSFA to further limit the actual level of use to the minimum amount necessary to achieve an intended technical effect.
- j) Explicit application of technological justification criteria to all food additive acceptable maximum use levels in the GSFA to further limit the actual level of use to one that is technologically necessary.
- k) Food additives that JECFA has evaluated and given an ADI "Not Specified" or "Not Limited," rather than specifying a numerical ADI, may be used in foods generally under GMP, with some exceptions (see GSFA Table 3).
- l) Food additives assigned a numeric ADI should be assigned numeric acceptable maximum use levels, however, certain exceptions may apply.
- m) As a starting point for discussion, the maximum reported use level in the broadest food category is considered for all food additive provisions in the GSFA.

14. For a more complete description of the principles for simplifying the draft provisions in the GSFA please see CX/FAC 97/7.

### **Principles Used to Develop the Food Additive Sections of Codex Commodity Standards**

15. According to the current Procedural Manual, the format of all Codex commodity standards should include a section on food additives. The Procedural Manual instructs commodity committees to prepare a list of food additives with maximum use levels to be endorsed by the CCFAC at Step 6 for inclusion in the commodity standard.<sup>5</sup>

16. Since 1963, Codex has adopted over 200 commodity standards. Not surprisingly, over this time considerable diversity has arisen in the content and format of the food additive sections among these standards. Several committees have developed or are developing standards that reference the GSFA in their food additive sections (e.g., CCMMP - Fermented Milks, and CCPFV - Certain Canned Citrus Fruits) and others have consulted with the CCFAC to align their standards with individual GSFA's food categories (e.g., General Standard for Fruit Juices and Fruit Nectar, Fermented Milks, and Sugars). In most instances, commodity committees refer lists of food additive provisions to the CCFAC for endorsement, consistent with the procedure in the Codex Procedural Manual. This diversity in approaches, sometimes by the same committee, contributes to diversity among the food additive sections of Codex commodity standards. Thus, the 37<sup>th</sup> CCFAC agreed to discuss proposals to revise the Procedural Manual to ensure a consistent and transparent approach that provides clear guidance to commodity committees for elaborating the food additive sections of their standards in the future. See Part III of this document.

### **IMPACTS OF ALIGNING THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARDS WITH THOSE OF THE GSFA, AND THEIR CAUSES**

17. The Codex commodity committees used the principles described above to develop food additive provisions for standardized foods. The use of these principles was similar, but not identical, among the various commodity committees. In addition, these principles differed somewhat from those used to establish the food additive provisions in the GSFA. Consequently, any options for incorporating the food additive provisions currently in the commodity standards into the GSFA will impact the way additives may be used in the various standardized foods. When considering options for incorporating the commodity standard food additive provisions into the GSFA, the electronic working group considered the following potential impacts.

18. Impact 1: The number of additives available to be used in the standardized food could change.

- a) As the GSFA includes only additives evaluated by JECFA, some provisions in certain commodity standards may need to be revoked.
- b) When the GSFA food category is broader than the commodity standard, and contains food additive provisions not found in the commodity standard, those provisions could become applicable to the standardized food.
- c) When additives in a commodity standard represent subsets of grouped additives in the GSFA, additional additive provisions could become applicable to the standardized food.
- d) Unless the relevant food category is excluded from the general provisions of Table 3 (i.e., listed in the Annex to Table 3), all of the provisions in Table 3 would apply to the standardized food.

19. Impact 2: The maximum use levels could change.

- a) The maximum use level applicable to a standardized food would increase to reflect the highest use level among a group of commodity standards that fall within a single GSFA food category, or as a result of a higher maximum use level already present for that additive in the GSFA.
- b) A higher maximum use level for an additive in the GSFA would not necessarily impact its actual use level in a standardized food. Adherence to GMP always ensures that additives are used in the minimum amount required to accomplish the intended technical effect. However, the use of some food additives in some standardized food could increase.
- c) Additives with a numeric JECFA group ADI that are not grouped in a commodity standard, but are grouped in the GSFA, could be given a group maximum use level.

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<sup>5</sup> Codex Procedural Manual, 14<sup>th</sup> ed. pp. 88-95.

20. Impact 3: The number of functional effects for a given additive could change.
- a) When the GSFA food category contains food additive provisions with functional effects not identified for that additive in the commodity standard, those functional effects would be associated with the standardized food.
21. The principles used in the elaboration of the GSFA, and listed in paragraph 13, may contribute to inconsistencies between the provisions in the GSFA and those in the Codex commodity standards. A complete description of the inconsistencies associated with these principles is provided in Appendix II.

#### **CRITERIA FOR ASSESSING POTENTIAL APPROACHES TO ALIGNING THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARDS WITH THE GSFA**

22. To ensure that the option chosen for incorporating the commodity standard food additive provisions into the GSFA is developed in a transparent manner that is fair and consistent with the approaches and procedures used to develop the GSFA, criteria were identified for evaluating possible options. These criteria should be useful in assessing which, if any, changes to the working principles will accelerate or further delay the elaboration of the GSFA. The following criteria were developed to evaluate options for integrating the food additive provisions in commodity standards into the GSFA.

##### **Minimize changes/effects on GSFA food category system**

23. A viable option should minimize revisions to the GSFA's food category system. Revisions to the food category system will have significant consequential effects on food additive provisions that have already been adopted into the GSFA. Substantial revisions to the food category system will significantly delay future progress on the GSFA. Any option that includes revisions to the food category system would be subject to Codex's criteria for the establishment of work priorities. Options that require substantial revisions to the food category system by specifically listing all commodity standards as subcategories under an individual food category are not considered by the electronic Working Group because of the significant detrimental consequences for further progress on the GSFA.

##### **Minimize the complexity of the GSFA**

24. The agreed approach should make the GSFA less complex and facilitate its use. For example, the use of internal cross-references in the GSFA, such as additional notes, should be minimized. There are currently 130 notes or comments used in Tables 1 and 2 of the GSFA. These notes can be easily overlooked by users of the GSFA, which can lead to misinterpretation of the GSFA. There are currently over 200 Codex commodity standards. The increased use of notes in the GSFA Tables to specify conditions of use consistent with specific commodity standards would make the GSFA overly complex, confusing, and impractical and is, therefore, not a pragmatic approach to simplifying and clarifying the GSFA.

##### **Constraints of a paper-based and an electronic database version of the GSFA**

25. The agreed approach should be simple enough so that the paper version of the standard can be easily produced from the relational database. The paper version should be user friendly and not be overly complex with numerous cross-references. The agreed approach should also minimize the impact on the structure and content of the electronic database, and ensure that regular updates to the database are simple and straightforward. The limitations that the electronic and paper formats impose must not be overlooked as Codex moves pragmatically towards achieving its goal of a single Codex reference document incorporating all food additive provisions.

##### **Consistency across all Codex commodity standards**

26. The approach chosen must be applicable to all Codex commodity standards, whether they are adopted, under revision or being elaborated. In addition, the approach must be consistent across standards that are within the terms of reference of an active commodity committee or one that has been adjourned *sine die* or abolished.

**Consistency with the recommendation from the CAC to simplify commodity standards**

27. The agreed approach for integrating the food additive provisions of the Codex commodity standards into the GSFA should serve as the basis for any guidance or recommendations that the Commission provides to commodity committees for the future elaboration of commodity standards. The approach should also be consistent with the mandate from the Commission to simplify the scope of commodity standards to essential quality criteria and not be overly prescriptive.

**Minimize effects on existing Codex commodity standards and workload of commodity committees**

28. In moving towards the goal of a single reference for food additive provisions in Codex, the CCFAC should strive for a transparent and consistent approach that minimizes effects on adopted Codex commodity standards and current and future standard-setting activities of Codex commodity committees and the CCFAC.

**Consistency with format/structure of the GSFA (food additive functional effects, grouped food additives etc.)**

29. The approach chosen must be consistent with the format and structure of the GSFA to ensure consistency across all Codex standards. Thus the following principles used to develop the GSFA should be considered:

- a) Only food additives assigned an INS number and a full ADI or given an equivalent safety evaluation by JECFA are eligible for inclusion in a Codex standard;
- b) Provisions for food additives that have been assigned numerical group ADIs are combined;
- c) All functional effect classes associated with the individual or grouped food additives will be listed in Table 1 of the GSFA; and
- d) When evaluating the technological need for food additives in a particular food category, the primary focus will be on the food additive functional class and not on individual food additives unless a particular food additive within a functional class is needed for a specific standardized food.

**Pragmatic approach for updating and revising in light of changes in ADI status**

30. The agreed approach should be amenable to a pragmatic mechanism for updating food additive provisions as a result of changes in the status of the JECFA ADI for a food additive.

**Accelerate progress on the GSFA**

31. The agreed approach should further accelerate progress on the elaboration of the GSFA. All options should be carefully examined in terms of how much work is required for implementation.

**PROPOSALS FOR MOVING COMMODITY STANDARD FOOD ADDITIVE PROVISIONS INTO THE GSFA**

32. The electronic Working Group considered various options for incorporating the food additive provisions listed in the Codex commodity standards into the GSFA. In developing these options, the electronic Working Group recognized two distinct relationships between the GSFA food categories and the commodity standards. First, certain food categories correspond exactly in scope to a single food standard and contain no non-standardized foods. Second, other food categories span several commodity standards and may, or may not, contain non-standardized foods. In developing options for incorporating the food additive provisions of the commodity standards into the GSFA, separate options were considered for each of these two cases. This document presents only the preferred proposal for each of these two relationships from among the options considered by the electronic Working Group.

**Proposal for GSFA Food Categories with a One-To-One Correspondence to a Single Codex Commodity Standard**

33. The electronic Working Group observed that the scopes of the GSFA food categories listed in Table I correspond one-to-one with the scope of a single Codex commodity standard, there being no non-standardized foods within the scopes of these food categories. Thus the electronic Working Group preferred the following option for these food additive provisions.

<b>Table I</b>			
<b>GSFA Food Categories with a one-to-one correspondence to a Commodity Standard.</b>			
<b>Food Category No.</b>	<b>Food Category Title</b>	<b>Codex Standard No.</b>	<b>Codex Standard Title</b>
01.6.3	Whey cheese	A-07-1999	Whey Cheese
01.8.2	Dried whey and whey products, excluding whey cheeses	A-15-1995	Whey Powders
02.1.1	Butter oil, anhydrous milkfat, ghee	A-02-1973	Milkfat Products
02.2.1.1	Butter and concentrated butter	A-01-1971	Butter
02.2.1.2	Margarine and similar products	032-1981	Margarine
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	212-1999	Sugar
11.1.2	Powdered sugar, powdered dextrose		
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar		
11.1.4	Lactose		
11.1.5	Plantation or mill white sugar		
11.5	Honey	012-1981	Honey
12.1.1	Salt	150-1985	Food Grade Salt
13.1.1	Infant formulae	072-1981	Infant Formula
13.1.2	Follow-up formula	156-1987	Follow-up Formula
14.1.1.1	Natural mineral waters and source waters	108-1981	Natural Mineral Waters
14.1.1.2	Table waters and soda waters	227-2001	Bottled/Packaged Drinking Waters (Other Than Natural Mineral Waters)
14.1.2.1	Fruit juice	247-2005	General Standard for Fruit Juices and Fruit Nectars
14.1.2.3	Concentrates for fruit juice		
14.1.3.1	Fruit nectar		
14.1.3.3	Concentrates for fruit nectar		

### **Proposal**

34. Revisions to the GSFA: Revise the food additive provisions in the respective GSFA food categories by adopting the food additive provisions from the commodity standards based on the following principles:

- a) Only food additives evaluated by JECFA and assigned a full ADI will be considered.
- b) Only food additives assigned an INS number will be considered
- c) The maximum level of use for the food additive listed in the respective commodity standard will be listed in the GSFA.



- d) Food additives that share a JECFA group ADI will be entered in the GSFA under the group name (e.g., phosphates) without further restrictions, unless an additive, or additives, in a group can be shown to present a hazard to health, promote deception of the consumer, or if its technological need can not be justified based upon the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA. Such exceptions should be fully justified, and should be restricted as much as possible.<sup>6</sup>
- e) Food additives that have multiple functional effect classes will be entered in the GSFA without further restrictions to their functional effect class.
- f) The Annex to Table 3 of the GSFA will be amended to include all the relevant food categories listed in Table I that are not currently included in the Annex to Table 3, so that the general provisions of Table 3 do not apply to these food categories, or these standardized foods.

35. Revisions to Codex Commodity Standards: Revisions to the food additive section of these Codex commodity standards would be made by replacing the list of food additive provisions in each commodity standard with text that refers to the appropriate food category in the GSFA (e.g., “Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in food category x.x.x.x (food category name) may be used in foods subject to this standard.”).

36. Guidance to Codex Commodity Committees: Instruct Codex commodity committees to discuss, for new entries or revisions of food additive provisions in their standards, the justification of the use of the additive based upon the advantage the use provides, and its potential to present a hazard to health, promote deception of the consumer, or its justification of technological need based upon the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA, and refer this information to CCFAC. CCFAC will be responsible for these food additive uses in the Codex system through revision of the food additive provisions in the GSFA.

37. Appendix IV contains proposed revisions to the affected commodity standards, the affected GSFA food categories in Tables 1 and 2, in Table 2 format, and to the Annex to Table 3, that are consistent with this proposal.

### **Options for GSFA Food Categories that Span Several Commodity Standards**

38. The electronic drafting group offers two options for incorporating the food additive provisions listed in the Codex commodity standards into the GSFA for those food categories that span several commodity standards, whether or not they include non-standardized foods (See Appendix III for a list of the GSFA food categories that include standardized foods.).

#### **Option 1: Direct Incorporation into the GSFA Tables**

39. Revisions to the GSFA: Revise the food additive provisions in the respective GSFA food categories by adopting all food additive provisions from the Codex commodity standards based on the following principles:

- a) Only food additives evaluated by JECFA and assigned a full numeric ADI or ADI Not Limited or Not Specified will be considered.
- b) Only food additives assigned an INS number will be considered.

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<sup>6</sup> For example, twenty-nine phosphates are grouped under phosphates in the GSFA. Only three, phosphoric acid (ortho-) (INS 338), sodium orthophosphates (339 i, ii, iii), and potassium orthophosphates ((340 i, ii, iii), are currently proposed for use as acidity regulators in the Codex revised standard for Infant formula and formulas for special medical purposes intended for Infants. Where there is a concern that certain of the phosphate salts in the group may present a hazard to health, or may not be technologically justified in such a specialized food, the commodity committee could present justification for excluding them from the commodity standard.

- c) Food additive provisions of the Codex commodity standards will be entered in the GSFA without further restrictions, unless it can be shown to present a hazard to health, promote deception of the consumer, or if its technological need can not be justified based upon the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA. Such exceptions should be fully justified, and should be restricted as much as possible.<sup>7</sup>
- d) The highest numeric maximum level for a food additive from among all commodity standards covered by the food category will be forwarded for adoption at Step 8 without further restrictions, unless it can be shown to present a hazard to health, promote deception of the consumer, or if its technological need can not be justified based upon the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA. Such exceptions should be fully justified, and should be restricted as much as possible.
- e) Food additives that share a JECFA numeric group ADI will be entered in the GSFA under the group name in the GSFA (e.g., phosphates) without further restrictions, unless an additive, or additives, in a group can be shown to present a hazard to health, promote deception of the consumer, or if its technological need can not be justified based upon the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA. Such exceptions should be fully justified, and should be restricted as much as possible.
- f) Food additives with more than one functional effect class will be listed in the GSFA Tables without further restriction to their functional effect class.
- g) Draft (Step 6/7) and proposed draft (Step 3/4) food additive provisions that differ from those in the commodity standards would be maintained in the GSFA and considered further by the CCFAC based on the principles outlined in Part I of this document.
- h) Food additive provisions currently in the GSFA food categories that include only standardized foods (i.e., 01.5.1, 05.1.1, and 13.4) that are not consistent with the provisions in the commodity standards would be discontinued or revoked.<sup>8</sup>
- i) The three food categories that contain only standardized foods (i.e., 01.5.1, 05.1.1, and 13.4) would be included in a revised Annex to Table 3, so that the general provisions of Table 3 would not apply to these food categories, or these standardized foods (see Appendix IV).
- j) Adopted (Step 8) food additive provisions in the GSFA would be maintained without further discussion by CCFAC, as these provisions for use of the additives in both standardized and non-standardized foods has been previously considered by CCFAC.

40. Revisions to Codex Commodity Standards: Revise the food additive sections of all affected commodity standards to cross-reference the appropriate food category in the GSFA and specify the acceptable food additive technical effects identified in the Codex commodity standard (e.g., “[List of INS functional classes] used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category x.x.x.x (food category name) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”). The commodity standards corresponding to food categories 01.5.1, 05.1.1 and 13.4 would not include the reference to the additives listed in Table 3.

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<sup>7</sup> For example, the Codex standard for provolone cheese provides for the use of hexamethylene tetramine (INS 239) as a preservative. The use of hexamethylene tetramine as a preservative in other cheeses in GSFA food category 01.6.2.1 Ripened cheese, includes rind is not technologically justified. Therefore, the GSFA will restrict the use of hexamethylene tetramine to provolone cheese only.

<sup>8</sup> The term “discontinue” applies to food additive provisions that are in the step process (1-7), while the term “revoke” applies only to adopted provisions. Food additive provisions that are either discontinued or revoked will no longer appear in the GSFA.

41. Guidance to Codex Commodity Committees: Instruct Codex commodity committees to identify the appropriate food additive functional classes for inclusion in the standards they are elaborating and refer this information to CCFAC. For new entries or revisions of GSFA food additive provisions affecting their standardized foods, the commodity committees should be instructed to discuss whether the additive can be shown to present a hazard to health, promote deception of the consumer, or whether its technological need can not be justified based upon the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA when used in their standardized foods.

42. Revisions to the Codex Procedural Manual: A proposal for new work to revise the Codex Procedural Manual, in accordance with the Codex Criteria for the Establishment of Work Priorities, would be required to fully implement this option.

## **Option 2: Indirect, or Two-Step Incorporation into the GSFA Tables**

43. Revisions to the GSFA: Replace Annex C of the GSFA with a new Annex C that lists all Codex commodity standards excluding those standards that have a one-to-one correspondence with a food category (see paras. 33 – 37). The new Annex C would list food additive provisions as they currently appear in the commodity standards. A statement would be added to each of the GSFA Tables excluding the food additive provisions in Tables 1, 2, and 3 of the GSFA from the commodity standards listed in the new Annex C.

44. Codex Commodity Standards: Revise the food additive sections of these commodity standards to cross-reference the new GSFA Annex (e.g., “Food additives used in accordance with Annex C of the Codex General Standard for Food Additives are acceptable for use in foods conforming to this standard.”).

45. Guidance to Commodity Committees: Recommend that the Commission direct commodity committees to revise their standards to be consistent with the scope of individual food categories in the GSFA. Revisions to the standards of commodity committees that have been adjourned *sine die* could be addressed through Circular Letter from the CCFAC. As the scopes of commodity standards are aligned with the GSFA food categories, the commodity standards will be deleted from the new Annex C and their food additive provisions will be incorporated into Tables 1, 2, and 3 of GSFA. Affected commodity standards will be revised to cross-reference the GSFA (e.g., “Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in food category x.x.x.x (food category name) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”).

46. Codex Procedural Manual: A proposal for new work to revise the Codex Procedural Manual to require Codex commodity committees to align the scopes of their standards with the scopes of the food categories in the GSFA, in accordance with the Codex Criteria for the Establishment of Work Priorities, would be required to fully implement this option.

## **Summary and discussion of the practicalities of each proposal**

47. The electronic Working Group offers the CCFAC one proposal for incorporating the food additive provisions listed in the Codex commodity standards into the GSFA for those food categories that have a one-to-one correspondence with a single Codex commodity standard. Two options are offered for incorporating the food additive provisions listed in Codex commodity standards into the GSFA for those food categories that span several commodity standards, whether or not they include non-standardized foods.

*Implementation: Proposal for GSFA food categories with a one-to-one correspondence to a single Codex commodity standard*

48. The proposal described in paragraphs. 33 – 37, for aligning the food additive provisions in food categories of the GSFA that have a one-to-one correspondence to a single commodity standard, while not a simple task, is achievable. This approach achieves the goal of integrating the food additive provisions of these commodity standards into the GSFA. It also would move Codex toward its goal of having one reference document for food additives in the Codex system. It is also consistent with the principles used to elaborate the GSFA.

49. This proposal would exclude the affected food categories, and these Codex commodity standards, from the general provisions of Table 3.

*Implementation: Proposal for GSFA food categories that span more than one Codex commodity standard*

50. Implementing Option 1, direct incorporation of the commodity standard food additive provisions into Table 1 and 2 of the GSFA, for those food categories spanning more than one Codex commodity standard would require a significant amount of work, but is still achievable. Proposed revisions to the GSFA could be prepared for discussion by the 39<sup>th</sup> CCFAC (2007). This proposal is consistent with the principles used to develop the GSFA, and achieves the goal of integrating the food additive provisions of the commodity standards into the GSFA. It also would move Codex toward its goal of having one reference document for food additives in the Codex system.

51. By listing the three food categories that contain only standardized foods (i.e., 01.5.1, 05.1.1, and 13.4) in a revised Annex to Table 3, the general provisions of Table 3 would not apply to these food categories, nor these standardized foods.

52. This proposal would limit the role of Codex commodity committees in the development of food additive provisions applicable to their standards to primarily identifying the technologically justified food additive functional classes.

53. Implementing Option 2, indirect, or two step incorporation of the commodity standard food additive provisions into Table 1 and 2 of the GSFA for those food categories spanning more than one Codex commodity standard would initially exclude from the GSFA Tables all Codex commodity standards that are covered by food categories that also include non-standardized foods. The commodity standards and their current food additive provisions would be accommodated in a new revised Annex C to the GSFA that would be appropriately referenced in the GSFA Tables. Creating such an Annex should not be difficult and could be prepared for discussion prior to the 39<sup>th</sup> CCFAC (2007). This approach does not integrate the food additive provisions for standardized and non-standardized foods into the GSFA Tables; it simply moves the food additive provisions from individual commodity standards to another Codex standard. However, this approach would advance Codex toward its goal of one reference document for food additives in the Codex system.

54. To fully implement Option 2, the Commission must agree to direct the commodity committees to revise their standards to be consistent with the scope of individual food categories in the GSFA. Revisions to the standards of commodity committees that have been adjourned *sine die* could be addressed through Circular Letter. Revisions to the Procedural Manual to require Codex commodity committees to align the scopes of their standards with the scopes of the food categories in the GSFA would further the goal of minimizing the number of prestricitive Codex standards.

## **Part II Recommendations**

55. Endorse the proposal described in paragraphs. 33-37, and contained in Appendix IV, which would align the food additive provisions in all Codex commodity standards that have a one-to-one correspondence with a food category in the GSFA by integrating the food additive provisions from the commodity standards directly into the GSFA Tables.

56. Discuss and endorse either Option 1, described in paragraphs. 39-42, for direct incorporation of the commodity standard food additive provisions into the GSFA Tables, or Option 2, the two-step proposal for incorporation described in paras.43-46, for GSFA food categories that span more than one Codex commodity standard. The direct approach (Option 1) aligns the GSFA food additive provisions and all Codex commodity standards that have a one-to-many relationship by integrating the food additive provisions from the commodity standards directly into the GSFA Tables in a one-step, systematic manner that is consistent with the principles used in the development of the GSFA. The indirect approach (Option 2) first moves the commodity standard food additive provisions to an Annex that replaces the current Annex C of the GSFA, then, as the commodity standards are revised to correspond with a single GSFA food category, the food additive provisions are moved to Tables 1 and 2 of the GSFA.

### PART III: PROPOSED REVISIONS TO THE CODEX PROCEDURAL MANUAL

57. This section contains recommendations for revisions to the Procedural Manual based upon the terms of reference for the electronic Working Group, and the recommendations made in Parts I and II of this report. The following sections of the 14<sup>th</sup> edition of the Codex Procedural Manual would need to be amended to implement the recommendations for working procedures of the commodity committees and of the CCFAC presented herein.

- Format for Codex Commodity Standards, Section on Food Additives, page 89;
- Relations between Commodity Committees and General Committees, Section on Food Additives and Contaminants, pages 93 - 95; and
- Terms of reference: CCFAC, (a), page 115.

58. Part II of this report provides two options for incorporating the food additive provisions of the commodity standards into the GSFA, for GSFA food categories that span several commodity standards. The proposed revisions to the procedural manual described below correspond to those needed to implement Option 1, Direct Incorporation into the GSFA.

#### **Format for Codex Commodity Standards, Section on "Food Additives", page 89**

59. As indicated in the Introduction of the "Format for Codex Commodity Standards," page 88, of the 14<sup>th</sup> Edition of the Procedural Manual, "The Format is intended for use as a guide by the subsidiary bodies of the Codex Alimentarius Commission in presenting their standards, with the object of achieving, as far as possible, a uniform presentation of commodity standards. The Format also indicates the statements which should be included in standards as appropriate under the relevant headings of the standard."

60. Currently, the section on Food Additives (page 89) states:

"This section should contain the names of the additives permitted and, where appropriate, the maximum amount permitted in the food. It should be prepared in accordance with guidance given on page 93 (Relations between Commodity Committees and General Committees) and may take the following form:

*"The following provisions in respect of food additives and their specifications as contained in section ..... of the Codex Alimentarius are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives and Contaminants.*

Then should follow a tabulation, viz.:

*"Name of additive, maximum level (in percentage or mg/kg)."*

61. The Working Group recommends that the above text be replaced by the following:

"This section should list the additive functional classes permitted in the food. Specific additives and maximum levels of use should only be indicated in cases where exceptional restrictions or permissions are necessary. The Food Category in which the commodity is classified within the Food Category System used by the Codex General Standard for Food Additives should be included in this section. It should be prepared in accordance with guidance given on page 93 (Relations between Commodity Committees and General Committees) and may take the following form:

"[List of INS functional classes] used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category x.x.x.x (food category name) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard."

62. This means that each Codex commodity committee would prepare a section on food additives in each draft commodity standard and this section would contain a list identifying the functional classes of food additives which are technologically necessary for this commodity. Specific additives and maximum levels of use would only be indicated in cases where exceptional restrictions or permissions are necessary. In order to facilitate the use of Codex standards, the number of the food category used in the GSFA, that includes the standardized product should also be included in the commodity standard.

**Relations Between Commodity Committees and General Committees, Section on Food Additives and Contaminants, pages 93-95.**

63. This section of the Codex Procedural Manual explains the working procedure that commodity committees should follow when submitting additive and contaminant provisions to CCFAC for endorsement. With the development of the Codex General Standard for Food Additives and the Codex General Standard for Contaminants and Toxins in Food (CODEX STAN 193-1995, Rev. 2-2004), new working procedures for both commodity committees and the CCFAC are being followed. As a consequence of these developments, this section needs to be changed in order to reflect these new procedures.

64. Despite the fact that the terms of reference for this Working Group include the proposal of changes to the Procedural Manual, the Working Group will not make proposals at this moment as this section deals with both additives and contaminants. The subject of contaminants is indeed outside the scope of our task.

65. The Working Group recommends that this issue be reviewed during the "Contaminants" part of the next session of the CCFAC 2006. We also recommend that a Small Working Group be set up, with representatives from both the additives and contaminants sections of the CCFAC. The mandate of this Working Group would be to make proposals for the amendment of this section of the Procedural Manual.

**Terms of Reference: Codex Committee on Food Additives and Contaminants, page 114-115**

66. There are five responsibilities attributed to the Codex Committee on Food Additives and Contaminants:

- a) to establish or endorse permitted maximum or guideline levels for individual food additives, for contaminants (including environmental contaminants) and for naturally occurring toxicants in foodstuffs and animal feeds;
- b) to prepare priority lists of food additives and contaminants for toxicological evaluation by the Joint FAO/WHO Expert Committee on Food Additives;
- c) to recommend specifications of identity and purity for food additives for adoption by the Commission;
- d) to consider methods of analysis for their determination in food; and,
- e) to consider and elaborate standards or codes for related subjects such as the labeling of food additives when sold as such, and food irradiation.

67. Even though the procedure for the inclusion of additives in Commodity Standards is currently under revision, as proposed in Parts I and II of this Report, the actual responsibility of the CCFAC as found in (a) of the Terms of reference, that is the establishment or endorsement of additive use still remains the same. The responsibilities found in letters (b) to (e) do not change with respect to the subject of this Report.

68. Therefore, the Working Group recommends that the Terms of reference for the CCFAC should not be changed.

## Appendix I

### Proposed Draft Procedure for Consideration of the Entry and Review of Food Additive Provisions in the General Standard for Food Additives

#### *Scope*

The General Standard for Food Additives is intended to include food additive provisions for standardised and non-standardised foods in the Codex Alimentarius system.

Provisions for the use of processing aids (e.g., most enzyme preparations, clarifying and filtering aids, extraction solvents) are not included in the General Standard for Food Additives. The Codex Committee on Food Additives and Contaminants has agreed that provisions for processing aids would continue to be included in Codex commodity standards, and that the Codex Inventory of Processing Aids (CAC/MISC 3) would be updated as needed.

#### *Initiation of Work*

The information specified in Section 7.2 of the Preamble of the General Standard for Food Additives shall be submitted to the Codex Committee on Food Additives and Contaminants to request the entry or revision of food additive provisions in the General Standard for Food Additives. The following additional guidance is provided regarding the information to be submitted:

- Identity of the food additive
  - Food additives shall have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives and either assigned a full numerical or non-numerical (“not specified” or “not limited”) Acceptable Daily Intake, or deemed to be acceptable for a particular use.
  - Food additives shall have been assigned an International Numbering System Number.
- Functional effect of the food additive
  - The functional class list used in the International Numbering System (CAC/GL 36) should be used.
- Proposed use of the food additive
  - The appropriate food categories from the food category system (Annex B of the General Standard for Food Additives) and maximum use levels should be specified.
  - With regard to the acceptable maximum use level:
    - A numerical use level should be provided for a food additive assigned a numerical Acceptable Daily Intake. However, in some cases, reporting the use level as good manufacturing practice (“GMP”) may be appropriate.
    - For a food additive assigned a non-numerical (“not specified” or “not limited”) Acceptable Daily Intake that is listed in Table 3 of the General Standard for Food Additives, a numerical or good manufacturing practice (“GMP”) use level should be provided for any request to list the additive in a food category in the Annex to Table 3.
    - For some food additives, the Acceptable Daily Intake has been reported on a specific basis (e.g., “as phosphorus” for phosphates; “as benzoic acid” for benzoates). For consistency, the maximum use level for these additives should be reported on the same basis as the Acceptable Daily Intake.
- Justification for the use and technological need of the food additive
  - Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives should be included.
- Safe use of the food additive
  - An intake assessment of the proposed use of the food additive, in accordance with Section 3.1 of the Preamble of the General Standard for Food Additives, should be included as appropriate.

- Justification that the use does not mislead the consumer
  - A reasoned statement that consumers will not be misled by the use of the additive should be provided.

***Does the food additive use meet the criteria of Section 3.2 of the Preamble of the General Standard for Food Additives?***

Section 3.2 of the Preamble of the General Standard for Food Additives establishes the criteria for justifying the use of a food additive. Adherence to these criteria is necessary for the inclusion of the food additive in the General Standard for Food Additives. If the use of the additive does not meet these criteria, it is not considered further and the work is discontinued. If the information provided to justify the use of the additive is inadequate for the Codex Commodity on Food Additives and Contaminants to reach a decision, further information on the use and technological justification and need for the food additive will be requested for consideration at the Committee's next Session. If this information is not provided by the next Session, work on the provision is discontinued.

***Is the food additive used in standardized food?***

The Codex Committee on Food Additives and Contaminants, if necessary, asks the relevant Codex commodity committee to consider the functional classes of additives that are technologically justified for the commodity and to refer back this information within one year. In light of this information, the Codex Committee on Food Additives and Contaminants recommends appropriate conditions of use based on proposals of the commodity committee.

In certain cases, however, it may be appropriate for the Codex commodity committee to develop a list of food additives with associated functional classes and acceptable maximum use levels that would be forwarded to the Codex Committee on Food Additives and Contaminants for endorsement and, ultimately, incorporation into the General Standard for Food Additives. The development of such food additive lists should be consistent with the principles used in the development of the General Standard for Food Additives. However, the development of food additive lists in commodity standards should be restricted as much as possible. For example, an additive may be listed in a commodity standard if it is needed to achieve a technical effect that is not achievable by the use of other additives of the same functional class. Additives may also be listed in a commodity standard if there is a need, based on a safety assessment, to limit the use of the additive. Justification for such exceptions should be provided by the Codex commodity committees to the Codex Committee on Food Additives and Contaminants for consideration.

If the Codex commodity committee has been adjourned, the Codex Committee on Food Additives and Contaminants may revise the food additive provisions in commodity standards under the purview of the adjourned committee, as necessary. The Codex Committee on Food Additives and Contaminants would consider the proposed revision in light of the principles of technological justification for the use of additives as indicated in Section 3.2 of the Preamble of the General Standard for Food Additives. These revisions, once adopted by the Commission, would be incorporated into the General Standard for Food Additives.

***Has a non-numerical ("Not Specified" or "Not Limited") Acceptable Daily Intake been assigned?***

1. Yes - Non-Numerical ("Not Specified" or "Not Limited") Acceptable Daily Intake:

Food additives assigned a non-numerical Acceptable Daily Intake are proposed for inclusion in Table 3 of the General Standard for Food Additives. Requests for the use of these additives in the food categories listed in the Annex to Table 3 are made by proposing provisions for inclusion in Tables 1 and 2 of the General Standard for Food Additives. These proposals are considered by the Codex Committee on Food Additives and Contaminants according to the criteria described under "*Consideration of Conditions of Use in the Specific Food Categories,*" below.

2. No - Numerical Acceptable Daily Intake or Acceptable for Limited Use:

Food additives assigned a numerical Acceptable Daily Intake or evaluated to be acceptable for one or more particular uses are proposed for inclusion in Tables 1 and 2 of the General Standard for Food Additives. These proposals are considered by the Codex Committee on Food Additives and Contaminants according to the criteria described under "*Consideration of Conditions of Use in the Specific Food Categories,*" below.



### ***Consideration of Conditions of Use in the Specific Food Categories***

The Codex Committee on Food Additives and Contaminants will consider the following general principles for the inclusion of a food additive provision in Tables 1 and 2 of the General Standard for Food Additives:

1. Food additives that share a numerical group Acceptable Daily Intake will be considered as a group without further restrictions on the use of individual additives in that group. However, in some cases, restrictions on the use of individual additives in that group could be appropriate (e.g., because of safety concerns).
2. Food additives that have multiple functional classes will be considered without further restrictions to their functional class.
3. In general, a numerical use level for a proposed use of a food additive in a food category is given preference over a use level reported as good manufacturing practice (“GMP”). However, exceptions, as noted under “***Initiation of Work,***” shall also be taken into account by the Codex Committee on Food Additives and Contaminants on a case-by-case basis.
4. When establishing the acceptable maximum level of use for an additive in a specified food category, the Codex Committee on Food Additives and Contaminants considers the technological justification for the proposed level and the exposure assessment in accordance with Sections 3.1 and 3.2 of the Preamble of the General Standard for Food Additives. If more than one maximum use level is proposed, and the Committee cannot reach consensus on the appropriate maximum use level, the delegations supporting and the delegations opposing the proposed maximum use level should provide additional justification for their proposed levels to address any specific concerns raised by the Committee, within one year, to the Codex Committee on Food Additives and Contaminants, for consideration in its next Session. Proposals lacking justification will no longer be considered, and the proposed level for which justification has been provided will be forwarded for adoption.

The Codex Committee on Food Additives and Contaminants identifies and recommends appropriate food categories and use levels for inclusion in Tables 1 and 2 of the General Standard for Food Additives.

5. To resolve questions related to dietary exposure of food additives, the Codex Committee on Food Additives and Contaminants may request the Joint FAO/WHO Expert Committee on Food Additives to perform exposure assessments for the additives based on the acceptable maximum use levels under consideration by the Codex Committee on Food Additives and Contaminants.
6. Acceptable maximum use levels are established as described in the previous sections and the food additive provisions are entered in the General Standard for Food Additives. Each use level represents the highest acceptable maximum use level in the broadest food category for which the use is technologically justified. To the extent possible, the hierarchical structure of the food category system will be used to simplify the listing of the food additive provisions in Tables 1 and 2 of the General Standard of Food Additives. In this regard:
  - If the new use of a food additive is for a broader food category and at a maximum use level that is higher than or equal to those in the sub-categories of the broad food category that are already listed in the General Standard for Food Additives, then the new use in the broader food category supersedes the already-listed provisions. These provisions are discontinued (if proposed draft or draft provisions), or revoked upon adoption of the proposed use at Step 8 (if adopted provision at Step 8).
  - If the new use of a food additive is for a broader food category and at a lower maximum use level than for the sub-categories of the broad food category that already exist in the General Standard for Food Additives, then the provisions listed in the General Standard for Food Additives are determined according to the hierarchy of the food category system. The highest maximum use level in each food sub-category, whether from an existing provision or from the new use in the broader food category, is entered into the General Standard for Food Additives. Any existing provisions that are superseded by the new use are discontinued (if proposed draft or draft provisions), or revoked upon adoption of the proposed use at Step 8 (if adopted provision at Step 8).

- If the new use of a food additive, together with the already-listed provisions in the General Standard for Food Additives, represents use in all of the sub-categories of a broader food category at the same maximum use level, then the use in the broader food category will be listed in the General Standard for Food Additives. The already-listed provisions in the sub-categories are discontinued (if proposed draft or draft provisions), or revoked upon adoption of the provision in the broader food category at Step 8 (if adopted provision at Step 8).

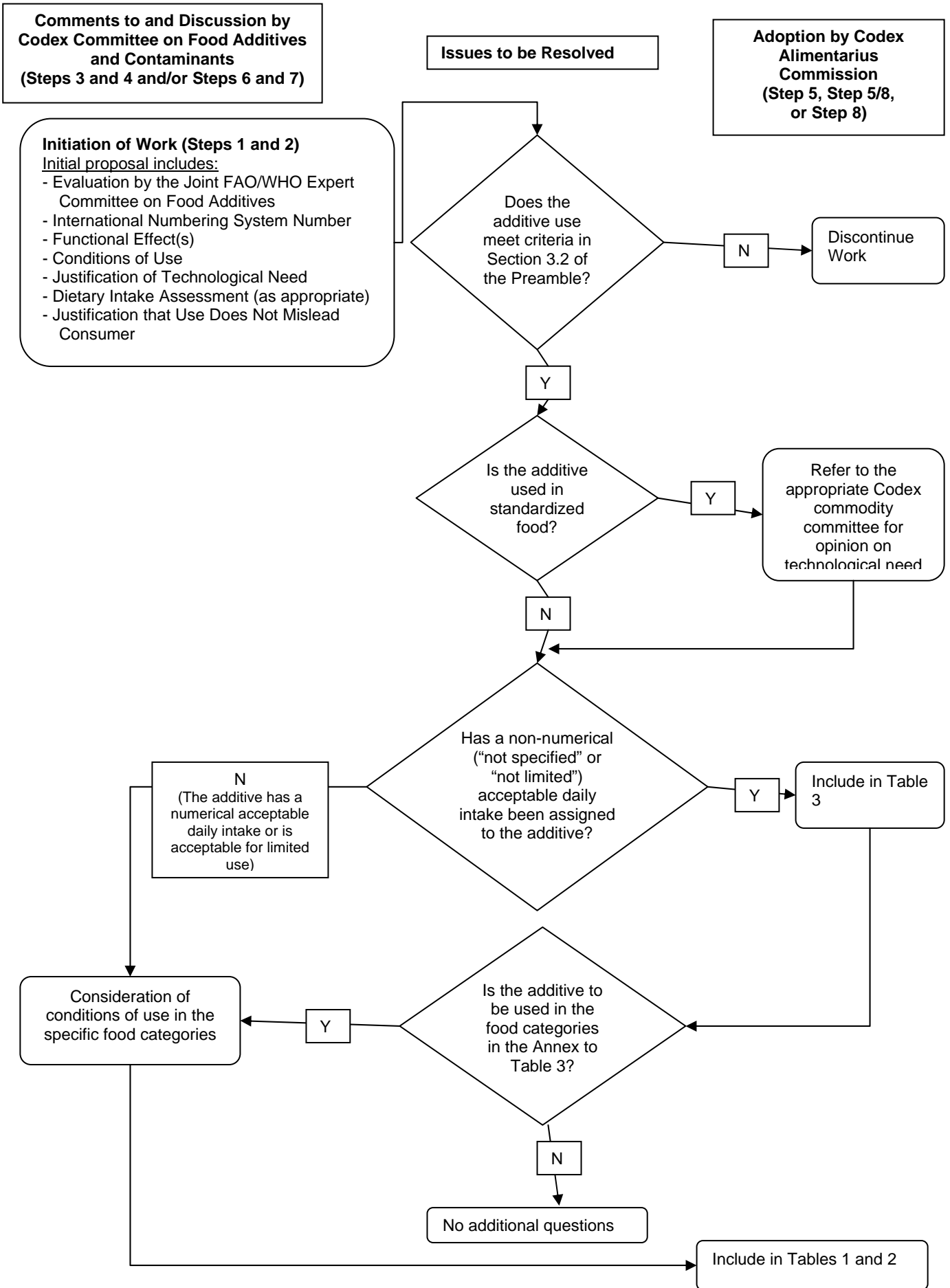
### **Proposed Diagram of Procedure for Consideration of the Entry and Review of Food Additives in the General Standard for Food Additives**

The following diagram outlines the procedure used by the Codex Committee on Food Additives and Contaminants for the inclusion of a new food additive provision or the revision of an existing food additive provision in the General Standard for Food Additives. This procedure conforms with the *Codex Procedures for the Elaboration of Standards and Related Texts*, and the principles and criteria contained in the Preamble to the General Standard for Food Additives.

**From left to right**, one moves along the Codex elaboration procedure. The left-hand side of the diagram indicates the work done by the Codex Committee on Food Additives and Contaminants. The center section represents the issues that the Codex Committee on Food Additives and Contaminants considers in making its recommendation to the Commission. The right-hand side of the diagram represents the decisions made by the Commission.

**From top to bottom**, the center column presents, in a logical sequence, the issues considered by the Codex Committee on Food Additives and Contaminants:

(1) whether the food additive complies with all the criteria listed in Section 3.2 of the Preamble to the General Standard for Food Additives; (2) if the food additive is used in foods subject to Codex commodity standards; and, (3) whether the use should be included in Tables 1 and 2, in Table 3, or in all three Tables of the General Standard for Food Additives, depending upon the Acceptable Daily Intake assigned by the Joint FAO/WHO Expert Committee on Food Additives and the food in which the additive is used.



## Appendix II

### Sources of Inconsistencies between the GSFA and Commodity Standards Arising from the Principles Used in the Development of the GSFA

#### Hierarchical food category system

The GSFA's food category system is hierarchical. The design of the GSFA food category system is based, in part, on similarities in raw ingredients (e.g., fruits, vegetables, meat, and dairy) and processing (e.g., fresh, frozen, and canned). The science-based rationale for this design is that foods made from similar raw materials that are processed and handled similarly will have similar food additive technical needs and that similar food additives will achieve these technical needs.

The GSFA food category system's hierarchical structure does not *a priori* lead to inconsistencies between the GSFA and Codex commodity standards.

#### GSFA food category system is not intended for labeling purposes

Unlike Codex commodity standards, the GSFA's product descriptors and food categories are not intended for labeling purposes. This is an important distinction between the GSFA and Codex commodity standards and has implications on how Codex will proceed in establishing the GSFA as the single food additive reference in the Codex system. The exclusion of any labeling provisions from the GSFA is intentional because it allows for broad food categories that include both standardized and non-standardized foods. In contrast, the scope of most commodity standards is restricted to particular named foods (e.g., cheddar cheese). The presence or absence of food additive provisions in Codex commodity standards is a determinant for deciding whether a food conforms to the commodity standard and, thereby, determines the name of the food as sold to the consumer. This can lead to inconsistencies between the GSFA and commodity standards that contain restrictive lists of additive provisions, when the commodity standard is integrated into the GSFA food category system.

#### Relationships between the scope of a GSFA food category and Codex commodity standards

Most GSFA food categories do not include Codex standardized foods and thus are not relevant to the present discussion (See Appendix III for a list of the GSFA food categories that include standardized foods.).

The relationship between the scope of a GSFA food category and the scopes of Codex commodity standards can be categorized into two classes: one-to-one, and one-to-many.

**One Food Category-to-One Commodity Standard:** In some instances, there is a one-to-one correspondence between the scope of a GSFA food category and a commodity standard. In these cases, there are no non-standardized foods in the food category. Examples include:

- a. Food category 01.6.3 (Whey cheese) and the Codex Standard for Whey Cheese (A-07-1971),
- b. Food categories 14.1.2.1 - Fruit juice, 14.1.2.3 - Concentrates for fruit juice, 14.1.3.1 - Fruit nectar, and 14.1.3.3 - Concentrates for fruit nectar) and the subclasses of products under the Codex General for Fruit Juices and Fruit Nectars (247-2005),

For a complete list consult Table I in the main section of this document.

Because the food additive provisions in these food categories are currently derived from a commodity standard and proposals from Codex members, inconsistencies between the GSFA and these commodity standards can arise from proposals for new food additive uses in the GSFA that do not conform to the respective commodity standard. Inconsistencies also arise because the food category is not excluded from the general provisions in Table 3 of the GSFA (i.e., the food category is not listed in the Annex to Table 3).

**One Food Category-to-Many Commodity Standards:** Generally, the scope of a GSFA food category is broader than any single commodity standard or collection of standards, and includes non-standardized foods. In some instances, however, several commodity standards can encompass the entire scope of a food category with no non-standardized foods included within the scope of the food category. For example:

Food category 05.1.1- Cocoa mixes (powders) and cocoa mass/cake

- Codex Standard 105-1981(Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar)
- Codex Standard 141-1983 (Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake).

In these cases, inconsistencies between the GSFA and the respective Codex commodity standards can arise because the acceptable maximum use level in the GSFA is higher than, rather than equal to, the maximum level listed in the individual commodity standards. In some cases, this is the result of differences among the food additive provisions in the commodity standards (e.g., different food additives or different use levels for the same food additive in different standardized foods covered by the same food category). In other cases, this is the result of proposals to include additional food additive uses in the GSFA from a Codex member.

In most instances, however, standardized and non-standardized foods fall within the scope of the GSFA food category. For example:

Food Category 04.1.2.4 - Canned or bottled fruit

- Codex Standard 015-1981 (Canned Grapefruit)
- Codex Standard 017-1981 Rev. 1-2001 (Canned Applesauce)
- Codex Standard 042-1981 (Amended 1987) (Canned Pineapple)
- Codex Standard 060-1981 (Canned Raspberries)
- Codex Standard 061-1981 Rev. 1-2001 (Canned Pears)
- Codex Standard 062-1981 (Canned Strawberries)
- Codex Standard 068-1981 (Canned Mandarin Oranges)
- Codex Standard 078-1981 (Canned Fruit Cocktail)
- Codex Standard 099-1981 (Canned Tropical Fruit Salad)
- Codex Standard 159-1987 (Canned Mangoes)
- Codex Standard 242-2003 (Canned Stoned Fruits)
- Non-standardized canned fruits.

See Appendix III for a complete list of food categories covering Codex commodity standards and non-standardized foods.

In these cases, the acceptable maximum use level in the GSFA is sometimes higher than, rather than equal to, the maximum level listed in the individual commodity standards. This results either from a higher maximum use level in another commodity standard or from a use proposed for a non-standardized food.

**Only food additives evaluated by JECFA are eligible for the GSFA**

The food additives included in the GSFA are limited to food additives evaluated by JECFA and assigned a full ADI or given an equivalent assessment. Substances that have not been evaluated by JECFA or have been initially assigned a temporary ADI are not included in the GSFA.

In contrast, Codex commodity standards currently include food additive provisions that the commodity committee deems appropriate, even if JECFA has not evaluated the food additive for its intended use in the standardized food. For example, paprika oleoresins are listed as a color in several commodity standards (e.g., Standard for Cheese A-06-1978); however, JECFA has not yet allocated an ADI for the oleoresin, choosing only to recognize its use as a spice extract. Thus, the GSFA may not list all food additive provisions contained in the commodity standards.

**Combined provisions for food additives assigned a numerical group ADI by JECFA**

To ensure safe acceptable maximum levels of use and to simplify the GSFA food additive tables, provisions for food additives assigned a numerical group ADI by JECFA (e.g., phosphates, sulfites, and polysorbates) are grouped to ensure that the combined uses of the additives do not exceed the group ADI. However, substances assigned a non-numerical ADI (i.e., Not Specified or Not Limited) that are listed in Table 3 of the GSFA are not grouped based on their ADI (e.g., acetic acid and its salts are listed individually and not as “acetates”).

In contrast, Codex commodity standards list food additives individually (monosodium orthophosphate, INS 339i), or group food additives by their INS number (sodium phosphates, INS 339). Some of these food additives grouped by INS numbers do not have ADIs assigned by JECFA (e.g., INS 450 (Diphosphates) does not have ADIs assigned for INS 450iv (dipotassium diphosphate) and INS 450viii (dimagnesium diphosphate). As a result, each food additive listed under a numerical group ADI may be listed differently in the GSFA than in the commodity standards.

The application of this fundamental principle to the structure of the GSFA Tables results in the GSFA containing more provisions for more food additives than in commodity standards.

### **Food Additive Functional Effect Classes**

The food additive functional classes associated with an individual food additive or grouped food additives are based primarily on the Codex INS system or on JECFA assignments. Currently, the GSFA also includes functional effects reported by Codex members. However, a harmonized functional effect list based on the INS and the JECFA assignments is under development by the CCFAC and will be implemented in the GSFA when work is complete. In many cases, a single food additive has more than one functional class associated with it (e.g., stabilizer, thickener, and emulsifier). Table 1 of the GSFA lists these food additive functional classes, Tables 2 and 3 do not.

In contrast, food additives in a commodity standard are usually associated with a single functional class, which is not always consistent with the INS or JECFA systems.

### **Requirement for GMP Principles**

The GSFA Preamble explicitly requires that, in order to be in conformance with the GSFA, all food additives must be used under the conditions of good manufacturing practices as stated in the GSFA preamble. These include:

- a) “the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- b) the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
- c) the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient.”

Moreover, the draft revisions to the Preamble include the following definition of acceptable maximum use level in the GSFA:

*“Maximum level of use* of an additive is the highest concentration of the additive determined to be functionally effective in a food or food category and agreed to be safe by the Codex Alimentarius Commission. It is generally expressed as mg additive/kg of food.

The maximum level will not usually correspond to the optimum, recommended, or typical level of use. Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers.”

Thus, in order to be in conformance with the GSFA, compliance with the acceptable maximum levels is not sufficient. The actual use level of a food additive must also meet the requirement that it is the lowest level necessary to achieve the intended technical effect.

In contrast, Codex commodity standards provide a list of food additives with their acceptable maximum levels of use. These standards contain no explicit requirement to limit additive use to the lowest level necessary to achieve the intended technical effect. However, because the food additive provisions in these standards are prescriptive, GMP principles are implicitly assured. In the most extreme cases, some commodity standards contain no information on a food additive’s intended technical effect, which is an important criterion for determining the actual use level under the principles of GMP.

A comparison of the acceptable maximum levels in the GSFA with the maximum levels in Codex commodity standards often results in the GSFA appearing more permissive than commodity standards. Unfortunately, this is a misleading and inappropriate comparison because the GSFA also requires the application of the principles of GMP. In some instances the GSFA's food additive provisions are more restrictive in terms of maximum use level than those in the commodity standards.

### **Technological Need Requirement**

The GSFA explicitly states that, in order for the use of a food additive to be in conformance with the food additive provisions in the GSFA, intended applications of food additives must not present a health risk to consumers, must not mislead consumers and must meet explicit criteria for justifying their technological use. These include:

- a) to preserve the nutritional quality of the food, an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;
- b) to provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- c) to enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- d) to provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the food additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

Thus, in order to be in conformance with the GSFA, the use of a food additive at or below the acceptable maximum levels is not sufficient. The food additive's actual use level must also meet the requirement that its use is technologically justified in that specific food. In most cases, this means that the actual use level in a particular food is lower than the acceptable maximum use level in a particular food category.

In contrast, Codex commodity standards provide a list of food additives and their maximum levels of use. There is an implicit assumption that the use of a food additive in conformance with a commodity standard is technologically justified. In some cases, however, commodity standards do not explicitly associate any technical effect with specific food additives.

A comparison of the acceptable maximum levels in the GSFA with the maximum levels in commodity standards results in the GSFA appearing more permissive than commodity standards. This is a misleading and inappropriate comparison because the GSFA also requires the use of the food additive to meet the GSFA's criteria for justifying the technological need. In all instances, the GSFA's food additive provisions are comparable to the food additive provisions in commodity standards because of the GSFA's explicit requirement for the application of criteria to assess technological need.

### **Food additives assigned ADIs "Not Specified" or "Not Limited"**

The Commission adopted Table 3 of the GSFA in 1999. All of the food additives listed in Table 3 have been evaluated by JECFA and assigned an ADI of "Not Specified" or "Not Limited." These food additives (ca. 180) may be used in foods generally, except in foods conforming to the food categories listed in the Annex to Table 3.

A comparison of the food categories in Appendix III of this document with the Annex to Table 3 of the GSFA indicates that there are several Codex commodity standards that are not within the scope of the food categories listed in the Annex to Table 3 (e.g., 04.1.2.4 - Canned or bottled fruit). As a result, Table 3 of the GSFA provides for the use of many more food additives than are currently provided for in these commodity standards.



**Food additives assigned a numeric ADI should be assigned numeric acceptable maximum use levels**

The CCFAC has agreed as a matter of principle, that food additives assigned a numeric JECFA ADI should be assigned a numeric acceptable maximum use level.<sup>9</sup> A corollary to this principle is that when consolidating food additive use information from Codex commodity standards and proposals from Codex members, preference is given to proposals for numeric acceptable maximum use levels over use levels reported as GMP in Tables 1 and 2 of the GSFA.

In contrast, the Codex commodity standards have no guiding principle for assigning a numeric level of use or GMP. As a result, numerous instances exist in which the GSFA contains a numeric acceptable maximum use level and a corresponding commodity standard provides for the use of the food additive under GMP. The converse is never the case because Tables 1 and 2 of the GSFA give preference to numeric acceptable maximum use levels over GMP only limits.

**Starting point for discussion is the maximum reported use level in the broadest food category**

To reflect the diverse food additive uses from all regions of the world, the draft food additive provisions in the GSFA are based on the food additive provisions in Codex commodity standards and from proposals from Codex members. As a starting point for discussion and to simplify the food additive use information in the least restrictive way possible, the maximum use level in the broadest food category was selected. Finally, adopted provisions reflect the consensus of Codex members that these provisions permit flexibility and innovation for food manufacturers to satisfy consumer preferences while ensuring that the safe use of the food additives is not compromised.

As a result, the proposed draft (Step 3/4) and draft (Step 6/7) food additive provisions in the GSFA are often broader in scope and the proposed acceptable maximum use levels might be higher than those in the Codex commodity standards.

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<sup>9</sup> ALINORM 03/12, para. 60.

## Appendix III

## Food Categories that Contain Commodity Standards

Food Category Number	Food Category Contains Non-Standardized Food	Commodity Standard Number	Commodity Standard Title	Commodity Standard Contains Food Additive Provisions <sup>10</sup>
01.1.2	Yes	243-2003	Fermented Milks (flavoured, drinking)	Yes
01.2.1.1	Yes	243-2003	Fermented Milks (plain, non-heat treated)	Yes
01.2.1.2	Yes	243-2003	Fermented Milks (plain, heat treated)	Yes
01.3.1	Yes	A-03-1971 Rev. 1-1989	Evaporated Milks	Yes
		A-04-1971 Rev. 1-1989	Sweetened Condensed Milks	Yes
01.4.1	Yes	A-09-1976 Rev. 1-2003	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	Yes
01.4.2	Yes	A-09-1976 Rev. 1-2003	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	Yes
01.4.3	Yes	A-09-1976 Rev. 1-2003	Cream and Prepared Creams (fermented cream, acidified cream)	Yes
01.5.1	No	207-1999	Milk Powders and Cream Powders	Yes
		A-18-1995 Rev. 1-2001	Edible Casein Products	Yes
01.6.1	Yes	A-06-1978 Rev. 1-1999 (Amended 2003)	Cheese (unripened, including fresh cheese)	Yes
		C-16-1968	Cottage Cheese, Including Creamed Cottage Cheese	Yes
		C-31-1973	Cream Cheese (Rhamfrischkase)	Yes
		221-2001	Unripened Cheese, Including Fresh Cheese	Yes
01.6.2.1	Yes	A-06-1978 Rev. 1-1999 (Amended 2003)	Cheese (ripened, including mould ripened)	Yes
		C-01-1966	Cheddar Cheese	Yes
		C-03-1966	Danbo Cheese	Yes
		C-04-1966	Edam Cheese	Yes
		C-05-1966	Gouda Cheese	Yes
		C-06-1966	Havarti Cheese	Yes
		C-07-1966	Samsoe Cheese	Yes
		C-09-1967	Emmentaler Cheese	Yes (Table 3 only)
C-11-1968	Tilsiter Cheese	Yes		

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Codex commodity standards may include provisions for food additives listed in Table 3 of the GSFA (i.e., food additives with non-numerical ADIs). However, if the commodity standard is included in a food category that is not listed in the Annex to Table 3, the food additive provision for that commodity standard are not taken into consideration in Table 1 and 2 of the GSFA. Commodity standards with provisions for food additives listed in Table 3 of the GSFA only are indicated by “(Table 3 only)” in this table. Other commodity standards may have some provisions for food additives listed in Table 3, but also have provisions for food additives with numerical ADIs that are taken into consideration in Tables 1 and 2. These commodity standards are not distinguished in this table.

Food Category Number	Food Category Contains Non-Standardized Food	Commodity Standard Number	Commodity Standard Title	Commodity Standard Contains Food Additive Provisions <sup>10</sup>
		C-13-1968	Saint Paulin Cheese	Yes
		C-15-1968	Provolone Cheese	Yes
		C-18-1969	Coulommiers Cheese	Yes
		C-33-1973	Camambert Cheese	Yes
		C-34-1973	Brie Cheese	Yes
		C-35-1978	Extra Hard Grating Cheese	Yes
		208-1999 (Amended 2001)	Cheeses in Brine	Yes (Table 3 only)
01.6.3	No	A-07-1971 Rev. 1-1999	Whey Cheese	Yes
01.6.4	Yes	A-08a-1978	Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese	Yes
		A-08b-1978	Process(ed) Cheese and Spreadable Process(ed) Cheese	Yes
		A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)	Yes
01.7	Yes	243-2003	Fermented Milks (flavoured)	Yes
01.8.2	No	A-15-1995 Rev. 1-2003	Whey Powders	Yes
02.1	Yes	019-1981 Rev. 3-2003	General Standard for Edible Fats and Oils Not Covered by Individual Standards	Yes
02.1.1	No	A-02-1973 Rev. 1-1989	Milkfat Products	Yes
02.1.2	Yes	033-1981 Rev. 2-2003	Olive Oil, Virgin and revined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	Yes (excluding virgin olive oil)
		210-1999 Rev. 2-2003 (Amended 2005)	Named Vegetable Oils	Yes
02.1.3	Yes	211-1999	Named Animal Fats	Yes
02.2.1.1	No	A-01-1971 Rev. 1-1989	Butter	Yes
02.2.1.2	No	032-1981 Rev. 1-1989	Margarine	Yes
02.2.2	Yes	135-1981	Minarine	Yes
04.1.1.1	Yes	143-1985	Dates (fresh)	No
		182-1993 Rev. 1-1999	Pineapple	No
		183-1993 Rev. 1-2001	Papaya	No
		184-1993	Mango	No
		187-1993	Carambola	No
		196-1995	Litchi	No
		204-1997	Mangosteens	No
		205-1997	Bananas	No
		213-1999 Rev. 1-2003	Limes	No
		214-1999 Rev. 1-2003	Pumelos (citrus grandis)	No
		215-1999	Guavas	No
216-1999	Chayotes	No		

Food Category Number	Food Category Contains Non-Standardized Food	Commodity Standard Number	Commodity Standard Title	Commodity Standard Contains Food Additive Provisions <sup>10</sup>
		217-1999	Mexican Limes	No
		219-1999 Rev. 1-2003	Grapefruits (citrus paradisi)	No
		220-1999	Longans	No
		226-2001	Cape Gooseberry	No
		237-2003	Pitahayas	No
		245-2004	Oranges	No
		246-2005	Rambutan	No
04.1.1.2	Yes	143-1985	Dates (coated)	Yes
04.1.2.1	Yes	052-1981	Quick Frozen Strawberries	Yes (Table 3 only)
04.1.2.1	Yes	069-1981	Quick Frozen Raspberries	No
		075-1981	Quick Frozen Peaches	Yes (Table 3 only)
		076-1981	Quick Frozen Bilberries	No
		103-1981	Quick Frozen Blueberries	No
04.1.2.2	Yes	067-1981 (Amended 2005)	Raisins	Yes
		130-1981	Dried Apricots	Yes
		177-1991	Grated Desiccated Coconut	Yes
04.1.2.4	Yes	015-1981	Canned Grapefruit	Yes (Table 3 only)
		017-1981 Rev. 1-2001	Canned Applesauce	Yes (Table 3 only)
		042-1981 (Amended 1987)	Canned Pineapple	Yes
		060-1981	Canned Raspberries	Yes
		061-1981 Rev. 1-2001	Canned Pears	Yes
		062-1981	Canned Strawberries	Yes
		068-1981	Canned Mandarin Oranges	Yes (Table 3 only)
		078-1981	Canned Fruit Cocktail	Yes
		099-1981	Canned Tropical Fruit Salad	Yes
		159-1987	Canned Mangoes	Yes
		242-2003	Canned Stone Fruits	Yes
04.1.2.5	Yes	079-1981	Jam (Fruit Preserves) and Jellies	Yes
		080-1981	Citrus Marmalade	Yes
04.1.2.6	Yes	160-1987	Mango Chutney	Yes
04.1.2.8	Yes	239-2003	Aqueous Coconut Products (Coconut Milk and Coconut Cream)	Yes
04.2.1.1	Yes	038-1981	Edible Fungi and Fungi Products (edible fungi)	Yes
		040-1981	Fresh Fungus "Chanterelle"	No
		131-1981	Unshelled Pistachio Nuts	No
		171-1989 Rev. 1-1995	Certain Pulses	No
		185-1993	Nopal	No
		186-1993	Prickly Pear	No
		188-1993	Baby Corn	No
		197-1995	Avocado	No
		200-1995	Peanuts	No
		218-1999	Ginger	No
		224-2001	Tannia	No
		225-2001	Asparagus	No
		238-2003	Sweet Cassava	No

Food Category Number	Food Category Contains Non-Standardized Food	Commodity Standard Number	Commodity Standard Title	Commodity Standard Contains Food Additive Provisions <sup>10</sup>
04.2.2.1	Yes	038-1981	Edible Fungi and Fungi Products (quick-frozen)	Yes
		041-1981	Quick Frozen Peas	No
		077-1981	Quick Frozen Spinach	No
		104-1981	Quick Frozen Leek	No
		110-1981	Quick Frozen Broccoli	No
		111-1981	Quick Frozen Cauliflower	No (processing aids only)
		112-1981	Quick Frozen Brussel Sprouts	No
		113-1981	Quick Frozen Green Beans and Wax Beans	No
		114-1981	Quick Frozen French-Fried Potatoes	Yes
		132-1981	Quick Frozen Whole Kernel Corn	No (processing aids only)
		133-1981	Quick Frozen Corn-on-the-Cob	No (processing aids only)
		140-1983	Quick Frozen Carrots	No (processing aids only)
		04.2.2.2	Yes	038-1981
039-1981	Dried Edible Fungi			No
04.2.2.3	Yes	038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	Yes (Table 3 only)
		066-1981 Rev. 1-1987	Table Olives	Yes
		115-1981	Pickled Cucumbers (Cucumber Pickles)	Yes
04.2.2.4	Yes	013-1981	Canned Tomatoes	Yes
		016-1981	Canned Green Beans and Wax Beans	Yes
		018-1981	Canned Sweet Corn	Yes
		038-1981	Edible Fungi and Fungi Products (sterilized)	Yes (Table 3 only)
		055-1981	Canned Mushrooms	Yes
		056-1981	Canned Asparagus	Yes
		058-1981	Canned Green Peas	Yes
		081-1981	Canned Mature Processed Peas	Yes
		116-1981	Canned Carrots	Yes
		144-1985	Canned Palmito	Yes
		145-1985	Canned Chestnuts and Canned Chestnut Puree	Yes
241-2003	Canned Bamboo Shoots	Yes		
04.2.2.5	Yes	057-1971	Processed Tomato Concentrates (tomato puree)	Yes
04.2.2.6	Yes	057-1971	Processed Tomato Concentrates (tomato paste)	Yes
		038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	Yes (Table 3 only)
04.2.2.7	Yes	038-1981	Edible Fungi and Fungi Products (fermented)	Yes
		223-2001	Kimchi	Yes

Food Category Number	Food Category Contains Non-Standardized Food	Commodity Standard Number	Commodity Standard Title	Commodity Standard Contains Food Additive Provisions <sup>10</sup>
05.1.1	No	105-1981 Rev. 1-2001	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	Yes
		141-1983 Rev. 1-2001	Cocoa (Cacao) Mass (Cocoa/Chocolate Liqour) and Cocoa Cake	Yes
05.1.3	Yes	086-1981 Rev. 1-2001	Cocoa Butters	No
05.1.4	Yes	087-1981 Rev.1-2003	Chocolate and Chocolate Products	Yes
06.1	Yes	152-1985 Rev. 1-1995	Wheat Flour	Yes
		153-1985 Rev. 1.-1995	Maize (Corn)	No
		169-1989 Rev. 1-1995	Whole and Decorticated Pearl Millet Grains	No
		172-1989 Rev. 1-1995	Sorghum Grains	No
		198-1995	Rice	No
		199-1995	Wheat and Durum Wheat	No
		201-1995	Oats	No
		202-1995	Couscous	No
06.2.1	Yes	151-1985 Rev. 1-1995	Gari	No
		154-1985 Rev. 1-1995	Whole Maize (Corn) Meal	No
		155-1985 Rev. 1-1995	Degermed Maize (Corn) Meal and Maize (Corn) Grits	No
		170-1989 Rev. 1-1995	Pearl Millet Flour	No
		173-1989 Rev. 1-1995	Sorghum Flour	No
		176-1989 Rev. 1-1995	Edible Cassava Flour	No
		178-1991 Rev. 1-1995	Durum Wheat Semolina and Durum Wheat Flour	No
08.2.2	Yes	096-1981 Rev. 1-1991	Cooked Cured Ham	Yes
		097-1981 Rev. 1-1991	Cooked Cured Pork Shoulder	Yes
08.3.2	Yes	088-1981 Rev. 1-1991	Canned Corned Beef	Yes
		089-1981 Rev. 1-1991	Luncheon Meat	Yes
		098-1981 Rev. 1-1991	Cooked Cured Chopped Meat	Yes
09.1.2	Yes	191-1995	Quick Frozen Raw Squid	No
09.2.1	Yes	036-1981 Rev. 1-1995	Quick-Frozen Finfish, Uneviscerated and Eviscerated	Yes
		092-1981 Rev. 1-1995	Quick Frozen Shrimps or Prawns	Yes
		095-1981 Rev. 1-1995 (Amended 2004)	Quick Frozen Lobsters	Yes
		165-1985 Rev. 1-1995	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and	Yes

Food Category Number	Food Category Contains Non-Standardized Food	Commodity Standard Number	Commodity Standard Title	Commodity Standard Contains Food Additive Provisions <sup>10</sup>
			Minced Fish Flesh	
		190-1995	Quick Frozen Fish Fillets	Yes
09.2.2	Yes	166-1985 Rev. 1-1995	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	Yes
09.2.5	Yes	167-1985 Rev. 1-1995 (Amended 2005)	Salted Fish and Dried Salted Fish of the <i>Gadidae</i> Family of Fishes	Yes
		189-1993	Dried Shark Fins	No
		222-2001	Crackers from Marine and Freshwater Fish, Crustaceans, and Molluscan Shellfish	Yes
		236-2003	Boiled Dried Salted Anchovies	No
		244-2004	Salted Atlantic Herring and Salted Sprat	Yes
09.4	Yes	003-1981 Rev. 2-1995	Canned Salmon	No
		037-1981 Rev. 1-1995	Canned Shrimps or Prawns	Yes
		070-1981 Rev. 1-1995	Canned Tuna and Bonito	Yes
		090-1981 Rev. 1-1995	Canned Crab Meat	Yes
		094-1981 Rev. 1-1995	Canned Sardines and Sardine-Type Products	Yes (Table 3 only)
		119-1981 Rev. 1-1995	Canned Finfish	Yes (Table 3 only)
11.1.1	No	212-1999 (Amended 2001)	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	Yes
11.1.2	No	212-1999 (Amended 2001)	Sugars (powdered sugar and powdered dextrose)	Yes
11.1.3	No	212-1999 (Amended 2001)	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	Yes
11.1.4	No	212-1999 (Amended 2001)	Sugars (lactose)	No
11.1.5	No	212-1999 (Amended 2001)	Sugars (plantation or white mill sugar)	Yes
11.5	No	012-1981 Rev. 2-2001	Honey	No
12.1.1	No	150-1985 Rev. 2-2001	Food Grade Salt	Yes
12.1.2	No	053-1981 (Amended 1983)	Foods with Low-Sodium Content (salt substitutes)	Yes (Table 3 only)
12.5	Yes	117-1981 Rev. 2-2001	Bouillon and Consommés	Yes
12.9.1.3	Yes	175-1989	Soy Protein Products	No (processing aids only)
12.9.5	Yes	163-1987 Rev. 1-2001	Wheat Gluten Products, Including Wheat Gluten	No
12.9.5	Yes	174-1989	Vegetable Protein Products	No (processing aids only)
13.0	Yes	053-1981 (Amended 1983)	Foods with Low-Sodium Content (special dietary foods)	No

Food Category Number	Food Category Contains Non-Standardized Food	Commodity Standard Number	Commodity Standard Title	Commodity Standard Contains Food Additive Provisions <sup>10</sup>
			with low sodium content)	
13.1.1	No	072-1981 (4 <sup>th</sup> Amendment 1997)	Infant Formula	Yes
13.1.2	No	156-1987 (Amended 1989)	Follow-up Formula	Yes
13.2	Yes	073-1981	Canned Baby Foods	Yes
		074-1981 (4 <sup>th</sup> Amendment 1997)	Processed Cereal-Based Foods for Infants and Children	Yes
13.4	No	181-1991	Formula Foods for Use in Weight Control Diets	Yes (general statement only)
		203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	Yes (general statement only)
14.1.1.1	No	108-1981 Rev. 1-1997 (Amended 2001)	Natural Mineral Waters	No
14.1.1.2	No	227-2001	Bottled/Packaged Drinking Waters (Other Than Natural Mineral Waters)	No
14.1.2.1	No	247-2005	General Standard for Fruit Juices and Nectars (fruit juice)	Yes
14.1.2.3	No	247-2005	General Standard for Fruit Juices and Nectars (concentrates for fruit juice)	Yes
14.1.3.1	No	247-2005	General Standard for Fruit Juices and Nectars (fruit nectar)	Yes
14.1.3.3	No	247-2005	General Standard for Fruit Juices and Nectars (concentrates for fruit nectar)	Yes



## Appendix IV

### Actions to Implement the Proposal to Address GSFA Food Categories with a One-to-One Correspondence to a Single Codex Commodity Standard

#### Proposed Revisions to Codex Commodity Standards

The following text would replace the current food additive sections in the Codex commodity standards noted below:

#### **032-1981 Rev. 1-1989 Margarine**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 02.2.1.2 (Margarine and similar products) may be used in foods subject to this standard.

#### **072-1981 (4<sup>th</sup> Amendment 1997) Infant Formula**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 13.1.1 (Infant formulae) may be used in foods subject to this standard.

#### **150-1985 Food Grade Salt**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 12.1.1 (Salt) may be used in foods subject to this standard.

#### **156-1987 (Amended 1989) Follow-up Formula**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 13.1.2 (Follow-up formulae) may be used in foods subject to this standard.

#### **212-1999 (Amended 2001) Sugars**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 11.1.1 (White sugar, dextrose anhydrous, dextrose monohydrate, fructose), 11.1.2 (Powdered sugar, powdered dextrose), 11.1.3 (Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar), 11.1.4 (lactose), and 11.1.5 (Plantation or mill white sugar) may be used in foods subject to this standard.

#### **A-01-1971 Ref. 1-1989 Butter**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 02.2.1.1 (Butter and concentrated butter) may be used in foods subject to this standard.

#### **A-02-1973 Rev.1 – 1989 Milkfat Products**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 02.1.1 (Butter oil, anhydrous milkfat, ghee) may be used in foods subject to this standard.

#### **A-07-1971 Rev. 1-1999 Whey Cheese**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 01.6.3 (Whey cheese) may be used in foods subject to this standard.

#### **A-15-1995 Rev.1-2003 Whey Powders**

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives in Food Category 01.8.2 (Dried whey and whey products, excluding whey cheese) may be used in foods subject to this standard.

#### **Notes:**

The Codex General Standard for Fruit Juices and Nectars (247-2005) corresponds to GSFA food categories that include only standardized foods, and has been adopted with the appropriate wording in the commodity standard, so no revision to the food additive section of this standard is necessary.

The following Codex commodity standards do not allow the use of any food additives but do correspond one-to-one with a GSFA food category:

- CXS 012-1981 Rev.2-2001 Honey

- CXS 108-1981 Rev. 1-1997 Amended 2001 Natural Mineral Waters
- CXS 227-2001 Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters).

The food additive sections of these standards would not be amended.

**Actions to Implement the Proposal to Address GSFA Food Categories with a One-to-One Correspondence to a Single Codex Commodity Standard**

**Proposed Revisions to Tables 1 and 2**

To align the food additive provisions in food category **01.6.3** with the **Codex Standard for Whey Cheese**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No. 01.0		Dairy products and analogues, excluding products of category 02.0				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/k g	Note 28	Discontinue

Food Category No. 01.1		Milk and dairy-based drinks				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.2		Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.3		Condensed milk and analogues (plain)				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.4		Cream (plain) and the like				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.5		Milk powder and cream powder and powder analogues (plain)				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.6		Cheese and analogues				
Additive	INS	Step	Max	Level	Comments	Action
Canthaxanthin	161g	6		GMP		Discontinue
Caramel Colour, Class II	150b	4	50000	mg/k g		Discontinue
Caramel Colour, Class III	150c	3	50000	mg/k g		Discontinue
Caramel Colour, Class IV	150d	3	50000	mg/k g		Discontinue
Nitrates	251, 252	7	40	mg/k g	Note 30	Discontinue
Nitrites	249, 250	7	20	mg/k g	Note 32	Discontinue
Pimaricin	235	Adopte	40	mg/k	Notes 3 &	Revoke

Food Category No. 01.6		Cheese and analogues				
Additive	INS	Step	Max	Level	Comments	Action
		d		g	80	
Sorbates	200-203	7	3000	mg/k g	Note 42	Discontinue
Tocopherols	306, 307	7	200	mg/k g		Discontinue

Food Category No. 01.6.1		Unripened cheese				
Additive	INS	Step	Max	Level	Comments	Action
Canthaxanthin	161g	6		GMP		Reassign from 01.6
Caramel Colour, Class II	150b	4	50000	mg/k g		
Caramel Colour, Class III	150c	3	50000	mg/k g		
Caramel Colour, Class IV	150d	3	50000	mg/k g		
Nisin	234	4	500	mg/k g	Note 28	Reassign from 01.0
Nitrates	251, 252	7	40	mg/k g	Note 30	Reassign from 01.6
Nitrites	249, 250	7	20	mg/k g	Note 32	
Pimaricin	235	Adopt ed	40	mg/k g	Notes 3 & 80	Reassign from 01.6; Adopt
Sorbates	200-203	7	3000	mg/k g	Note 42	Reassign from 01.6
Tocopherols	306, 307	7	200	mg/k g		

Food Category No. 01.6.2		Ripened cheese				
Additive	INS	Step	Max	Level	Comments	Action
Canthaxanthin	161g	6		GMP		Reassign from 01.6
Caramel Colour, Class II	150b	4	50000	mg/k g		
Caramel Colour, Class III	150c	3	50000	mg/k g		
Caramel Colour, Class IV	150d	3	50000	mg/k g		
Nisin	234	4	500	mg/k g	Note 28	Reassign from 01.0
Nitrates	251, 252	7	40	mg/k g	Note 30	Reassign from 01.6
Nitrites	249, 250	7	20	mg/k g	Note 32	
Pimaricin	235	Adopt ed	40	mg/k g	Notes 3 & 80	Reassign from 01.6; Adopt
Sorbates	200-203	7	3000	mg/k g	Note 42	Reassign from 01.6
Tocopherols	306, 307	7	200	mg/k g		

Food Category No. 01.6.3		Whey cheese				
Additive	INS	Step	Max	Level	Comments	Action
Allura Red AC	129	3	300	mg/kg	Note 3	Discontinue
Annatto Extracts	160b	7	20	mg/kg	Note 3	Discontinue
Azorubine	122	7		GMP	Note 3	Discontinue
Brilliant Black PN	151	7		GMP	Note 3	Discontinue
Brilliant Blue FCF	133	3	200	mg/kg	Note 3	Discontinue
Brown HT	155	7		GMP	Note 3	Discontinue
Caramel Colour, Class III	150c	Adopted		GMP	Note 3	Revoke
Caramel Colour, Class IV	150d	Adopted		GMP	Note 3	Revoke
Carmines	120	6		GMP	Note 3	Discontinue
Carotenes, Vegetable	160aai	3	1000	mg/kg	Note 3	Discontinue
Carotenoids	160ai,aii,e,f	3	1000	mg/kg	Note 3	Discontinue
Chlorophylls, Copper Complexes	141i,ii	3	50	mg/kg		Discontinue
Curcumin	100i	4	500	mg/kg	Note 3	Discontinue
Grape Skin Extract	163ii	3	1000	mg/kg		Discontinue
Indigotine	132	3	200	mg/kg	Note 3	Discontinue
Iron Oxides	172i-iii	6		GMP	Note 3	Discontinue
Nisin	234	7	12.5	mg/kg	Note 28	Discontinue
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	880	mg/kg	Note 33	Discontinue
Ponceau 4R	124	3	100	mg/kg	Note 3	Discontinue
Propylene Glycol Alginate	405	7	9000	mg/kg		Discontinue
Quinoline Yellow	104	7		GMP	Note 3	Discontinue
Riboflavins	101i,ii	3	300	mg/kg	Note 3	Discontinue
Sorbates	200-203	7	3000	mg/kg	Note 42	Adopt
Sunset Yellow FCF	110	6		GMP	Note 3	Discontinue
Tartrates	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45	Discontinue
Tartrazine	102	4	300	mg/kg	Note 3	Discontinue

Food Category No. 01.6.4		Processed cheese				
Additive	INS	Step	Max	Level	Comments	Action
Canthaxanthin	161g	6		GMP		Reassign from 01.6
Caramel Colour, Class II	150b	4	50000	mg/kg		
Caramel Colour, Class III	150c	3	50000	mg/kg		
Caramel Colour, Class IV	150d	3	50000	mg/kg		

Food Category No. 01.6.4		Processed cheese				
Additive	INS	Step	Max	Level	Comments	Action
				g		
Nisin	234	4	500	mg/k g	Note 28	Reassign from 01.0
Nitrates	251, 252	7	40	mg/k g	Note 30	Reassign from 01.6
Nitrites	249, 250	7	20	mg/k g	Note 32	
Pimaricin	235	Adopte d	40	mg/k g	Notes 3 & 80	Reassign from 01.6; Adopt
Sorbates	200-203	7	3000	mg/k g	Note 42	Reassign from 01.6
Tocopherols	306, 307	7	200	mg/k g		

Food Category No. 01.6.5		Cheese analogues				
Additive	INS	Step	Max	Level	Comments	Action
Canthaxanthin	161g	6		GMP		Reassign from 01.6
Caramel Colour, Class II	150b	4	50000	mg/kg		
Caramel Colour, Class III	150c	3	50000	mg/kg		
Caramel Colour, Class IV	150d	3	50000	mg/kg		
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0
Nitrates	251, 252	7	40	mg/kg	Note 30	Reassign from 01.6
Nitrites	249, 250	7	20	mg/kg	Note 32	
Pimaricin	235	Adopted	40	mg/kg	Notes 3 & 80	Reassign from 01.6; Adopt
Sorbates	200-203	7	3000	mg/kg	Note 42	Reassign from 01.6
Tocopherols	306, 307	7	200	mg/kg		

Food Category No. 01.6.6		Whey protein cheese				
Additive	INS	Step	Max	Level	Comments	Action
Canthaxanthin	161g	6		GMP		Reassign from 01.6
Caramel Colour, Class II	150b	4	50000	mg/kg		
Caramel Colour, Class III	150c	3	50000	mg/kg		
Caramel Colour, Class IV	150d	3	50000	mg/kg		
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0
Nitrates	251, 252	7	40	mg/kg	Note 30	Reassign from 01.6
Nitrites	249, 250	7	20	mg/kg	Note 32	
Pimaricin	235	Adopted	40	mg/kg	Notes 3 & 80	Reassign from 01.6; Adopt
Sorbates	200-203	7	3000	mg/kg	Note 42	Reassign from 01.6
Tocopherols	306, 307	7	200	mg/kg		

Food Category No. 01.7		Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.8.1			Liquid whey and whey products, excluding whey cheeses			
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

To align the food additive provisions in food category **01.8.2** with the Codex Standard for Whey Powders, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No. 01.0		Dairy products and analogues, excluding products of category 02.0				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Discontinue

Food Category No. 01.1			Milk and dairy-based drinks			
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.2		Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.3			Condensed milk and analogues (plain)			
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.4			Cream (plain) and the like			
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.5		Milk powder and cream powder and powder analogues (plain)				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.6.1			Unripened cheese			
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.6.2		Ripened cheese				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.6.4			Processed cheese			
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.6.5		Cheese analogues				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.6.6		Whey protein cheese				
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.7			Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)			
Additive	INS	Step	Max	Level	Comments	Action
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0

Food Category No. 01.8		Whey and whey products, excluding whey cheeses					
Additive	INS	Step	Max	Level	Comments	Action	
Annatto Extracts	160b	7	10	mg/kg		Discontinue	
Benzoyl Peroxide	928	6		GMP		Discontinue	
Caramel Colour, Class II	150b	4	50000	mg/kg			
Caramel Colour, Class III	150c	3	50000	mg/kg			
Caramel Colour, Class IV	150d	3	50000	mg/kg			
Tocopherols	306, 307	7	200	mg/kg			

Food Category No. 01.8.1		Liquid whey and whey products, excluding whey cheeses				
Additive	INS	Step	Max	Level	Comments	Action
Annatto Extracts	160b	7	10	mg/kg		Reassign from 01.8
Benzoyl Peroxide	928	6		GMP		
Caramel Colour, Class II	150b	4	50000	mg/kg		
Caramel Colour, Class III	150c	3	50000	mg/kg		
Caramel Colour, Class IV	150d	3	50000	mg/kg		
Nisin	234	4	500	mg/kg	Note 28	Reassign from 01.0
Tocopherols	306, 307	7	200	mg/kg		Reassign from 01.8

Food Category No. 01.8.2		Dried whey and whey products, excluding whey cheeses					
Additive	INS	Step	Max	Level	Comments	Action	
Aluminium Silicate	559	4	10000	mg/kg		Adopt	
Benzoyl Peroxide	928	Adopted	100	mg/kg	Note A	Adopt	
Calcium Aluminium Silicate (Synthetic)	556	4	10000	mg/kg		Adopt	
Calcium Carbonate	170i	4	10000	mg/kg		Adopt	
Calcium Chloride	509	4		GMP		Adopt	
Calcium Hydroxide	526	4		GMP		Adopt	
Calcium Silicate	552	4	10000	mg/kg		Adopt	
Hydroxypropyl Distarch Phosphate	1442	4	10000	mg/kg		Adopt	



<b>Food Category No. 01.8.2</b>		<b>Dried whey and whey products, excluding whey cheeses</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>	
Magnesium Carbonate	504i	4	10000	mg/kg		Adopt	
Magnesium Oxide	530	4	10000	mg/kg		Adopt	
Magnesium Silicate (Synthetic)	553i	4	10000	mg/kg		Adopt	
Microcrystalline Cellulose	460i	4	10000	mg/kg		Adopt	
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4	4400	mg/kg	Note 33	Adopt	
Potassium Carbonate	501i	4		GMP		Adopt	
Potassium Chloride	508	4		GMP		Adopt	
Potassium Dihydrogen Citrate	332i	4		GMP		Adopt	
Potassium Hydrogen Carbonate	501ii	4		GMP		Adopt	
Potassium Hydroxide	525	4		GMP		Adopt	
Powdered Cellulose	460ii	4	10000	mg/kg		Adopt	
Silicon Dioxide (Amorphous)	551	4	10000	mg/kg		Adopt	
Sodium Aluminosilicate	554	4	10000	mg/kg		Adopt	
Sodium Carbonate	500i	4		GMP		Adopt	
Sodium Dihydrogen Citrate	331i	4		GMP		Adopt	
Sodium Hydrogen Carbonate	500ii	4		GMP		Adopt	
Sodium Hydroxide	524	4		GMP		Adopt	
Sodium Sesquicarbonate	500iii	4		GMP		Adopt	
Talc	553iii	4	10000	mg/kg		Adopt	
Tripotassium Citrate	332ii	4		GMP		Adopt	
Trisodium Citrate	331iii	4		GMP		Adopt	

To align the food additive provisions in food category **02.1.1** with the **Codex Standard for Milkfat Products**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

<b>Food Category No. 02.0</b>		<b>Fats and oils, and fat emulsions</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>	
BHA	320	6	200	mg/kg	Notes 15 & 130	Discontinue	
Canthaxanthin	161g	6		GMP		Discontinue	
Caramel Colour, Class II	150b	4	20000	mg/kg		Discontinue	
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Discontinue	
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Discontinue	
Polysorbates	432-436	6	10000	mg/kg		Discontinue	
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Discontinue	

<b>Food Category No. 02.1</b>		<b>Fats and oils essentially free from water</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>	
Acetic Acid, Glacial	260	7	5000	mg/kg		Discontinue	
Acetic and Fatty Acid Esters of Glycerol	472a	7		GMP		Discontinue	
Acetylated Distarch Adipate	1422	7		GMP		Discontinue	
Acetylated Distarch Phosphate	1414	7		GMP		Discontinue	
Acid Treated Starch	1401	7		GMP		Discontinue	
Adipates	355-357, 359	7	3000	mg/kg	Note 1	Discontinue	
Agar	406	7		GMP		Discontinue	
Alginic Acid	400	7		GMP		Discontinue	
Alkaline Treated Starch	1402	7		GMP		Discontinue	

<b>Food Category No. 02.1</b>	<b>Fats and oils essentially free from water</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Ammonium Alginate	403	7	5000	mg/kg		Discontinue
Annatto Extracts	160b	7	10	mg/kg	Note 9	Discontinue
Ascorbic Acid	300	7	200	mg/kg		Discontinue
Ascorbyl Esters	304, 305		500	mg/kg	Note 10	Revoke
Beet Red	162	7		GMP		Discontinue
BHT	321	6	200	mg/kg	Notes 15 & 130	Discontinue
Bleached Starch	1403	7		GMP		Discontinue
Calcium Alginate	404	7	5000	mg/kg		Discontinue
Calcium Ascorbate	302	7		GMP		Discontinue
Calcium Citrates	333	7		GMP		Discontinue
Calcium Lactate	327	7		GMP		Discontinue
Caramel Colour, Class III	150c	3	20000	mg/kg		Discontinue
Caramel Colour, Class IV	150d	3	20000	mg/kg		Discontinue
Carob Bean Gum	410	7		GMP		Discontinue
Carotenes, Vegetable	160aii		1000	mg/kg		Revoke
Carotenoids	160ai,aii,e,f	6	1000	mg/kg		Discontinue
Carrageenan	407	7		GMP		Discontinue
Chlorophylls	140	7		GMP		Discontinue
Citric Acid	330	7	100	mg/kg	Note 15	Discontinue
Citric and Fatty Acid Esters of Glycerol	472c	7		GMP		Discontinue
Curcumin	100i	7	5	mg/kg		Discontinue
Dextrins, White and Yellow, Roasted Starch	1400	7		GMP		Discontinue
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Discontinue
Distarch Phosphate	1412	7		GMP		Discontinue
Enzyme Treated Starch	1405	7		GMP		Discontinue
Erythorbic Acid	315	7	100	mg/kg		Discontinue
Gellan Gum	418	7		GMP		Discontinue
Glucono delta-Lactone	575	7		GMP		Discontinue
Guaiaic Resin	314		1000	mg/kg		Revoke
Guar Gum	412	7	20000	mg/kg		Discontinue
Gum Arabic	414	7	15000	mg/kg		Discontinue
Hydroxypropyl Distarch Phosphate	1442	7		GMP		Discontinue
Hydroxypropyl Starch	1440	7		GMP		Discontinue
Karaya Gum	416	7		GMP		Discontinue
Lactic Acid (L-, D- and DL-)	270	7		GMP		Discontinue
Lecithins	322	7	30000	mg/kg		Discontinue
Microcrystalline Cellulose	460i	7		GMP		Discontinue
Monostarch Phosphate	1410	7		GMP		Discontinue
Nitrogen	941	7		GMP	Note 59	Discontinue
Nitrous Oxide	942	7		GMP		Discontinue
Oxidized Starch	1404	7		GMP		Discontinue
Pectins	440	7		GMP		Discontinue
Phosphated Distarch Phosphate	1413	7		GMP		Discontinue
Polydimethylsiloxane	900a		10	mg/kg		Revoke
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/kg		Discontinue
Polyoxyethylene Stearates	430, 431	7	5000	mg/kg		Discontinue
Potassium Acetates	261	7		GMP		Discontinue
Potassium Alginate	402	7		GMP		Discontinue
Potassium Ascorbate	303	7		GMP		Discontinue
Potassium Dihydrogen Citrate	332i	7		GMP		Discontinue
Potassium Lactate	326	7		GMP		Discontinue
Processed Eucheuma Seaweed	407a	7		GMP		Discontinue

<b>Food Category No. 02.1</b>		<b>Fats and oils essentially free from water</b>				
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Propyl Gallate	310		200	mg/kg	Notes 15 & 130	Revoke
Propylene Glycol Alginate	405	7	11000	mg/kg		Discontinue
Propylene Glycol Esters of Fatty Acids	477		10000	mg/kg		Revoke
Sodium Acetate	262i	7	5000	mg/kg		Discontinue
Sodium Alginate	401	7		GMP		Discontinue
Sodium Ascorbate	301	7	200	mg/kg		Discontinue
Sodium Carbonate	500i	7		GMP		Discontinue
Sodium Diacetate	262ii	7	1000	mg/kg		Discontinue
Sodium Dihydrogen Citrate	331i	7		GMP		Discontinue
Sodium Erythorbate	316	7	100	mg/kg		Discontinue
Sodium Lactate	325	7		GMP		Discontinue
Sodium Sesquicarbonate	500iii	7		GMP		Discontinue
Sorbitan Esters of Fatty Acids	491-495	7	10000	mg/kg		Discontinue
Starch Acetate	1420	7		GMP		Discontinue
Starch Sodium Octenyl Succinate	1450	7		GMP		Discontinue
Stearyl Citrate	484			GMP		Revoke
Stearyoyl-2-Lactylates	481i, 482i	7	3000	mg/kg		Discontinue
Tara Gum	417	7		GMP		Discontinue
Tartrates	334; 335i,ii; 336i,ii; 337	4	5000	mg/kg	Note 45	Discontinue
TBHQ	319		200	mg/kg	Notes 15 & 130	Revoke
Thiodipropionates	388, 389		200	mg/kg	Note 46	Revoke
Tragacanth Gum	413	7	13000	mg/kg		Discontinue
Tripotassium Citrate	332ii	7		GMP		Discontinue
Trisodium Citrate	331iii	7		GMP		Discontinue
Xanthan Gum	415	4	10000	mg/kg		Discontinue

<b>Food Category No. 02.1.1</b>		<b>Butter oil, anhydrous milkfat, ghee</b>				
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Note 10	Adopt
BHA	320	6	175	mg/kg	Notes 15 & B	Adopt
BHT	321	6	75	mg/kg	Notes 15 & B	Adopt
Citric Acid	330	7		GMP		Adopt
Isopropyl Citrates	384	Adopted	100	mg/kg	Note 77	Revoke
Lactic and Fatty Acid Esters of Glycerol	472b	7		GMP		Discontinue
Mono- and Diglycerides	471	7	20000	mg/kg		Discontinue
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	40	mg/kg	Note 33	Discontinue
Propyl Gallate	310	Adopted	100	mg/kg	Notes 15 & B	Adopt
Sodium Dihydrogen Citrate	331i	7		GMP		Adopt
Sodium Hydrogen Carbonate	500ii	7		GMP		Discontinue
Sorbates	200-203	7	1000	mg/kg	Note 42	Discontinue
Tocopherols	306, 307	7	500	mg/kg		Adopt
Trisodium Citrate	331iii	7		GMP		Adopt

Food Category No. 02.1.2		Vegetable oils and fats				
Additive	INS	Step	Max	Level	Comments	Action
Acetic Acid, Glacial	260	7	5000	mg/k g		Reassign from 02.1
Acetic and Fatty Acid Esters of Glycerol	472a	7		GMP		Reassign from 02.1
Acetylated Distarch Adipate	1422	7		GMP		Reassign from 02.1
Acetylated Distarch Phosphate	1414	7		GMP		Reassign from 02.1
Acid Treated Starch	1401	7		GMP		Reassign from 02.1
Adipates	355-357, 359	7	3000	mg/k g	Note 1	Reassign from 02.1
Agar	406	7		GMP		Reassign from 02.1
Alginic Acid	400	7		GMP		Reassign from 02.1
Alkaline Treated Starch	1402	7		GMP		Reassign from 02.1
Ammonium Alginate	403	7	5000	mg/k g		Reassign from 02.1
Annatto Extracts	160b	7	10	mg/k g	Note 9	Reassign from 02.1
Ascorbic Acid	300	7	200	mg/k g		Reassign from 02.1
Ascorbyl Esters	304, 305	Adopted	500	mg/k g	Note 10	Reassign from 02.1; Adopt
Beet Red	162	7		GMP		Reassign from 02.1
BHA	320	6	200	mg/k g	Notes 15 & 130	Reassign from 02.0
BHT	321	6	200	mg/k g	Notes 15 & 130	Reassign from 02.1
Bleached Starch	1403	7		GMP		Reassign from 02.1
Calcium Alginate	404	7	5000	mg/k g		Reassign from 02.1
Calcium Ascorbate	302	7		GMP		Reassign from 02.1
Calcium Citrates	333	7		GMP		Reassign from 02.1
Calcium Lactate	327	7		GMP		Reassign from 02.1
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/k g		Reassign from 02.0
Caramel Colour, Class III	150c	3	20000	mg/k g		Reassign from 02.1
Caramel Colour, Class IV	150d	3	20000	mg/k g		Reassign from 02.1
Carob Bean Gum	410	7		GMP		Reassign from 02.1
Carotenes, Vegetable	160a <sup>iii</sup>	Adopted	1000	mg/k g		Reassign from 02.1; Adopt
Carotenoids	160a <sup>i</sup> ,a <sup>ii</sup> ,e,f	6	1000	mg/k g		Reassign from 02.1
Carrageenan	407	7		GMP		Reassign from 02.1
Chlorophylls	140	7		GMP		Reassign from 02.1
Chlorophylls, Copper Complexes	141 <sup>i</sup> , <sup>ii</sup>	6		GMP		Reassign from 02.0
Citric Acid	330	7	100	mg/k g	Note 15	Reassign from 02.1
Citric and Fatty Acid Esters of Glycerol	472c	7		GMP		Reassign from 02.1
Curcumin	100 <sup>i</sup>	7	5	mg/k g		Reassign from 02.1

Food Category No. 02.1.2		Vegetable oils and fats				
Additive	INS	Step	Max	Level	Comments	Action
Dextrins, White and Yellow, Roasted Starch	1400	7		GMP		Reassign from 02.1
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Reassign from 02.1
Distarch Phosphate	1412	7		GMP		Reassign from 02.1
Enzyme Treated Starch	1405	7		GMP		Reassign from 02.1
Erythorbic Acid	315	7	100	mg/kg		Reassign from 02.1
Gellan Gum	418	7		GMP		Reassign from 02.1
Glucono delta-Lactone	575	7		GMP		Reassign from 02.1
Guaiaac Resin	314	Adopted	1000	mg/kg		Reassign from 02.1; Adopt
Guar Gum	412	7	20000	mg/kg		Reassign from 02.1
Gum Arabic	414	7	15000	mg/kg		Reassign from 02.1
Hydroxypropyl Distarch Phosphate	1442	7		GMP		Reassign from 02.1
Hydroxypropyl Starch	1440	7		GMP		Reassign from 02.1
Karaya Gum	416	7		GMP		Reassign from 02.1
Lactic Acid (L-, D- and DL-)	270	7		GMP		Reassign from 02.1
Lecithins	322	7	30000	mg/kg		Reassign from 02.1
Microcrystalline Cellulose	460i	7		GMP		Reassign from 02.1
Monostarch Phosphate	1410	7		GMP		Reassign from 02.1
Nitrogen	941	7		GMP	Note 59	Reassign from 02.1
Nitrous Oxide	942	7		GMP		Reassign from 02.1
Oxidized Starch	1404	7		GMP		Reassign from 02.1
Pectins	440	7		GMP		Reassign from 02.1
Phosphated Distarch Phosphate	1413	7		GMP		Reassign from 02.1
Polydimethylsiloxane	900a	Adopted	10	mg/kg		Reassign from 02.1; Adopt
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/kg		Reassign from 02.1
Polyoxyethylene Stearates	430, 431	7	5000	mg/kg		Reassign from 02.1
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
Potassium Acetates	261	7		GMP		Reassign from 02.1
Potassium Alginate	402	7		GMP		Reassign from 02.1
Potassium Ascorbate	303	7		GMP		Reassign from 02.1
Potassium Dihydrogen Citrate	332i	7		GMP		Reassign from 02.1
Potassium Lactate	326	7		GMP		Reassign from 02.1
Processed Eucheuma Seaweed	407a	7		GMP		Reassign from 02.1
Propyl Gallate	310	Adopted	200	mg/kg	Notes 15 & 130	Reassign from 02.1; Adopt
Propylene Glycol Alginate	405	7	11000	mg/kg		Reassign from 02.1
Propylene Glycol Esters of Fatty Acids	477	Adopted	10000	mg/kg		Reassign from 02.1; Adopt

Food Category No. 02.1.2		Vegetable oils and fats					
Additive	INS	Step	Max	Level	Comments	Action	
Sodium Acetate	262i	7	5000	mg/kg		Reassign from 02.1	
Sodium Alginate	401	7		GMP		Reassign from 02.1	
Sodium Ascorbate	301	7	200	mg/kg		Reassign from 02.1	
Sodium Carbonate	500i	7		GMP		Reassign from 02.1	
Sodium Diacetate	262ii	7	1000	mg/kg		Reassign from 02.1	
Sodium Dihydrogen Citrate	331i	7		GMP		Reassign from 02.1	
Sodium Erythorbate	316	7	100	mg/kg		Reassign from 02.1	
Sodium Lactate	325	7		GMP		Reassign from 02.1	
Sodium Sesquicarbonate	500iii	7		GMP		Reassign from 02.1	
Sorbitan Esters of Fatty Acids	491-495	7	10000	mg/kg		Reassign from 02.1	
Starch Acetate	1420	7		GMP		Reassign from 02.1	
Starch Sodium Octenyl Succinate	1450	7		GMP		Reassign from 02.1	
Stearyl Citrate	484	Adopted		GMP		Reassign from 02.1; Adopt	
Stearoyl-2-Lactylates	481i, 482i	7	3000	mg/kg		Reassign from 02.1	
Tara Gum	417	7		GMP		Reassign from 02.1	
Tartrates	334; 335i,ii; 336i,ii; 337	4	5000	mg/kg	Note 45	Reassign from 02.1	
TBHQ	319	Adopted	200	mg/kg	Notes 15 & 130	Reassign from 02.0 & 02.1; Adopt	
Thiodipropionates	388, 389	Adopted	200	mg/kg	Note 46	Reassign from 02.1; Adopt	
Tragacanth Gum	413	7	13000	mg/kg		Reassign from 02.1	
Tripotassium Citrate	332ii	7		GMP		Reassign from 02.1	
Trisodium Citrate	331iii	7		GMP		Reassign from 02.1	
Xanthan Gum	415	4	10000	mg/kg		Reassign from 02.1	

Food Category No. 02.1.3		Lard, tallow, fish oil, and other animal fats					
Additive	INS	Step	Max	Level	Comments	Action	
Acetic Acid, Glacial	260	7	5000	mg/kg		Reassign from 02.1	
Acetic and Fatty Acid Esters of Glycerol	472a	7		GMP		Reassign from 02.1	
Acetylated Distarch Adipate	1422	7		GMP		Reassign from 02.1	
Acetylated Distarch Phosphate	1414	7		GMP		Reassign from 02.1	
Acid Treated Starch	1401	7		GMP		Reassign from 02.1	
Adipates	355-357, 359	7	3000	mg/kg	Note 1	Reassign from 02.1	
Agar	406	7		GMP		Reassign from 02.1	
Alginic Acid	400	7		GMP		Reassign from 02.1	
Alkaline Treated Starch	1402	7		GMP		Reassign from 02.1	

Food Category No. 02.1.3		Lard, tallow, fish oil, and other animal fats				
Additive	INS	Step	Max	Level	Comments	Action
Ammonium Alginate	403	7	5000	mg/kg		Reassign from 02.1
Annatto Extracts	160b	7	10	mg/kg	Note 9	Reassign from 02.1
Ascorbic Acid	300	7	200	mg/kg		Reassign from 02.1
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Note 10	Reassign form 02.1; Adopt
Beet Red	162	7		GMP		Reassign from 02.1
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0
BHT	321	6	200	mg/kg	Notes 15 & 130	Reassign from 02.1
Bleached Starch	1403	7		GMP		Reassign from 02.1
Calcium Alginate	404	7	5000	mg/kg		Reassign from 02.1
Calcium Ascorbate	302	7		GMP		Reassign from 02.1
Calcium Citrates	333	7		GMP		Reassign from 02.1
Calcium Lactate	327	7		GMP		Reassign from 02.1
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/kg		Reassign from 02.0
Caramel Colour, Class III	150c	3	20000	mg/kg		Reassign from 02.1
Caramel Colour, Class IV	150d	3	20000	mg/kg		Reassign from 02.1
Carob Bean Gum	410	7		GMP		Reassign from 02.1
Carotenes, Vegetable	160a <sup>ii</sup>	Adopted	1000	mg/kg		Reassign from 02.1; Adopt
Carotenoids	160a <sup>i, aii, e, f</sup>	6	1000	mg/kg		Reassign from 02.1
Carrageenan	407	7		GMP		Reassign from 02.1
Chlorophylls	140	7		GMP		Reassign from 02.1
Chlorophylls, Copper Complexes	141 <sup>i, ii</sup>	6		GMP		Reassign from 02.0
Citric Acid	330	7	100	mg/kg	Note 15	Reassign from 02.1
Citric and Fatty Acid Esters of Glycerol	472c	7		GMP		Reassign from 02.1
Curcumin	100 <sup>i</sup>	7	5	mg/kg		Reassign from 02.1
Dextrins, White and Yellow, Roasted Starch	1400	7		GMP		Reassign from 02.1
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Reassign from 02.1
Distarch Phosphate	1412	7		GMP		Reassign from 02.1
Enzyme Treated Starch	1405	7		GMP		Reassign from 02.1

Food Category No. 02.1.3		Lard, tallow, fish oil, and other animal fats				
Additive	INS	Step	Max	Level	Comments	Action
Erythorbic Acid	315	7	100	mg/kg		Reassign from 02.1
Gellan Gum	418	7		GMP		Reassign from 02.1
Glucono delta-Lactone	575	7		GMP		Reassign from 02.1
Guaiac Resin	314	Adopted	1000	mg/kg		Reassign from 02.1; Adopt
Guar Gum	412	7	20000	mg/kg		Reassign from 02.1
Gum Arabic	414	7	15000	mg/kg		Reassign from 02.1
Hydroxypropyl Distarch Phosphate	1442	7		GMP		Reassign from 02.1
Hydroxypropyl Starch	1440	7		GMP		Reassign from 02.1
Karaya Gum	416	7		GMP		Reassign from 02.1
Lactic Acid (L-, D- and DL-)	270	7		GMP		Reassign from 02.1
Lecithins	322	7	30000	mg/kg		Reassign from 02.1
Microcrystalline Cellulose	460i	7		GMP		Reassign from 02.1
Monostarch Phosphate	1410	7		GMP		Reassign from 02.1
Nitrogen	941	7		GMP	Note 59	Reassign from 02.1
Nitrous Oxide	942	7		GMP		Reassign from 02.1
Oxidized Starch	1404	7		GMP		Reassign from 02.1
Pectins	440	7		GMP		Reassign from 02.1
Phosphated Distarch Phosphate	1413	7		GMP		Reassign from 02.1
Polydimethylsiloxane	900a	Adopted	10	mg/kg		Reassign from 02.1; Adopt
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/kg		Reassign from 02.1
Polyoxyethylene Stearates	430, 431	7	5000	mg/kg		Reassign from 02.1
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
Potassium Acetates	261	7		GMP		Reassign from 02.1
Potassium Alginate	402	7		GMP		Reassign from 02.1
Potassium Ascorbate	303	7		GMP		Reassign from 02.1
Potassium Dihydrogen Citrate	332i	7		GMP		Reassign from 02.1
Potassium Lactate	326	7		GMP		Reassign from 02.1
Processed Eucheuma Seaweed	407a	7		GMP		Reassign from 02.1



Food Category No. 02.1.3		Lard, tallow, fish oil, and other animal fats				
Additive	INS	Step	Max	Level	Comments	Action
Propyl Gallate	310	Adopted	200	mg/kg	Notes 15 & 130	Reassign from 02.1; Adopt
Propylene Glycol Alginate	405	7	11000	mg/kg		Reassign from 02.1
Propylene Glycol Esters of Fatty Acids	477	Adopted	10000	mg/kg		Reassign from 02.1; Adopt
Sodium Acetate	262i	7	5000	mg/kg		Reassign from 02.1
Sodium Alginate	401	7		GMP		Reassign from 02.1
Sodium Ascorbate	301	7	200	mg/kg		Reassign from 02.1
Sodium Carbonate	500i	7		GMP		Reassign from 02.1
Sodium Diacetate	262ii	7	1000	mg/kg		Reassign from 02.1
Sodium Dihydrogen Citrate	331i	7		GMP		Reassign from 02.1
Sodium Erythorbate	316	7	100	mg/kg		Reassign from 02.1
Sodium Lactate	325	7		GMP		Reassign from 02.1
Sodium Sesquicarbonate	500iii	7		GMP		Reassign from 02.1
Sorbitan Esters of Fatty Acids	491-495	7	10000	mg/kg		Reassign from 02.1
Starch Acetate	1420	7		GMP		Reassign from 02.1
Starch Sodium Octenyl Succinate	1450	7		GMP		Reassign from 02.1
Stearyl Citrate	484	Adopted		GMP		Reassign from 02.1; Adopt
Stearoyl-2-Lactylates	481i, 482i	7	3000	mg/kg		Reassign from 02.1
Tara Gum	417	7		GMP		Reassign from 02.1
Tartrates	334; 335i,ii; 336i,ii; 337	4	5000	mg/kg	Note 45	Reassign from 02.1
TBHQ	319	Adopted	200	mg/kg	Notes 15 & 130	Reassign from 02.0 & 02.1; Adopt
Thiodipropionates	388, 389	Adopted	200	mg/kg	Note 46	Reassign from 02.1; Adopt
Tragacanth Gum	413	7	13000	mg/kg		Reassign from 02.1
Tripotassium Citrate	332ii	7		GMP		Reassign from 02.1
Trisodium Citrate	331iii	7		GMP		Reassign from 02.1
Xanthan Gum	415	4	10000	mg/kg		Reassign from 02.1

To align the food additive provisions in food category **02.2.1.1 with the Codex Standard for Butter**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

<b>Food Category No. 02.0</b>		<b>Fats and oils, and fat emulsions</b>				
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
BHA	320	6	200	mg/kg	Notes 15 & 130	Discontinue
Canthaxanthin	161g	6		GMP		Discontinue
Caramel Colour, Class II	150b	4	20000	mg/kg		Discontinue
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Discontinue
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Discontinue
Polysorbates	432-436	6	10000	mg/kg		Discontinue
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Discontinue

<b>Food Category No. 02.2</b>		<b>Fat emulsions mainly of type water-in-oil</b>				
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Notes 10 & 113	Revoke
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Discontinue
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/kg		Discontinue
Sodium Diacetate	262ii	7		GMP		Discontinue
Sorbitan Esters of Fatty Acids	491-495	7	20000	mg/kg		Discontinue
Stearoyl-2-Lactylates	481i, 482i	7	10000	mg/kg		Discontinue
Sucroglycerides	474	7	10000	mg/kg		Discontinue
Sucrose Esters of Fatty Adids	473	7	10000	mg/kg		Discontinue

<b>Food Category No. 02.2.1</b>		<b>Emulsions containing at least 80% fat</b>				
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Guaiac Resin	314	Adopted	1000	mg/kg		Revoke
Propylene Glycol Alginate	405	7	3000	mg/kg		Discontinue

<b>Food Category No. 02.2.1.1</b>		<b>Butter and concentrated butter</b>				
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Acetic Acid, Glacial	260	7		GMP	Note 52	Discontinue
Acetic and Fatty Acid Esters of Glycerol	472a	7	10000	mg/kg	Note 52	Discontinue
Acetylated Distarch Adipate	1422	7		GMP	Note 52	Discontinue
Acetylated Distarch Phosphate	1414	7		GMP	Note 52	Discontinue
Acid Treated Starch	1401	7		GMP	Note 52	Discontinue
Agar	406	7	2000	mg/kg	Note 52	Discontinue
Alginate Acid	400	7		GMP	Note 52	Discontinue
Alkaline Treated Starch	1402	7		GMP	Note 52	Discontinue
Allura Red AC	129	6	300	mg/kg		Discontinue
Amaranth	123	7	300	mg/kg		Discontinue
Ammonium Alginate	403	7		GMP	Note 52	Discontinue
Annatto Extracts	160b	7	20	mg/kg	Note 9	Adopt
Annatto Extracts	160b	7	100	mg/kg		Discontinue
Ascorbic Acid	300	7		GMP	Note 52	Discontinue
Beet Red	162	7		GMP	Note 52	Discontinue
BHT	321	6	200	mg/kg	Notes 15 & 130	Discontinue
Bleached Starch	1403	7		GMP	Note 52	Discontinue
Calcium Alginate	404	7		GMP	Note 52	Discontinue
Calcium Ascorbate	302	7		GMP	Note 52	Discontinue
Calcium Citrates	333	7		GMP	Note 52	Discontinue
Calcium Hydroxide	526	7		GMP		Adopt

<b>Food Category No.</b> <b>02.2.1.1</b>	<b>Butter and concentrated butter</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Calcium Lactate	327	7		GMP	Note 52	Discontinue
Caramel Colour, Class I	150a	7		GMP	Note 52	Discontinue
Carob Bean Gum	410	7	2000	mg/kg	Note 52	Discontinue
Carotenes, Vegetable	160aii	Adopted	600	mg/kg		Maintian
Carotenoids	160ai, e, f	6	25	mg/kg	Note E	Adopt
Carotenoids	160ai,aii,e,f	6	100	mg/kg		Discontinue
Carrageenan	407	7		GMP	Note 52	Discontinue
Chlorophylls	140	7		GMP	Note 52	Discontinue
Citric Acid	330	7		GMP	Note 52	Discontinue
Citric and Fatty Acid Esters of Glycerol	472c	7	10000	mg/kg	Note 52	Discontinue
Curcumin	100i	7	500	mg/kg		Discontinue
Dextrins, White and Yellow, Roasted Starch	1400	7		GMP	Note 52	Discontinue
Distarch Phosphate	1412	7		GMP	Note 52	Discontinue
Enzyme Treated Starch	1405	7		GMP	Note 52	Discontinue
Erythorbic Acid	315	7	100	mg/kg	Note 52	Discontinue
Gellan Gum	418	7		GMP	Note 52	Discontinue
Glucono delta-Lactone	575	7		GMP	Note 52	Discontinue
Glycerol	422	7		GMP	Note 52	Discontinue
Guaiaic Resin	314	4	1000	mg/kg		Discontinue
Guar Gum	412	7		GMP	Note 52	Discontinue
Gum Arabic	414	7		GMP	Note 52	Discontinue
Hydroxypropyl Cellulose	463	7		GMP	Note 52	Discontinue
Hydroxypropyl Distarch Phosphate	1442	7		GMP	Note 52	Discontinue
Hydroxypropyl Methyl Cellulose	464	7		GMP	Note 52	Discontinue
Hydroxypropyl Starch	1440	7		GMP	Note 52	Discontinue
Indigotine	132	6	300	mg/kg		Discontinue
Karaya Gum	416	7		GMP	Note 52	Discontinue
Konjac Flour	425	7		GMP	Note 52	Discontinue
Lactic Acid (L-, D- and DL-)	270	7		GMP	Note 52	Discontinue
Lactic and Fatty Acid Esters of Glycerol	472b	7		GMP	Note 52	Discontinue
Lecithins	322	7	20000	mg/kg	Note 52	Discontinue
Maltitol and Maltitol Syrup	965	4		GMP	Note 52	Discontinue
Mannitol	421	4		GMP	Note 52	Discontinue
Methyl Cellulose	461	7		GMP	Note 52	Discontinue
Methyl Ethyl Cellulose	465	7		GMP	Note 52	Discontinue
Microcrystalline Cellulose	460i	7	20000	mg/kg	Note 52	Discontinue
Mono- and Diglycerides	471	7	20000	mg/kg	Note 52	Discontinue
Monostarch Phosphate	1410	7		GMP	Note 52	Discontinue
Nitrogen	941	7		GMP	Notes 52 & 59	Discontinue
Nitrous Oxide	942	7		GMP	Note 52	Discontinue
Oxidized Starch	1404	7		GMP	Note 52	Discontinue
Pectins	440	7		GMP	Note 52	Discontinue
Phosphated Distarch Phosphate	1413	7		GMP	Note 52	Discontinue
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	880	mg/kg	Notes 33 & 34	Adopt

<b>Food Category No. 02.2.1.1</b>		<b>Butter and concentrated butter</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>	
Polydextrose	1200	7		GMP	Note 52	Discontinue	
Potassium Acetates	261	7		GMP	Note 52	Discontinue	
Potassium Alginate	402	7		GMP	Note 52	Discontinue	
Potassium Ascorbate	303	7		GMP	Note 52	Discontinue	
Potassium Dihydrogen Citrate	332i	7		GMP	Note 52	Discontinue	
Potassium Lactate	326	7		GMP	Note 52	Discontinue	
Processed Eucheuma Seaweed	407a	7		GMP	Note 52	Discontinue	
Salts of Myristic, Palmitic & Stearic Acids (NH <sub>4</sub> , Ca, K, Na)	470	7		GMP	Note 52	Discontinue	
Sodium Acetate	262i	7		GMP	Note 52	Discontinue	
Sodium Alginate	401	7		GMP	Note 52	Discontinue	
Sodium Ascorbate	301	7		GMP	Note 52	Discontinue	
Sodium Carbonate	500i	7		GMP		Adopt	
Sodium Carboxymethyl Cellulose	466	7	2000	mg/kg	Note 52	Discontinue	
Sodium Dihydrogen Citrate	331i	7		GMP	Note 52	Discontinue	
Sodium Erythorbate	316	7	100	mg/kg	Note 52	Discontinue	
Sodium Hydrogen Carbonate	500ii	7		GMP		Adopt	
Sodium Hydroxide	524	7		GMP		Adopt	
Sodium Lactate	325	7		GMP	Note 52	Discontinue	
Sodium Sesquicarbonate	500iii	7		GMP	Note 52	Discontinue	
Sorbitol (Including Sorbitol Syrup)	420	7		GMP	Note 52	Discontinue	
Starch Acetate	1420	7		GMP	Note 52	Discontinue	
Starch Sodium Octenyl Succinate	1450	7		GMP	Note 52	Discontinue	
Sunset Yellow FCF	110	6	300	mg/kg		Discontinue	
Tara Gum	417	7		GMP	Note 52	Discontinue	
Tartrates	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45	Discontinue	
Tartrazine	102	7	300	mg/kg		Discontinue	
Tocopherols	306, 307	4	150	mg/kg		Discontinue	
Tragacanth Gum	413	7		GMP	Note 52	Discontinue	
Tripotassium Citrate	332ii	7		GMP	Note 52	Discontinue	
Trisodium Citrate	331iii	7		GMP	Note 52	Discontinue	
Xanthan Gum	415	7	5000	mg/kg	Note 52	Discontinue	
Xylitol	967	4		GMP	Note 52	Discontinue	

<b>Food Category No. 02.2.1.3</b>		<b>Blends of butter and margarine</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>	
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Note 10	Reassign from 02.2; Adopt	
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0	
Canthaxanthin	161g	6		GMP		Reassign from 02.0	
Caramel Cololur, Class II	150b	4	20000	mg/kg		Reassign from 02.0	
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0	
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Reassign from 02.2	
Guaiac Resin	314	Adopted	1000	mg/kg		Reassign from 02.2.1; Adopt	
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0	

Food Category No. 02.2.1.3		Blends of butter and margarine				
Additive	INS	Step	Max	Level	Comments	Action
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/k g		Reassign from 02.2
Polysorbates	432-436	6	10000	mg/k g		Reassign from 02.0
Propylene Glycol Alginate	405	7	3000	mg/k g		Reassign from 02.2.1
Sodium Diacetate	262ii	7		GMP		Reassign from 02.2
Sorbitan Esters of Fatty Acids	491-495	7	20000	mg/k g		Reassign from 02.2
Stearoyl-2-Lactylates	481i, 482i	7	10000	mg/k g		Reassign from 02.2
Sucroglycerides	474	7	10000	mg/k g		Reassign from 02.2
Sucrose Esters of Fatty Acids	473	7	10000	mg/k g		Reassign from 02.2
TBHQ	319	6	200	mg/k g	Notes 15 & 130	Reassign from 02.0

Food Category No. 02.2.2		Emulsions containing less than 80% fat				
Additive	INS	Step	Max	Level	Comments	Action
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Note 10	Reassign from 02.2; Adopt
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/kg		Reassign from 02.0
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Reassign from 02.2
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/kg		Reassign from 02.2
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
Sodium Diacetate	262ii	7		GMP		Reassign from 02.2
Sorbitan Esters of Fatty Acids	491-495	7	20000	mg/kg		Reassign from 02.2
Stearoyl-2-Lactylates	481i, 482i	7	10000	mg/kg		Reassign from 02.2
Sucroglycerides	474	7	10000	mg/kg		Reassign from 02.2
Sucrose Esters of Fatty Acids	473	7	10000	mg/kg		Reassign from 02.2
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0

Food Category No. 02.3		Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions				
Additive	INS	Step	Max	Level	Comments	Action
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/kg		Reassign from 02.0
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0

Food Category No. 02.4		Fat-based desserts excluding dairy-based dessert products of food category 01.7				
Additive	INS	Step	Max	Level	Comments	Action
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/kg		Reassign from 02.0
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0

To align the food additive provisions in food category **02.2.1.2** with the **Codex Standard for Margarine**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No. 02.0		Fats and oils, and fat emulsions					
Additive	INS	Step	Max	Level	Comments	Action	
BHA	320	6	200	mg/kg	Notes 15 & 130	Discontinue	
Canthaxanthin	161g	6		GMP		Discontinue	
Caramel Colour, Class II	150b	4	20000	mg/kg		Discontinue	
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Discontinue	
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Discontinue	
Polysorbates	432-436	6	10000	mg/kg		Discontinue	
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Discontinue	

Food Category No. 02.2		Fat emulsions mainly of type water-in-oil					
Additive	INS	Step	Max	Level	Comments	Action	
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Notes 10 & 113	Revoke	
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Discontinue	
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/kg		Discontinue	
Sodium Diacetate	262ii	7		GMP		Discontinue	
Sorbitan Esters of Fatty Acids	491-495	7	20000	mg/kg		Discontinue	
Stearoyl-2-Lactylates	481i, 482i	7	10000	mg/kg		Discontinue	
Sucroglycerides	474	7	10000	mg/kg		Discontinue	
Sucrose Esters of Fatty Acids	473	7	10000	mg/kg		Discontinue	

Food Category No. 02.2.1		Emulsions containing at least 80% fat				
Additive	INS	Step	Max	Level	Comments	Action
Guaiac Resin	314	Adopted	1000	mg/kg		Revoke
Propylene Glycol Alginate	405	7	3000	mg/kg		Discontinue

Food Category No. 02.2.1.2		Margarine and similar products				
Additive	INS	Step	Max	Level	Comments	Action
Acetic and Fatty Acid Esters of Glycerol	472a	4	10000	mg/kg		Adopt
Adipates	355-357, 359	7		GMP	Note 1	Discontinue
Allura Red AC	129	3	300	mg/kg		Discontinue
Annatto Extracts	160b	7	20	mg/kg	Note 9	Adopt
Annatto Extracts	160b	7	100	mg/kg		Discontinue
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Note 10	Reassign from 02.2; Adopt
Benzoates	210-213	Adopted	1000	mg/kg	Note 13	Maintain
BHA	320	6	175	mg/kg	Notes 15 & B	Adopt
BHA	320	Adopted	200	mg/kg	Notes 15 & 130	Revoke
BHT	321	6	75	mg/kg	Notes 15 & B	Adopt
BHT	321	6	500	mg/kg	Notes 15 & 130	Discontinue
Caramel Colour, Class III	150c	3	20000	mg/kg		Discontinue
Caramel Colour, Class IV	150d	3	20000	mg/kg		Discontinue
Carotenes, Vegetable	160aii	3	1000	mg/kg		Discontinue
Carotenes, Vegetable	160aii	Adopted	26	mg/kg		Revoke
Carotenoids	160ai, e, f	6	25	mg/kg		Adopt
Carotenoids	160ai,aii,e,f	6	1000	mg/kg		Discontinue
Citric Acid	330	4		GMP		Adopt
Citric and Fatty Acid Esters of Glycerol	472c	4	10000	mg/kg		Adopt
Curcumin	100i	7	5	mg/kg		Adopt
Curcumin	100i	7	10	mg/kg		Discontinue
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	Adopted	10000	mg/kg		Maintain
EDTAs	385, 386	Adopted	75	mg/kg	Note 21	Revoke
Guaiac Resin	314	4	1000	mg/kg		Discontinue
Hydroxybenzoates, p-	214, 216, 218	7	1000	mg/kg	Note 27	Discontinue
Indigotine	132	3	200	mg/kg		Discontinue
Isopropyl Citrates	384	Adopted	100	mg/kg	Note C	Adopt
Isopropyl Citrates	384	Adopted	200	mg/kg		Revoke
Lactic Acid (L-, D- and DL-)	270	4		GMP		Adopt
Lactic and Fatty Acid Esters of Glycerol	472b	4	10000	mg/kg		Adopt
Lecithins	322	4		GMP		Adopt
Mono- and Diglycerides	471	4	10000	mg/kg		Adopt
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	40	mg/kg	Notes 33 & C	Adopt
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg		Discontinue
Polydimethylsiloxane	900a	Adopted	10	mg/kg		Maintain
Polyglycerol Esters of Fatty Acids	475	7	5000	mg/kg		Adopt
Potassium Dihydrogen Citrate	332i	4		GMP		Adopt

Food Category No. 02.2.1.2		Margarine and similar products				
Additive	INS	Step	Max	Level	Comments	Action
Potassium Lactate	326	4		GMP		Adopt
Propyl Gallate	310	Adopted	100	mg/kg	Notes 15 & B	Adopt
Propyl Gallate	310	Adopted	200	mg/kg	Notes 15 & 130	Revoke
Propylene Glycol Esters of Fatty Acids	477	Adopted	20000	mg/kg		Maintain
Silicon Dioxide (Amorphous)	551	4	10	mg/kg		Adopt
Sodium Dihydrogen Citrate	331i	4		GMP		Adopt
Sodium Lactate	325	4		GMP		Adopt
Sorbates	200-203	7	1000	mg/kg	Note 42	Adopt
Sorbitan Esters of Fatty Acids	491-495	7	10000	mg/kg		Adopt
Stearyl Citrate	484	Adopted	100	mg/kg	Note 15	Revoke
Sucroglycerides	474	7	10000	mg/kg		Adopt
Sucrose Esters of Fatty Acids	473	7	10000	mg/kg		Adopt
Sunset Yellow FCF	110	7		GMP		Discontinue
Tartrates	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45	Adopt
Tartrates	334; 335i,ii; 336i,ii; 337	7	100	mg/kg		Discontinue
Tartrazine	102	4	300	mg/kg		Discontinue
TBHQ	319	Adopted	200	mg/kg	Notes 15 & 130	Revoke
Thiodipropionates	388, 389	Adopted	200	mg/kg	Note 46	Maintain
Tocopherols	306, 307	6	500	mg/kg		Adopt
TOSOM	479	Adopted	5000	mg/kg		Revoke
Tripotassium Citrate	332ii	4		GMP		Adopt
Trisodium Citrate	331iii	4		GMP		Adopt

Food Category No. 02.2.1.3		Blends of butter and margarine				
Additive	INS	Step	Max	Level	Comments	Action
Ascorbyl Esters	304, 305	Adopted	500	mg/kg	Note 10	Reassign from 02.2; Adopt
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/kg		Reassign from 02.0
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/kg		Reassign from 02.2
Guaiac Resin	314	Adopted	1000	mg/kg		Reassign from 02.2.1; Adopt
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/kg		Reassign from 02.2
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
Propylene Glycol Alginate	405	7	3000	mg/kg		Reassign from 02.2.1
Sodium Diacetate	262ii	7		GMP		Reassign from 02.2



Food Category No. 02.2.1.3		Blends of butter and margarine				
Additive	INS	Step	Max	Level	Comments	Action
Sorbitan Esters of Fatty Acids	491-495	7	20000	mg/k g		Reassign from 02.2
Stearoyl-2-Lactylates	481i, 482i	7	10000	mg/k g		Reassign from 02.2
Sucroglycerides	474	7	10000	mg/k g		Reassign from 02.2
Sucrose Esters of Fatty Acids	473	7	10000	mg/k g		Reassign from 02.2
TBHQ	319	6	200	mg/k g	Notes 15 & 130	Reassign from 02.0

Food Category No. 02.2.2		Emulsions containing less than 80% fat				
Additive	INS	Step	Max	Level	Comments	Action
Ascorbyl Esters	304, 305	Adopte d	500	mg/k g	Note 10	Adopt
BHA	320	6	200	mg/k g	Notes 15 & 130	Reassign from 02.0
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/k g		Reassign from 02.0
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	6	10000	mg/k g		Reassign from 02.2
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/k g		Reassign from 02.0
Polyglycerol Esters of Interesterified Ricinoleic Acid	476	7	10000	mg/k g		Reassign from 02.2
Polysorbates	432-436	6	10000	mg/k g		Reassign from 02.0
Sodium Diacetate	262ii	7		GMP		Reassign from 02.2
Sorbitan Esters of Fatty Acids	491-495	7	20000	mg/k g		Reassign from 02.2
Stearoyl-2-Lactylates	481i, 482i	7	10000	mg/k g		Reassign from 02.2
Sucroglycerides	474	7	10000	mg/k g		Reassign from 02.2
Sucrose Esters of Fatty Acids	473	7	10000	mg/k g		Reassign from 02.2
TBHQ	319	6	200	mg/k g	Notes 15 & 130	Reassign from 02.0

Food Category No. 02.3		Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions				
Additive	INS	Step	Max	Level	Comments	Action
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/kg		Reassign from 02.0
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0

Food Category No. 02.4		Fat-based desserts excluding dairy-based dessert products of food category 01.7				
Additive	INS	Step	Max	Level	Comments	Action
BHA	320	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0
Canthaxanthin	161g	6		GMP		Reassign from 02.0
Caramel Colour, Class II	150b	4	20000	mg/kg		Reassign from 02.0
Chlorophylls, Copper Complexes	141i,ii	6		GMP		Reassign from 02.0
Polyglycerol Esters of Fatty Acids	475	7	20000	mg/kg		Reassign from 02.0
Polysorbates	432-436	6	10000	mg/kg		Reassign from 02.0
TBHQ	319	6	200	mg/kg	Notes 15 & 130	Reassign from 02.0

To align the food additive provisions in food categories **11.1.1, 11.1.2, 11.1.3, 11.1.4, and 11.1.5 with the Codex Standard for Sugars**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No. 11.1		Refined and raw sugars					
Additive	INS	Step	Max	Level	Comments	Action	
Alpha-Amylase ( <i>Aspergillus oryzae</i> var.)	1100	7		GMP		Discontinue	
Microcrystalline Cellulose	460i	4		GMP		Discontinue	
Polydextrose	1200	7		GMP		Discontinue	
Sucrose Esters of Fatty Acids	473	7	5000	mg/kg		Discontinue	

Food Category No. 11.1.1		White sugar, dextrose anhydrous, dextrose monohydrate, fructose					
Additive	INS	Step	Max	Level	Comments	Action	
Pectins	440	7		GMP		Discontinue	
Silicon Dioxide (Amorphous)	551	4	15000	mg/kg		Discontinue	
Sulphites	220-225, 227, 228, 539	Adopted	15	mg/kg	Note 44	Maintain	

Food Category No. 11.1.2		Powdered sugar, powdered dextrose					
Additive	INS	Step	Max	Level	Comments	Action	
Calcium Aluminium Silicate (Synthetic)	556	7	15000	mg/kg	Note 56	Adopt	
Calcium Silicate	552	7	15000	mg/kg	Note 56	Adopt	
Caramel Colour, Class I	150a	7		GMP		Discontinue	
Caramel Colour, Class III	150c	3	50000	mg/kg		Discontinue	
Caramel Colour, Class III	150c	Adopted		GMP		Revoke	
Caramel Colour, Class IV	150d	3	50000	mg/kg		Discontinue	
Caramel Colour, Class IV	150d	Adopted		GMP		Revoke	
Carob Bean Gum	410	7		GMP		Discontinue	
Carotenoids	160ai,aii,e,f	6	35	mg/kg		Discontinue	
Guar Gum	412	7		GMP		Discontinue	
Magnesium Carbonate	504i	7	15000	mg/kg	Note 56	Adopt	
Magnesium Silicate (Synthetic)	553i	7	15000	mg/kg	Note 56	Adopt	
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	6600	mg/kg	Notes 33 & 56	Adopt	
Silicon Dioxide (Amorphous)	551	7	15000	mg/kg	Note 56	Adopt	
Sodium Aluminosilicate	554	7	15000	mg/kg	Note 56	Adopt	
Sulphites	220-225, 227, 228, 539	Adopted	15	mg/kg	Note 44	Maintain	

Food Category No. 11.1.2		Powdered sugar, powdered dextrose				
Additive	INS	Step	Max	Level	Comments	Action
Tara Gum	417	7		GMP		Discontinue

Food Category No. 11.1.3		Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar				
Additive	INS	Step	Max	Level	Comments	Action
Acetic Acid, Glacial	260	4	330	mg/kg		Discontinue
Sulphites	220-225, 227, 228, 539	6	20	mg/kg	Notes 44 & 111	Adopt

Food Category No. 11.1.4		Lactose				
Additive	INS	Step	Max	Level	Comments	Action
Sulphites	220-225, 227, 228, 539	6	20	mg/kg	Note 44	Discontinue

Food Category No. 11.1.5		Plantation or mill white sugar				
Additive	INS	Step	Max	Level	Comments	Action
Sulphites	220-225, 227, 228, 539	Adopted	70	mg/kg	Note 44	Maintain

To align the food additive provisions in food category **11.5** with the **Codex Standard for Honey**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No 11.5		Honey				
Additive	INS	Step	Max	Level	Comments	Action
Nitrous Oxide	942	7		GMP		Discontinue
Polydextrose	1200	7		GMP		Discontinue

To align the food additive provisions in food category **12.1.1** with the **Codex Standard for Food Grade Salt**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No 12.1		Salt and salt substitutes				
Additive	INS	Step	Max	Level	Comments	Action
Acetic and Fatty Acid Esters of Glycerol	472a	7	5000	mg/k g		Discontinue
Aluminium Silicate	559	7	10000	mg/k g		Discontinue
Citric Acid	330	7		GMP		Discontinue
Ferrocyanides	535, 536, 538	Adopted	20	mg/k g	Note 24	Revoke
Ferrocyanides	535, 536, 538	7	20	mg/k g	Notes 24 & 107	Discontinue
Lactic and Fatty Acid Esters of Glycerol	472b	7	5000	mg/k g		Discontinue
Lecithins	322	7		GMP		Discontinue
Mono- and Diglycerides	471	7	5000	mg/k g		Discontinue
Nitrous Oxide	942	7		GMP		Discontinue
Salts of Myristic, Palmitic & Stearic Acids (NH <sub>4</sub> , Ca, K, Na)	470	7		GMP		Discontinue

Food Category No 12.1.1		Salt					
Additive	INS	Step	Max	Level	Comments	Action	
Beet Red	162	4		GMP		Discontinue	
Calcium Aluminium Silicate (Synthetic)	556	7		GMP		Adopt	
Calcium Aluminium Silicate (Synthetic)	556	7	20000	mg/kg		Discontinue	
Calcium Carbonate	170i	7		GMP		Adopt	
Calcium Carbonate	170i	7	20000	mg/kg		Discontinue	
Calcium Lactate	327	7		GMP		Discontinue	
Calcium Silicate	552	7		GMP		Adopt	
Calcium Silicate	552	7	20000	mg/kg		Discontinue	
Ferric Ammonium Citrate	381	Adopted	25	mg/kg	Note 23	Revoke	
Ferrocyanides	535, 536, 538	Adopted	14	mg/kg	Notes 24 & 107	Adopt	
Magnesium Carbonate	504i	7		GMP		Adopt	
Magnesium Carbonate	504i	7	20000	mg/kg		Discontinue	
Magnesium Hydrogen Carbonate	504ii	7	20000	mg/kg		Discontinue	
Magnesium Oxide	530	7		GMP		Adopt	
Magnesium Oxide	530	7	20000	mg/kg		Discontinue	
Magnesium Silicate (Synthetic)	553i	7		GMP		Adopt	
Magnesium Silicate (Synthetic)	553i	7	20000	mg/kg		Discontinue	
Malic Acid (DL-)	296	7		GMP		Discontinue	
Microcrystalline Cellulose	460i	4		GMP		Discontinue	
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	8800	mg/kg	Note 33	Adopt	
Polysorbates	432-436	6	10	mg/kg		Adopt	
Potassium Chloride	508	4	350	mg/kg		Discontinue	
Propylene Glycol	1520	7	350	mg/kg		Discontinue	
Salts of Myristic, Palmitic & Stearic Acids (NH <sub>4</sub> , Ca, K, Na)	470	7	GMP	Note 71		Adopt	
Silicon Dioxide (Amorphous)	551	7		GMP		Adopt	
Silicon Dioxide (Amorphous)	551	7	20000	mg/kg		Discontinue	
Sodium Aluminosilicate	554	7		GMP		Adopt	
Sodium Aluminosilicate	554	7	20000	mg/kg		Discontinue	
Sulphites	220-225, 227, 228, 539	6	1000	mg/kg	Note 29	Discontinue	
Talc	553iii	7	20000	mg/kg		Discontinue	

Food Category No 12.1.2		Salt substitutes					
Additive	INS	Step	Max	Level	Comments	Action	
Acetic and Fatty Acid Esters of Glycerol	472a	7	5000	mg/kg		Reassign from 12.1	
Aluminium Silicate	559	7	10000	mg/kg		Reassign from 12.1	
Citric Acid	330	7		GMP		Reassign from 12.1	
Ferrocyanides	535, 536, 538	7	20	mg/kg	Note 24	Reassign from 12.1	
Lactic and Fatty Acid Esters of	472b	7	5000	mg/kg		Reassign from 12.1	

Food Category No 12.1.2		Salt substitutes				
Additive	INS	Step	Max	Level	Comments	Action
Glycerol						
Lecithins	322	7		GMP		Reassign from 12.1
Mono-and Diglycerides	471	7	5000	mg/kg		Reassign from 12.1
Nitrous Oxide	942	7		GMP		Reassign from 12.1
Salts of Myristic, Palmitic & Stearic Acids (NH <sub>4</sub> , Ca, K, Na)	470	7		GMP		Reassign from 12.1

To align the food additive provisions in food category **13.1.1 with the Codex Standard for Infant Formula**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No 13.0		Foodstuffs intended for particular nutritional uses				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Discontinue

Food Category No 13.1		Infant formulae, follow-up formulae, and formulae for special medical purposes for infants				
Additive	INS	Step	Max	Level	Comments	Action
Ascorbyl Esters	304, 305	Adopted	10	mg/kg	Notes 10 & 15	Revoke
Potassium Carbonate	501i	4		GMP		Discontinue
Potassium Dihydrogen Citrate	332i	4	2000	mg/kg		Discontinue
Sodium Dihydrogen Citrate	331i	4	2000	mg/kg		Discontinue
Tripotassium Citrate	332ii	4	2000	mg/kg		Discontinue
Trisodium Citrate	331iii	4	2000	mg/kg		Discontinue

Food Category No 13.1.1		Infant formulae				
Additive	INS	Step	Max	Level	Comments	Action
Acetylated Distarch Adipate	1422	4		GMP		Discontinue
Acetylated Distarch Phosphate	1414	7	5000	mg/kg	Notes 72 & F	Adopt
Acetylated Distarch Phosphate	1414	7	25000	mg/kg		Discontinue
Acid Treated Starch	1401	4		GMP		Discontinue
Agar	406	7		GMP		Discontinue
Alginate Acid	400	7	300	mg/kg		Discontinue
Alkaline Treated Starch	1402	4		GMP		Discontinue
Alpha-Amylase ( <i>Aspergillus oryzae</i> var.)	1100	7		GMP		Discontinue
Ammonium Alginate	403	7	300	mg/kg		Discontinue
Ascorbyl Esters	304, 305	Adopted	10	mg/kg	Notes 10 & 72	Maintain
Bleached Starch	1403	4		GMP		Discontinue
Calcium Alginate	404	7	300	mg/kg		Discontinue
Calcium Carbonate	170i	7		GMP		Discontinue
Calcium Citrates	333	7		GMP		Discontinue
Calcium Hydroxide	526	7		GMP	Note 72	Adopt
Carbon Dioxide	290	4		GMP	Note 59	Discontinue
Carob Bean Gum	410	7	1000	mg/kg	Notes 72 & D	Adopt
Carob Bean Gum	410	7	2000	mg/kg		Discontinue
Carrageenan	407	7	300	mg/kg	Notes 72 & G	Adopt
Carrageenan	407	7	3000	mg/kg		Discontinue
Citric Acid	330	7		GMP	Note 72	Adopt
Citric and Fatty Acid Esters of	472c	4	9000	mg/kg		Discontinue

<b>Food Category No 13.1.1</b>	<b>Infant formulae</b>					
<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Max</b>	<b>Level</b>	<b>Comments</b>	<b>Action</b>
Glycerol						
Dextrins, White and Yellow, Roasted Starch	1400	4		GMP		Discontinue
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	3	5000	mg/kg		Discontinue
Distarch Phosphate	1412	7	5000	mg/kg	Notes 72 & F	Adopt
Distarch Phosphate	1412	7	25000	mg/kg		Discontinue
Enzyme Treated Starch	1405	4		GMP		Discontinue
Gellan Gum	418	7		GMP		Discontinue
Guar Gum	412	7	1000	mg/kg	Note 72	Adopt
Gum Arabic	414	7	10000	mg/kg	Note 65	Discontinue
Hydroxypropyl Distarch Phosphate	1442	4		GMP		Discontinue
Hydroxypropyl Starch	1440	7	5000	mg/kg	Notes 72 & F	Adopt
Hydroxypropyl Starch	1440	7	25000	mg/kg		Discontinue
Isomalt	953	4	100000	mg/kg		Discontinue
Karaya Gum	416	7		GMP		Discontinue
Konjac Flour	425	7		GMP		Discontinue
Lactic Acid (L-, D- and DL-)	270	7		GMP	Note 72	Adopt
Lactitol	966	7		GMP		Discontinue
Lecithins	322	7	5000	mg/kg	Note 72	Adopt
Lecithins	322	7	5000	mg/kg		Discontinue
Magnesium Oxide	530	7		GMP		Discontinue
Magnesium Chloride	511	7		GMP		Discontinue
Maltitol and Maltitol Syrup	965	7		GMP		Discontinue
Mannitol	421	7		GMP		Discontinue
Microcrystalline Cellulose	460i	7		GMP		Discontinue
Mono- and Diglycerides	471	7	4000	mg/kg	Note 72	Adopt
Mono- and Diglycerides	471	7	5000	mg/kg		Discontinue
Monostarch Phosphate	1410	4		GMP		Discontinue
Nitrogen	941	4		GMP	Note 59	Discontinue
Nitrous Oxide	942	7		GMP		Discontinue
Oxidized Starch	1404	4		GMP		Discontinue
Pectins	440	7	10000	mg/kg		Discontinue
Phosphated Distarch Phosphate	1413	7	5000	mg/kg	Notes 72 & F	Adopt
Phosphated Distarch Phosphate	1413	7	60000	mg/kg		Discontinue
Potassium Alginate	402	7	300	mg/kg		Discontinue
Potassium Carbonate	501i	7		GMP	Note 72	Adopt
Potassium Chloride	508	7		GMP		Discontinue
Potassium Dihydrogen Citrate	332i	4		GMP	Note 72	Adopt
Potassium Hydrogen Carbonate	501ii	7		GMP	Note 72	Adopt
Potassium Hydroxide	525	7		GMP	Note 72	Adopt
Powdered Cellulose	460ii	7		GMP		Discontinue
Processed Eucheuma Seaweed	407a	7	1000	mg/kg		Discontinue
Propylene Glycol Alginate	405	4	10000	mg/kg		Discontinue
Silicon Dioxide (Amorphous)	551	7	10000	mg/kg	Note 65	Discontinue
Sodium Alginate	401	7	300	mg/kg		Discontinue
Sodium Ascorbate	301	4	75	mg/kg		Discontinue
Sodium Carbonate	500i	6		GMP	Note 72	Adopt
Sodium Carboxymethyl Cellulose	466	4		GMP		Discontinue
Sodium Dihydrogen Citrate	331i	4		GMP	Note 72	Adopt
Sodium Hydrogen Carbonate	500ii	7		GMP	Note 72	Adopt
Sodium Hydroxide	524	7		GMP	Note 72	Adopt
Sorbitol (Including Sorbitol Syrup)	420	7		GMP		Discontinue

Food Category No 13.1.1		Infant formulae				
Additive	INS	Step	Max	Level	Comments	Action
Starch Acetate	1420	4		GMP		Discontinue
Starch Sodium Octenyl Succinate	1450	4		GMP		Discontinue
Sucrose Esters of Fatty Acids	473	7	5000	mg/kg		Discontinue
Tara Gum	417	7	1000	mg/kg		Discontinue
Tocopherols	306	7	10	mg/kg	Note 72	Adopt
Tocopherols	306, 307	7	30	mg/kg		Discontinue
Tripotassium Citrate	332ii	7		GMP	Note 72	Adopt
Trisodium Citrate	331iii	7		GMP	Note 72	Adopt
Xanthan Gum	415	7		GMP		Discontinue
Xylitol	967	7		GMP		Discontinue

Food Category No 13.1.3		Formulae for special medical purposes for infants				
Additive	INS	Step	Max	Level	Comments	Action
Ascorbyl Esters	304, 305	Adopted	10	mg/kg	Notes 10 & 15	Reassign from 13.1; Adopt
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0
Potassium Carbonate	501i	4		GMP		Reassign from 13.1
Potassium Dihydrogen Citrate	332i	4	2000	mg/kg		Reassign from 13.1
Sodium Dihydrogen Citrate	331i	4	2000	mg/kg		Reassign from 13.1
Tripotassium Citrate	332ii	4	2000	mg/kg		Reassign from 13.1
Trisodium Citrate	331iii	4	2000	mg/kg		Reassign from 13.1

Food Category No 13.2		Complementary foods for infants and young children				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.3		Dietetic foods intended for special medical purposes (excluding products of food category 13.1)				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.4		Dietetic formulae for slimming purposes and weight reduction				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.5		Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 – 13.4 and 13.6				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.6		Food supplements				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

To align the food additive provisions in food category 13.1.2 with the Codex Standard for Follow-up Formula, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No 13.0		Foodstuffs intended for particular nutritional uses				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Discontinue

Food Category No 13.1		Infant formulae, follow-up formulae, and formulae for special medical purposes for infants				
Additive	INS	Step	Max	Level	Comments	Action
Ascorbyl Esters	304, 305	Adopted	10	mg/kg	Notes 10 & 15	Revoke
Potassium Carbonate	501i	4		GMP		Discontinue
Potassium Dihydrogen Citrate	332i	4	2000	mg/kg		Discontinue
Sodium Dihydrogen Citrate	331i	4	2000	mg/kg		Discontinue
Tripotassium Citrate	332ii	4	2000	mg/kg		Discontinue
Trisodium Citrate	331iii	4	2000	mg/kg		Discontinue

Food Category No 13.1.2		Follow-up formulae				
Additive	INS	Step	Max	Level	Comments	Action
Acetylated Distarch Adipate	1422	7	5000	mg/kg	Notes 72 & F	Adopt
Acetylated Distarch Adipate	1422	7	25000	mg/kg		Discontinue
Acetylated Distarch Phosphate	1414	7	5000	mg/kg	Notes 72 & F	Adopt
Acetylated Distarch Phosphate	1414	7	25000	mg/kg		Discontinue
Acid Treated Starch	1401	4		GMP		Discontinue
Agar	406	7		GMP		Discontinue
Alkaline Treated Starch	1402	4		GMP		Discontinue
Alpha-Amylase ( <i>Aspergillus oryzae</i> var.)	1100	7		GMP		Discontinue
Ascorbic Acid	300	7	50	mg/kg	Note 72	Adopt
Ascorbyl Esters	304, 305	Adopted	50	mg/kg	Notes 10 & 72	Maintain
Bleached Starch	1403	4		GMP		Discontinue
Calcium Ascorbate	302	7	50	mg/kg	Notes 70 & 72	Adopt
Calcium Carbonate	170i	7		GMP		Discontinue
Calcium Hydroxide	526	7		GMP	Note 72	Adopt
Carbon Dioxide	290	4		GMP	Note 59	Discontinue
Carob Bean Gum	410	7	1000	mg/kg	Note 72	Adopt
Carrageenan	407	7	300	mg/kg	Notes 72 & G	Adopt



Food Category No 13.1.2		Follow-up formulae				
Additive	INS	Step	Max	Level	Comments	Action
Carrageenan	407	4	10000	mg/kg		Discontinue
Citric Acid	330	7		GMP	Note 72	Adopt
Citric and Fatty Acid Esters of Glycerol	472c	4	7500	mg/kg	Note 2	Discontinue
Dextrins, White and Yellow Roasted Starch	1400	4		GMP		Discontinue
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	4	5000	mg/kg		Discontinue
Distarch Phosphate	1412	7	5000	mg/kg	Notes 72 & F	Adopt
Distarch Phosphate	1412	7	25000	mg/kg		Discontinue
Enzyme Treated Starch	1405	4		GMP		Discontinue
Gellan Gum	418	7		GMP		Discontinue
Guar Gum	412	7	1000	mg/kg	Note 72	Adopt
Gum Arabic	414	7	10000	mg/kg	Note 65	Discontinue
Hydroxypropyl Distarch Phosphate	1442	4		GMP		Discontinue
Hydroxypropyl Starch	1440	4		GMP		Discontinue
Isomalt	953	4	100000	mg/kg		Discontinue
Karaya Gum	416	7		GMP		Discontinue
Konjac Flour	425	7		GMP		Discontinue
Lactic Acid (L-, D- and DL-)	270	7		GMP	Note 72	Adopt
Lactitol	966	7		GMP		Discontinue
Lecithins	322	7	5000	mg/kg	Note 72	Adopt
Maltitol and Maltitol Syrup	965	7		GMP		Discontinue
Mannitol	421	7		GMP		Discontinue
Microcrystalline Cellulose	460i	7		GMP		Discontinue
Mono- and Diglycerides	471	7	4000	mg/kg	Note 72	Adopt
Mono- and Diglycerides	471	7	5000	mg/kg		Discontinue
Monostarch Phosphate	1410	4		GMP		Discontinue
Nitrogen	941	4		GMP	Note 59	Discontinue
Nitrous Oxide	942	7		GMP		Discontinue
Oxidized Starch	1404	4		GMP		Discontinue
Pectins	440	7	10000	mg/kg	Note 72	Adopt
Phosphated Distarch Phosphate	1413	7	5000	mg/kg	Notes 72 & F	Adopt
Phosphated Distarch Phosphate	1413	7	25000	mg/kg		Discontinue
Potassium Ascorbate	303	7	50	mg/kg		Discontinue
Potassium Carbonate	501i	7		GMP	Note 72	Adopt
Potassium Dihydrogen Citrate	332i	4		GMP	Note 72	Adopt
Potassium Hydrogen Carbonate	501ii	7		GMP	Note 72	Adopt
Potassium Hydrogen Carbonate	501ii	7		GMP		Discontinue
Potassium Hydroxide	525	7		GMP	Note 72	Adopt
Potassium Hydroxide	525	7		GMP		Discontinue
Powdered Cellulose	460ii	7		GMP		Discontinue
Processed Eucheuma Seaweed	407a	7	1000	mg/kg		Discontinue
Propylene Glycol Alginate	405	4	10000	mg/kg		Discontinue
Silicon Dioxide (Amorphous)	551	7	10000	mg/kg	Note 65	Discontinue
Sodium Ascorbate	301	7	50	mg/kg	Notes 70 & 72	Adopt
Sodium Ascorbate	301	7	50	mg/kg		Discontinue
Sodium Carbonate	500i	7		GMP	Note 72	Adopt

Food Category No 13.1.2		Follow-up formulae				
Additive	INS	Step	Max	Level	Comments	Action
Sodium Carbonate	500i	7		GMP		Discontinue
Sodium Carboxymethyl Cellulose	466	4		GMP		Discontinue
Sodium Dihydrogen Citrate	331i	4		GMP	Note 72	Adopt
Sodium Hydrogen Carbonate	500ii	7		GMP	Note 72	Adopt
Sodium Hydroxide	524	7		GMP	Note 72	Adopt
Sorbitol (Including Sorbitol Syrup)	420	7		GMP		Discontinue
Starch Acetate	1420	4		GMP		Discontinue
Starch Sodium Octenyl Succinate	1450	4		GMP		Discontinue
Sucrose Esters of Fatty Acids	473	7	5000	mg/kg		Discontinue
Tara Gum	417	7	1000	mg/kg		Discontinue
Tocopherols	306, 307	7	30	mg/kg	Note 72	Adopt
Tripotassium Citrate	332ii	7		GMP	Note 72	Adopt
Trisodium Citrate	331iii	7		GMP	Note 72	Adopt
Xanthan Gum	415	7		GMP		Discontinue
Xylitol	967	7		GMP		Discontinue

Food Category No 13.1.3		Formulae for special medical purposes for infants				
Additive	INS	Step	Max	Level	Comments	Action
Ascorbyl Esters	304, 305	Adopted	10	mg/kg	Notes 10 & 15	Reassign from 13.1; Adopt
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0
Potassium Carbonate	501i	4		GMP		Reassign from 13.1
Potassium Dihydrogen Citrate	332i	4	2000	mg/kg		Reassign from 13.1
Sodium Dihydrogen Citrate	331i	4	2000	mg/kg		Reassign from 13.1
Tripotassium Citrate	332ii	4	2000	mg/kg		Reassign from 13.1
Trisodium Citrate	331iii	4	2000	mg/kg		Reassign from 13.1

Food Category No 13.2		Complementary foods for infants and young children				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.3		Dietetic foods intended for special medical purposes (excluding products of food category 13.1)				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.4		Dietetic formulae for slimming purposes and weight reduction				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.5		Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 – 13.4 and 13.6				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

Food Category No 13.6		Food supplements				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7	2200	mg/kg	Note 33	Reassign from 13.0

To align the food additive provisions in food category **14.1.1.1 with the Codex Standard for Natural Mineral Waters**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No 14.1.1.1		Natural mineral waters and source waters				
Additive	INS	Step	Max	Level	Comments	Action
Nitrous Oxide	942	7		GMP	Note 68	Discontinue

To align the food additive provisions in food category **14.1.1.1 with the Codex Standard for Bottled/Packaged Drinking Waters (Other Than Natural Mineral Waters)**, the following revisions to Tables 1 and 2 of the GSFA are necessary.

Food Category No 14.1.1.2		Table waters and soda waters				
Additive	INS	Step	Max	Level	Comments	Action
Phosphates	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4	1000	mg/kg	Note 33	Discontinue
Sorbates	200-203	7	200	mg/kg	Note 42	Discontinue

The food additive provisions in food categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar), and 14.1.3.3 (Concentrates for fruit nectar) are aligned with the Codex General Standard for Fruit Juices. No revisions to Tables 1 and 2 are necessary.

## Notes to the Comments for the Revised Draft General Standard for Food Additives (38<sup>th</sup> CCFAC) - Food Categories Containing Only Standardized Foods

**\*IMPORTANT\* Note 107 is revised; Notes A -G are new.**

- Note 1:** As adipic acid
- Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3:** Surface treatment.
- Note 4:** For decoration, stamping, marking or branding the product.
- Note 5:** Used in raw materials for manufacture of the finished food.
- Note 6:** As aluminium.
- Note 7:** Use level not in finished food.
- Note 8:** As bixin.
- Note 9:** As total bixin or norbixin.
- Note 10:** As ascorbyl stearate.
- Note 11:** Flour basis.
- Note 12:** Carryover from flavouring substances.
- Note 13:** As benzoic acid.
- Note 14:** Served at greater than 5-fold dilution.
- Note 15:** Fat or oil basis.
- Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17:** As cyclamic acid.
- Note 18:** Added level; residue not detected in ready-to-eat food.
- Note 19:** Used in cocoa fat; use level on ready-to-eat basis.
- Note 20:** On total amount of stabilizers, thickeners and/or gums.
- Note 21:** As anhydrous calcium disodium EDTA.
- Note 22:** For use in smoked fish products only.
- Note 23:** As iron.
- Note 24:** As anhydrous sodium ferrocyanide.
- Note 25:** As formic acid.
- Note 26:** For use in baking powder only.
- Note 27:** As p-hydroxybenzoic acid.
- Note 28:** ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:  $[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$
- Note 29:** Reporting basis not specified.
- Note 30:** As residual NO<sub>3</sub> ion.
- Note 31:** Of the mash used.
- Note 32:** As residual NO<sub>2</sub> ion.
- Note 33:** As phosphorus.
- Note 34:** Anhydrous basis.
- Note 35:** For use in cloudy juices only.
- Note 36:** Residual level.
- Note 37:** As weight of nonfat milk solids.
- Note 38:** Level in creaming mixture.
- Note 39:** Only when product contains butter or other fats and oils.
- Note 40:** INS 451i only, to enhance the effectiveness of benzoates and sorbates.
- Note 41:** Use in breading or batter coatings only.
- Note 42:** As sorbic acid
- Note 43:** As tin.
- Note 44:** As residual SO<sub>2</sub>.
- Note 45:** As tartaric acid.
- Note 46:** As thiodipropionic acid.
- Note 47:** On egg yolk weight, dry basis.
- Note 48:** For olives only.
- Note 49:** For use on citrus fruits only.
- Note 50:** For use in fish roe only.
- Note 51:** For use in herbs only.
- ~~**Note 52:** For use in butter only.~~
- Note 53:** For use in coatings only.
- Note 54:** For use in cocktail cherries and candied cherries only.
- Note 55:** Added level.
- Note 56:** Provided starch is not present.
- Note 57:** GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.

- Note 58:** As calcium.
- Note 59:** Use as packing gas.
- Note 60:** If used as a carbonating agent, the CO<sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.
- Note 61:** For use in minced fish only.
- Note 62:** As copper.
- Note 63:** On amount of dairy ingredients.
- Note 64:** Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65:** Carryover from nutrient preparations.
- Note 66:** As formaldehyde. For use in provolone cheese only.
- Note 67:** Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus.
- Note 68:** For use in natural mineral waters only.
- Note 69:** Use as carbonating agent.
- Note 70:** As the acid.
- Note 71:** Calcium, potassium and sodium salts only.
- Note 72:** Ready-to-eat basis.
- Note 73:** Except whole fish.
- Note 74:** Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
- Note 75:** Use in milk powder for vending machines only.
- Note 76:** Use in potatoes only.
- Note 77:** As mono-isopropyl citrate.
- Note 78:** For use in tocino (fresh, cured sausage) only.
- Note 79:** For use on nuts only.
- Note 80:** Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 81:** Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 82:** For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83:** L(+)-form only.
- Note 84:** For infants over 1 year of age only.
- Note 85:** Excluding use in surimi and fish roe products at 500 mg/kg.
- Note 86:** Use in whipped dessert toppings other than cream only.
- Note 87:** Treatment level.
- Note 88:** Carryover from the ingredient.
- Note 89:** Except for use in dried tangle (KONBU) at 150 mg/kg.
- Note 90:** For use in milk-sucrose mixtures used in the finished product.
- Note 91:** Benzoates and sorbates, singly or in combination.
- Note 92:** On the weight of the protein before re-hydration.
- Note 93:** Except natural wine produced from Vitis Vinifera grapes.
- Note 94:** For use in loganiza (fresh, uncured sausage) only.
- Note 95:** For use in surimi and fish roe products only.
- Note 96:** On a dried weight basis of the high intensity sweetener.
- Note 97:** In cocoa and chocolate products.
- Note 98:** For dust control.
- Note 99:** For use in fish fillets and minced fish only.
- Note 100:** For use as a dispersing agent in dill oil used in the final food.
- Note 101:** Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.
- Note 102:** For use as a surfactant or wetting agent for colours in the food.
- Note 103:** Except for use in special white wines at 400 mg/kg.
- Note 104:** Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
- Note 105:** Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.
- Note 106:** Except for use in Dijon mustard at 500 mg/kg.
- Note 107:** Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in food-grade dendritic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
- Note 108:** For use on coffee beans only.
- Note 109:** Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10<sup>6</sup>mg/kg) = 3000 mg/kg
- Note 110:** For use in frozen French fried potatoes only.
- Note 111:** 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.
- Note 112:** For use in grated cheese only.
- Note 113:** ~~Excluding butter.~~

- Note 114:** Excluding cocoa powder.
- Note 115:** For use in pineapple juice only.
- Note 116:** For use in doughs only.
- Note 117:** Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 118:** Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
- Note 119:** As carrier for flavours.
- Note 120:** Except for use in caviar at 2500 mg/kg.
- Note 121:** Excluding fermented fish products at 1000 mg/kg.
- Note 122:** Subject to national legislation of the importing country.
- Note 123:** 1000 mg/kg for beverages with pH greater than 3.5.
- Note 124:** Only for products containing less than 7% ethanol.
- Note 125:** For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126:** For releasing dough in dividing or baking only.
- Note 127:** As served to the consumer.
- Note 128:** INS 334 only.
- Note 129:** For use as an acidity regulator in grape juice.
- Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).
- Note A:** Excluding whey powders for infant food.
- Note B:** Any combination of Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
- Note C:** Use as an antioxidant synergist.
- Note D:** Use temporarily endorsed.
- Note E:** Use level for INS 160ai; 35 mg/kg for INS 160e and 160f.
- Note F:** Use level for soy-based formula; 25,000 mg/kg for hydrolyzed protein and/or amino acid based formula.
- Note G:** Use level for soy-based formula; 1,000 mg/kg for hydrolyzed protein and/or amino acid based formula.

**Actions to Implement the Proposed Option to Address GSFA Food Categories with a One-to-One Correspondence to a Single Codex Commodity Standard**

**and**

**Actions to Implement the Proposed Option to Address GSFA Food Categories that Span Several Commodity Standards but contain no non-standardized foods**

**Proposed Revisions to the Annex to Table 3**

(Amendments for food categories with a one-to-one correspondence to a single commodity standard are shown in **bold** and ~~strikethrough~~ text.)

(Amendments for the food categories that span several commodity standards but contain no non-standardized foods are shown in double underline. These proposed revisions are to be included only if Option 1, the direct approach to incorporating commodity standard food additive provisions into the GSFA Tables, is implemented.)

**Food Categories or Individual Food Items Excluded from the General Conditions of Table Three - Amended**

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

**Category Number Food Category**

01.1.1	Milk and buttermilk (excluding heat-treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>
<b>01.6.3</b>	<b>Whey cheese</b>
<b>01.8.2</b>	<b>Dried whey and whey products, excluding whey cheese</b>
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter ( <del>Only butter</del> )
<b>02.2.1.2</b>	<b>Margarine</b>
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10
<u>05.1.1</u>	<u>Cocoa mixes (powders) and cocoa mass/cake</u>
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms

- 09.2 Processed fish and fish products, including mollusks, crustaceans and echinoderms
- 10.1 Fresh eggs
  - 10.2.1 Liquid egg products
  - 10.2.2 Frozen egg products
- 11.1 Refined and raw sugars
  - 11.2 Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
  - 11.3 Sugar solutions and syrups, also (partially inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
  - 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
  - 11.5 Honey
- 12.1 Salt and salt substitutes
  - 12.2.1 Herbs and spices (Only herbs)
- 13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
- 13.2 Complementary foods for infants and young children
- 13.4 Dietetic formulae for slimming purposes and weight reduction
- 14.1.1 Waters**
  - ~~14.1.1.1 Natural mineral waters and source waters (Only natural mineral waters)~~
  - 14.1.2 Fruit and vegetable juices
  - 14.1.3 Fruit and vegetable nectars
  - 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
  - 14.2.3 Grape wines