

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Items 4a and 4b

CRD3

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-ninth Session

Macao SAR, China, 20-24 March 2017

REPORT OF THE IN-SESSION WORKING GROUP ON ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS AND

RECOMMENDATIONS ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

The 49th session of the CCFA agreed to establish an in-session working group (WG), chaired by Australia and co-chaired by the United States of America, to consider three tasks as outlined in the WG Terms of Reference. The WG met from 12.45pm to 2.05pm on 20 March 2017 and was chaired by Australia with New Zealand acting as rapporteur. The meeting was attended by the following delegations: Belgium, Brazil, Canada, China, France, Germany, Ireland, Indonesia, Netherlands, New Zealand, Nigeria, Russia, Japan, Philippines, South Africa, Singapore, Thailand, Fiji, Estonia, Denmark, Costa Rica, Colombia, Kenya, Norway, Mexico, Korea, Thailand, United Kingdom, United States of America, CCC, IACM, ICBA, ICGA, IDF, FIA, ILSI, NATCOL, ICGMA, ICA, IGTC, IFAC, ISC, ISDI, ELC and EU Specialty Food Ingredients (ELC).

Terms of reference of the WG

Prepare recommendations for the plenary on:

- (i) Endorsement of food additives provisions in commodity Standards (CX/FA 17/49/5, CX/FA 17/49/5 add.1, and CRD 17)
- (ii) The report of the EWG on alignment of food additive provisions of commodity standards and relevant provisions of the GSFA (CX/FA 17/49/6 and CRDs 9 & 18)
- (iii) The development of a Guideline for commodity committees to undertake work on alignment (CRD25)
- (iv) Identification of further work on alignment.

1. Endorsement of food additive provisions in Commodity Standards

The Chair introduced the task of the WG and indicated that its role was to provide the CCFA with recommendations in relation to the endorsement of food additives presented by commodity committees. The WG Chair emphasised that the Commodity Committee had already considered the technological function.

The WG noted that most of the food additive provisions included in CX FA 17/49/5 and CX FA 17/49/5 Add. 1 were provided to the CCFA for information only. Three specific food additive provisions were forwarded by Commodity Committees for consideration by the WG for endorsement as follows:

- a) The 20th FAO/WHO Coordinating Committee for Asia (CCASIA20) related to:
 - Amendment to food additive provisions in the *Regional Standard for Non-Fermented Soybean Products* (CODEX STAN 322R-2015) for tocopherols (307a,b,c).
 - The proposed draft Regional Standard for Laver Products (at Step 5/8) for acesulfame potassium (950).
- b) The 3rd Session of Codex Committee on Spices and Culinary Herbs (CCSCH3) (REP17/SCH) related to:
 - Proposed draft standard for black, white and green pepper (at Step 5/8) for sulfur dioxide (220).

In considering the endorsement of the food additive provisions of commodity standards and relevant provisions of the GSFA, the WG considered information contained in CX/FA 17/49/5, CX/FA 17/49/5 add.1, and CRD 17.

Recommendation 1

The working group recommends that the 49th CCFA endorse the proposed amendments prepared by CCASIA and CCSCCH included in CX 17/49/5 and CX 17/49/5 Add. 1, other than those presented as 'For info only'. It was recommended that the "*" footnote be removed from the sulfur dioxide provision.

2. Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA.

The Chair outlined the history of the alignment work and reminded the WG that the aim was to align the additives provisions of the Commodity Standards with those of the GSFA. The overarching principle was that the GSFA should be the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the commodity standards.

To facilitate this work a decision tree had been developed and agreed by the 46th session and modified by the 47th session, and this has been used as a basis for deciding on the proposed changes to the Commodity Standards and the GSFA in the current paper, CX/FA 17/49/6.

The alignment proposals contained in CX/FA 17/49/6 were based on the work of an electronic working group (EWG), led by Australia and co-chaired by the United States of America, in which two rounds of working papers were distributed for comments. The Chair specifically acknowledged the detailed preparatory work undertaken by Australia's Dr Mark Fitzroy, who was unfortunately unable to attend the current session.

In considering the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA the WG considered information provided by the EWG in CX/FA 17/49/6 and comments from member countries in CRD 9 and 18.

Alignment of the Commodity Standards identified by the Committee on Processed Fruits and Vegetables (CCPFV)

Background: CCPFV26 considered that some specific food additive provisions in the GSFA are not technologically justified in products covered by the Standards for Certain Canned Citrus (CODEX STAN 254-2003), for Preserved Tomatoes (CODEX STAN 13-1981), for Processed Tomato Concentrates (CODEX STAN 57-1981) and for Table Olives (CODEX STAN 66-1981). It therefore requested that the EWG on Alignment consider aligning these food additives.

CCFA48 (2016) prepared proposals aligning the provisions identified by CCPFV26 with the GSFA (CX/FA 16/46/6, Appendix 6), but did not have time to discuss them. CCFA48 (2016) agreed to consider these proposals as part of the mandate of the EWG on Alignment established for CCFA49 (2017) (REP16/FA, para. 52(ii)(c)).

The proposals were presented to the WG as Appendix 4 of CX/FA 17/49/6. One delegation drew the attention of the WG to the fact that the proposed amendments cannot be regarded as a full alignment since it does not address all the adopted provisions in the corresponding GSFA food categories. In addition, it was noted that a number of 'draft provisions' had been included ie. provisions that have not yet been adopted by the Commission. On the latter point, the WG Chair advised that the 'draft provisions' would be removed by the Codex Secretariat from the Report of the Committee.

The WG recognized that full alignment has not occurred and further work is required to complete the alignment of the CCPFV standards with the GSFA.

The WG systematically considered each of the written comments (CRD 18) and agreed to make some changes to the proposed amendments to the GSFA, contained in Appendix 4 of CX/FA 17/49/6, to reflect a number of these comments. The resulting proposals have been incorporated into Annex 1.

Recommendation 2

The WG recommends that CCFA amend the GSFA and the relevant commodity standards due to alignment work on the processed fruit and vegetable commodity standards (CODEX STAN 36-1981, CODEX STAN 57-1981, CODEX STAN 66-1981 and CODEX STAN 254-2007) as outlined in Annex 1.

The WG also considered the request from CCPFV28 contained in CX/FA 17/49/2 para. 28-29, as follows:

CCPFV28 request to align the food additive provisions for INS 900a and INS 300 in canned pineapple

The current session of the CCFA in considering matters arising the other Codex Committees (CX/FA 17/49/2 para. 28-29) had asked that the WG to address the CCPFV28 request in relation to polydimethylsiloxane (INS 900a) and ascorbic acid, L- (INS 300) in canned pineapples.

The WG agreed to propose the following amendment to the GFSA to clarify that only INS 900a under antifoaming agents, and only INS 300 under antioxidants, were currently used in canned pineapple:

- In Table 1 & 2: attach the following note to all provisions for antifoaming agent or antioxidant function in food categories 04.1, 0.4.1.2 and 04.1.2.4 (with the exception of the provision for INS 900a): “excluding canned pineapple”.
- Modify Table 3 to: (i) associate the following note with the provision for the INS300: “CS 319-2015”; and (ii) add the following new entry in the References to Commodity Standards

04.1.2.4	Canned or bottled (pasteurised) fruit
	Antioxidants and firming agents listed in Table 3 are acceptable for use in mangoes conforming to the standard. Colours listed in Table 3 are acceptable for use in pears conforming to the standard. Only certain Table 3 antifoaming agents and antioxidants (as indicated in Table 3) are acceptable for use in pineapples conforming to the standard.
Codex standard	Certain Canned Fruits (CODEX STAN 319-2015)

The above new text was only available to the WG on the basis of an oral intervention. It was not considered by the WG in written form and the Chair suggested that if subsequent concerns were identified, that an intervention be made in the plenary.

Recommendation 3

The working group recommends the amendments to the GFSA outlined above, in response to the request from CCPFV28 relating to INS 900a and INS 300 in canned pineapples.

3. Alignment of frozen fish products under food categories 9.2.1 and 9.2.2

The EWG had prepared proposals for the alignment of the ten (10) standards for frozen fish products under food categories 9.2.1 and 9.2.2: *Quick Frozen Finfish, Uneviscerated and Eviscerated* (CODEX STAN 36-1981); *Quick Frozen Shrimps or Prawns* (CODEX STAN 92-1981); *Quick Frozen Lobsters* (CODEX STAN 95-1981); *Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989); *Quick Frozen Fish Sticks (Fish Fingers), Fish portions and Fish Fillets-Breaded and in Batter* (CODEX STAN 166-1989); *Quick Frozen Fish Fillets* (CODEX STAN 190-1995); *Quick Frozen Raw Squid* (CODEX STAN 191-1995); *Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008); *Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing* (CODEX STAN 312-2014); and *Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014)

An explanation document detailing the decisions taken during the work of the EWG was provided in Appendix 1 of CX/FA 17/49/6. A small number of outstanding issues from the EWG were provided in CRD 18 and were discussed systematically by the WG, and agreed to make some further changes to the proposed amendments to the GSFA. The changes arising from the WG discussions on these issues are incorporated into Appendix 3 of this CRD3.

Recommendation 4

The working group recommends the amendments to the commodity standards as a result of the alignment exercise. These are; CODEX STAN 36-1981, CODEX STAN 95-1981, CODEX STAN 165-1989), CODEX STAN 166-1989, CODEX STAN 190-1995, CODEX STAN 191-1995, CODEX STAN 292-2008, CODEX STAN 312-2014, and CODEX STAN 315-2014. The recommendations are contained in Annex 2.

One delegation questioned whether it was appropriate to recommend the removal of food additive provisions from the frozen fish commodity standards. The Codex Secretariat explained that the alignment work was intended to implement the principle that the GSFA should be the single reference point for food additives, and that this had been agreed at the Commission.

Recommendation 5

The WG recommends that the CCFA amend the GSFA due to alignment with the following frozen fish products Commodity Standards: CODEX STAN 36-1981, CODEX STAN 95-1981, CODEX STAN 165-1989), CODEX STAN 166-1989, CODEX STAN 190-1995, CODEX STAN 191-1995, CODEX STAN 292-2008, CODEX STAN 312-2014, and CODEX STAN 315-2014. The recommendations are contained in Annex 3.

Alignment of EDTA provisions of the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981)

CCFA48 (2016) noted the request from CCFFP34 to ask the EWG on Alignment to align the provision for ethylene diamine tetra acetates (INS 385, 386) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans and echinoderms) with that in the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) (REP16/FFP, para. 56(b)(i)).

This alignment work is included in Appendix 5 of CX/FA 17/49/6.

The written comments received that related to this issue (CRD 18) were supportive of the proposal, and no comments were made in the WG.

Recommendation 6

The WG recommends that the CCFA amend the GSFA due to alignment of EDTA provisions of CODEX STAN 37-1981, as outlined in Annex 4, with edits as noted.

4. The development of a Guideline for commodity committees to undertake work on alignment

Development of a Guideline on Alignment for Commodity Committees

The Chair reminded the WG that the 48th session of the CCFA requested that the EWG on alignment develop Guidelines for commodity committees to undertake work on alignment (REP 16/FA, para. 52). This follows the decision by the 47th session of the CCFA to remind active commodity committees, that it is their responsibility to consider the alignment of food additive standards with the GFSA for all those commodity standards within their mandate.

The Chair drew the attention of the WG to CRD 25 which contained comments that had been provided to the some draft

The eWG had started to consider the issue of a Guideline and comments had been sought from eWG members. The Chair drew the attention of the WG to CRD 25 which includes the eWG comments, the existing decision tree and some draft principles to facilitate the work of the Commodity Committees.

However, it was noted that a number of outstanding questions remained. In particular, the CCFA's *expectation* of the Commodity Committees with respect to alignment was not clear. The WG had a brief discussion on this latter issue and a number of additional questions were identified. It was agreed to seek further comment from members of the eWG on Alignment as part of its first round of consultations, subject to the agreement by the 49th session to form an eWG on alignment. The eWG would then proceed to develop a Guideline using the text in CRD 25 as a 'starting point'.

Recommendation 7

The WG recommends that the CCFA asks the eWG on Alignment, should the Committee decide to reform the eWG, to undertake further work on the development of a Guideline for Commodity Committees on Alignment, with a view to presenting a Guideline to the next session.

5. Identification of further work on alignment.

Future work on alignment of specific commodity standards

The Chair reminded the WG that the CCFA47 session had agreed that primary criterion for prioritising commodity standards for alignment work should be whether there is an active commodity committee. A secondary consideration would be the level of support from a peak body/trade association to assist the alignment work. Other considerations, such as the age of the standards, would also be taken into account.

The Chair noted that there were estimated to be 93 commodity standards that require alignment, or which 46 commodity standards are associated with *active* commodity committees. These relate to the work of the CCFFP (9), CCNMW (1), CCCPL (2), CCMMP (33) and CCS (1).

One observer organisation requested that the commodity standards for individual cheeses arising from the work of the CCNMW be considered next by the Committee. The Chair acknowledged that the industry observer organisation had already undertaken preparatory alignment work as outlined in CRD18 (p. 6-7).

Given that the Committee had prepared the alignment for ten (10) commodity standards relating to CCFFP and that there were nine (9) fish and fish product commodity standards remaining, it was agreed that the eWG on alignment, subject to the agreement by the 49th session to reform the eWG, would focus its alignment work on the remaining CCFFP commodity standards.

It was agreed to decide which commodity standards to next assess for alignment at the next session of the Committee.

Revised approach to listing corresponding commodity standards in Table 3.

The WG noted that the Physical WG on the GFSA, in meeting prior to the current session, had agreed to recommend that a request be made to the EWG on Alignment to consider a revised approach to listing corresponding commodity standards in Table 3 (CX/FA 17/49/7 Appendix 2, Part 2 – Consequential revisions to Table 3).

Recommendation 8

The WG recommends that the CCFA agree to the following future work¹ for the eWG on Alignment, should the Committee decide to reform the eWG:

- a) Finalizing alignment work for the remaining the Fish and Fish Products, as follows: CODEX STAN 37-1991, CODEX STAN 70-1981, CODEX STAN 90-1991, CODEX STAN 94-1981, CODEX STAN 167-1989, CODEX STAN 222-2001, CODEX STAN 244-2004, CODEX STAN 291-2010 and CODEX STAN 302-2011.**
- b) Subject to the agreement of the Committee, during the discussion of CX/FA 17/49/7 Appendix 2, Part 2, to consider a revised approach to listing corresponding commodity standards in Table 3.**

¹ See also the recommendation above in relation to developing a Guideline on Alignment for Commodity Committees.

Annex 1**PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA AND CODEX COMMODITY STANDARDS IDENTIFIED BY THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV) RELATING TO THE ALIGNMENT WORK**

Explanation of the decisions made for this work have been provided within Appendix 4 of CX/FA 17/49/6 and have not been duplicated here.

The following amendments to the GSFA and Codex Commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

I Amendments to the GSFA**A. Standard for Certain Canned Citrus Fruits (CODEX STAN 254-2007)****Tables 1 and 2 of the GSFA**

It is proposed to amend Table 1 of the GSFA as follows:

Sodium diacetate: Functional class: acidity regulator, preservative, sequestrant				
INS 262(ii) <u>DRAFT provision</u>				
Food category No	Food category	Max level	Notes	Recommendation
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	XS254	Add New Note XS254 and retain at Step 7

Tartrates: Functional class: acidity regulator, antioxidant, emulsifying salt, flavour enhancer, sequestrants, stabilizer				
INS 334, 335(ii), 337 <u>DRAFT provision</u>				
Food category No	Food category	Max level	Notes	Recommendation
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	45, XS254	Add New Note XS254 and retain at Step 7

NOTES:

Note 45: As tartaric acid.

XS254: Excluding products conforming to the *Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2007).

It is proposed to amend Table 2 of the GSFA as follows:

Food category 04.1.2.4 Canned or bottled (pasteurized) fruit			
Food additive	INS	Maximum Level	Notes
Sodium diacetate (<u>DRAFT provision</u>)	262(ii)	GMP	XS254
Tartrates (<u>DRAFT provision</u>)	334, 335(ii), 337 *	1300 mg/kg	45, XS254

* The following specific additives that were included under the group "tartrates" were revoked from listing in the GSFA due to absence of JECFA specifications: monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)), and dipotassium tartrate (INS 336(ii)) (REP 15/FA, para. 129 and Appendix VIII, Part B).

NOTES:

Note 45: As tartaric acid.

XS254: Excluding products conforming to the *Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2007).

Section 2 of Table 3

04.1.2.4	Canned or bottled (pasteurized) fruit
	Acidity regulators and firming agents listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	<i>Standard for Certain Canned Citrus Fruits</i> (CODEX STAN 254-2007)

B. Standard for Preserved Tomatoes (CODEX STAN 13-1981) and Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)**Tables 1 and 2 of the GSFA**

It is proposed to amend Table 1 of the GSFA as follows:

Sodium diacetate: Functional class: acidity regulator, preservative, sequestrants				
INS 262(ii) DRAFT provision				
Food category No	Food category	Max level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	<u>XS13 & XS57</u>	Add New Notes XS13 & XS57 and retain at Step 7

Tartrates: Functional class: acidity regulator, antioxidant, emulsifying salt, flavour enhancer, sequestrants, stabilizer				
INS 334, 335(ii), 337 DRAFT provision				
Food category No	Food category	Max level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10,000 mg/kg	45, <u>XS13 & XS57</u>	Add New Notes XS13 & XS57 and retain at Step 7

NOTES:

Note 45: As tartaric acid.

XS13: Excluding products conforming to the *Standard for Preserved Tomatoes* (CODEX STAN 13-1981).

XS57: Excluding products conforming to the *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981).

It is proposed to amend Table 2 of the GSFA as follows:

Food category 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds			
Food additive	INS	Maximum Level	Notes
Sodium diacetate (DRAFT provision)	262(ii)	GMP	<u>XS13 & XS57</u>
Tartrates (DRAFT provision)	334, 335(ii), 337	10,000 mg/kg	45, <u>XS13 & XS57</u>

NOTES:

Note 45: As tartaric acid.

XS13: Excluding products conforming to the *Standard for Preserved Tomatoes* (CODEX STAN 13-1981).

XS57: Excluding products conforming to the *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981).

Section 2 of Table 3

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds)
	All Firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
Codex standards	Standard for Preserved Tomatoes (CODEX STAN 13-1981)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to the standard.
Codex standards	<i>Standard for Processed Tomato Concentrates</i> (CODEX STAN 57-1981)

04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter))
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	<i>Standard for Processed Tomato Concentrates</i> (CODEX STAN 57-1981)

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable deserts and sauces, candied vegetables) other than food category 04.2.2.5)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	<i>Standard for Processed Tomato Concentrates</i> (CODEX STAN 57-1981)

Consequently, it is proposed that Table 3 be amended to reflect the specific food additives in CODEX STAN 13-1981 and CODEX STAN 57-1981:

INS No	Additive	Functional Class	Year adopted	Acceptable, in foods conforming to the following commodity standards
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS13-1981, CS57-1981 , CS88-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS13-1981, CS57-1981
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS13-1981, CS57-1981 , CS89-1981, CS96-1981, CS97-1981, CS98-1981
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS13-1981, CS57-1981 , CS89-1981, CS96-1981, CS97-1981, CS98-1981

INS No	Additive	Functional Class	Year adopted	Acceptable, in foods conforming to the following commodity standards
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981</u>
332(iii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981</u>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981</u>
380	Triammonium citrate	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
507	Hydrochloric acid	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
514(i)	Sodium sulfate	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
515(i)	Potassium sulfate	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS13-1981, CS57-1981, CS89-1981, CS98-1981</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<u>CS13-1981, CS57-1981</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS13-1981, CS57-1981</u>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	<u>CS13-1981, CS57-1981</u>

C. Standard for Table Olives (CODEX STAN 66-1981)

Tables 1 and 2 of the GSFA

It is proposed to amend Table 1 of the GSFA as follows:

Adipates: Functional class: acidity regulator				
INS 355 DRAFT provision				
Food category No	Food category	Max level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce	50,000 mg/kg	1 & <u>XS66</u>	Add New Note XS66 and retain at Step 7

Aluminium ammonium sulfate: Functional class: Acidity regulator, colour retention agent, firming agent, raising agent, stabilizer				
INS 523				
Food category No	Food category	Max level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce	520 mg/kg	6, 245, 296 & XS66	Endorse

Propylene glycol alginate: Functional class: Bulking agent, carrier, emulsifier, foaming agent, gelling agent, stabilizer, thickener				
INS 405* DRAFT provision				
Food category No	Food category	Max level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce	6000 mg/kg	XS66	Add New Note XS66 and retain at Step 7

Sodium diacetate: Functional class: acidity regulator, preservative, sequestrant				
INS 262(ii) * DRAFT provision				
Food category No	Food category	Max level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce	GMP	XS66	Add New Note XS66 and retain at Step 7

NOTES:

Note 1: As adipic acid.

Note 6: As aluminium.

Note 245: For use in pickled vegetables only.

Note 296: Except for use in perilla in brine at 780 mg/kg.

XS66: Excluding products conforming to the *Standard for Table Olives* (CODEX STAN 66-1981).

It is proposed to amend Table 2 of the GSFA as follows:

Food category 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce			
Food additive	INS	Maximum Level	Notes
Adipates (DRAFT provision)	355 *	50,000 mg/kg	1 & XS66
Aluminium ammonium sulfate	523	520 mg/kg	6, 245, 296 & XS66

Food category 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, or soybean sauce brine			
Food additive	INS	Maximum Level	Notes
Propylene glycol alginate (DRAFT provision)	405	6000 mg/kg	<u>XS66</u>
Sodium diacetate (DRAFT provision)	262(ii)	GMP	<u>XS66</u>

NOTES:

Note 1: As adipic acid

Note 6: As aluminium

Note 245: For use in pickled vegetables only.

Note 296: Except for use in perilla in brine at 780 mg/kg.

XS66: Excluding products conforming to the *Standard for Table Olives* (CODEX STAN 66-1981).

Section 2 of Table 3

04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce
	Acidity regulators, antioxidants, colour retention agents (table olives darkened with oxidation only), firming agents, flavour enhancers, preservatives, and thickeners (table olives with stuffing only) listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	<i>Standard for Table Olives</i> (CODEX STAN 66-1981)

II Amendments to Commodity Standards**Proposed amendments to the Codex Commodity Standards (CODEX STAN 13-1981 and CODEX STAN 57-1981)**Standard for Preserved Tomatoes (CODEX STAN 13-1981)

~~“Acidity regulators and firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for use in food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) are acceptable for use in foods conforming to this standard.”~~

“Firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) and certain other Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard”.

Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)

~~“Acidity regulators listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for use in food categories 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds), 04.2.2.5 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)), and 04.2.2.6 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable deserts and sauces, candied vegetables) other than food category 04.2.2.5) are acceptable for use in foods conforming to this standard.”~~

“Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard”

Annex 2**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS RELATING TO FROZEN FISH PRODUCTS**

The following amendments to the Food Additive Provisions are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN FINFISH, UNEVISCERATED AND ENVISCERATED (CODEX STAN 36-1981)

The following amendments to Section 4 of the *Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated* (CODEX STAN 36-1981) are proposed.

4. FOOD ADDITIVES

Antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

~~Only the use of the following additives is permitted.~~

Antioxidants

INS Number	Additive Name	Maximum Level in Final Product
300	Ascorbic acid	GMP
301	Sodium ascorbate	GMP
303	Potassium ascorbate	GMP

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS (CODEX STAN 92-1981)

The following amendments to Section 4 of the *Standard for Quick Frozen Shrimps or Prawns* (CODEX STAN 92-1981) are proposed.

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

~~Only the use of the following additives is permitted.~~

~~Acidity Regulators~~

INS Number	Additive Name	Maximum Level in Product
330	Citric acid	GMP
Humectants – Moisture/Water Retention Agents		
INS Number	Additive Name	Maximum Level in Product
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	

450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
Antioxidants		
INS Number	Additive Name	Maximum Level in Product
300	Ascorbic acid (L-)	GMP
Colours		
INS Number	Additive Name	Maximum Level in Product
124	Ponceau 4R	30 mg/kg in heat-treated products only
Preservatives		
INS Number	Additive Name	Maximum Level in Product
221	Sodium sulphite	100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂
223	Sodium metabisulphite	
224	Potassium metabisulphites	
225	Potassium sulphite	

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN LOBSTERS (CODEX STAN 95-1981)

The following amendments to Section 4 of the *Standard for quick frozen lobsters* (CODEX STAN 95-1981) are proposed.

4. FOOD ADDITIVES

Antioxidants, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

Humectants – Moisture/Water Retention Agents		
INS Number	Additive Name	Maximum Level in Product
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	

450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium-calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
Preservatives		
INS Number	Additive Name	Maximum Level in Product
221	Sodium sulphite	100 mg/kg in the edible part of the raw product, or in 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂
223	Sodium metabisulphites	
224	Potassium metabisulphites	
225	Potassium sulphite	
228	Potassium bisulphite (for use in the raw product only)	
Antioxidants		
INS Number	Additive Name	Maximum Level in Product
300	Ascorbic acid (L-)	GMP
301	Sodium ascorbate	
302	Potassium ascorbate	

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN BLOCKS OF FISH FILLETS, MINCED FISH FLESH AND MIXTURES OF FILLETS AND MINCED FISH FLESH (CODEX STAN 165-1989)

The following amendments to Section 4 of the *Standard for Quick frozen blocks of fish fillets, minced fish flesh and mixtures of fillets and minced fish flesh* (CODEX STAN 165-1989) are proposed.

4. FOOD ADDITIVES

Acidity regulators, antioxidants, humectants and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

INS Number	Additive Name	Maximum Level in Product
Humectants – Moisture/Water Retention Agents		
339(i)	Sodium dihydrogen phosphate	2-200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	

341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
401	Sodium alginate	GMP
Antioxidants		
300	Ascorbic acid (L-)	
301	Sodium ascorbate	GMP
302	Potassium ascorbate	
304	Ascorbyl palmitate	1 000 mg/kg
In Minced Fish Flesh Only		
Acidity Regulators		
330	Citric acid	
331	Sodium citrate	GMP
332	Potassium citrate	
Thickeners		
412	Guar gum	
410	Carob bean gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	GMP
407	Carrageenan	
407a	Processed Eucheuma Seaweed (PES)	
461	Methyl cellulose	

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS – BREADED OR IN BATTER (CODEX STAN 166-1989)

The following amendments to Section 4 of the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989) are proposed.

4. FOOD ADDITIVES

Antioxidants and humectants (for use in all products conforming to CODEX STAN 166-1989); acidity regulators and thickeners (for minced fish flesh only); and colours, emulsifiers, flavour enhancers, raising agents, and thickeners (for breaded or batter coatings) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 09.2.2 (Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

INS Number	Additive Name	Maximum Level in Product
Humectants – Moisture/Water Retention Agents		
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
401	Sodium alginate	GMP
Antioxidants		
300	Ascorbic acid	GMP
301	Sodium ascorbate	
303	Potassium ascorbate	
304	Ascorbyl palmitate	1 g/kg
In Addition, for Minced Fish Flesh Only		
Acidity Regulators		
330	Citric acid	GMP
331	Sodium citrate	
332	Potassium citrate	
Thickeners		

INS Number	Additive Name	Maximum Level in Product
412	Guar gum	GMP
410	Carob bean (Locust bean) gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	
407a	Processed Eucheuma Seaweed (PES)	
461	Methyl cellulose	
Food Additives for Breaded or Batter Coatings		
Raising Agents		
339(i)	Sodium dihydrogen phosphate	440 mg/kg as phosphorus, singly or in combination
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
500	Sodium carbonates	GMP
501	Potassium carbonates	
503	Ammonium carbonates	
Flavour Enhancers		
621	Monosodium glutamate	GMP
622	Monopotassium glutamate	
Colours		
160b(i)	Annatto extracts bixin-based	25 mg/kg expressed as bixin or norbixin
160b(ii)	Annatto extract (norbixin-based)	
150a	Caramel I (plain)	GMP
160a(i)	β -carotene (Synthetic)	100 mg/kg singly or in combination
160a(ii)	beta-Carotenes, vegetable	
160a(iii)	beta-Carotenes, Blakeslea trispora	
160e	β -apo-carotenal	
Thickeners		
412	Guar gum	

INS Number	Additive Name	Maximum Level in Product
410	Carob bean (Locust bean) gum	GMP
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	
407a	Processed Eucheima Seaweed (PES)	
461	Methyl cellulose	
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methylcellulose	
465	Methylethylcellulose	
Emulsifiers		
471	Monoglycerides of fatty acids	GMP
322	Lecithins	
Modified Starches		
1401	Acid treated starches	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN FISH FILLETS (CODEX STAN 190-1995)

The following amendments to Section 4 of the *Standard for Quick frozen fish fillets* (CODEX STAN 190-1995) are proposed.

4. FOOD ADDITIVES

Antioxidants and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

Humectants – Moisture/Water Retention Agents

INS Number	Additive Name	Maximum Level in Product
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
401	Sodium alginate	GMP
Antioxidants		
INS Number	Additive Name	Maximum Level in Product
301	Sodium ascorbate	GMP
302	Potassium ascorbate	

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN RAW SQUID (CODEX STAN 191-1995)

No amendments to Section 4 of the *Standard for Quick frozen raw squid* (CODEX STAN 191-1995) are proposed, since no food additives are permitted in these products.

H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR LIVE AND RAW BIVALVE MOLLUSCS (CODEX STAN 292-2008)

No amendments to PART I – LIVE BILVALVE MOLLUSCS Section 1.4 of the *Standard for live and raw bivalve molluscs* (CODEX STAN 292-2008) are proposed, since no food additives are permitted in these products.

No amendments to PART II – RAW BILVALVE MOLLUSCS Section 2.4 of the *Standard for live and raw bivalve molluscs* (CODEX STAN 292-2008) are proposed since the entries already reference the *General Standard for Food Additives* (CODEX STAN 192-1995) and so the Standard has already been aligned.

I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR LIVE ABALONE AND FOR RAW FRESH CHILLED OR FROZEN ABALONE FOR DIRECT CONSUMPTION OR FOR FURTHER PROCESSING (CODEX STAN 312-2013)

No amendments to PART I – LIVE ABALONE Section I.4 or PART II – RAW FRESH CHILLED OR FROZEN ABALONE Section II-4 of the *Standard for live abalone and for raw fresh chilled or frozen abalone for direct consumption or for further processing* (CODEX STAN 312-2013) are proposed, since no food additives are permitted in these products.

J. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FRESH AND QUICK FROZEN RAW SCALLOP PRODUCTS (CODEX STAN 315-2014)

No amendments to Section 4.1 of the *Standard for fresh and quick frozen raw scallop products* (CODEX STAN 315-2014) are proposed, since no food additives are permitted in these products.

The following amendments to Section 4.2 of the *Standard for fresh and quick frozen raw scallop products* (CODEX STAN 315-2014) are proposed.

4.2 Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed With Phosphates

Acidity regulators, humectants, sequestrants and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Humectant / Sequestrant/ Acidity Regulator/ Stabilizer

INS	Additive name	Maximum Level
338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Phosphates	2200 mg/kg as phosphorus

Annex 3**PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO FROZEN FISH PRODUCTS**

Appendix 3 of CX/FA 17/49/6 contains background information on the working principles used to perform the alignment work, and as such are not repeated here.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

The Codex Standards for frozen fish and fish products are included in the following food categories in the GSFA:

CODEX STAN 36-1981 corresponds to food category 09.2.1

CODEX STAN 92-1981 corresponds to food category 09.2.1

CODEX STAN 95-1981 corresponds to food category 09.2.1

CODEX STAN 165-1989 corresponds to food category 09.2.1

CODEX STAN 166-1989 corresponds to food category 09.2.2

CODEX STAN 190-1995 corresponds to food category 09.2.1

CODEX STAN 191-1995 corresponds to food category 09.2.1

CODEX STAN 292-2008 corresponds to food categories 09.1.2 and 09.2.1

CODEX STAN 312-2014 corresponds to food categories 09.1.2 and 09.2.1

CODEX STAN 315-2014 corresponds to food categories 09.1.2 and 09.2.1

Food category 09.1.2 is a sub-category of the broader food category 09.1 (Fresh fish and fish products, including mollusks, crustaceans, and echinoderms), which is, in turn, a sub-category of the parent food category 09.0 (Fish and fish products, including mollusks, crustaceans and echinoderms). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food categories 09.0 and 09.1.

Food category 09.2.1 is a sub-category of the broader food category 09.2 (Processed fish and fish products, including mollusks, crustaceans, and echinoderms), which is, in turn, a sub-category of the parent food category 09.0 (Fish and fish products, including mollusks, crustaceans and echinoderms). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food categories 09.0 and 09.2.

Food category 09.2.2 is a sub-category of the broader food category 09.2 (Processed fish and fish products, including mollusks, crustaceans, and echinoderms), which is, in turn, a sub-category of the parent food category 09.0 (Fish and fish products, including mollusks, crustaceans and echinoderms). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food categories 09.0 and 09.2.

Proposed amendments to the food additive provisions in Table 1 of the GSFA: (alphabetical order)

Acesulfame potassium: Functional class: Flavour enhancer, Sweetener				
INS 950				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, & XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315	Endorse

Acetic acid, glacial: Functional class: acidity regulator, preservative INS 260				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Acetic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472a				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 29 & <u>XS166</u>	Endorse

Acetylated distarch phosphate: Functional class: Emulsifier, Stabilizer, Thickener INS 1414				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Agar: Functional class: Bulking agent, Carrier, Emulsifier, Gelling Agent, Glazing agent, Humectant, Stabilizer, Thickener INS 406				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	3, 53 & 29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS166</u>	Endorse

Alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener INS 400				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 331, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & 332	Endorse

Allura red AC: Functional class: Colour INS 129				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	300 mg/kg	New Note 95, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Ammonium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener INS 403				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>63</u>	Endorse

Ammonium carbonate: Functional class: acidity regulator, raising agent INS 503(i)				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	Endorse

Ammonium hydrogen carbonate: Functional class: acidity regulator, raising agent INS 503(ii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>63</u>	Endorse

Annatto extracts, bixin-based: Functional class: Colour INS 160b(i)				
DRAFT provision				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	8 & <u>E166</u>	revise and retain provision at Step 4

Annatto extracts, norbixin-based: Functional class: Colour INS 160b(ii)				
DRAFT provision				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	185, <u>A166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	revise and retain provision at Step 4

Ascorbic acid, L-: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant INS 300				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	306 & 307, <u>New Note 306, CC, XS189, XS190, XS191, XS222, XS236, XS312, XS315</u>	Endorse

Ascorbyl esters: INS 304 Ascorbyl palmitate: Functional Class: Antioxidant INS 305 Ascorbyl stearate: Functional Class: Antioxidant				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks,	1000 mg/kg	10, <u>CC, XS36, XS92, XS95,</u>	Endorse

	crustaceans, and echinoderms		<u>XS190, XS191, XS312, XS315</u>	
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Aspartame: Functional class: Flavour enhancer, Sweetener				
INS 951				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, & <u>XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Brilliant blue FCF: Functional class: colour				
INS 133				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	500 mg/kg	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & <u>XS166</u>	Endorse

Butylated hydroxyanisole: Functional class: Antioxidant				
INS 320				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	200 mg/kg	15, &-180, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & <u>XS166</u>	Endorse

Butylated hydroxytoluene: Functional class: Antioxidant				
INS 321				
Food category No	Food category	Max level	Notes	Recommendation

09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	200 mg/kg	15, &-180, CC , XS36 , XS92 , XS95 , XS165 , XS190 , XS191 , XS312 , XS315	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & XS166	Endorse

Calcium alginate: Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
INS 404

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, XS36 , XS92 , XS95 , XS165 , XS190 , XS191 , XS292 , XS312 , XS315	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	Endorse

Calcium ascorbate: Functional class: Antioxidant
INS 302

Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, AA , XS312 , XS315	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308, CC , XS36 , XS92 , XS95 , XS165 , XS190 , XS191 , XS312 , XS315	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	139 & XS166	Endorse

Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer
INS 170(i)

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	New Note 95, XS36 , XS92 , XS95 , XS165 , XS190 , XS191 , XS292 , XS312 , XS315	Endorse

09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>	Endorse
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Calcium chloride: Functional class: firming agent, stabilizer, thickener INS 509				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Calcium lactate: Functional class: acidity regulator, emulsifying salt, firming agent, flour treatment agent, thickener INS 327				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Canthaxanthin: Functional class: Colour INS 161g				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	35 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Caramel I – plain caramel: Functional class: colour INS 150a				
DRAFT Provision				
Food category No	Food category	Max level	Notes	Recommendation
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>41</u>	Endorse (rather than retain at Step 7)

Caramel III – ammonia caramel: Functional class: colour INS 150c				
Food category No	Food category	Max level	Notes	Recommendation

09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30,000 mg/kg	4, 16, <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30,000 mg/kg	<u>XS311</u> , <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS166</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Caramel IV – sulfite ammonia caramel: Functional class: Colour				
INS 150d				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30,000 mg/kg	New Note 95, & <u>XS311</u> , <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS166</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Carmines: Functional class: Colour				
INS 120				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	4, & 16, <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	100 mg/kg	New Note 95, & 178, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 95, 178 & <u>XS166</u>	Endorse

Carob bean gum: Functional class: Emulsifier, Stabilizer, Thickener				
INS 410				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 BB , <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Carotenes, beta-, vegetable: Functional class: colour				
INS 160a(ii)				

Food category No	Food category	Max level	Notes	Recommendation
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>100 mg/kg</u>	<u>C166</u>	Endorse

Carotenoids: Functional class: colour INS 160a(i),a(iii),e,f				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>	Endorse
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	New Note 95 , & <u>XS311, C166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Carrageenan: Functional class: Emulsifier, Stabilizer, Thickener INS 407				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Citric acid: Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant INS 330				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	64 & 257, BB, CC, HH , <u>XS36, XS95, XS190, XS191, XS312, XS315</u>	Endorse

Citric and fatty acid esters of glycerol: Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer INS 472c				
Food category No	Food category	Max level	Notes	Recommendation

09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, & 305, <u>AA</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>CC</u> , <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 29 & <u>XS166</u>	Endorse

**Dextrins, roasted starch: Functional class: Carrier, Emulsifier, Stabilizer, Thickener
INS 1400**

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	3, 53-& 29, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 <u>XS166</u>	Endorse

**Disodium 5'-guanylate: Functional class: Flavour enhancer
INS 627**

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	New Note 95, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & <u>XS166</u>	Endorse

**Disodium 5'-inosinate: Functional class: Flavour enhancer
INS 631**

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	New Note 95, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & <u>XS166</u>	Endorse
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Disodium 5'-ribonucleotides: Functional class: Flavour enhancer INS 635				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & <u>XS166</u>	Endorse

Erythorbic acid (isoascorbic acid): Functional class: Antioxidant INS 315				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242 , <u>AA, XS312, XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308 & 340, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	139 & <u>XS166</u>	Endorse

Ethylene diamine tetra acetates: INS 385 Calcium disodium ethylene diamine tetra acetate: Functional class: Antioxidant, Colour retention agent, Preservative, INS 386 Disodium ethylene diamine tetra acetate: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	75 mg/kg	21, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks,	75 mg/kg	21 & <u>XS166</u>	Endorse

	crustaceans, and echinoderms			
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Fumaric acid: Functional class: acidity regulator INS 297				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Gellan gum: Functional class: Stabilizer, Thickener INS 418				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29- <u>XS166</u>	Endorse

Glycerol: Functional class: humectant, thickener INS 422				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Grape skin extract: Functional class: colour INS 163(ii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & <u>XS166</u>	Endorse

Guar gum: Functional class: Emulsifier, Stabilizer, Thickener INS 412				
Food category No	Food category	Max level	Notes	Recommendation

09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 73, <u>BB</u> , <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
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Gum Arabic (Acacia gum): Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

INS 414

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 334, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, <u>334</u> & <u>XS166</u>	Endorse

Hydroxypropyl cellulose: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

INS 463

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 334, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Hydroxypropyl methyl cellulose-: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener

INS 464

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 334, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Hydroxylpropyl starch: Functional class: Emulsifier, Stabilizer, Thickener

INS 1440

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Indigotine (indigo carmine): Functional class: Colour				
INS 132				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	300 mg/kg	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Karaya gum: Functional class: Emulsifier, Stabilizer, Thickener				
INS 416				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMAP	29 <u>XS166</u>	Endorse

Konjac flour: Functional class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener				
INS 425				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325, 332 & <u>XS166</u>	Endorse

Lactic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer				
INS 472b				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks,	GMP	16 29 & <u>XS166</u>	Endorse

	crustaceans, and echinoderms			
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Lecithin: Functional class: Antioxidant, Emulsifier INS 322(i)				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, & 305, <u>AA</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>CC</u> , <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS312</u> , <u>XS315</u>	Endorse

Magnesium carbonate: Functional class: acidity regulator, anticaking agent, colour retention agent INS 504(i)				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>	Endorse

Magnesium chloride: Functional class: Colour retention agent, Firming agent, Stabilizer INS 511				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 <u>XS166</u>	Endorse

Magnesium hydroxide: Functional class: acidity regulator, colour retention agent INS 528				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>	Endorse

Magnesium hydroxide carbonate: Functional class: acidity regulator, anticaking agent, carrier, colour retention agent				
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INS 504(ii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>	Endorse

Malic acid, DL-: Functional class: acidity regulator				
INS 296				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener				
INS 421				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 <u>XS166</u>	Endorse

Methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener				
INS 461				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Methyl ethyl cellulose: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener				
INS 465				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks,	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191,</u>	Endorse

	crustaceans, and echinoderms		<u>XS292, XS312, XS315</u>	
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Microcrystalline cellulose (cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener
INS 460(i)

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325, 332 & <u>XS166</u>	Endorse

Monosodium L-glutamate: Functional class: Flavour enhancer
INS 621

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Nitrous oxide: Functional class: Antioxidant, Foaming agent, Packaging gas, Propellant
INS 942

Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242 ₁ , <u>AA, XS312, XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>	Endorse

Oxidised starch: Functional class: Emulsifier, Stabilizer, Thickener
INS 1404

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Pectins: Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener

INS 440				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16 & 37, <u>BB</u> , <u>XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener
INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, <u>DD, EE</u> , <u>XS36, XS191, XS292, XS312</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33 & 299 <u>New Note 299</u>	Endorse

Polydextroses: Functional class: Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener
INS 1200

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Ponceau 4R (Cochineal red A): Functional class: Colour
INS 124

<u>Food category No</u>	<u>Food category</u>	<u>Max level</u>	<u>Notes</u>	<u>Recommendation</u>
<u>09.2.1</u>	<u>Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms</u>	<u>30 mg/kg</u>	<u>FF, XS36, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	<u>Endorse</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, <u>New Note 95</u> & <u>XS166</u>	Endorse

Potassium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
INS 402				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>63</u>	Endorse

Potassium chloride: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener				
INS 508				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Potassium dihydrogen citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer				
INS 332(i)				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener				
INS 460(ii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16 & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products,	GMP	16 & 334 <u>XS166</u>	Endorse

	including mollusks, crustaceans, and echinoderms			
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Processed eucheuma seaweed (PES): Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
INS 407a

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 332, BB , XS36 , XS92 , XS95 , XS190 , XS191 , XS292 , XS312 , XS315	Endorse

Pullulan: Functional class: glazing agent, thickener
INS 1204

Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	Endorse

Riboflavins: Functional class: Colour
INS 101(i),(ii),(iii)

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	1000 mg/kg	New Note 95, XS36 , XS92 , XS95 , XS165 , XS190 , XS191 , XS292 , XS312 , XS315	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16 & XS166	Endorse

Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium:
Functional class: Anticaking agent, Emulsifier, Stabilizer
INS 470(i)

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	71 & 29, XS36 , XS92 , XS95 , XS165 , XS190 , XS191 , XS292 , XS312 , XS315	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks,	GMP	16, 29 71 & XS166	Endorse

	crustaceans, and echinoderms			
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Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer
INS 470(ii)

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 29 & <u>XS166</u>	Endorse

Sodium acetate: Functional class: acidity regulator, preservative, sequestrant
INS 262(i)

Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Sodium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
INS 401

Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37, & 332– <u>XS36, XS92, XS95, XS191, XS292, XS312, XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	240 <u>New Note 210</u> & 332	Endorse

Sodium ascorbate: Functional class: Antioxidant
INS 301

Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>	Endorse
09.2	Processed fish and fish products, including	GMP	306 & 307, <u>New Note 306, CC,</u>	Endorse

Sodium ascorbate: Functional class: Antioxidant				
INS 301				
Food category No	Food category	Max level	Notes	Recommendation
	mollusks, crustaceans, and echinoderms		<u>XS92, XS189, XS191, XS222, XS236, XS312, XS315</u>	

Sodium carboxymethyl cellulose (cellulose gum): Functional class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener				
INS 466				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Sodium dihydrogen citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
INS 331(i)				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Sodium DL-malate: Functional class: acidity regulator, humectant				
INS 350(ii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Sodium erythorbate (sodium isoascorbate): Functional class: antioxidant				
INS 316				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242 ₁ , <u>AA, XS312, XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>	Endorse

Sodium fumarates: Functional class: acidity regulator				
INS 365				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Sodium gluconate: Functional class: Sequestrant, Stabilizer, Thickener				
INS 576				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Sodium lactate: Functional class: acidity regulator, antioxidant, bulking agent, emulsifier, emulsifying salt, humectant, thickener				
INS 325				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>	Endorse

Sulfites:				
INS 220, 221, 223, 224 Functional class: Antioxidant, bleaching agent, flour treatment agent, preservative				
INS 222, 225 Functional class: Antioxidant, preservative				
INS 539 Functional class: antioxidant, sequestrant				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	44, <u>AA, XS312, XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	100 mg/kg	44 & 139, <u>CC, GG, XS36, XS165, XS190, XS191, XS312, XS315</u>	Endorse

Sunset yellow FCF: Functional class: colour INS 110				
Food category No	Food category	Max level	Notes	Recommendation
09.1.2	Fresh mollusks, crustaceans, and echinoderms	300 mg/kg	4, & 16, <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	300 mg/kg	New Note 95, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16 & <u>XS166</u>	Endorse

Tara gum: Functional class: Gelling agent, Stabilizer, Thickener INS 417				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29 & 73, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 73 & <u>XS166</u>	Endorse

Thiodipropionates: Functional class: antioxidant INS 388, 389				
Food category No	Food category	Max level	Notes	Recommendation
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 46 & <u>XS166</u>	Endorse

Tragacanth gum: Functional class: Gelling agent, Stabilizer, Thickener INS 413				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> , <u>XS315</u>	Endorse
09.2.2	Frozen battered fish, fish fillets and fish products,	GMP	16, 29 & <u>XS166</u>	Endorse

	including mollusks, crustaceans, and echinoderms			
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Tricalcium citrate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer INS 333(iii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Tripotassium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer INS 332(ii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Trisodium citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer INS 331(iii)				
Food category No	Food category	Max level	Notes	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Xanthan gum: Functional class: Gelling agent, Stabilizer, Thickener INS 415				
Food category No	Food category	Max level	Notes	Recommendation
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>	Endorse

Proposed amendments to food additive provisions in Table 2 of the GSFA: food category numerical order

Food category 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Caramel III – ammonia caramel	150c	30,000 mg/kg	4, 16, <u>XS292, XS312, XS315</u>

Food category 09.1.2 Fresh mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Ascorbic acid, L-	300	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
Brilliant blue FCF	133	500 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>
Calcium ascorbate	302	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
Carmines	120	500 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>
Citric acid	330	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
Citric and fatty acid esters of glycerol	472c	GMP	304, & 305 <u>AA, XS312, XS315</u>
Erythorbic acid (isoascorbic acid)	315	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
Lecithin	322(i)	GMP	304, & 305 <u>AA, XS312, XS315</u>
Nitrous oxide	942	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
Sodium ascorbate	301	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
Sodium erythorbate (sodium isoascorbate)	316	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
Sulfites	220-225, 539	100 mg/kg	44, <u>AA, XS312, XS315</u>
Sunset yellow FCF	110	300 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>

Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Acesulfame potassium	950	200 mg/kg	144, 188, & XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Annatto extracts, norbixin based (DRAFT provision)	160b(ii)	100 mg/kg	185, <u>A166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Aspartame	951	300 mg/kg	144, 191, & XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Caramel III – ammonia caramel	150c	30,000 mg/kg	XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Caramel IV – sulfite ammonia caramel	150d	30,000 mg/kg	New Note ⁹⁵ , & XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Carotenoids	160(a(i),a(iii)),e,f	100 mg/kg	New Note ⁹⁵ , & XS311, <u>C166, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Potassium dihydrogen citrate	332(i)	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Sodium ascorbate	301	GMP	306 & 307, New Note 306 , CC, XS92, XS189, XS191, XS222, XS236, XS312, XS315
Sodium dihydrogen citrate	331(i)	GMP	BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315
Sodium gluconate	576	GMP	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315
Tricalcium citrate	333(iii)	GMP	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315
Tripotassium citrate	332(ii)	GMP	BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315
Trisodium citrate	331(iii)	GMP	BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315

Food category 09.2.1 Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Acetic and fatty acid esters of glycerol	472a	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Acetylated distarch phosphate	1414	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Agar	406	GMP	3, 53 & 29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Alginic acid	400	GMP	16 & 334, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Allura red AC	129	300 mg/kg	New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Ammonium alginate	403	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Ascorbic acid, L-	300	GMP	306 & 307, New Note 306 , CC, XS189, XS190, XS191, XS222, XS236, XS312, XS315
Ascorbyl esters	304, 305	1000 mg/kg	10, CC, XS36, XS92, XS95, XS190, XS191, XS312, XS315
Brilliant blue FCF	133	500 mg/kg	New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Butylated hydroxyanisole	320	200 mg/kg	15 ₁ & 180, CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315
Butylated hydroxytoluene	321	200 mg/kg	15 ₁ & 180, CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315
Calcium alginate	404	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Calcium ascorbate	302	GMP	308, CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315
Calcium carbonate	170(i)	GMP	New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Canthaxanthin	161g	35 mg/kg	New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315

Food category 09.2.1 Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Carmines	120	100 mg/kg	New Note 95, &-178, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Carob bean gum	410	GMP	37, BB , <u>XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Carrageenan	407	GMP	37, &-332, BB , <u>XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Citric acid	330	GMP	61 &-257, BB, CC, HH , <u>XS36, XS95, XS190, XS191, XS312, XS315</u>
Citric and fatty acid esters of glycerol	472c	GMP	29, CC , <u>XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Dextrins, roasted starch	1400	GMP	3, 53 &-29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Disodium 5'-guanylate	627	GMP	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Disodium 5'-inosinate	631	GMP	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Disodium 5'-ribonucleotides	635	GMP	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Erythorbic acid (isoascorbic acid)	315	GMP	308 &-340, CC , <u>XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Ethylene diamine tetra acetates	385, 386	75 mg/kg	21, CC , <u>XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Gellan gum	418	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Guar gum	412	GMP	37 &-73, BB , <u>XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Gum arabic (Acacia gum)	414	GMP	16 &-334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Hydroxypropyl cellulose	463	GMP	16 &-334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Hydroxypropyl methyl cellulose	464	GMP	16 &-334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Hydroxypropyl starch	1440	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Indigotine (indigo carmine)	132	300 mg/kg	New Note 95, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Karaya gum	416	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Konjac flour	425	GMP	16, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Lactic and fatty acid acid esters of glycerol	472b	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Lecithin	322(i)	GMP	29, CC , <u>XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Magnesium chloride	511	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Mannitol	421	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Food category 09.2.1 Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Methyl cellulose	461	GMP	37, & 332, BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315
Methyl ethyl cellulose	465	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Microcrystalline cellulose (cellulose gel)	460(i)	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Monosodium L-glutamate	621	GMP	New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Nitrous oxide	942	GMP	308, CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315
Oxidised starch	1404	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Pectins	440	GMP	16 & 37, BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 mg/kg	33, DD, EE, XS36, XS191, XS292, XS312
Polydextroses	1200	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Ponceau 4R (Cochineal red A)	124	30 mg/kg	FF, XS36, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Potassium alginate	402	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Potassium chloride	508	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Powdered cellulose	460(ii)	GMP	16 & 334, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Processed eucheuma seaweed (PES)	407a	GMP	37 & 332, BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315
Riboflavins	101(i), (ii), (ii i)	1000 mg/kg	New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71 & 29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Sodium alginate	401	GMP	37, 322, XS36, XS92, XS95, XS191, XS292, XS312, XS315
Sodium carboxymethyl cellulose (cellulose gum)	466	GMP	37 & 332, BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315
Sodium erythorbate (sodium isoascorbate)	316	GMP	308, CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315

Food category 09.2.1 Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Sulfites	220-225, 227, 228, 539	100 mg/kg	44 & 139, CC, GG, XS36, XS165, XS190, XS191, XS312, XS315
Sunset yellow FCF	110	300 mg/kg	New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Tara gum	417	GMP	29 & 73, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Tragacanth gum	413	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
Xanthan gum	415	GMP	37 BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315

Food category 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Acetic acid, glacial	260	GMP	41 & XS166
Acetic and fatty acid esters of glycerol	472a	GMP	16, 29 & XS166
Agar	406	GMP	29 & XS166
Alginic acid	400	GMP	41 & 332
Ammonium alginate	403	GMP	63
Ammonium hydrogen carbonate	503(ii)	GMP	63
Annatto extracts, bixin-based (DRAFT provision)	160b(i)	50 mg/kg	8 & E166
Brilliant blue FCF	133	500 mg/kg	16 & XS166
Butylated hydroxyanisole	320	200 mg/kg	15, 180 & XS166
Butylated hydroxytoluene	321	200 mg/kg	15, 180 & XS166
Calcium alginate	404	GMP	63
Calcium ascorbate	302	GMP	139 & XS166
Calcium carbonate	170(i)	GMP	16 & XS166
Calcium chloride	509	GMP	41 & XS166
Calcium lactate	327	GMP	41 & XS166
Caramel I – plain caramel	150a	GMP	41
Carmines	120	500 mg/kg	16, New Note 95, 178 & XS166
Carotenes, beta-, vegetable	160a(ii)	100 mg/kg	C166
Citric and fatty acid esters of glycerol	472c	GMP	16 29 & XS166
Dextrins, roasted starch	1400	GMP	29 XS166
Disodium 5'-guanylate	627	GMP	309 & XS166
Disodium 5'-inosinate	631	GMP	309 & XS166
Disodium 5'-ribonucleotides	635	GMP	309 & XS166
Erythorbic acid (isoascorbic acid)	315	GMP	139 & XS166
Ethylene diamine tetra acetates	385, 386	75 mg/kg	21 & XS166
Fumaric acid	297	GMP	41 & XS166
Gellan gum	418	GMP	29 XS166
Glycerol	422	GMP	41 & XS166
Grape skin extract	163(ii)	500 mg/kg	16 & XS166

Food category 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Gum Arabic	414	GMP	16, 334 , XS166
Karaya gum	416	GMP	29 XS166
Konjac flour	425	GMP	41, 325, 332 & XS166
Lactic and fatty acid esters of glycerol	472b	GMP	16, 29 & XS166
Magnesium carbonate	504(i)	GMP	16 & XS166
Magnesium chloride	511	GMP	29 , XS166
Magnesium hydroxide	528	GMP	16 & XS166
Magnesium hydroxide carbonate	504(ii)	GMP	16 & XS166
Malic acid, DL-	296	GMP	41 & XS166
Mannitol	421	GMP	29 , XS166
Microcrystalline cellulose (cellulose gel)	460(i)	GMP	41, 325, 332 & XS166
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii); (ix), 451(i), (ii); 452(i)-(v); 542	2200 mg/kg	33 & 299 New Note 299
Ponceau 4R (cochineal red A)	124	500 mg/kg	16, New Note 95 & XS166
Potassium alginate	402	GMP	63
Potassium chloride	508	GMP	41 & XS166
Powdered cellulose	460(ii)	GMP	16 & 334 XS166
Pullulan	1204	GMP	41 & XS166
Riboflavins	101(i), 101(ii), 101(iii)	300 mg/kg	16 & XS166
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	INS 470(i)	GMP	16, 29 , 71 & XS166
Salts of oleic acid with calcium, potassium and sodium	INS 470(ii)	GMP	16, 29 & XS166
Sodium acetate	262(i)	GMP	41 & XS166
Sodium alginate	401	GMP	240 New Note 210 & 332
Sodium DL-malate	350(ii)	GMP	41 & XS166
Sodium fumarates	365	GMP	41 & XS166
Sodium lactate	325	GMP	41 & XS166
Sunset yellow FCF	110	300 mg/kg	16 & XS166
Tara gum	417	GMP	29 , 73 & XS166
Thiodipropionates	388, 389	200 mg/kg	15, 46 & XS166
Tragacanth gum	413	GMP	16, 29 & XS166

Notes to the General Standard for Food Additives

AA: For use as an antioxidant for non-standardized food and for raw chilled shucked mollusks conforming to the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008) .

BB: For non-standardized food and for minced fish flesh **only** in products conforming to the *Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989).

CC: For non-standardized food and for products conforming to the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008): for use as an antioxidant for raw frozen molluscs **only, conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).**

DD: For use on Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed with Phosphates conforming to the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014) as follows: the following phosphates at 2200 mg/kg as phosphorus for use as **acidity regulators, INS 338, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 341(iii), INS 342(i), INS 342(ii), INS 343(i), INS 343(ii), INS 343(iii), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 450 (ix), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv) and INS 452(v); the following for use as** humectants, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), **INS 341 (iii), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542; and** the following for use as sequestrants, INS 338, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), and INS 452(v); **and the following for use as stabilizers, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 341(iii), INS 342(i), INS 342(ii), INS 343(i), INS 343(ii), INS 343(iii), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 450 (ix), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), and INS 452(v) and INS 542.**

For use on Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed with Phosphates conforming to the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014) as follows: the following phosphates at 2200 mg/kg as phosphorus for use as humectants, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542; and the following for use as sequestrants, INS 338, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), and INS 452(v).

EE: For use in non-standardized food; and in products conforming to the *Standard for Quick Frozen Shrimps or Prawns* (CODEX STAN 92-1981); *Quick Frozen Lobsters* (CODEX STAN 95-1981); *Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989); and *Quick Frozen Fish Fillets* (CODEX STAN 190-1995) as humectants at 2200 mg/kg as phosphorous: INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542.

FF: For use in heat-treated products conforming to the *Standard for Quick Frozen Shrimps and Prawns* (CODEX STAN 92-1981).

GG: For use in products conforming to the *Standard for Quick Frozen Shrimps and Prawns* (CODEX STAN 92-1981) and the *Standard for Quick Frozen Lobsters* (CODEX STAN 95-1981): Sulfur dioxide (INS 220), Sodium sulfite (INS221), Sodium hydrogen sulfite (INS 222), Sodium metabisulfite (INS 223), Potassium metabisulfite (INS 224), **and** Potassium sulfite (INS 225) **and Sodium thiosulfate (INS 5239)** as preservatives at 100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product.

HH: For non-standardized foods: for use in minced fish, shrimps and prawns **only.**

A166: Except for use in breading or batter coatings in products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989) only at 25 mg/kg as norbixin.

C166: For use in breaded or batter coatings in products conforming to the standard for *Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989), singly or in combination: Carotenoids (beta-Carotenes, synthetic (INS 160a(i)), beta-Carotenes, *Blakeslea trispora* (INS 160a(iii)), Carotenal, beta-apo-8' (INS 160e), and Carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f)) and beta-Carotenes, vegetable (INS 160a(ii)).

E166: Except for use in breading or batter coatings in products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989) only at 25 mg/kg as bixin.

F166: For non-standardized foods and for use in minced fish flesh only in products conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).

XS36: Excluding products conforming to the *Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated* (CODEX STAN 36-1981).

XS92: Excluding products conforming to the *Standard for Quick Frozen Shrimps and Prawns* (CODEX STAN 92-1981).

XS95: Excluding products conforming to the *Standard for Quick Frozen Lobsters* (CODEX STAN 95-1981).

XS165: Excluding products conforming to the *Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989).

XS166: Excluding products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989).

XS189: *Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).*

XS190: Excluding products conforming to the *Standard for Quick Frozen Fish Fillets* (CODEX STAN 190-1995).

XS191: Excluding products conforming to the *Standard for Quick Frozen Raw Squid* (CODEX STAN 191-1995).

XS222: *Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).*

XS236: *Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).*

XS292: Excluding products conforming to the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 291-2008).

XS312: Excluding products conforming to the *Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing* (CODEX STAN 312-2013).

XS315: Excluding products conforming to the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014).

Note 63: For non-standardized food and **for** breaded or batter coatings in food conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).

New Note 95: For non-standardized foods: for use in surimi and fish roe products only.

Note 177: For non-standardized food and **for** minced fish flesh and breaded or batter coatings conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989).

New Note 210: For non-standardized food and **for use as a humectant** in products fish fillets and minced fish flesh conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989); **and for use as a thickener in breading or batter coatings for products conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).**

New Note 299: **For use in non-standardized food; and** for use at 400 mg/kg as phosphorous singly or in combination in breaded or batter coating in accordance with **in products conforming to the** standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989): **the following phosphates for use as humectants at 2200 mg/kg as phosphorous, INS 339(i), 339(ii), 339(iii), 340(i), 340(ii), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vii), 451(i), 451(ii), 452(i), 452(ii), 452(iii), 452(iv), 452(v), and 542; and the following phosphates for use as raising agents in bread and batter coatings only at 440 mg/kg as phosphorous, INS 339(i), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vi), 450(vii), 450(ix), 452(i), 452(ii), 452(iii) and 452(iv).**

New Note 306: *Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), and the Standard for Boiled Dried Salted Anchovies (CODEX STAN 136-2003), the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013), and the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).*

SECTION 2 OF TABLE 3 OF THE GSFA

In the case of the *Quick Frozen Finfish, Uneviscerated and Eviscerated* (CODEX STAN 36-1981); *Quick Frozen Shrimps or Prawns* (CODEX STAN 92-1981); *Quick Frozen Lobsters* (CODEX STAN 95-1981); *Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989); *Quick Frozen Fish Sticks (Fish Fingers), Fish portions and Fish Fillets-Breaded and in Batter* (CODEX STAN 166-1989); *Quick Frozen Fish Fillets* (CODEX STAN 190-1995); and *Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008), the intention of the commodity committee had been to allow only certain Table 3 additives. Since the broader food categories 09.1 (Fresh fish and fish products, including mollusks, crustaceans and echinoderms) and 09.2 (Processed fish and fish products, including mollusks, crustaceans and echinoderms) are listed in the Annex to Table 3 of the GSFA, any Table 3 additive allowed for use in food conforming to the commodity standards included under the broader food categories (including food categories 09.1.2 and 09.2.2) must be listed in Table 1 and Table 2 of the GSFA. Consequently, there is no need to revise Section 2 of Table 3 of the GSFA.

Annex 4**PROPOSED AMENDMENTS TO THE GSFA DUE TO ALIGNMENT OF EDTA PROVISIONS OF THE STANDARD FOR CANNED SHRIMPS OR PRAWNS (CODEX STAN 37-1981)**

CCFA48 (2016) noted the request from CCFFP34 to ask the EWG on Alignment to align the provision for ethylene diamine tetra acetates (INS 385, 386) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans and echinoderms) with that in the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) (REP 16/FFP, para. 56(b)(i)). CCFA48 agreed to include this request as part of the mandate of the current EWG on alignment (REP15/FA, para. 52(ii)(c), second bullet).

The *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) lists the use of calcium disodium ethylene diamine tetra acetate (INS 385) and disodium ethylene diamine tetra acetate (INS 386) as sequestrants at 250 mg/kg.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA

It is proposed to amend Table 1 of the GSFA as follows:

Ethylene diamine tetra acetates: Functional class: Antioxidant, colour retention agent, preservative, sequestrants, stabilizer				
INS 385, 386				
Food category No	Food category	Max level	Notes	Recommendation
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans and echinoderms	340 mg/kg	21, GG II	Endorse

Note 21: As anhydrous calcium disodium ethylene diamine tetra acetate.

GG II: Except for use in products conforming to the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) at 250 mg/kg.

It is proposed to amend Table 2 of the GSFA as follows:

Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans and echinoderms			
Food additive	INS	Maximum Level	Notes
Ethylene diamine tetra acetates	385, 386	340 mg/kg	21, GG II

Note 21: As anhydrous calcium disodium ethylene diamine tetra acetate.

GG II: Except for use in products conforming to the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) at 250 mg/kg.